

VIVANCO

STARTERS



CRISPY PRAWNS	\$ 18.800,00
In coconut and panko with a mild wasabi dressing	
CALAMARI RINGS	\$ 23.500,00
With ranch dressing	
EMPANADAS -2 units-	\$ 7.200,00
Beef and prunes with spicy sauce	
GRATIN POTATO TORTILLA @	\$ 14.800,00
With pickled red onions	
PROVOLETA @	\$ 17.500,00
Tomato pesto and parsley drops	



**CHEF'S
RECOMMENDS**

RIBS BBQ	\$ 26.800,00
Double-cooked potatoes, sour sauce, and coleslaw	
BEEF MILANESA	\$ 24.500,00
With creamy potatoes	
SALMON	\$ 33.500,00
With vegetable rösti and bagna cauda sauce	
GRILLED SOLE	\$ 23.800,00
With pea sauce and roasted squash	
SPINACH & BOCCONCINI RISOTTO @	\$ 22.800,00



VEGETARIAN
DISHES



VEGAN
DISHES



DISHES SUITABLE
FOR CELIACS



**TABLE
SERVICE**
\$ 2.400,00

Allergen symbols



Please inform if you have celiac disease or any intolerance/allergy, so we can ensure proper handling and care during preparation. Gluten-free bread available upon request.

PAYMENT METHODS:

Credit and debit cards, virtual wallets and cash



VEGETABLE & RICOTTA CANNELLONI 🍷	\$ 22.800,00
With mix sauce	
TROUT PANZOTTIS	\$ 28.500,00
With citrus sauce	
MEDITERRANEAN-STYLE LAMB RAVIOLI	\$ 24.800,00
HAM & CHEESE SORRENTINOS	\$ 19.800,00
With pink sauce	
SPINACH FETUCCINI AND BEEF	\$ 22.500,00
PENNE RIGATE 🍷	\$ 15.530,00
With caprese salsa	



The grilled meat platter is already discounted and cannot be combined with other current discounts or promotions.

BIFE DE CHORIZO 🍷	\$ 30.800,00
350gr. with garnish*	
BONELESS CHICKEN 🍷	\$ 18.500,00
Thigh or breast with garnish*	
GRILLED PORK SHOULDER 🍷	\$ 25.200,00
300gr. with garnish	
ENTRAÑA 🍷	\$ 32.000,00
With garnish*	
GRILLED MEAT BOARD 🍷	\$ 54.500,00
Bife de chorizo 250 gr. Pork Shoulder 150gr. Flank steak fugazzeta Chicken thigh + Side*	



ROMAN STYLE HAKE FILLET	\$ 22.800,00
With mashed potatoes and fresh	
CHICKEN BREAST OR PARMESAN MILANESA	\$ 23.500,00
VEGGIE MEDALLION 🍷	\$ 19.200,00
Quinoa, avocado dressing, and cherry tomatoes	
PIZZA-STYLE FLANK STEAK 🍷	\$ 22.840,00
With fried potatoes	

*SIDE OPTIONS

- MASHED POTATOES OR PUMPKIN
- 🍷 • FRENCH FRIES
- 🍷 • RICE
- 🍷 • SALAD





DISH + DRINK + DESSERT \$ 18.540,00

MAIN DISH

- BAKED CHICKEN NUGGETS WITH FRENCH FRIES
- BEEF MILANESA WITH FRENCH FRIES OR MASH
- Ⓢ • MAC & CHEESE.

BEVERAGE

- MINERAL WATER.
- FLAVORED WATER.
- SOFT DRINK.

DESSERT

- Ⓢ • HOMEMADE FLAN.
- Ⓢ • FRUIT SALAD.
- ICE CREAM.

Promotional menu for children. Not combinable with current discounts or promotions.

Salads



WARM VEGGIE SALAD Ⓢ \$ 16.800,00

Arugula | Brown rice | Zucchini carpaccio | Roasted eggplant | Roasted squash | Marinated tofu

TABBOULEH SALAD \$ 27.800,00

Couscous, raisins, peppers, almonds, gravlax salmon

CAESAR SALAD \$ 17.800,00

Lettuce, crispy bacon, focaccia croutons, chicken, dressing

BURRATA SALAD Ⓢ \$ 26.400,00

Arugula, sundried tomatoes, balsamic reduction, and toasted walnuts

CUSTOM SALAD Ⓢ

Egg | Arugula | Leafy greens | Tomato | Onion | Carrot | Potato | Beetroot

3 components \$ 8.850,00

5 components \$ 10.820,00

Extra component \$ 4.450,00



DESSERTS

TIRAMISU \$ 7.500,00

DULCE DE LECHE NAPOLEON \$ 6.200,00

With pastry cream and caramelized bananas

CHOCOLATE VOLCANO \$ 8.500,00

With Baileys ice cream and red fruits reduction

DULCE DE LECHE CREME BRULEÉ \$ 7.700,00

HOMEMADE FLAN Ⓢ \$ 5.140,00

With dulce de leche

ICE CREAM -2 scoops- \$ 5.450,00

Strawberry | Chocolate | Dulce de leche | Lemon

APPLE STRUDEL \$ 7.700,00

SEASONAL FRUIT MIX Ⓢ \$ 5.450,00

“VIGILANTE” Ⓢ \$ 5.450,00

Cheese and quince or sweet potato paste



non alcoholic DRINKS

SUSTAINABLE AND ULTRAPURIFIED WATER AQUA	\$ 3.500,00
750 ml.	
FLAVORED WATER 500cc.	\$ 3.800,00
SOFT DRINK <i>Coca-Cola</i>	
500 ml.	\$ 3.800,00
1,5 lt.	\$ 9.690,00
LEMONADE	\$ 8.760,00
Lemon, mint and ginger 1lt. bottle	
SQUISHED JUICE	\$ 4.500,00
Orange Grapefruit	
FRUIT SHAKE	\$ 5.600,00
Banana Peach	
MILKSHAKE	\$ 6.500,00
Dulce de leche Strawberry Chocolate American cream	
ORANGE DETOX JUICE	\$ 7.900,00
Orange, carrot, ginger 1.5lt. bottle	
GREEN DETOX JUICE	\$ 7.900,00
Lemon, cucumber, green apple 1.5lt. bottle	



	PINT	\$ 5.500,00
	LITER	\$ 11.300,00
	PINT	\$ 6.580,00
	CAN	\$ 7.300,00
	LITER	\$ 12.500,00
	CAN	\$ 6.650,00
	LITER	\$ 12.400,00
	PINT	\$ 6.530,00
	CAN	\$ 5.840,00
	Ipa Stout Roja	
	PINT	\$ 6.580,00

combined
drinks



Fernet Branca + Coca-Cola	\$ 7.000,00
BRANCA MENTA + Sprite	\$ 7.000,00
PUNT EMES + Sprite or tonic water	\$ 7.000,00

liqueur

CHIVAS REGAL	\$ 9.800,00
J. WALKER RED	\$ 8.500,00
J&B	\$ 8.500,00
BLENDERS	\$ 7.000,00
TÍA MARÍA	\$ 7.000,00
BORGHETTI	\$ 8.000,00

Cocktails



NEGRONI	\$ 8.500,00
Gin, campari, red vermouth, orange slice	
SANGRÍA DEL LITORAL	\$ 7.500,00
Malbec, aged rum, peach syrup and passion fruit, Sprite and season fruit bruschetta	
AMERICANO	\$ 7.500,00
Campari, vermouth rojo, sparkling water, orange slice	
GIN TONIC	\$ 7.500,00
Gin, tonic water, slice of lime or lemon	
GARIBALDI	\$ 7.500,00
Campari, fresh orange juice, orange slice	



TEA	\$ 3.800,00
COFFEE	\$ 3.800,00
AMERICAN COFFEE	\$ 3.800,00
COFFEE WITH MILK	\$ 4.500,00
DOUBLE COFFEE	\$ 4.500,00
TEAR OF COFFEE	\$ 4.500,00
CAPPUCCHINO	\$ 5.500,00
DOUBLE CAPPUCCHINO	\$ 6.500,00
CHOCOLATE SUBMARINE	\$ 6.500,00



CALIPSO COFFEE	\$ 7.200,00
Tía María, cream, coffee, and cinnamon	
VIENESSE COFFEE	\$ 7.200,00
Cream, coffee, and cocoa	
IRISH COFFEE	\$ 7.200,00
Whisky, coffee, sugar and cream	

Afternoon combos

Available from 16:00 to 20:00 hs.

rural assorted tray

Cured ham | Dry sausage | Dambo
cheese | Mini empanadas | Smoked
tenderloin | Cherry tomatoes | Walnuts |
Bowl of French fries
+ Warsteiner 1lt.

\$ 26.500,00

SQUID RINGS

Calamari rings with Vivanco dipping sauce
| Bowl of French fries
+ Warsteiner 1lt.

\$ 32.500,00

RUSTIC potatoes

With cheddar cheese, crispy bacon, and
green onions + Warsteiner 1lt.

\$ 22.000,00

CIABATA BROASTER

Broaster chicken sandwich with arugula,
tomato, and Vivanco dressing | Bowl of
French fries + Warsteiner lata 473cc.

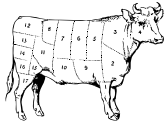
\$ 18.000,00

Combos are already discounted products
and cannot be combined with other
current discounts or promotions..

Saturdays Sundays and Holidays

at noon

meat cuts



SAUSAGE	\$ 6.500,00
BLOOD SAUSAGE	\$ 6.500,00
PORK RIBS ⑧ With garnish*	\$ 28.000,00
GRILLED FLANK ⑧ With garnish*	\$ 26.800,00
BEEF RIBS ⑧ With garnish*	\$ 28.500,00
VACÍO DE TERNERA ⑧ With garnish*	\$ 29.500,00
ROTISSERIE CHICKEN ⑧ With garnish*	\$ 17.800,00

PARRILLADAS



CLASSIC BBQ -for two- Sausage, blood sausage, chicken, pork ribs, ribs, flank + side*	\$ 54.500,00
MIXED MEAT PLATTER -for two- ⑧ Flank, pork ribs, meat ribs + side	\$ 59.000,00

The Classic and Mixed Meat BBQ platters are already discounted products and cannot be combined with other current discounts or promotions.

*SIDE OPTIONS

- POTATOES OR PUMPKIN MASH

- ⑧ • FRENCH FRIES

- ⑧ • RICE

- ⑧ • SALAD

extra sides FOR GRILL

FRENCH FRIES ⑧ For two	\$ 5.500,00
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CUSTOM SALAD ⑧ ⑨

Egg | Arugula | Greens | Tomatoe | Onion | Carrot| Potatoes| Beet

3 components	\$ 5.500,00
5 components	\$ 8.500,00
Extra component	\$ 3.500,00



Vivanco Restaurant

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