



MENÚ MARISCADA

(MINIMUM FOR 2 PAX)

≈ Assortment of Andalusian fried food accompanied by Padrón Peppers
(prawn, anchovy, fried squid and squid)

*Surtido de fritura a la andaluza acompañados de Pimientos del Padrón (gamba,
boquerón, rabas y calamares)*

≈ Glass bread with tomato and extra virgin olive oil

Pan de cristal con tomate y aceite de oliva virgen

≈ "Vivero" Seafood platter
(Lobster, sea ox, crayfish, razor clams, red prawns, mussels, clams and scallops)

*Mariscada Vivero
(Bogavante, buey de mar, cigalas, navajas, gambas rojas, mejillón, almejas y
zamburiñas)*

Choose | Escoger

≈ Lemon sorbet
Soberte de Limón

≈ Crème brulee "catalana" our way
Crema catalana quemada a nuestra manera

≈ 1 bottle mineral water | 1 Bot. agua mineral
≈ 1 bottle White wine Vivero selection | 1 Bot..Blanco Selección Vivero

≈ Coffee or tea
≈ Café o cortado o infusiones

Price | Precio
74,95 € each person
Minimum 2 people
I.V.A Included | I.V.A Incluido

MENÚ MARISCADA VIVERO



(MINIMUM FOR 2 PAX)

≈ Guillaudeau oysters, sea snails and clams

Ostras guillaudeau, cañailas y almejas

≈ Glass bread with tomato and extra virgin olive oil

Pan de cristal con tomate y aceite de oliva virgen

≈ "Vivero" Seafood platter

(Lobster, sea ox, crayfish, razor clams, red prawns and scallops)

Mariscada Vivero

(Bogavante, buey de mar, cigalas, navajas, gambas rojas y zamburiñas)

Choose | Escoger

≈ Lemon sorbet

Soberte de Limón

≈ Crème brulee "catalana" our way

Crema catalana quemada a nuestra manera

≈ 1 bottle mineral water | 1 Bot. agua mineral

≈ 1 bottle White wine Vivero selection | 1 Bot..Blanco Selección Vivero

≈ Coffee or tea

≈ Café o cortado o infusiones

Price | Precio

84,95 € each person

Minimum 2 people

I.V.A Included | I.V.A Incluido

