

VIVANCO

STARTERS



CRISPY PRAWNS	\$ 19.180,00
In coconut and panko with a mild wasabi dressing	
CALAMARI RINGS	\$ 23.970,00
With ranch dressing	
EMPANADAS -2 units-	\$ 7.350,00
Beef and prunes with spicy sauce	
GRATIN POTATO TORTILLA (V) (GF)	\$ 15.100,00
With pickled red onions	
PROVOLETA (V) (GF)	\$ 17.850,00
Tomato pesto and parsley drops	



CHEF'S
RECOMMENDS

RIBS BBQ (GF)	\$ 27.340,00
Double-cooked potatoes, sour sauce, and coleslaw	
BEEF MILANESA	\$ 24.990,00
With creamy potatoes	
SALMON	\$ 34.170,00
With vegetable rösti and bagna cauda sauce	
GRILLED WHITE FISH (GF)	\$ 24.280,00
With pea sauce and roasted squash	
SPINACH & BOCCONCINI RISOTTO (V)	\$ 23.260,00



VEGETARIAN
DISHES



VEGAN
DISHES



DISHES SUITABLE
FOR CELIACS



**TABLE
SERVICE**
\$ 2.850,00

Our table service
includes ultrapure
water with or without
gas.

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 ② \$ 23.260,00 With mix sauce
TROUT PANZOTTIS \$ 29.070,00 With citrus sauce
MEDITERRANEAN-STYLE LAMB RAVIOLI \$ 25.300,00
HAM & CHEESE SORRENTINOS \$ 20.200,00 With pink sauce
SPINACH FETUCCINI AND BEEF \$ 22.950,00
PENNE RIGATE ② ③ \$ 16.200,00 With caprese salsa



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

BIFE DE CHORIZO ③ \$ 31.420,00 350gr. with garnish*
BONELESS CHICKEN ③ \$ 18.870,00 Thigh or breast with garnish*
GRILLED PORK SHOULDER ③ \$ 25.710,00 300gr. with garnish
ENTRAÑA ③ \$ 32.640,00 With garnish*
GRILLED MEAT BOARD ③ \$ 55.590,00 Bife de chorizo 250 gr. Pork Shoulder 150gr. Flank steak fugazzeta Chicken thigh + Side*



ROMAN STYLE HAKE FILLET \$ 23.260,00 With mashed potatoes and fresh
CHICKEN BREAST OR PARMESAN MILANESA \$ 23.970,00
VEGGIE MEDALLION ② ③ \$ 19.590,00 Quinoa, avocado dressing, and cherry tomatoes
PIZZA-STYLE FLANK STEAK ③ \$ 23.300,00 With fried potatoes

*SIDE OPTIONS

- MASHED POTATOES OR PUMPKIN
- ③ • FRENCH FRIES
- ③ • RICE
- ③ • SALAD





DISH + DRINK + DESSERT \$ 18.920,00

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 \$ 17.140,00

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

TABBOULEH SALAD \$ 28.360,00

Couscous, raisins, peppers, almonds, gravlax salmon

CAESAR SALAD \$ 18.160,00

Lettuce, crispy bacon, focaccia croutons, chicken, dressing

BURRATA SALAD \$ 26.930,00

Arugula, sundried tomatoes, balsamic reduction, and toasted walnuts

CUSTOM SALAD

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

3 components \$ 5.500,00

5 components \$ 8.500,00

Extra component \$ 3.500,00

TIRAMISU \$ 7.650,00

CHOCOLATE VOLCANO \$ 7.930,00

With Baileys ice cream and red fruits reduction

DULCE DE LECHE CREME BRULEÉ \$ 7.170,00

HOMEMADE FLAN \$ 5.250,00

With dulce de leche

ICE CREAM -2 scoops- \$ 5.560,00

Strawberry | Chocolate | Dulce de leche | Lemon

APPLE AND PLUM STRUDEL \$ 8.670,00

SEASONAL FRUIT MIX \$ 5.560,00

“VIGILANTE” \$ 5.560,00

Cheese and quince or sweet potato paste



DESSERTS



non alcoholic DRINKS

MINERAL WATER	\$ 3.820,00
500 ml.	
FLAVORED WATER 500cc.	\$ 4.030,00
SOFT DRINK <i>Coca-Cola</i>	
500 ml.	\$ 4.030,00
1,5 lt.	\$ 9.890,00
LEMONADE	\$ 8.500,00
Lemon, mint and ginger 1lt. bottle	
SQUISHED JUICE	\$ 6.790,00
Orange Grapefruit	
FRUIT SHAKE	\$ 7.840,00
Banana Peach	
MILKSHAKE	\$ 8.460,00
Dulce de leche Strawberry Chocolate American cream	
ORANGE DETOX JUICE ☺ ☿	\$ 8.900,00
Orange, carrot, ginger 1.5lt. bottle	
GREEN DETOX JUICE ☺ ☿	\$ 8.900,00
Lemon, cucumber, green apple 1.5lt. bottle	



PINT	\$ 5.610,00
LITER	\$ 11.530,00



PINT	\$ 6.720,00
CAN	\$ 7.450,00
LITER	\$ 12.750,00



CAN	\$ 6.500,00
LITER	\$ 12.000,00



CAN	\$ 5.960,00
Ipa Stout Roja	



PINT	\$ 6.720,00
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Seasonal
COCKTAILS

FERNET BRANCA	FERNET BRANCA With Coca-Cola	\$ 7.140,00
BRANCA MENTA	FERNET BRANCA MENTA With Sprite	\$ 7.140,00
BLU <small>RICETTA ITALIANA SPIRITO LONDON DRY GIN</small>	GIN SPIRITO BLU With tonic water	\$ 7.140,00
SERNOVA	EVOLUTION TONIC Vodka Sernova with tonic water	\$ 7.140,00
CARPANO <small>FONDATA IN TORINO IL PRIMO VERMOUTH</small>	ORANGE CARPANO Carpano Rosso with soda	\$ 7.140,00
PUNT EYES	+ Sprite or tonic water	\$ 7.140,00

liqueur

CHIVAS REGAL	\$ 10.000,00
J.WALKER RED	\$ 8.670,00
J&B	\$ 8.670,00
BLENDERS	\$ 7.140,00
TÍA MARÍA	\$ 7.140,00
BORGHETTI	\$ 8.160,00

Cocktails

NEGRONI Gin, campari, red vermouth, orange slice	\$ 8.670,00
SANGRÍA DEL LITORAL Malbec, aged rum, peach syrup and passion fruit, Sprite and season fruit bruschetta	\$ 7.650,00



TEA	\$ 3.880,00
COFFEE	\$ 3.880,00
AMERICAN COFFEE	\$ 3.880,00
COFFEE WITH MILK	\$ 4.590,00
DOUBLE COFFEE	\$ 4.590,00
TEAR OF COFFEE	\$ 4.590,00
CAPPUCCHINO	\$ 5.610,00
DOUBLE CAPPUCCHINO	\$ 6.630,00
CHOCOLATE SUBMARINE	\$ 6.630,00



CALIPSO COFFEE	\$ 7.350,00
Tía María, cream, coffee, and cinnamon	
VIENESSE COFFEE	\$ 7.350,00
Cream, coffee, and cocoa	
IRISH COFFEE	\$ 7.350,00
Whisky, coffee, sugar and cream	

Afternoon combos

Available from 16:00 to 20:00 hs.

CIABATA BROASTER

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

\$ 18.360,00

SQUID RINGS

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

\$ 32.150,00

RUSTIC potatoes

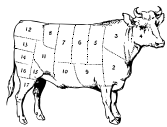
With cheddar cheese, crispy bacon, and
green onions + Warsteiner 1lt.

\$ 22.440,00

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

Saturdays
Sundays and Holidays
at noon

meat cuts



SAUSAGE	\$ 6.630,00
BLOOD SAUSAGE	\$ 6.630,00
PORK RIBS ⑧	\$ 28.560,00
With garnish*	
GRILLED FLANK ⑧	\$ 27.340,00
With garnish*	
BEEF RIBS ⑧	\$ 29.070,00
With garnish*	
VACÍO DE TERNERA ⑧	\$ 30.090,00
With garnish*	
ROTISSERIE CHICKEN ⑧	\$ 18.870,00
With garnish*	

PARRILLADAS



CLASSIC BBQ -for two- ⑧	\$ 55.590,00
Sausage, blood sausage, chicken, pork ribs, ribs, flank + side*	
MIXED MEAT PLATTER -for two- ⑧	\$ 60.180,00
Flank, pork ribes, meat ribs + side	

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	\$ 5.440,00
For two	
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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