



Menú Vivero

Starters to share...

Cold soup of the day

Beef carpaccio (2)
with parmesan cheese and salad

Frits Squid Andalusian style (1)(6)

Croquettes assorted (1)(2)(4)(8)(9)
prawn, squid and meat

Crispy cristal bread (1)
with tomato and olive oil

Main course to choose...

Scallops Rice paella "Vivero speciality" (1)(5)(6)(8)
or

Señorito's rice paella, all peeled (min 2 pax) (1)(5)(6)(8)(13)
or

Iberian pork loin with pistaccio "chimichurri" sauce (supplement (6.80€)) (1)(8)(9)
or

Fresh Salmon Tartar with crudités (supplement (6.80€)) (3)(6)(11)

Dessert to choose...

Dessert of the day
or

Ice cream to choose (2)(4)

Cellar...

1 Bot. Mineral Water
½ Bot. Wine Vivero Selection

Prix 54,90 € Pax.
Min. 2 pax.

WELCOME to “EL VIVERO RESTAURANTE”



“

Enjoy cuisine that respects both
the ingredients and the
environment around us”



Since our beginnings in the 70s, at **VIVERO BEACH CLUB** we have been committed to offering a unique culinary experience based on the quality of our products and respect for the environment. We work with locally sourced ingredients, carefully selected to ensure freshness, flavor, and sustainability. We pride ourselves on caring for the planet and biodiversity, so all our efforts are aligned with responsible practices. In fact, we hold the Biosphere seal, which endorses our commitment to sustainability and environmental conservation.

Thank you for being part of our story!

Intolerances and allergies

At **VIVERO BEACH CLUB**, we take the safety and well-being of our guests very seriously. If you have any food intolerances or allergies, please do not hesitate to let us know. We have a strict protocol to avoid any risk and ensure your experience is safe and enjoyable.

Below, you will find a list of all the allergens on our menu, clearly identified by numbers to make it easier for you to choose your dishes.

“Check next to the name of each dish, you will see that it is classified by a number that corresponds to each allergen”

Legend:

- (1)Gluten
- (2)Lactose/Milk
- (3)Sulphites
- (4)Egg
- (5)Shellfish
- (6)Fish
- (7)Mushrooms
- (8)Nuts with shells
- (9)Celery
- (10)Mustard
- (11)Soy
- (12)Sesame
- (13)Crustaceans

Menú Mariscada

Entrantes para compartir...

Assortment of fried fish from the market with Padrón peppers (1)(5)(6)(13)
shrimp, fish market, squid and calamari

Crispy cristal bread (1)
with tomato and olive oil

SeaFoods ...

Grilled Mussels (5)(6)(13)

Grilled Clams

Grilled Razor clams seafood

Grilled Scallops

Grilled Crayfish

Grilled Red Gambas

Grilled Lobster

Vapor Sea Ox

Dessert to choose...

Lemon sorbet
or

Tipical catalan cream (2)(4)

Cellar...

1 Bot. Mineral Water
½ Bot. wine of Selection Vivero
Coffee or Tea

Price 81,90 € Pax.

Min. 2 pax.

I.V.A. included



Cabine boy Menú to 10.y.o

Starters to share...

Penne rigate with bolognaise sauce (1)(4)
with rapé cheese

or

Meat home made croquetas (1)(2)(3)(4)(8)
with frits chips

Main course to choose...

Chicken Milanaise Escalop (1)(2)(4)(6)(8)
with french fries

o

Grill Burger (1)(2)(4)(6)(8)
with french fries

Postre a escoger...

Lemon sorbet
o

Tipical catalan cream (2)(4)

Bodega...

1 Bot. Mineral Water or Soda or Fruits Juice

Price 20,90 € Pax.

I.V.A. included

El Vivero Restaurant!

by VIVERO BEACH CLUB



www.elviverositges.com

To share..

	1/2 Portion	Portion
Frit potatoes with Bravas sauce (1)		13,90€
Cantabrian Anchovy Fillets (6 Filets.) (6)	11,90€	21,90€
Home made croquetas (1)(2)(4)(8)(9) <i>prawn, squid, meat or vegetarian</i>		2,90€/u
Assortment of fried fish from the market with Padrón peppers (1)(2)(4)(5)(6) <i>(prawn fish "pescadito" squid and peppers)</i>	13,20€	23,90€
Garlic style red prawns (3)(5)	12,20€	22,90€
Chickpea hummus with prawns and egg yolk (5)(12)		14,90€.
Squid rings in tempura with homemade mayonnaise (1)(2)(4)(5)(6)	12,20€	22,95€
Crispy toast bread with tomato and olive oil (1)		3,20€

To start!

	1/2 Portion	Portion
Mussels from the market (2)(3)(13) <i>vapor, grilled, marinera sauce or vivero style</i>		16,00€
Clams from the market <i>vapor, grilled, marinera sauce or vivero style</i>		22,80€
Sauted Tallarinas Clams with persil and garlic (13)		21,95€
Red prawn from Arenys with crislised salt (5)		S.M./Rac.
Bowl of quinoa and red prawns (1)(3)(4) <i>crudités in brunoise, fresh sprouts, cherry tomato, mango and vinaigrette</i>		22,90€
OX Tomato Bowl & Buffalo Burrata (1)(3)(3)(4) <i>with pistachio pesto, fresh sprouts and carasatu bread</i>		19,90€
Garden bowl with tuna belly in EVOO (3)(5) <i>fresh sprouts, crudités, and tomato</i>		16,90€
Cold zucchini cannelloni with cream cheese and croutons (2)		15,90€
Cod carpaccio with olive vinaigrette (3)(5)		24,90€

Our Bluefin Tuna!

	1/2 Portion	Portion
Tartar of Bluefin Tuna Balfegó (3)(6)(11)(12) <i>knife-cut and guacamole sauce</i>	18,00€	31,80€
Filet of Bluefin Tuna Balfegó (3)(6)(11)(12) <i>with caramelized crust and sweet potato puree</i>		33,90€
Tataki of Bluefin Tuna Balfegó (3)(6)(11)(12) <i>with mango cream, beetroot powder and almonds</i>		32,90€
Sashimi of Bluefin Tuna Balfegó (3)(6)(11)(12) <i>with wasabi and ginger</i>		32,90€

I.V.A. included

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From the Fish-market!

Fresh salmon loin in sesame crust	(3)(6)(11)(12)	23,90€
Cod loin gratin with aioli and baked potato	(1)(2)(4)(6)	30,90€
"Zarzuela" fish with marin sauce (mín 2pax)	(1)(3)(5)(6)(8)	38,45€
con snuff, turbot, Sea Bass, Squid, mussels, prawns, langoustine		
Suquet of Snuff	(1)(3)(5)(6)(8)	33,90€
with potatoes, clams, shrimp and minced meat		
Snuff	(6)	32,40€
Grilled or Donosti Style		
Supreme of Sea Bass	(3)(6)(11)	28,95€
Grilled, Donosti Style or with Thai sauce (especiality)		
Turbot	(2)(3)(6)(11)	34,80€
Grilled or Donosti Style or with black butter & Caper Sauce		
Grilled fish, shellfish and seafood (min. 2Pax)	(3)(6)	34,00€
with salt and extra virgin olive oil		

Our meats...

Iberic grilled Secreto Loin with chimichurri of pistaccio	(2)	31,90€
Rumsteak of Beef with Café de Paris sauce		28,90€
Beef Filet and escalope of Foie with grilled vegetables		33,90€
½ Roasted lamb shoulder		26,45€
accompanied by apple wedges		

Our famous rices...

Mín. 2 Pax

Seafood paella with fish and seafood	(1)(5)(6)(8)(13)	26,80€
Señorito's rice paella, all peeled	(1)(5)(6)(8)(13)	25,90€
Black rice paella with cuttlefish, clams and shrimp	(1)(5)(6)(8)(13)	24,90€
VIVERO Paella Rice	(1)(5)(6)(8)(13)	29,90€
Fresh Scallops, cuttlefish, mussels and clams		
Veggie Paella Rice	(1)(8)(9)	29,90€
with vegetables from the garden		
Brothy rice with lobster	(1)(5)(6)(8)	35,90€
Fideuá con sepia fresca y calamar de playa	(1)(5)(6)(8)	23,70€

I.V.A. included

All our fish can be low-salt.
Let us know.



Pika-Pika Menu

Starters to share

Cold fresh soup of the day

Tomato Salad (6)
with tuna belly and red onion

Garlic Prawns (3)(5)
style "ajillo"

Medium mussels (13)
vapor

Crispy Cristal Bread (1)
with tomato and olive oil

Main course to choose...

Fideuá with fresh cuttlefish and mussels (min. 2 pax) (1)(5)(6)(8)
or

Señorito's rice paella, all peeled (min 2 pax) (1)(5)(6)(8)(13)
or

Vegetable Rice Paella (min. 2 Pax) (1)(8)(9)
or

Supreme of sea bass Donosti style (supplement (6.80€)) (3)(6)(11)
or (2)(3)(6)(10)

Rumsteak of Beef with cafe de Paris saucegrilled vegetables (supplement (10,50€))

Dessert to choose...

Dessert of the day
or

Egg Homemade Flan with cream (2)(4)
o

Our catalan cream (2)(4)

Cellar...

1 Bot. Mineral Water
½ Bot. Wine Vivero Selection

Price 49,90 € Pax.

Min. 2 pax.

I.V.A. included