



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

CURED SAUSAGES FROM VIVI'S PANTRY

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| Hand-cut, acorn-fed Iberian ham (80 gr) | 28€ |
| Acorn-fed, Iberian pork loin (80 gr) | 15€ |
| Premium grade, cuured León beef (80 gr) | 12€ |
| Cheese's from VIVI's pantry | 16€ |
| Mallorcan sobrasada with honey | 19€ |

TO SHARE...

...with your hands

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| Crystal bread rubbed with sun blush tomatoes and extra virgin olive oil | 4€ |
| Super Spéciale Normandie N° 3 natural oyster (un.) | 4,95€ |
| ½ dozen Super Spéciale Normandie N°3 oysters | 27€ |
| Cantabrian anchovies 00 with seaweed bread and olive caviar (6 filets) | 16€ |
| Acorn-fed, Iberian ham croquettes (min. 3 un) | u. 2€ |
| Mushroom and almond croquettes (mín. 3 un) | u. 2€ |
| Salt cod fritters, lime and honey (mín. 3 un) | u. 2€ |

...with utensils

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| Bravas by VIVI | 6€ |
| Santa Pau beans with crispy pork trotter pancake, Perol sausages and crayfish | 15€ |
| Autumn mushrooms with artichokes, seasonal vegetables and creamed potatoes | 17€ |
| Roasted meat and foie cannelloni's, Soubise sauce and Comté cheese | 15€ |
| Egg pappardelle with Ermesenda d'Eroles cheese, sundried tomatoes and basil | 18€ |
| Aged Girona steak tartar (120 gr.) | 17€ |

BARCELONA'S RICE CLASSICS

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| Parellada rice with baby squid, cuttlefish and red prawns from Blanes | 23€ |
| Creamy rice with salt cod tripe and Perol sausage | 25€ |
| Dry rice with baby vegetables and confit artichokes | 19€ |

*For a minimum of 2 people.
Cooking time 25 minutes.*

FISH

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| Grilled octopus with Cerdanya style potato and cabbage hash, and Iberian pork jowl | 25€ |
| Squid stuffed with Iberian cured meats, blood sausage, tomato and a veil of squid ink | 24€ |
| Roast turbot with Berguedà black peas, crayfish and crispy fried breadcrumbs | 29€ |

MEAT

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| Stewed acorn-fed Iberian pork shoulder, salted brioche and yellow foot mushrooms | 24€ |
| Acorn-fed duck from Lluçanès with roast lemon pears | 23€ |
| Aged beef tenderloin, cured egg yolk and asparagus | 30€ |

DESSERTS

A world of chocolate

7€

Toffee apple tatin with Madagascar vanilla ice-cream

6€

Creamy Kaffir lime cake and Swiss meringue

6€

The creamiest cheese cake with
macadamia nut ice-cream

6€

Bread service 3,5€

*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://www.instagram.com/soyvividora)