



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

FROM THE PANTRY AT VIVI

Hand-cut acorn-fed Iberian ham (80 gr)	29€
Premium-grade aged beef Cecina (cured beef) (80 gr)	19€
Xesc Reina sobrasada (from Mallorcan black pigs) with honey, made on the spot	20€
00 Santoña anchovies with seaweed bread and Picual olive caviar (6 filets)	16€

CHEESE CART:

GOLANY – soft cheese with raw cow's milk (San Martí de Llàmena, Girona)	10€
LUNA NEGRA – soft cheese with raw goats' milk (Barraco, Àvila)	10€
TOU - soft cheese with raw sheep's milk (Casa Mateu, Pallars Subirà)	11€
BLAU DE JUTGLAR – semi-soft cheese with raw cow's milk (Finca Reixagó, Osona)	12€
FOGASSA – hard cheese with raw cow's milk (Menorca/Cataluña)	10€
BUCARITO - Gran Reserva hard cheese with raw goats' milk (Rota, Cádiz)	12€
Selection of our cheeses with dried fruits and nuts, artisan jams and preserves	17€

SHARING PLATES...

Crystal bread with rubbing tomatoes and AOVE	4,50€
Super Spéciale Normandie No3 natural oyster (unit)	4,95€
Super Spéciale Normandie No3 natural oyster (1/2 dozen)	27€
Acorn fed Iberian ham croquettes (min. 3 units)	unit 2,60€
Porcini and almond milk croquettes (min. 3 units)	unit 2,60€
Salt cod croquettes with honey and lime (mín. 3 units)	unit 2,60€
Brioche of stewed, feather-tip Iberian pork loin and mushrooms	16€
VIVI's famous bravas	7€
Tender stem Bimi broccoli with carrots, kale and tomato confit	16€
Aged steak tartar from Girona (120 gr.)	22€
Open potato omelette with red prawns, spinach and creamy pine nuts soup	21€
Egg pappardelle with Ermesenda d'Eroles cheese, sun-blush tomatoes and basil	18€
Rossinyols "carbonara" with goose egg and acorn-fed Iberian pork jowl	20€

SPOON DISHES

Parellada rice with baby squid, cuttlefish and red prawn from Blanes*	25€
Vegetable rice with grilled artichokes*	22€
Fideuàs in the pan with acorn-fed Iberian pork shoulder, pork ribs and red prawns	25€
Santa Pau white beans with crunchy pork trotter pancakes, Perol Sausage and crayfish	17€
Iberian pork shoulder meat balls with scallops and acorn-fed Iberian pancetta	20€
Roast meats and foie cannelloni, Soubise sauce and Fogassa cheese	17€

*Each rice is for a minimum of 2 people. Cooking time approx: 25 minutes.

FISH

Grilled confit octopus	28€
Salt cod pilpil with roasted garlic	25€
Roast turbot	29€
Fish of the day, baked or grilled	s/m

MEATS

Grilled, acorn-fed Iberian feather-tip pork loin	25€
Acorn-fed Lluçanès duck with pears	23€
Tenderloin of aged beef	31€
Baby chicken Catalan style	24€

SIDES

Roast baby vegetables	8€	Pont Neuf fried potatoes	7€
Tender stem Bimi broccoli with lime and AOVE	6€	Grilled artichokes	7€
Pureed potatoes	6€		

HOMEMADE DESSERTS

Chocolate world

8€

Apple tart tatin with toffee
and wild raspberry ice-cream

6€

Kaffir lime cream pie with swiss meringue

7€

Creamy Ermesenda d'Erole cheesecake
with pecan ice-cream

7€

Bread service 3,50€

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)