

VIVANCO



VEGETARIAN



VEGAN



GLUTTEN FREE

We appreciate informing the waiter if you are celiac or have any intolerance/allergy to ensure the corresponding handling and care in the preparation. You can request bread without T.A.C.C. To the Waiter.



mercado
pago



STARTERS

to be shared

SOUTHERN PROVOLETA

Pickled mushrooms, dill and pecan nuts.

\$ 12.710,00.

SOUTHERN PROVOLETA VEGGIE OPTION

Vegan cheese, pickled mushrooms, dill and pecans nuts.

\$ 12.710,00. 

CRISPY PRAWNS

With passion fruit tartar sauce and sweet potato chips.

\$ 12.760,00.

RABAS

With Vivanco dressing.

\$ 20.570,00.

MEAT EMPANADAS

Veal meat with plums and hot tomato sauce.
(2 units)

\$ 5.790,00.



CHEF
RECOMMENDS

BBQ RIBS

With barbecue sauce accompanied by potatoes stuffed with onion chutney.

\$ 21.600,00.

MIXED SKEWER WITH COLESLAW AND SPANISH POTATOES

Beef, chicken, zucchini, bell pepper, onions and eggplant.

\$ 22.010,00.

MARINATED CHORIZO STEAK

With smoked paprika ghee, cheese and apricot crostin accompanied by a mix of greens and aceto reduction.

\$ 24.310,00.

SHREDDED BONDIOLA WRAP

With lettuce, tomato and sliced onion with lime aioli, cilantro and mint.

\$ 15.600,00.

TROUT IN BUTTER

of sage with arancini di riso and sautéed vegetables.

\$ 22.470,00.



COVER SERVICE

\$ 1.950,00.

PASTA



CANELONI

Ricotta and vegetables with mixed sauce.

\$ 17.720,00. 🌱

RICOTTA AND BLACK PUDDING PANZOTTIS

With onion, bacon and peas sauce.

\$ 17.180,00.

LAMB AND BRIE CHEESE RAVIOLI

With soft lemon cream.

\$ 18.830,00.

HAM AND MOZZARELLA SORRENTINOS

With pink sauce.

\$ 14.950,00.

SORRENTINOS DI SEPIA

Smoked trout, ricotta and walnuts with grilled tomatoes and basil and fresh mint gremolata.

\$ 18.380,00.

MACARONI

with caprese sauce.

\$ 11.640,00. 🌱 🌿



RIB EYE STEAK

350 gr. with garnish. *

\$ 24.760,00. 🌱

PORK BUTCHER

With citrus gremolata garnish. *

\$ 22.890,00. 🌱

BONELESS CHICKEN

Leg or breast with garnish. *

\$ 15.110,00. 🌱

PORK BONDIOLA STEAK

300 gr. with garnish. *

\$ 20.040,00. 🌱

MEAT VARIETY TRAY

Rib eye. 250 gr.
Pork bondiola 150 gr.
Sweetbread.
Chicken leg.
Garnish. *

\$ 41.940,00. 🌱

The meat board is a product that already has a discount applied, which cannot be combined with other discounts or promotions in force.

minutas



ROMAN-STYLE HAKE FILLET

With mashed potatoes and fresh arugula.

\$ 17.900,00.

SUPREME OR MILANESE A LA FIORENTINA

With bechamel sauce, spinach, gratin cheese, natural potatoes with olive and smoked paprika.

\$ 19.010,00.

LEGUME MEDALLION

With sweet potato, quinoa and cherry chips.

\$ 16.370,00. 🌿

MATAMBRE ON PIZZA

With fresh arugula and French fries.

\$ 19.700,00. 🌱

* GARNISH OPTIONS.

> **mashed potatoes or pumpkin.**

> **french fries.** 🌱

> **rice or salad.** 🌱

BEVERAGE: options

Mineral water / Flavoured water Soft drink.

DESSERT: options

Custard. 🌱

Fruits salads.

Ice cream



» KID'S MENU

MAIN DISH + BEVERAGE + DESSERT

\$ 15.310,00.

This menu has a discounted price and it may not be combined with other special prices.

MAIN DISH: options

BAKED CHICKEN NUGGETS

with french fries.

VEAL BREADED CUTLET

with mashed potatoes or french fries

MACARONI 🌿 🌱

with cream and tomato sauce.



VEGGIE SALAD

Mix of green leaves, yamani rice, marinated tofu, zucchini carpaccio, pumpkin and roasted eggplant.

\$ 13.730,00. 🌱

RENCETAS SALAD

Mix of greens, boconccinos, almond sugar, cured bondiola, red onion and aceto reduction.

\$ 14.440,00.

CAESAR SALAD

Mix of green leaves, croutons, crispy bacon, parmesan cheese, grilled chicken and Caesar dressing.

\$ 13.760,00.

BURRATA SALAD

To share with arugula, sundried tomatoes, aceto reduction, soft basil pesto and crunchy walnuts.

\$ 20.600,00. 🌱

YOUR OWN

You can make your own salad selecting ingredients:

Eggs / arugula / green leaves / tomato / onion carrots / potatoes / beet.

3 ingredients \$ 7.270,00.

5 ingredients \$ 8.900,00.

Extra ingredient \$ 3.650,00.

DESSERTS



TIRAMISÚ

\$ 6.320,00.

NEW YORK CHEESECAKE

with quince jelly and figs in syrup.

\$ 6.150,00.

APPLE STRUDEL

with pecan nuts and ice-cream.

\$ 6.680,00.

CHOCOLATE VOLCANO

with Bailey's ice-cream, orange peels and wildberry coulis

\$ 6.680,00.

CREME BRULÉ

\$ 6.040,00.

HOMEMADE CURD

with caramel cream and honey crunch cookie

\$ 4.410,00. 🌱 without cookie

ICE-CREAM

Two scoops.
Strawberry / chocolate
caramel / lemon.

\$ 4.690,00.

FRUITS MIX

\$ 4.690,00. 🌱

VIGILANTE DESSERT

Cheese served with quince or sweet-potato jam.

\$ 4.690,00. 🌱



non alcoholic DRINKS

MINERAL WATER

Bottle 750 cc.

\$ 3.210,00.

FLAVOURED WATER

Bottle 500 cc

\$ 3.400,00.

SOFT DRINK *Coca-Cola*

Small Bottle 350 cc

\$ 3.400,00.

Large Bottle 1500 cc

\$ 8.360,00.

FRESH LEMONADE JAR

Lemon, mint and ginger.
x 1000 c.c.

You can order it
sugar -free

\$ 7.550,00.

FRESH JUICE

Orange or grapefruit

\$ 5.720,00.

SLUSHIE

Banana or peach

\$ 6.610,00.

MILKSHAKE

Caramel / Strawberry
Chocolate / Cream.

\$ 7.140,00.

DETOX ORANGE FRESH JUICE

with apple and spinach.

\$ 7.880,00.

DETOX GREEN FRESH JUICE

Apple, spinach, cucumber,
lemon and ginger.

\$ 7.880,00.

CAFÉ



TEA	\$ 3.260,00.
EXPRESSO	\$ 3.260,00.
AMERICAN COFFEE	\$ 4.120,00.
COFFE AND MILK	\$ 4.460,00.
DOUBLE EXPRESSO	\$ 5.140,00.
COFFEE AND MILK DROPS	\$ 4.120,00.
CAPUCHINO	\$ 5.650,00.
DOUBLE CAPUCHINO	\$ 6.620,00.
HOT CHOCOLATE	\$ 7.080,00.



SPECIAL COFFEE

CALIPSO

Tía María liqueur, cream, coffee and cinnamon.

\$ 7.860,00.

VIENNESE COFFEE

Cream, coffee and cocoa.

\$ 7.860,00.

IRISH COFFEE

Whisky, coffee, sugar and cream.

\$ 7.860,00.

BEER



PORRÓN \$ 4.970,00.
LITRO \$ 9.050,00.



PORRÓN \$ 6.740,00.
LATA 473 \$ 6.400,00.
LITRO \$ 11.750,00.



LATA \$ 5.650,00.
LITRO \$ 9.920,00.



PORRÓN \$ 5.660,00.



LATA 473 \$ 5.020,00.
IPA
STOUT
ROJA

BEER NON ALCOHOLIC



PORRÓN \$ 6.740,00.

combinatED DRINKS



FernetBranca

& Cola
\$ 7.340,00.

BRANCA MENTA

& Sprite.
\$ 7.340,00.



& Sprite o
or tónica.
\$ 7.340,00.

CAMPARI

orange or
tonic
\$ 7.340,00.

LIQUEUR

CHIVAS REGAL 12	\$ 10.000,00.
J.WALKER RED	\$ 9.300,00.
J&B	\$ 9.300,00.
BLENDERS	\$ 6.710,00.
TÍA MARÍA	\$ 6.710,00.
BORGHETTI	\$ 7.720,00.

Cocktails



NEGRONI

Gin, Campari, red vermouth, orange slice.

\$ 6.990,00.

SANGRÍA DEL LITORAL

Malbec, aged rum, peach and passion fruit syrup, Sprite, skewer with seasonal fruits.

\$ 6.990,00.

AMERICANO

Campari, red vermouth, sparkling water, orange slice.

\$ 6.990,00.

GIN TONIC

Gin, tonic water, lime or lemon slice.

\$ 6.990,00.

APEROL SPRITZ

Aperol, extra brut, sparkling water, orange slice.

\$ 6.990,00.

SCOTCH OLD FASHIONED

Scotch whiskey, sugar, Angostura bitters, orange peel.

\$ 6.990,00.

GARIBALDI

Campari, fresh orange juice, orange slice.

\$ 6.990,00.

FERMELO MINT

\$ 6.990,00.

COMBINED WITH BEER

Available from 16:00 until 20:00 Hs.

RURAL

ASSORTED TRAY **COMBO**

Cured ham, pork sausage, dambo cheese, empanaditas, smoked loin, cherry tomatoes and nuts + French fries.
+ Warsteiner 1L bottle.

\$ 30.190,00.

RUSTIC POTATOES **COMBO**

Rustic potatoes, cheddar, crispy bacon and green onions.
+ Warsteiner 1L bottle.

\$ 20.180,00.

SQUID RINGS **COMBO**

Roman Squid rings with Vivanco's sauce.
+ french fries.
+ Warsteiner 1L bottle.

\$ 28.430,00.

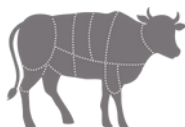
CIABATTA BROASTER **COMBO**

Broaster chicken sandwich with arugula, tomato and Vivanco's sauce.
+ French fries.
+ Warsteiner can 473cl.

\$ 17.600,00.

**SATURDAYS
SUNDAYS
& HOLIDAYS**
FOR LUNCH AT NOON

**ARGENTINIAN
MEAT CUTS**





SAUSAGGE
\$ 5.800,00.

BLOOD SAUSAGE
\$ 5.800,00.

PORK SPARE RIBS
with garnish *.
\$ 23.900,00. 

PORK FLANK STEAK
with garnish *.
\$ 22.890,00 

VEAL RIB STAKE
with garnish *
\$26.600,00. 

SKIRT STEAK
with garnish *.
\$ 26.980,00. 

GRILLED CHICKEN
with garnish *.
\$ 15.110,00. 

Classic, Only Meat Parrilladas and Wine combined parrilladas are discounted price products that do not accept other promotional discounts.

ASADOR CRIOLLO

PARRILLADAS


CLASSIC PARRILLADA
with garnish *.
SAUSAGE - BLOOD SAUSAGE
CHICKEN - PORK SPARE RIBS
VEAL RIB STEAK - SKIRT STEAK

for two people.
\$41.940,00.

**ONLY MEAT
PARRILLADA** 
with garnish *.
SKIRT STEAK.
PORK SPARE RIBS.
VEAL RIB STEAK.

for two people.
\$ 53.520,00.

*GARNISH OPTIONS

- MUSHED POTATOES.
- FRENCH FRIES. 
- RICE OR SALAD.



PROMOS WINE BOTTLE &PARRILLADA

**PORTILLO MALBEC O CHARDONNAY
DE BODEGA SALENTEIN +
CLASSIC PARRILLADA**
for two people.
\$ 51.620,00.

**PORTILLO MALBEC O CHARDONNAY
DE BODEGA SALENTEIN +
ONLY MEAT PARRILLADA**
for two people.
\$ 63.050,00.

SIDES WITH YOUR PARRILLADA

FRENCH FRIES 
for two people.
\$ 4.890,00.

MIXED SALAD
'You can make your own
salad selecting ingredients:
EGGS / ARUGULA / GREEN LEAVES /
TOMATO / ONION CARROTS / POTATOES
/ BEET.

3 ingredients
\$ 7.270,00
5 ingredients
\$ 8.900,00
Extra ingredient
\$ 3.650,00,

VIVANCO