



Casa de Vivi is the house of a very dear friend who happens to live in the  
luxurious surrounds of the Hotel Kimpton Vividora 5\*.

It's the welcome that everyone dreams of, your home away from home.  
A multidisciplinary space comprising bar, dining room and terrace that invites  
you to start your day over coffee, and end it over cocktails, at GOT.

Enjoy a leisurely breakfast, lunch or dinner at FAUNA.

Or, simply admire jaw-dropping city views with a glass of wine from our rooftop  
at TERRAZA DE VIVI.

Fauna is Casa de Vivi's cosy dining room where getting together over food creates  
the atmosphere of home. Traditional recipes built on local products come together  
in signature dishes by chef Jordi Delfa, who prides himself on selecting the best  
of the seasons to cook food that makes people happy.

"When you welcome friends' home, you give them the best you have," he says.

*#soyvividora*

## FROM THE PANTRY AT VIVI

Hand-cut acorn-fed Iberian ham (80 gr)	29€
Premium-grade aged beef Cecina (cured beef) (80 gr)	19€
Xesc Reina sobrasada (from Mallorcan black pigs) with honey, made on the spot	20€
Cheese cart:	
GOLANY – soft cheese with raw cow's milk (San Martí de Llàmena, Girona)	10€
LUNA NEGRA – soft cheese with raw goats' milk (Barraco, Ávila)	10€
TOU - soft cheese with raw sheep's milk (Casa Mateu, Pallars Sobirà)	11€
BLAU DE JUTGLAR – semi-soft cheese with raw cow's milk (Finca Reixagó, Osona)	12€
FOGASSA – hard cheese with raw cow's milk (Menorca/Cataluña)	10€
BUCARITO - Gran Reserva hard cheese with raw goats' milk (Rota, Cádiz)	12€
Selection of our cheeses with dried fruits and nuts, artisan jams and preserves	17€

## SHARING PLATES...

Crystal bread with rubbing tomatoes and EVOO	4.5€
Super Spéciale Normandie N°3 natural oyster	11. 6€
Super Spéciale Normandie N°3 natural oyster (1/2 dozen)	32€
Cantabrian 000 anchovies, olive bread and coconut cream with piparra peppers (4 fillets)	12€
Marinated sweet tomatoes, spring onion, fresh basil, and smoked burratina	15€
Grilled eggplant, beetroot hummus, pickled vegetables, and hazelnut praline	14€
Acorn fed Iberian ham croquettes (min. 3 u.)	11. 3€
Porcini and almond milk croquettes (min. 3 u.)	11. 3€
Salt cod croquettes with honey and lime (min. 3 u.)	11. 3€
Brioche of stewed, feather-tip Iberian pork loin and St. George's mushroom	16€
VIV's famous bravas	8€
Morel mushrooms "a la carbonara" with Montgomery cheddar and guanciale	24€
Aged steak tartar from Girona beef tenderloin (120 gr)	21€
Open potato omelette with red prawns, spinach and creamy pine nuts soup	22€
Cannelloni with roasted meat and foie, Soubise sauce, and Fogassa cheese	17€

## PLATOS DE CUCHARA

Parellada rice with baby squid, cuttlefish and red prawn from Blanes*	25€
Ca l'Elena's Milanese style rice*	24€
Brothy rice with lobster and red prawns*	39€
Catalan noodle casserole with acorn-fed Iberian pork shoulder, pork ribs and crayfish	25€
Acorn-fed Iberian pork meat balls with scallops, pancetta and fresh peas	21€

Each rice is for a minimum of 2 people. Price per person.  
Cooking time approx: 25 minutes.

## FISH

Grilled calamari with romesco	25€
Grilled turbot	29€
Fish of the day	s/m
Grilled lobster with fried eggs and béarnaise sauce	49€

## MEATS

Slow roasted porc shank	26€
Acorn-fed Lluçanès duck with pears	23€
Grilled acorn-fed Ibérico pork shoulder	24€
Tenderloin of aged beef	31€

## SIDES

Roast baby vegetables	8€	Pont Neuf fried potatoes	7€
Grilled Tudela baby gem lettuces	6€	Grilled artichokes	7€
Pureed potatoes	6€		

## HOMEMADE DESSERTS

Chocolate world

8€

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Creamy Ernesenda d'Eroles  
cheesecake with cookie ice-cream

7€

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Flan with whipped cream and macerated wild strawberries

7€

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Rum baba with Carquinyoli ice cream

8€

Bread service 3.50€

Don't hesitate to talk to the team about intolerances and allergies.  
Allergen letter at your disposal.

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The experience continues on the rooftop **Terraza De VIVI**  
or in **GOT** the cocktail bar that you will find on the ground floor.



[casadevivi.barcelona](https://www.instagram.com/casadevivi.barcelona)



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