

Welcome to

CASA De VIVI

¡We are very happy to have you! You are at your home and we want you to feel like it. Having dinner at FAUNA is like going to a friend's house to share a luxurious and creative dinner, where the nights never end. We truly hope you feel, always, at home. In Casa de Vivi

@casadevivi.barcelona

COLD CUTS FROM VIVI'S PANTRY

Acorn Iberico ham (80gr)	27€
Acorn Iberico pork loin (80gr)	15€
Vivi's selection of cheese VG	14€
Selection of acorn Iberico cold meats	21€

SHARING...

...with your hands

Crispy bread with tomato and virgin olive oil VG V	3,50€
Acorn Iberico ham croquettes (min. 3 units)	2€ ud
Mushroom croquettes (vegan) (min. 3 units) VG V	2€ ud
Cold Fritter with honey and lime (min. 3 units)	2€ ud
Crispy chicken taco salad with romaine lettuce, Caesar dressing and pecorino	14€
Cantabrian anchovies 00 with seaweed bread and olive caviar (6 fillets)	16€

...with your cutlery

Vivi's spicy potato bravas VG	6€
Grilled Eggplant with Tzatziki and Kalamata Olives VG V	14€
Grilled artichoke with "romesco" sauce VG V	16€
Tuna tartare with creamy yolk, sea asparagus and carrot ice-cream	18€
Beetroot tartare, creamy avocado, sea asparagus and carrot ice-cream VG V	14€
Roasted meat and foie cannelloni, Soubise sauce and black winter truffle	16€
Steak tartare of matured cow from Girona	24€

SEAFOOD

Natural oyster	5€ ud
Japanese oyster	6€ ud
Galician style oyster	5€ ud
Fried XL bbq style oyster	7€ ud
Grilled prawn from Blanes	15€ ud
Grilled Galician razor-shells	14€
Sautéed Galician clams with Rueda wine (200 gr)	19€
Berberechos gallegos XL (250 gr)	15€

BARCELONA'S RICE

"Parellada" rice with baby squid, cuttlefish, and red shrimp	22€
Creamy rice with cod tripe, black sausage, and crispy pork trotters	25€
Vegetarian rice and confit artichoke VG V	19€

FISH

Grilled kimchi octopus, black garlic mayonnaise and smoked butter potato	23€
Hake with Galician clam cream and coconut soil	24€
Monkfish "suquet", crayfish, Iberian breadcrumbs from La Mancha and garlic	29€

MEAT

Old beef tenderloin, cured yolk, asparagus cream and winter truffle	28€
Acorn Iberico pork "Fricandó" with charcoal grilled calçots	22€
Acorn Berguedà duck with lemon pears	20€

DESSERTS

Chocolate world VG	7€
Apple tatin with toffee and walnut and maple ice cream VG	6€
Cheesecake with strawberry jam VG	6€
Creamy Kaffir Lime Tart with Swiss Meringue VG	6€

AFTER DINNER

Feel at home while you enjoy the after dinner tradition with your guests. It is the best way to end the night at Casa de Vivi

Includes:

- Your selection of bottle with ice and 8 mixers each bottle
- Selection of nuts and sweets
- Casa de Vivi's personalized card set (spanish/french)

Bottles:

Gin Tanquery Ten + botanics	140€
Vodka Ketel One + botanics	140€
Rum Cacique	140€
Whisky Johnnie Walker Red Label	140€
Champagne Taittinger Brut	85€
Champagne Taittinger Rose	90€

Package without bottle: 6€ p/p

- Selection of nuts and sweets
- Casa de Vivi's personalized card set (spanish/french)

ONLY IN CASA DE VIVI BRING YOUR OWN WINE

Do you have any special wine saved for a special occasion?
In Fauna you can bring your own wine and surprise your guests with
your own selection
maximum 2 bottles per group

6€ p/p

DINNER AT VIVI'S LIBRARY

Enjoy a unique and secret space at Casa de Vivi. When organizing an event, you
have the freedom to choose a space that is far from traditional and surprise
your guests with something extraordinary.
Vivi's Library is that space out of the ordinary that you were looking for.

For reservations: bcnki.f&b@ihg.com