VIVOOD
LANDSCAPE HOTELS

# GASTRONOMIC **MENU**

## STARTERS

### HOT

**Grilled vegetables** with olive oil from the Guadalest Valley [13] 12

**Prawns, beurre noisette**, garlic, parsley foam and brioche croutons [1,3,7,13] 16

**Mushroom mix, potato textures**, egg, and black truffle paste [5] 14

**Bisque made from home-made monkfish stock** and red king crab, semi dried tomatoes, onion and squid ink tuile [1,3,4,7,13,14] 18

**Iberian pork terrine**, maple syrup, caramelized walnuts, apple pure [2,4,6,11,13] 15

### COLD

**Gazpacho VIVOOD with smoked sea bass**, raf tomato, brioche bread croutons and strawberry brunoise [1,7] 10

**Fresh VIVOOD ceviche**, mango coulis, finely diced vegetables and extra virgin olive oil from Guadalest Valley [3] 16

**Fresh red tuna tartare**, beets, black truffle paste, toasted almonds, home-made beet and truffle mayonnaise [2,5,7] 21

**Salt cured duck carpaccio** infused and smoked with forest aromas, duck skin crisp, berries, and micro-greens 14

**Foie gras with soft nougat from Jijona**, candied roasted nuts and berries coulis [2] 18

**Steak tartare marinated**, pickle, olive oil from the Guadalest Valley, parmesan cheese, 48h cured egg yolk [5,6,13] 18

**Selection of Gourmet Callosa d'en Sarrià cheeses** and Guadalest Valley jams [2,13] 16

**Allergens**

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

10% VAT included Vegetarian dish

If you have any special dietary requirements, please tell a member of our restaurant staff.

VIVOOD
LANDSCAPE HOTELS

# FROM THE ORCHARDS

**Boletus cream** con with goat cheese [13] 8

**Almonds from the Guadalest Valley** with caramelised Callosa d'en Sarrià loquats [2] 8

**VIVOOD Salad**
Mesclun of tender shoots, cherry tomato, chicken at low temperature or beef sirloin, almonds, fruits, red fruit vinaigrette and parmesan cheese [2,6,13] 14

**French niçoise salad** with fresh red tuna, quail eggs, tomatoes, onion, salmon caviar, textures of capers and dressing made of local olive oil and reduction of Pedro Ximenez vinegar [5,7] 16

**Lobster salad**, home-made Caesar sauce and croutons of brioche [1,3,5,6] 16

# MAIN DISH

**Cod confit** with an essence of aroma of the Guadalest Valley on a bed of peas [7,13] 16

**Grilled red tuna**, a selection of vegetables and demi-glace sauce [4,7] 24

**Grilled octopus marinated** in Iberian sobrasada sausage, potatoes, alioli of parsley [1,5,13,14] 24

**Wild bass fillet**, fish consommé flavoured with saffron and vegetables [3,4,7,13] 22

**Wild sole from Galician coast**, fish vichyssoise and a selection of vegetables [7,13] 22

**Iberian suckling pig confit from Segovia**, apple textures, demi-glace sauce [1,4,13] 22

**Grilled sirloin steak** with a selection of vegetables [13] 24

**Grilled Iberian 'pluma'**, pear pure and mustard with three herbs [6,13] 20

**Beef short ribs at low temperature**, fresh salad, demi-glace sauce [4,6,11] 20

**Grilled Rubia Gallega beef rib eye steak** with Maldon salt [4] 56
(More than 30 days of maturation. 1kg aprox.)

**Vegetable rice** 12

**Ratatouile of vegetable** with romesco sauce [2] 12

**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

10% VAT included Vegetarian dish
If you have any special dietary requirements, please tell a member of our restaurant staff.