

FAUNA

Fauna is the dining room at Casa de Vivi, a place to sit at the table and feel at home. Honest cuisine rooted in the Mediterranean, built around locally sourced produce. Guided by its creator, Chef Marcel López, Fauna offers a carefully curated selection of ingredients and dishes to enjoy and share, just as a good friend would.

When you have people over, you offer them the very best you have — The Chef



If you have any allergies or dietary requirements, please let us know so we can take care of your menu. While we take every precaution, please be aware that there is a risk of cross-contamination in our kitchen. Our allergen menu is always available should you wish to consult it.

#SoyVividora

At home, the good stuff is placed at the centre of the table, passed from hand to hand, and enjoyed together.

VIVI'S PANTRY

Hand-carved acorn-fed Iberian ham (80 g)	31€
Premium aged beef cecina from León (80 g)	19€

Cheese brings together place, tradition and time. We choose ours to be shared.

MAJUELO, soft cheese made with pasteurized sheep's milk (Valladolid)	13€
PUIGPEDRÓS, soft cheese made with raw cow's milk (Ger, Girona)	14€
LUNA ROJA, soft cheese made with raw goat's milk (Sierra de Gredos, Ávila)	13€
BLAU DE SAÜC, semi-soft cheese made with raw cow's milk (Osona)	15€
EXTRAMUROS, hard cheese made with raw sheep's milk (Almedíjar, Castellón)	15€
GAMONÉU D'ONAO, hard cheese made with a blend of three milks (Cangas de Onís, Asturias)	16€
A selection of our cheeses with berries and artisanal preserves	18€

VIVI's Grand Sharing Board (for 2 people)	52€
Cheeses from the pantry · Premium León cecina · Acorn-fed Iberian ham · Foie micuit · Mató cheese · Grilled Iberian pork pluma coca · Breads and preserves	

TO START SHARING

Small plates to start sharing.

Chargrilled coca bread from Folgueroles with tomato and EVOO	5€
Super Spéciale Normandie No. 3 oyster, served natural	6€/pc
½ dozen Super Spéciale Normandie No. 3 oysters, served natural	32€
<i>Supplement: Mignonette Pearls</i>	2€/pc
Cantabrian anchovies, toasted brioche and smoked butter (4 pcs.)	12€
VIVI's patatas bravas (sweet potato aioli and black garlic cream)	8€
Acorn-fed Iberian ham croquettes (min. 3 pcs.)	3€/pc
Beetroot and goat's cheese croquettes (min. 3 pcs.)	3€/pc
Cod tempura with honey aioli (min. 3 pcs.)	3€/pc

TO LET YOURSELF GO

A selection of dishes that are always worth enjoying.

Foie micuit, mató cheese, sourdough toast and preserves	26€
Steak tartare of aged beef tenderloin from Girona (120 g)	25€
Bluefin tuna tartare, sesame broth, pickles and almonds	23€
Grilled Hokkaido pumpkin, hazelnuts and creamy burrata	17€
Grilled Iberian pork pluma coca, charred green pepper and Iberian ham	18€

Recognisable recipes, made our way.

Creamy potato and onion tortilla	16€
<i>Supplement: Capipota</i>	4€
VIVI's trinxat (cabbage, potato and Iberian pork jowl)	19€
Braised meat and foie cannelloni, Soubise sauce and Fogassa cheese	18€

FROM THE SEA, THE LAND & THE GRILL

The pleasure of doing things well.

Red mullet from our coast, red prawn suquet and tartare	32€
Confit octopus with parmentier and Iberian pork jowl	27€
Grilled fish of the day with its garnish*	S/M€

Catalan-style free-range chicken, poultry reduction, orange and caramelised pine nuts	26€
Grilled acorn-fed Iberian pork pluma with its garnish*	29€
Grilled aged beef tenderloin with its garnish*	35€

**Garnishes to choose from*

Roasted baby vegetables · Grilled green asparagus · Fork-mashed potatoes · Vanilla baby potatoes	
Add fresh truffle (subject to market availability and weight)	S/M€

SLOW COOKING

Dishes that take time and good company.

Baked rice with red prawn carpaccio and crispy prawn legs (min. 2 people)*	25€
Creamy bone marrow rice with saffron and Iberian ham*	24€
Beef capipota, Maresme peas and local squid	23€
Fresh fusilli with seasonal mushrooms, truffle and burrata cream	25€

*Cooking time: 25 minutes

GASTRONOMIC EXPERIENCES

*A selection of dishes designed to showcase seasonal produce and enjoy around the table.
Served for the entire table.*

TRADITION MENU

A six-course journey through the flavours that best represent our house.

Includes: One bottle of house-selected wine.

65€/pp

FAUNA MENU

Our most complete and sophisticated offering, expanded to eight courses for the ultimate culinary experience.

Includes: A wine pairing selected by our sommelier for each course.

85€/pp

DESSERTS

Chocolate World	8€
Creamy smoked cheese cake with quince ice cream	7€
Cream flan with Muscat grape ice cream	7€
VIVI's Tarte Tatin	8€

Bread service and a selection of homemade butters 6€

The experience continues on the rooftop, at our **Terraza de VIVI**, or at **GOT**, the café and cocktail bar you'll find at street level.


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