



Casa de Vivi is the house of a very dear friend who happens to live in the
luxurious surrounds of the Hotel Kimpton Vividora 5*.

It's the welcome that everyone dreams of, your home away from home.
A multidisciplinary space comprising bar, dining room and terrace that invites
you to start your day over coffee, and end it over cocktails, at GOT.

Enjoy a leisurely breakfast, lunch or dinner at FAUNA.

Or, simply admire jaw-dropping city views with a glass of wine from our rooftop
at TERRAZA DE VIVI.

Fauna is Casa de Vivi's cosy dining room where getting together over food creates
the atmosphere of home. Traditional recipes built on local products come together
in signature dishes by chef Jordi Delfa, who prides himself on selecting the best
of the seasons to cook food that makes people happy.

"When you welcome friends' home, you give them the best you have," he says.

#soyvividora

FROM THE PANTRY AT VIVI

Hand-cut acorn-fed Iberian ham (80 gr)	29€
Premium-grade aged beef cecina (cured beef) (80 gr)	19€
Xesc Reina sobrasada (from Mallorcan black pigs) with honey, made on the spot	20€
"Cheese cart":	
GOLANY – soft cheese with raw cow's milk (San Martí de Llàmena, Girona)	10€
LUNA NEGRA – soft cheese with raw goats' milk (Barraco, Ávila)	11€
TOU - soft cheese with raw sheep's milk (Casa Mateu, Pallars Sobirà)	12€
BLAU DE JUTGLAR – semi-soft cheese with raw cow's milk (Finca Reixagó, Osona)	12€
FOGASSA – hard cheese with raw cow's milk (Menorca/Cataluña)	10€
BUCARITO - Gran Reserva hard cheese with raw goats' milk (Rota, Cádiz)	12€
Selection of our cheeses with dried fruits and nuts, artisan jams and preserves	17€
Grand board Premium cecina, acorn-fed Iberian ham, selection of our cheeses, foie mi-cuit, Xesc Reina sobrasada, bread selection and jams	52€

SHARING PLATES...

Crystal bread with rubbing tomatoes and EVOO	4.5€
Super Spéciale Normandie N°3 natural oyster	11. 6€
Super Spéciale Normandie N°3 natural oyster (1/2 dozen)	32€
Cantabrian 000 anchovies, olive bread and coconut cream with piparra peppers (4 fillets)	12€
Grilled eggplant, beetroot hummus, pickled vegetables, and hazelnut praline	14€
Mini foie gras mi-cuit sandwich with sweet apple tatin and fig jam	26€
Cannelloni with roasted meat and foie, Soubise sauce, and Fogassa cheese	17€
Acorn fed Iberian ham croquettes (min. 3 u.)	11. 3€
Porcini mushroom croquettes with almond milk (min. 3 u.)	11. 3€
Salt cod croquettes with honey and lime (min. 3 u.)	11. 3€
Brioche of stewed, feather-tip Iberian pork loin	21€
VIVI's famous bravas	8€
Olot-style potatoes with cured Iberian pancetta and Tou cheese cream (Casa Mateu)	19€
Steak tartar of aged beef tenderloin from Girona (120 gr)	25€
Open potato omelette with red prawns, spinach and creamy pine nuts cream	22€

SPOON DISHES

Parellada rice with baby squid, cuttlefish and red prawn from Blanes*	25€
Ca l'Elena's Milanese style rice*	24€
Catalan noodle casserole with acorn-fed Iberian pork shoulder and butifarra de perol	25€
Stewed black peas with pork ribs and squid	24€
Seasonal wild mushroom with fried quail eggs and cured yolk	25€

Each rice is for a minimum of 2 people. Price per person.
Cooking time approx: 25 minutes.

FISH

Confit octopus, cured pancetta and soy-orange sauce	28€
Grilled turbot	31€
Fish of the day	s/m

MEATS

Acorn-fed duck from Lluçanès with pears	23€
Grilled acorn-fed Iberian pork shoulder	24€
Tenderloin of aged beef	31€

SIDES

Roast baby vegetables	8€	Pureed potatoes	6€
Grilled Tudela baby gem lettuces	6€	Pont Neuf fried potatoes	7€

HOMEMADE DESSERTS

Chocolate world

8€

Creamy Ernesenda d'Eroles
cheesecake with cookie ice-cream

8€

Flan with macerated wild strawberries and milk ice cream

7€

Lime kaffir cream tart with Swiss meringue

8€

Bread service 3.50€

Don't hesitate to talk to the team about intolerances and allergies.
Allergen letter at your disposal.

The experience continues on the rooftop **Terraza De VIVI**
or in **GOT** the cocktail bar that you will find on the ground floor.

 [casadevivi.barcelona](https://www.instagram.com/casadevivi.barcelona)  [#soyvividora](https://twitter.com/soyvividora)