

VIVANCO

STARTERS



CRISPY PRAWNS	\$ 21.000,00
In coconut and panko with a mild wasabi dressing	
CALAMARI RINGS	\$ 22.000,00
With ranch dressing	
EMPANADAS -2 units-	\$ 8.800,00
Beef and prunes with spicy sauce	
GRATIN POTATO TORTILLA (V) (GF)	\$ 15.860,00
With pickled red onions	
PROVOLETA (V) (GF)	\$ 18.750,00
Tomato pesto and parsley drops	



**CHEF'S
RECOMMENDS**

RIBS BBQ (GF)	\$ 28.710,00
Double-cooked potatoes, sour sauce, and coleslaw	
BEEF MILANESA	\$ 28.500,00
With creamy potatoes	
SALMON	\$ 35.880,00
With vegetable rösti and bagna cauda sauce	
GRILLED WHITE FISH (GF)	\$ 25.500,00
With pea sauce and roasted squash	
SPINACH & BOCCONCINI RISOTTO (V)	\$ 24.430,00



VEGETARIAN
DISHES



VEGAN
DISHES



DISHES SUITABLE
FOR CELIACS



**TABLE
SERVICE**
\$ 3.500,00

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 \$ 24.430,00 With mix sauce
TROUT PANZOTTIS \$ 29.070,00 With citrus sauce
MEDITERRANEAN-STYLE LAMB RAVIOLI \$ 26.570,00
HAM & CHEESE SORRENTINOS \$ 20.500,00 With pink sauce
TAGLIATELLE WITH PRAWNS, MUSHROOMS, CHERRY TOMATOES AND PANGRATTATO \$ 24.800,00
PENNE RIGATE ② ③ \$ 16.650,00 With caprese salsa



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

BIFE DE CHORIZO ③ \$ 34.500,00 350gr. with garnish*
BONELESS CHICKEN ③ \$ 22.000,00 Thigh or breast with garnish*
GRILLED PORK SHOULDER ③ \$ 29.210,00 300gr. with garnish
GRILLED MEAT BOARD ③ \$ 59.000,00 Bife de chorizo 250 gr. Pork Shoulder 150gr. Flank steak fugazzeta Chicken thigh + Side*



ROMAN STYLE HAKE FILLET \$ 24.500,00 With mashed potatoes and fresh
CHICKEN BREAST OR PARMESAN MILANESA \$ 25.170,00
VEGGIE MEDALLION ② ③ \$ 20.570,00 Quinoa, avocado dressing, and cherry tomatoes
PIZZA-STYLE FLANK STEAK ③ \$ 25.700,00 With fried potatoes

*SIDE OPTIONS

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





DISH + DRINK + DESSERT \$ 19.000,00

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 Ⓢ Ⓢ \$ 18.000,00

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

TABBOULEH SALAD Ⓢ \$ 27.500,00

Couscous, raisins, peppers, almonds, gravlax salmon

CAESAR SALAD \$ 19.070,00

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 \$ 6.500,00

5 components \$ 9.500,00

Extra component \$ 3.500,00

TIRAMISU \$ 8.500,00

CHOCOLATE VOLCANO \$ 9.800,00

With Baileys ice cream and red fruits reduction

DULCE DE LECHE CREME BRULEÉ \$ 7.500,00

HOMEMADE FLAN Ⓢ \$ 5.500,00

With dulce de leche

ICE CREAM -2 scoops- \$ 8.500,00

Strawberry | Chocolate | Dulce de leche | Lemon

APPLE AND PLUM STRUDEL \$ 9.800,00

SEASONAL FRUIT MIX Ⓢ \$ 5.500,00

“VIGILANTE” Ⓢ \$ 5.500,00

Cheese and quince or sweet potato paste



DESSERTS



non alcoholic DRINKS

MINERAL WATER	\$ 3.800,00
500 ml.	
FLAVORED WATER 500cc.	\$ 4.500,00
SOFT DRINK <i>Coca-Cola</i>	
500 ml.	\$ 4.500,00
1,5 lt.	\$ 10.800,00
LEMONADE	\$ 8.500,00
Lemon, mint and ginger 1lt. bottle	
RED BERRIES LEMONADE	\$ 9.500,00
1lt. bottle	
SQUISHED JUICE	\$ 6.500,00
Orange Grapefruit	
FRUIT SHAKE	\$ 8.490,00
Banana Peach	
MILKSHAKE	\$ 9.160,00
Dulce de leche Strawberry Chocolate American cream	
ORANGE DETOX JUICE ☹️ ☹️	\$ 9.630,00
Orange, carrot, ginger 1.5lt. bottle	
GREEN DETOX JUICE ☹️ ☹️	\$ 9.630,00
Lemon, cucumber, green apple 1.5lt. bottle	



PINT	\$ 6.500,00
LITER	\$ 15.500,00



PINT	\$ 6.800,00
CAN	\$ 8.500,00
LITER	\$ 16.500,00



CAN	\$ 8.500,00
LITER	\$ 15.500,00



CAN	\$ 6.500,00
Ipa Stout Roja	



PINT	\$ 6.800,00
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Seasonal
COCKTAILS

FERNET BRANCA	FERNET BRANCA \$ 8.000,00 With Coca-Cola
BRANCA MENTA	MINT TONIC \$ 8.000,00 With Sprite
BLU RICETTA ITALIANA SPIRITO LONDON DRY GIN	GIN BLU TONIC \$ 8.000,00 With tonic water
SERNOVA	SERNOVA TONIC \$ 7.500,00 Vodka Sernova with tonic water
CARPANO FONDATA IN TORINO IL PRIMO VERMOUTH	CARPANO GLASS \$ 7.500,00 Carpano Rosso with soda
PUNT MES	VERMUT PUNT E MES TONIC \$ 7.500,00 + Sprite or tonic water

liqueur

CHIVAS REGAL	\$ 10.500,00
J.WALKER RED	\$ 9.110,00
J&B	\$ 9.110,00
BLENDERS	\$ 7.500,00
TÍA MARÍA	\$ 7.500,00
BORGHETTI	\$ 8.570,00

Cocktails

NEGRONI	\$ 8.800,00
Gin, campari, red vermouth, orange slice	
SANGRÍA DEL LITORAL	\$ 7.800,00
Malbec, aged rum, peach syrup and passion fruit, Sprite and season fruit bruschetta	



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	\$ 7.720,00
Tía María, cream, coffee, and cinnamon	
VIENESSE COFFEE	\$ 7.720,00
Cream, coffee, and cocoa	
IRISH COFFEE	\$ 7.720,00
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 1lt.

\$ 19.280,00

SQUID RINGS

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

\$ 34.810,00

RUSTIC potatoes

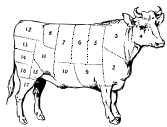
With cheddar cheese, crispy bacon, and
green onions + Warsteiner 1lt.

\$ 23.570,00

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

Saturdays
Sundays and Holidays
at noon

meat cuts



SAUSAGE	\$ 7.320,00
BLOOD SAUSAGE	\$ 7.320,00
PORK RIBS ⑧	\$ 31.940,00
With garnish*	
GRILLED FLANK ⑧	\$ 30.150,00
With garnish*	
BEEF RIBS ⑧	\$ 32.060,00
With garnish*	
VACÍO DE TERNERA ⑧	\$ 33.180,00
With garnish*	
ROTISSERIE CHICKEN ⑧	\$ 21.450,00
With garnish*	

PARRILLADAS



CLASSIC BBQ -for two- ⑧	\$ 59.000,00
Sausage, blood sausage, chicken, pork ribs, ribs, flank + side*	
MIXED MEAT PLATTER -for two- ⑧	\$ 68.000,00
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	\$8.100,00
For two	
CUSTOM SALAD ⑧ ⑨	
Egg Arugula Greens Tomatoe Onion Carrot Potatoes Beet	
3 components	\$ 6.500,00
5 components	\$ 9.500,00
Extra component	\$ 3.500,00



Vivanco Restaurant

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