

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



COVER SERVICE

\$ 1.950,00.

STARTERS

to be shared

SOUTHERN PROVOLETA

Pickled mushrooms, dill and pecan nuts.

\$ 12.100,00.

SOUTHERN PROVOLETA VEGGIE OPTION

Vegan cheese, pickled mushrooms, dill and pecans nuts.

\$ 12.100,00. 

CRISPY PRAWNS

With passion fruit tartar sauce and sweet potato chips.

\$ 12.150,00.

RABAS

With Vivanco dressing.

\$ 19.590,00.

MEAT EMPANADAS

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

\$ 5.510,00.



CHEF RECOMMENDS

BBQ RIBS

With barbecue sauce accompanied by potatoes stuffed with onion chutney.

\$ 20.570,00.

MIXED SKEWER WITH COLESLAW AND SPANISH POTATOES

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

\$ 20.960,00.

MARINATED CHORIZO STEAK

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

\$ 23.150,00.

SHREDDED BONDIOLA WRAP

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

\$ 14.850,00.

TROUT IN BUTTER

of sage with arancini di riso and sautéed vegetables.

\$ 21.400,00.

PASTA



CANELONI

Ricotta and vegetables with mixed sauce.

\$ 16.870,00. 🌱

RICOTTA AND BLACK PUDDING PANZOTTIS

With onion, bacon and peas sauce.

\$ 16.360,00.

LAMB AND BRIE CHEESE RAVIOLI

With soft lemon cream.

\$ 17.930,00.

HAM AND MOZZARELLA SORRENTINOS

With pink sauce.

\$ 14.230,00.

SORRENTINOS DI SEPIA

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

\$ 17.500,00.

MACARONI

with caprese sauce.

\$ 11.080,00. 🌱 🌿



RIB EYE STEAK

350 gr. with garnish. *

\$ 23.580,00. 🌱

PORK BUTCHER

With citrus gremolata garnish. *

\$ 21.800,00. 🌱

BONELESS CHICKEN

Leg or breast with garnish. *

\$ 14.390,00. 🌱

PORK BONDIOLA STEAK

300 gr. with garnish. *

\$ 19.080,00. 🌱

MEAT VARIETY TRAY

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

\$ 39.940,00. 🌱

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.

\$ 17.040,00.

SUPREME OR MILANESE A LA FIORENTINA

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

\$ 18.100,00.

LEGUME MEDALLION

With sweet potato, quinoa and cherry chips.

\$ 15.590,00. 🌿

MATAMBRE ON PIZZA

With fresh arugula and French fries.

\$ 18.760,00. 🌱

* 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.

\$ 13.070,00. 🌱

RENCETAS SALAD

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

\$ 13.750,00.

CAESAR SALAD

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

\$ 13.100,00.

BURRATA SALAD

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

\$ 19.610,00. 🌱

YOUR OWN

You can make your own salad selecting ingredients:

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

3 ingredients \$ 6.920,00.

5 ingredients \$ 8.470,00.

Extra ingredient \$ 3.470,00.

DESSERTS



TIRAMISÚ

\$ 6.010,00.

NEW YORK CHEESECAKE

with quince jelly and figs in syrup.

\$ 5.850,00.

APPLE STRUDEL

with pecan nuts and ice-cream.

\$ 6.360,00.

CHOCOLATE VOLCANO

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

\$ 6.360,00.

CREME BRULÉ

\$ 5.750,00.

HOMEMADE CURD

with caramel cream and honey crunch cookie

\$ 4.200,00. 🌱 without cookie

ICE-CREAM

Two scoops.
Strawberry / chocolate
caramel / lemon.

\$ 4.460,00.

FRUITS MIX

\$ 4.460,00. 🌱

VIGILANTE DESSERT

Cheese served with quince or sweet-potato jam.

\$ 4.460,00. 🌱



non alcoholic DRINKS

MINERAL WATER

Bottle 750 cc.

\$ 3.050,00.

FLAVOURED WATER

Bottle 500 cc

\$ 3.230,00.

SOFT DRINK *Coca-Cola*

Small Bottle 350 cc

\$ 3.230,00.

Large Bottle 1500 cc

\$ 7.960,00.

FRESH LEMONADE JAR

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

You can order it
sugar -free

\$ 7.190,00.

FRESH JUICE

Orange or grapefruit

\$ 5.440,00.

SLUSHIE

Banana or peach

\$ 6.290,00.

MILKSHAKE

Caramel / Strawberry
Chocolate / Cream.

\$ 6.800,00.

DETOX ORANGE FRESH JUICE

with apple and spinach.

\$ 7.500,00.

DETOX GREEN FRESH JUICE

Apple, spinach, cucumber,
lemon and ginger.

\$ 7.500,00.

CAFÉ



TEA	\$ 3.100,00.
EXPRESSO	\$ 3.100,00.
AMERICAN COFFEE	\$ 3.920,00.
COFFE AND MILK	\$ 4.240,00.
DOUBLE EXPRESSO	\$ 4.890,00.
COFFEE AND MILK DROPS	\$ 3.920,00.
CAPUCHINO	\$ 5.380,00.
DOUBLE CAPUCHINO	\$ 6.300,00.
HOT CHOCOLATE	\$ 6.740,00.



SPECIAL COFFEE

CALIPSO

Tía María liqueur, cream, coffee and cinnamon.

\$ 7.480,00.

VIENNESE COFFEE

Cream, coffee and cocoa.

\$ 7.480,00.

IRISH COFFEE

Whisky, coffee, sugar and cream.

\$ 7.480,00.

BEER



PORRÓN \$ 4.730,00.
LITRO \$ 8.610,00.



PORRÓN \$ 6.410,00.
LATA 473 \$ 6.090,00.
LITRO \$ 11.190,00.



LATA \$ 5.380,00.
LITRO \$ 9.440,00.



PORRÓN \$ 5.390,00.



LATA 473 \$ 4.780,00.
IPA
STOUT
ROJA

BEER NON ALCOHOLIC



PORRÓN \$ 6.410,00.

combinatED DRINKS



Fernet Branca

& Cola
\$ 6.990,00.

BRANCA MENTA

& Sprite.
\$ 6.990,00.



& Sprite o
or tónica.
\$ 6.990,00.



orange or
tonic
\$ 6.990,00.

LIQUEUR

CHIVAS REGAL 12	\$ 9.520,00.
J.WALKER RED	\$ 8.850,00.
J&B	\$ 8.850,00.
BLENDERS	\$ 6.390,00.
TÍA MARÍA	\$ 6.390,00.
BORGHETTI	\$ 7.350,00.

Cocktails



NEGRONI

Gin, Campari, red vermouth, orange slice.

\$ 6.650,00.

SANGRÍA DEL LITORAL

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

\$ 6.650,00.

AMERICANO

Campari, red vermouth, sparkling water, orange slice.

\$ 6.650,00.

GIN TONIC

Gin, tonic water, lime or lemon slice.

\$ 6.650,00.

APEROL SPRITZ

Aperol, extra brut, sparkling water, orange slice.

\$ 6.650,00.

SCOTCH OLD FASHIONED

Scotch whiskey, sugar, Angostura bitters, orange peel.

\$ 6.650,00.

GARIBALDI

Campari, fresh orange juice, orange slice.

\$ 6.650,00.

FERMELO MINT

\$ 6.650,00.

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.

\$ 28.750,00.

RUSTIC POTATOES **COMBO**

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

\$ 19.210,00.

SQUID RINGS **COMBO**

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

\$ 27.070,00.

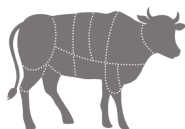
CIABATTA BROASTER **COMBO**

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

\$ 16.760,00.

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

**ARGENTINIAN
MEAT CUTS**





SAUSAGGE
\$ 5.520,00.

BLOOD SAUSAGE
\$ 5.520,00.

PORK SPARE RIBS
with garnish *.
\$ 22.760,00. 

PORK FLANK STEAK
with garnish *.
\$ 21.800,00 

VEAL RIB STAKE
with garnish *
\$ 25.330,00. 

SKIRT STEAK
with garnish *.
\$ 25.690,00. 

GRILLED CHICKEN
with garnish *.
\$ 14.390,00. 

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.
\$ 39.940,00.

**ONLY MEAT
PARRILLADA** 
with garnish *.
SKIRT STEAK.
PORK SPARE RIBS.
VEAL RIB STEAK.
for two people.
\$ 50.970,00.

***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.
\$ 49.160,00.

**PORTILLO MALBEC O CHARDONNAY
DE BODEGA SALENTEIN +
ONLY MEAT PARRILLADA**
for two people.
\$ 60.040,00.

SIDES WITH YOUR PARRILLADA 
FRENCH FRIES 
for two people.
\$ 4.650,00.

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

3 ingredients
\$ 6.920,00
5 ingredients
\$ 8.470,00
Extra ingredient
\$ 3.470,00,

VIVANCO