

Vivanco

BODEGA · FUNDACIÓN · EXPERIENCIAS
compartiendo cultura de vino

RESTAURANTE

20th ANNIVERSARY MENU

Leek with *piquillo* pepper and wine caviar

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Confit peppers and Iberian pork bacon

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Sea bass with baker's-style potatoes and *viura* sauce

Braised beef cheeks in *tempranillo* sauce with carrot puree

Roasted peach to red wine with *zurrapote* slush

Clarete bite

Vivanco Cuvée Inédita Reserva Extra Brut

Vivanco Brunes

Mineral Water

Bread

Coffee/Tea

75.00€