

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 de Confrides [1,13]** 18
Selection of artisan cheeses with jams from Confrides [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 patata paja al espelette [1,4,5,6,7,10]** 22
Steak tartare made with galician beef with potato straws and espelette pepper [1,4,5,6,7,10]

- 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 sobre lechuga romana de nuestro huerto [1,4,7,10,11]** 18
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 aceite de caviar de albahaca [10]** 16
Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and basil caviar oil [10]

- ✦ **Vichyssoise fría con crema de queso y puerros en texturas [13]** 16
Cold vichyssoise with cheese cream and leek textures [13]

- Ajo blanco aliñado al Cabernet Sauvignon, sardina ahumada y lichi [2,7,9,10]** 18
Cabernet Sauvignon seasoned white garlic, smoked sardine and lychee [2,7,9,10]

✦ **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

- ✦ **Burrata de flor di latte** bañada en pesto sobre mermelada de tomates cherry y bouquet de rúcula y canónigos aliñados con frutos secos tostados [2,9,10,13] 20
Flor di latte burrata bathed in pesto on cherry tomato jam and a bouquet of rocket and lamb's lettuce seasoned with toasted nuts [2,9,10,13]
- 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

- ✦ **Milhojas de verduras asadas** de nuestro huerto sobre salsa muhammara coronado con brotes tiernos [2,9,10] 16
Millefeuille of roasted vegetables from our kitchen garden with a muhammaran sauce topped with baby leaf greens [2,9,10]
- Carabinero braseado al josper** acompañado de holandesa de yuzu [3,5,13] 12 unidad
Josper-roasted prawn served with a yuzu hollandaise sauce [3,5,13] each
- ✦ **Alcachofa confitada** con vinagreta tibia de cítricos y pistachos tostados [2,10] 18
Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,10]
- ✦ **Tagliatelle napolitana** con Parmigiano Reggiano IGP [1,2,10,13] 16
Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,10,13]

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PRINCIPALES MAIN DISH

- ✦ **Berenjena en dos cocciones 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 vieira y calamar azafranado con arroz envejecido Acquerello** [3,4,7,10,13,14] 24
Scallop and saffron squid risotto made with Acquerello aged rice [3,4,7,10,13,14]
- ✦ **Risotto trufado de verduras de temporada con arroz envejecido Acquerello** [4,10] 22
Truffled risotto with seasonal vegetables made with Acquerello aged rice [4,10]

- 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 puerros tibios asados al jospser y aire de chocolate blanco** [2,3,4,7,10,11,13,14] 26
Brackish-water sea bass on warm jospser-roasted leeks and white chocolate foam [2,3,4,7,10,11,13,14]
- Merluza albardada en tocineta, cebolletas pochadas y espuma de alga nori y crujiente de tapioca de azafrán** [1,7,10,13] 22
Bacon-wrapped hake, poached spring onions and nori seaweed foam and crunchy saffron tapioca [1,7,10,13]

- Solomillo de vaca Mallenca sobre puré de patata Robuchon, milhojas de patata y queso y salsa Périgueux** [4,10,13] 26
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 jospser y patatas puente nuevo** 60
Galician sirloin steak dry aged for 45 days, jospser-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 con helado de avellana [1,2,5,9,11,13] Basque burnt cheesecake with hazelnut ice cream [1,2,5,9,11,13]	9
Tatín de manzana dulce con helado de mascarpone [1,2,5,9,11,13] Sweet apple tatin with mascarpone ice cream [1,2,5,9,11,13]	9
Brownie casero de nueces garrapiñadas con helado de caramelo a la sal [1,2,5,9,11,13] Homemade caramelised 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
Nuestra versión de la Piña Colada [1,2,5,9,10,11,13] Our versión of the Piña Colada [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 aceite de caviar de albahaca [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]
 - ✦ Vichyssoise fría con crema de queso y puerros en texturas [13]
- ✦ Alcachofa confitada con vinagreta tibia de cítricos y pistachos tostados [2,10]
- ✦ Tagliatelle napolitana con Parmigiano Reggiano IGP [1,2,10,13]

PRINCIPALES

- ✦ Berenjena en dos cocciones napada en miso rojo, vinagreta de hierbas y crujiente de Parmigiano Reggiano [1,2,4,5,10,11,13]
- ✦ Milhojas de verduras asadas de nuestro huerto sobre salsa muhammara coronado con brotes tiernos [2,9,10]
- ✦ Risotto trufado de verduras de temporada con arroz envejecido Acquerello [4,10]
- 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 VIVOOD

34€

Por persona · IVA Incluido

A elegir un entrante, un principal (arroz, carne o pescado) 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 oil 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]
 - ✦ Cold vichyssoise with cheese cream and leek textures [13]
- ✦ Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,10]
- ✦ Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,10,13]

MAIN DISH

- ✦ Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,4,5,10,11,13]
- ✦ Millefeuille of roasted vegetables from our kitchen garden with a muhammaran sauce topped with baby leaf greens [2,9,10]
 - ✦ Truffled risotto with seasonal vegetables made with Acquerello aged rice [4,10]
 - 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

VIVOOD Dessert

34€

Per person · VAT Included

Starter + Main Dish (rice, fish, meat) 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