

*Vivanco*

BODEGA · FUNDACIÓN · EXPERIENCIAS  
*compartiendo cultura de vino*

## RESTAURANTE

### WineCooking Menu

Roast Scallop with *Viura* and Citrus Geleé

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Four Tannins Marinated Foie Gras of Duck and Wine Caviar

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Grilled Octopus over Potato and *Garnacha* Salt Carpaccio

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Roe Deer Loin with Maturana and Confit Apple Sauce

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*Arrope* from our Vineyard  
with Wine Ice-Cream and *Zurracapote* Frost

Price: 59.00€ Taxes included

*Wine not included*

