

VIVOOD
BENIMANTELL

RESTAURANTE PANORÁMICO
PANORAMIC RESTAURANT

Sentir, saborear, oler. Sensaciones y emociones, en ocasiones olvidadas cuando nos sentamos a la mesa, que queremos ensalzar en nuestra propuesta gastronómica. Una propuesta basada en el culto al **producto local y de temporada** y en el **compromiso** de ofrecer una **alimentación sana y sabrosa**.

El resultado es una selecta **variedad** de creaciones culinarias elaboradas con **productos del mar y del campo** en las que **aunamos los valores y el sabor** de la **tradición** gastronómica con la **creatividad** de la cocina de vanguardia.

Feel, savour, smell. Sensations and emotions, sometimes forgotten when we sit down at the table and that we want to honour in the food we serve. Food based on our devotion to local, seasonal produce and our commitment to offering you healthy meals packed with flavour.

The result is a select range of culinary creations made with produce from both sea and land, in which we combine the values and flavours of local gastronomic tradition with the creativity of state-of-the-art cooking methods.

VIVOOD Landscape Hotels

ENTRANTES STARTERS

FRÍOS COLD

- ✦ **Selección de quesos artesanales con mermeladas del Valle [1,13]** 18
Selection of artisan cheeses with jams from the Valley [1,13]

- Jamón ibérico del Valle de los Pedroches cortado a cuchillo con "pa cristal amb tomàquet" [1]** 34
Hand-sliced spanish ibérico ham from Valle de los Pedroches with "pa cristal amb tomàquet"
(catalan bread rubbed with tomato) [1]

- Steak tartar de vaca mallenca con pepitas crujientes de patata al espelette [1,4,5,6,7,10]** 22
*acompañado de tuétano a la brasa +3€
Steak tartare made with Galician beef with potato straws and espelette pepper [1,4,5,6,7,10]
*accompanied by grilled bone marrow +3€

- Tartar de salmón aliñado con miso blanco sobre piña trufada [1,4,5,7,8,10,11]** 20
Salmon tartare seasoned with white miso on truffled pineapple [1,4,5,7,8,10,11]

- Carpaccio de picanha madurada aliñado con aceite de nuestros olivos, sal negra Hawaiana, Parmigiano Reggiano y toques cítricos [13]** 18
Dry-aged picanha carpaccio seasoned with oil from our olive trees, Hawaiian black salt,
Parmigiano Reggiano and hints of citrus [13]

- ✦ **Ceviche de mango, papaya y tomate semiseco, filamentos de guindilla y brotes de cilantro** 16
Mango, papaya and semi-dried tomato ceviche, chilli threads and coriander microgreens

- Ensalada César con anchoas doble 00, pollo en mojo, tocineta y cebolla crujiente** 18
sobre lechuga romana de nuestro huerto [1,4,7,10,11]
Caesar salad with anchovies 00, chicken in a mojo sauce, bacon and crispy onion
on romaine lettuce from our kitchen garden [1,4,7,10,11]

- ✦ **Ensalada de tomate maduro de temporada, cebolleta de nuestro huerto, piparra y caviar de arbequina [10]** 16
Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and arbequina caviar [10]

- ✦ **Burrata de fior di latte sobre pastel dulce de tomate casero y pesto [1,2,9,10,13]** 18
Fior di latte burrata on homemade sweet tomato cake and pesto [1,2,9,10,13]

✦ Plato vegetariano Vegetarian dish

10% IVA incluido 10% VAT included

Cualquier necesidad dietética especial que pueda tener comuníquela al personal del restaurante.
If you have any special dietary requirements, please tell a member of our restaurant staff.

ENTRANTES STARTERS

FRÍOS COLD

- Ensaladilla rusa VIVOOD con carabinero braseado al josper [1,3,7,10,11,13]** 22
VIVOOD's Russian salad with potatoes, carrots and peas with josper-roasted prawn [1,3,7,10,11,13]
- Puerros asados al josper rebozados en crujiente ibérico, aliñados con aceite de nuestros olivos y mayonesa de boletus en espuma [5,10]** 16
Josper-roasted leeks with with a crispy ibérico ham crust, seasoned with oil from our olive trees and a mushroom mayonnaise foam [5,10]

ENTRANTES STARTERS

CALIENTES HOT

- ✦ **Parmigiana di melanzane VIVOOD [1,2,10,11]** 18
Parmigiana di melanzane VIVOOD [1,2,10,11]
- ✦ **Tagliatelle napolitana con Parmigiano Reggiano IGP [1,2,9,10,13]** 16
Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,9,10,13]
- Casarecce con salsa de cebolleta trufada y panceta con huevo a baja temperatura [1,3,4,5,7,10,13,14]** 18
Casarecce with truffled spring onion sauce and bacon with low-temperature eggs [1,3,4,5,7,10,13,14]
- Carabinero braseado al josper acompañado de holandesa de yuzu [3,5,13]** 10 unidad
Josper-roasted prawn served with a yuzu hollandaise sauce [3,5,13] each
- ✦ **Alcachofa confitada con vinagreta tibia de citricos y pistachos tostados [2,10]** 18
Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,10]
- Marmitako con tubérculos, tartar de atún rojo y su gilda casera [7,10,11]** 20
Marmitako with tubers, bluefin tuna tartare and homemade gilda [7,10,11]
- Ramen ibérico acompañado de nido de udón, trompeta de la muerte, panceta asiática asada y huevo a baja temperatura [1,2,5,9,10,13]** 18
Iberian ramen accompanied by udon nest, trumpet of death, roasted asian bacon and low temperature egg [1,2,5,9,10,13]

✦ **Plato vegetariano** Vegetarian dish

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PRINCIPALES MAIN DISH

- ✦ **Berenjena en dos coccciones napada en miso rojo, vinagreta de hierbas y crujiente de Parmigiano Reggiano** [1,2,4,5,10,11,13] 20
Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,4,5,10,11,13]
- Risotto de pato y seta silvestre de temporada con foie fresco caramelizado** [10,11,13] 26
Duck and seasonal wild mushroom risotto with caramelised foie [10,11,13]
- ✦ **Risotto trufado de alcachofa** [4,10,11,13] 22
Truffled artichoke risotto [4,10,11,13]

- Salmón sobre gribiche tártara y salteado de pak choy** [5,7] 22
Salmon on gribiche tartar sauce and sautéed pak choy [5,7]
- Lubina de estero sobre cebolleta trufada y aire de chocolate blanco** [3,7,10,11,13,14] 24
Brackish-water sea bass on truffled spring onion and white chocolate foam [3,7,10,11,13,14]
- Bacalao negro con kale cítrico crujiente napado con salsa de manzana asada y miso** [1,4,7,10,11,13] 28
Black cod with crunchy citrus kale napped with baked apple and miso sauce [1,4,7,10,11,13]

- Solomillo de vaca Mallenca sobre puré de patata Robuchon, milhojas de patata y queso y salsa Périgueux** [4,10,13] 28
Galician sirloin steak on Robuchon's mashed potatoes, potato and cheese millefeuille and a Périgueux sauce [4,10,13]
- Chuletón de vaca Mallenca "dry aged" 45 días, pimiento rojo asado al jospé y patatas puente nuevo** 70
Galician sirloin steak dry aged for 45 days, jospé-roasted red pepper and pont neuf potatoes
- Cordero lechal a baja temperatura sobre mermelada de manzana e hinojo, crema de tamarindo y crujiente de cúrcuma** [4,9,10,11,13] 24
Slow cooked milk-fed lamb on an apple and fennel jam, cream of tamarind and a turmeric crisp [4,9,10,11,13]

- Canelón de pollo asado trufado con bechamel de boletus y setas de temporada** [1,4,5,10] 20
Grilled truffled chicken cannelloni with a mushroom béchamel and seasonal mushrooms [1,4,5,10]

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POSTRES DESSERT

Tarta de queso fluida [1,2,5,9,11,13] Basque burnt cheesecake [1,2,5,9,11,13]	9
Tatín de manzana con helado de mascarpone [1,2,5,9,11,13] Apple tatin with mascarpone ice cream [1,2,5,9,11,13]	9
Brownie casero de nueces con helado de caramelo a la sal [1,2,5,9,11,13] Homemade walnut brownie with salted caramel ice cream [1,2,5,9,11,13]	9
Fresas flambeadas, granizado de manzana verde con judías perona dulces, tierra de aceituna negra y helado de albahaca [10,11] Flambéed strawberries, green apple granita with sweet green beans, black olive soil and basil ice cream [10,11]	9
Hojaldre supercrujiente relleno de papaya asada caramelizada con helado de leche fresca [1,2,5,9,11,13] Super crispy puff pastry filled with caramelised roasted papaya with fresh milk ice cream [1,2,5,9,11,13]	9
Milhojas de chocolate con helado de avellana [1,2,5,9,10,11,13] Chocolate millefeuille with hazelnut ice cream [1,2,5,9,10,11,13]	9
Degustación de helados sobre crumble [1,2,5,9,10,11,13] Ice cream tasting on crumble [1,2,5,9,10,11,13]	9
Fruta de temporada Seasonal fruit	7

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MENÚ MEDIODÍA

ENTRANTES

✦ Ceviche de mango, papaya y tomate semiseco, filamentos de guindilla y brotes de cilantro

✦ Ensalada de tomate maduro de temporada, cebolleta de nuestro huerto, piparra y caviar de arbequina [10]

Puerros asados al jospé rebozados en crujiente ibérico, aliñados con aceite de nuestros olivos y mayonesa de boletus en espuma [5,10]

Carpaccio de picanha madurada aliñado con aceite de nuestros olivos, sal negra Hawaiana, Parmigiano Reggiano y toques cítricos [13]

Ramen ibérico acompañado de nido de udón, trompeta de la muerte, panceta asiática asada y huevo a baja temperatura [1,2,5,9,10,13]

✦ Alcachofa confitada con vinagreta tibia de cítricos y pistachos tostados [2,10]

✦ Tagliatelle napolitana con Parmigiano Reggiano IGP [1,2,9,10,13]

Casarecce con salsa de cebolleta trufada y panceta con huevo a baja temperatura [1,3,4,5,7,10,13,14]

PRINCIPALES

✦ Berenjena en dos cocciones napada en miso rojo, vinagreta de hierbas y crujiente de Parmigiano Reggiano [1,2,4,5,10,11,13]

✦ Parmigiana di melanzane VIVOOD [1,2,10,11]

✦ Risotto trufado de alcachofa [4,10,11,13]

Salmón sobre gribiche tártara y salteado de pak choy [5,7]

Cordero lechal a baja temperatura sobre mermelada de manzana e hinojo, crema de tamarindo y crujiente de cúrcuma [4,9,10,11,13]

Canelón de pollo asado trufado con bechamel de boletus y setas de temporada [1,4,5,10]

POSTRE

Postre selección del chef

34€

Por persona · IVA Incluido

A elegir un entrante, un principal y un postre
Incluye selección de panes. Bebida no incluida.

✦ Plato vegetariano

LUNCH MENU

STARTERS

- ✦ Mango, papaya and semi-dried tomato ceviche, chilli threads and coriander microgreens
 - ✦ Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and arbequina caviar [10]
 - Josper-roasted leeks with with a crispy ibérico ham crust, seasoned with oil from our olive trees and a mushroom mayonnaise foam [5,10]
 - Dry-aged picanha carpaccio seasoned with oil from our olive trees, Hawaiian black salt, Parmigiano Reggiano and hints of citrus [13]
- Iberian ramen accompanied by udon nest, trumpet of death, roasted asian bacon and low temperature egg [1,2,5,9,10,13]
- ✦ Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,10]
- ✦ Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,9,10,13]
- Casarecce with truffled spring onion sauce and bacon with low-temperature eggs [1,3,4,5,7,10,13,14]

MAIN DISH

- ✦ Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,4,5,10,11,13]
 - ✦ Parmigiana di melanzane VIVOOD [1,2,10,11]
 - ✦ Truffled artichoke risotto [4,10,11,13]
- Salmon on gribiche tartar sauce and sautéed pak choy [5,7]
- Slow cooked milk-fed lamb on an apple and fennel jam, cream of tamarind and a turmeric crisp [4,9,10,11,13]
- Grilled truffled chicken cannelloni with a mushroom béchamel and seasonal mushrooms [1,4,5,10]

DESSERT

Dessert chef's selection

34€

Per person · VAT Included

Starter + Main Dish and Dessert
Breads selection are included. Drinks are not included.

✦ Vegetarian dish

Alérgenos

- [01] Cereales con gluten
- [02] Frutos de cáscara
- [03] Crustáceos
- [04] Apio
- [05] Huevo
- [06] Mostaza
- [07] Pescado
- [08] Sésamo
- [09] Cacahuètes
- [10] Sulfitos
- [11] Soja
- [12] Altramuces
- [13] Leche
- [14] Moluscos

Allergens

- [01] Gluten
- [02] Tree nuts
- [03] Crustaceans
- [04] Celery
- [05] Egg
- [06] Mustard
- [07] Fish
- [08] Sesame
- [09] Peanuts
- [10] Sulphites
- [11] Soy
- [12] Lupin
- [13] Milk
- [14] Molluscs

El lujo de la evasión
The luxury of getting away from it all

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BENIMANTELL