

**VIVOOD**

RESTAURANTE PANORÁMICO  
PANORAMIC RESTAURANT

**Sentir, saborear, oler.** Sensaciones y emociones, en ocasiones olvidadas cuando nos sentamos a la mesa, que queremos ensalzar en nuestra propuesta gastronómica. Una propuesta basada en el culto al **producto local** y **de temporada** y en el **compromiso** de ofrecer una **alimentación sana y sabrosa**.

El resultado es una selecta **variedad** de creaciones culinarias elaboradas con **productos del mar y del campo** en las que aunamos los **valores** y el **sabor** de la **tradición** gastronómica con la **creatividad** de la cocina de vanguardia.

**Feel, savour, smell.** Sensations and emotions, sometimes forgotten when we sit down at the table and that we want to honour in the food we serve. Food based on our devotion to **local, seasonal** produce and our commitment to offering you healthy meals packed with flavour.

The result is a select range of culinary creations made with produce from both **sea and land**, in which we combine the **values** and **flavours** of local gastronomic **tradition** with the **creativity** of state-of-the-art cooking methods.

VIVOOD Landscape Hotels

# MENÚ GASTRONÓMICO GOURMET MENU

## ENTRANTES STARTERS

**Gravlax de dorada salvaje** con aceite de eneldo, caviar de naranja del Valle de Guadalest y trigo sarraceno crujiente [5]  
**Sea bream gravlax** with caviar of local oranges, dill infused oil and texture of buckwheat [5]

**Sardina ahumada** con miel, jengibre y chalotas encurtidas [5]  
**Smoked sardine** with honey, marinated ginger and shallots [5]

**Tartar de ciervo** con ketchup de boletus casero y crujiente de pan de centeno [4,9]  
**Deer tartar** with brandy, ketchup of boletus, crubles of rye bread and quail egg [4,9]

**Crema de coliflor** con piñones tostados, gorgonzola, aceite de oliva  
infusionado con romero y lima de nuestro campo [7,11]  
**Coliflower cream** with gorgonzola, pine nuts, local rosemary and lemon infused oil [7,11]

## PRINCIPAL MAIN DISH

**Cigala**, crema de alcachofa de Jerusalén y caviar de mujol [5,8,11]  
**Norwegian lobster**, cream of Jerusalem artichokes and grey mullet caviar [5,8,11]

o or

**Costillar de cordero lechal**, costra de almendras y romero, mousseline de boniato y salsa demi glace [4,7,11]  
**Rack of lamb** crusted with local almonds and rosemary, sweet potato pure and demi glace [4,7,11]

## POSTRE DESSERT

**Chocolate blanco, mousse de nísperos**, merengue de almendras y granita de cerezas [4,7,11]  
**Mousse of loquat, white chocolate**, cherry granita and merengue [4,7,11]

56€

Por Persona · IVA Incluido Per person · VAT Included

Incluye selección de panes. Bebida no incluida. *Duración aproximada del menú: 2h. Menú disponible de 20h a 22.30h*  
Breads selection are included. Drinks are not included. *The menu lasts 2h approximately. Menu available from 8pm to 10.30pm*

## ENTRANTES STARTERS

### CALIENTES HOT

- Parrillada de verduras a la brasa** con aceite de oliva virgen del Valle de Guadalest [11] 12  
*Grilled vegetables* with virgin olive oil from the Guadalest Valley [11]
- Gambas, beurre noisette, ajo, aire de perejil, croutons de pan brioche** [4,8,9,11] 16  
*Prawns, beurre noisette, garlic, parsley, brioche croutons* [4,8,9,11]
- Mix de setas, patatas, huevo a baja temperatura, crema de trufa negra y aceite de trufa blanca** [4] 14  
*Mix of mushrooms, potato, egg at low temperature, black truffle cream and white truffle oil* [4]

### FRÍOS COLD

- Ceviche fresco VIVOOD, coulis de mango, micro brunoise de verduras, aceite de cilantro** [8] 16  
*Fresh VIVOOD ceviche, mango coulis, micro brunoise of vegetables and coriander oil* [8]
- Tartar de atún rojo fresco, crema de aguacate, jengibre, crujiente de arroz** [5,13,14] 19  
*Fresh red tuna tartare with avocado cream, ginger and crispy rice* [5,13,14]
- Steak tartar marinado, pepinillo, aceite de oliva virgen del Valle de Guadalest, parmesano, yema de huevo curada 48h** [3,4,11] 18  
*Steak tartare marinated, pickle, olive oil from the Guadalest Valley, parmesan cheese, 48h cured egg yolk* [3,4,11]
- Foie gras mi-cuit en crocante con mermeladas del Valle de Guadalest** [1,7,9] 18  
*Crispy foie gras mi-cuit with jams from the Guadalest Valley* [1,7,9]

### JAMÓN Y QUESOS HAM AND CHEESES

- Selección de quesos Gourmet de Callosa d'en Sarrià y mermeladas del Valle de Guadalest** [7,9,11] 16  
*Selection of Gourmet Callosa d'en Sarrià cheeses and Guadalest Valley jams* [7,9,11]
- Tabla de Jamón Ibérico de Bellota 100% (70g) con pan tostado a la brasa y tomate** [9] 22  
*Board of 100% Acorn-fed Iberian ham (70g) with toasted bread and natural tomato* [9]

10% IVA incluido 10% VAT included

Cualquier necesidad dietética especial que pueda tener comuníquela al personal del restaurante.  
If you have any special dietary requirements, please tell a member of our restaurant staff.

## DE LA HUERTA FROM THE ORCHARDS

<b>Gazpacho VIVOOD</b> VIVOOD Gazpacho	8
<b>Crema fría de almendras del Valle de Guadalest</b> con nísperos de Callosa d'en Sarrià caramelizados y uva blanca [7] Almonds from the Guadalest Valley with caramelised Callosa d'en Sarrià loquats and white grape cold cream [7]	8
<b>Ensalada VIVOOD</b> Mezclum de brotes tiernos, tomate cherry, pollo a baja temperatura o solomillo de ternera, almendras, frutas, vinagreta de frutos rojos y parmesano [3,7,11] VIVOOD Salad Mesclun of tender shoots, cherry tomato, chicken at low temperature or beef sirloin, almonds, fruits, red fruit vinaigrette and parmesan cheese [3,7,11]	13
<b>Ensalada CAPRESE</b> Mozarella, tomates cherry, aceite de albahaca, pesto de rúcula y aceitunas negras [7,11] CAPRESE Salad Mozzarella, tomatoes cherry, basil oil, arugula pesto and black olives [7,11]	14
<b>Ensalada de queso de cabra tibio</b> , brotes tiernos, bacon, tomates cherry, frutos secos y miel [3,7,11] Warm goat cheese salad, mesclun of tender shoots, bacon, cherry tomato, dried fruits and honey vinaigrette [3,7,11]	13

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## PESCADOS FISH

<b>Bacalao confitado</b> con esencia de aroma del Valle de Guadalest sobre cama de guisantes [5,11] <i>Cod confit</i> with an essence of aroma of the Guadalest Valley on a bed of peas [5,11]	16
<b>Dorada a la espalda</b> , vinagre de jerez, tomate y ajo tierno [5] <i>Grilled sea bream 'a la espalda'</i> , sherry vinegar from Jerez, tomato and spring garlic [5]	19
<b>Pulpo a la brasa</b> , patatas, alioli casero [4,11,15] <i>Grilled octopus</i> , potatoes and homemade 'alioli' [4,11,15]	20
<b>Calamares en su tinta</b> , puré de pimiento de piquillo, crema de ajo y perejil [15] <i>Squid in its ink</i> , piquillo red pepper, garlic puree and parsley cream [15]	18
<b>Tataki de atún rojo fresco</b> , semillas de sésamo, caramelo de soja, algas wakame [5,13,14] <i>Fresh red tuna tataki</i> , sesame seeds, soy caramel, Wakame seaweed [5,13,14]	20

## CARNES MEAT

<b>Pluma ibérica a la brasa</b> , con crema de manzana y mostaza tres hierbas [3,11] <i>Grilled Iberian 'pluma'</i> with creamy apple and three-herb mustard [3,11]	18
<b>Solomillo de ternera a la brasa</b> con selección de verduras a la brasa [11] <i>Grilled sirloin steak</i> with a selection of grilled vegetables [11]	24
<b>Magret de pato</b> , puré de remolacha y ajo, rheum, verduras selectas [11] <i>Duck breast</i> with garlic and beetroot puree, rheum, a selection of vegetables [11]	22
<b>Chuletón de ternera a la brasa</b> con sal Maldon [11] <i>Grilled beef steak</i> with Maldon salt [11]	29

10% IVA incluido 10% VAT included

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## POSTRES    DESSERT

<b>Cheescake VIVOOD</b> de turrón blando de Jijona con frutos rojos [9,11] <b>VIVOOD Cheescake</b> with Jijona soft nougat and red fruits [9,11]	7
<b>Coulant tibio</b> con helado de vainilla y crema de fruta de pasión [4,7,9,11] <b>Warm coulant</b> with vanilla ice cream and passion fruit cream [4,7,9,11]	7
<b>Crema de limón</b> , carbón, pistachos [4,7,9,11] <b>Lemon cream</b> , charcoal and pistachios [4,7,9,11]	8
<b>Milhojas</b> , crema suave de coco, frutos rojos y caramelo [4,7,9,11] <b>Millefeuille</b> , coconut cream, red fruits and caramel [4,7,9,11]	7
<b>Panna cotta de albahaca</b> con cremeux de fresas [4,9,11] <b>Basil panna cotta</b> with strawberry cremeux [4,9,11]	8
<b>Fruta de temporada</b> <b>Seasonal fruit</b>	5

10% IVA incluido 10% VAT included

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# MENÚ MEDIO DÍA

## ENTRANTES

### ✦ **Gazpacho VIVOOD**

✦ **Crema fría de almendras del Valle de Guadalest**, nísperos de Callosa d'en Sarriá caramelizados y uva [7]

**Ceviche fresco VIVOOD**, coulis de mango, micro brunoise de verduras, aceite de cilantro [8]

**Steak tartar marinado**, pepinillo, aceite de oliva virgen del Valle de Guadalest, parmesano, yema de huevo curada 48h [3,4,11]

### **Ensalada de queso de cabra tibio**

Brotos tiernos, bacon, tomates cherry, frutos secos y miel [3,7,11]

**Gambas, beurre noisette**, ajo, aire de perejil, croutons de pan brioche [4,8,9,11]

## PRINCIPAL

🍴 **Arroz meloso con pato confitado y boletus**

🍴 **Arroz de marisco** [5,6,8,15,16]

🍴 ✦ **Arroz de verduras**

✦ **Ratatouille de verduras** con salsa romesco [7]

**Pescado salvaje de la semana** [Consultar al personal]

**Pato confitado 24h**, crema de manzana, verduras selectas a la brasa [11]

**Solomillo de cerdo a baja temperatura**, patata chafada con trufa negra, salsa a la pimienta [11]

## POSTRE

### **Postre VIVOOD**

**26€** Por persona · IVA Incluido

**A elegir un entrante, un principal (arroz, carne o pescado) y un postre**

Incluye selección de panes. Bebida no incluida.

✦ Plato vegetariano

🍴 Para 2 personas



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# LUNCH MENU

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## STARTERS

### ✦ **VIVOOD gazpacho**

✦ **Almonds from the Guadalest Valley** with caramelised Callosa d'en Sarrià loquats and grape cold cream [7]

**Fresh VIVOOD ceviche**, mango coulis, micro brunoise of vegetables and coriander oil [8]

**Steak tartare**, pickle, olive oil from the Guadalest Valley, parmesan cheese, 48h cured egg yolk [3,4,11]

### **Warm goat cheese salad**

Mesclun of tender shoots, bacon, cherry tomato, dried fruits and honey vinaigrette [3,7,11]

**Prawns, beurre noisette**, garlic, parsley, brioche croutons [4,8,9,11]

## MAIN DISH

👤👤 **Sticky rice with duck and mushrooms**

👤👤 **Seafood rice** [5,6,8,15,16]

👤👤 ✦ **Vegetable rice**

✦ **Ratatouille of vegetable** with romesco sauce [7]

**Wild fish of the week** [Ask our staff]

**Duck confit 24h**, apple cream and a selection of grilled vegetables [11]

**Pork sirloin steak at a low temperature**, mashed potato with black truffle and pepper sauce [11]

## DESSERT

### **VIVOOD Dessert**

**26€** Per person · VAT Included

**Starter + Main Dish (rice, fish, meat) and Dessert**  
Breads selection are included. Drinks are not included.

✦ Vegetarian dish  
👤👤 For 2 people

## **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

El lujo de la evasión  
The luxury of getting away from it all

**VIVOOD**  
LANDSCAPE HOTELS