

*Vivanco*

BODEGA · FUNDACIÓN · EXPERIENCIAS  
*compartiendo cultura de vino*

# RESTAURANTE

## Pruning Time Menu

Vivanco Appetizer

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Seasonal Leeks with Smoked Meat  
over Mature Cheese Cream with Garnacha Salt

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Crab Meat Wanton Pasta Cannelloni with False Alioli

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To choose:

Baked Hake with Artichokes to White Tempranillo

Or

Iberian Pork Loin over Potato Cream to Red Maturana and Pistachio Pesto

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A Sweet Craving

*Mineral Water, Bread and Coffee*

