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**MENÚ GASTRONÓMICO** GOURMET MENU  
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ENTRANTES STARTERS

**Ensalada de hummus de garbanzos**, cherries, ahumados y vinagreta de Módena y miel [5]  
**Hummus salad**, cherries, smoke-dried with honey and Modena vinaigrette [5]

**Ceviche fresco VIVOOD** sobre licuado de fruta de la pasión [5,11,13]  
**Fresh VIVOOD ceviche** on blended passion fruit [5,11,13]

**Steak tartar marinado** con pimienta y aceite de oliva virgen del Valle de Guadalest [4,11,13]  
**Steak tartar marinate** with pepper and extra virgin olive oil from the Guadalest Valley [4,11,13]

**Ferrero de foie con mermelada** de tomate del Valle de Guadalest [7]  
**Foie Ferrero** with tomato jam from the Guadalest Valley [7]

PRINCIPAL MAIN DISH

**Regalo de salmón** al papillote [5]  
**Salmon** en papillote [5]

o or

**Solomillo de ternera a la brasa**  
**Grilled sirloin steak**

POSTRE DESSERT

**Postre VIVOOD**  
**VIVOOD dessert**

**45€**

Por Persona · IVA Incluido Per person · VAT Included

Incluye pan de cortesía. Pan extra 1€ por unidad. Bebida no incluida.  
A piece of bread is included. Extra bread 1€. Drinks are not included.

## **Alérgenos**

- [01] Cacahuetes
- [02] Altramuces
- [03] Mostaza
- [04] Huevo
- [05] Pescado
- [06] Moluscos
- [07] Frutos Secos
- [08] Crustáceos
- [09] Gluten
- [10] Anhídrido Sulfuroso
- [11] Leche
- [12] Apio
- [13] Sésamo
- [14] Soja
- [15] Cefalópodos
- [16] Marisco

## **Allergens**

- [01] Peanuts
- [02] Lupin beans
- [03] Moustard
- [04] Egg
- [05] Fish
- [06] Molluscs
- [07] Nuts
- [08] Crustacean
- [09] Gluten
- [10] Sulphur Dioxide
- [11] Milk
- [12] Celery
- [13] Sesame seed
- [14] Soy
- [15] Cephalopods
- [16] Shellfish