

VIVANCO



VEGETARIAN



VEGAN



GLUTEN 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

\$ 14.450,00

SOUTHERN PROVOLETA VEGAN OPTION

Vegan cheese, pickled mushrooms, dill and pecans nuts

\$ 14.450,00

CRISPY PRAWNS

With passion fruit tartar sauce and sweet potato chips

\$ 14.500,00

RABAS

With Vivanco dressing

\$ 23.370,00

MEAT EMPANADAS

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

\$ 6.590,00



BBQ RIBS

With barbecue sauce accompanied by potatoes stuffed with onion chutney

\$ 24.540,00

MIXED SKEWER WITH COLESLAW AND SPANISH POTATOES

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

\$ 25.010,00

MARINATED CHORIZO STEAK

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

\$ 28.990,00

SHREDDED BONDIOLA WRAP

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

\$ 17.720,00

TROUT IN BUTTER

Of sage with arancini di riso and sautéed vegetables

\$ 25.530,00



COVER SERVICE

\$ 2.280,00



CANELONI

Ricotta and vegetables with mixed sauce

\$ 20.140,00

RICOTTA AND BLACK PUDDING PANZOTTIS

With onion, bacon and peas sauce

\$ 19.520,00

LAMB AND BRIE CHEESE RAVIOLI

With soft lemon cream

\$ 21.400,00

HAM AND MOZZARELLA

SORRENTINOS

With pink sauce

\$ 16.990,00

SORRENTINOS DI SEPIA

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

\$ 20.880,00

MACARONI

With caprese sauce

\$ 13.240,00



» kid's menu

MAIN DISH + BEVERAGE + DESSERT

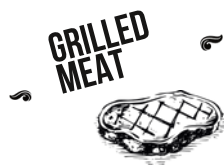
\$ 18.170,00

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



MACARONI

with cream and tomato sauce



RIB EYE STEAK

350gr. with garnish

\$ 28.670,00

PORK BUTCHER

With citrus gremolata garnish

\$ 26.520,00

BONELESS CHICKEN

Leg or breast with garnish

\$ 17.510,00

PORK BONDIOLA STEAK

300gr. with garnish

\$ 23.220,00

MEAT VARIETY TRAY

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

\$ 48.570,00

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

main dish

BAKED CHICKEN NUGGETS

with french fries

VEAL BREADED CUTLET

with mashed potatoes or french fries



ROMAN-STYLE HAKE FILLET

With mashed potatoes and fresh arugula

\$ 20.340,00

SUPREME OR MILANESE A LA FIORENTINA

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

\$ 21.600,00

LEGUME MEDALLION

With sweet potato chips, quinoa and cherry

\$ 18.600,00

MATAMBRE ON PIZZA

With fresh arugula and french fries

\$ 22.390,00

***GARNISH OPTIONS**

> Mashed potatoes or pumpkin

> French fries

> Rice or salad

beverage

Mineral water / Flavoured water / Soft drink

dessert

Custard
Fruits salads
Ice cream



Salads

② VEGGIE SALAD

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

\$ 16.350,00

RENCETAS SALAD

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

\$ 17.200,00

CAESAR SALAD

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

\$ 16.380,00

② BURRATA SALAD

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

\$ 24.520,00

You can make your own salad selecting ingredients:

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

- 3 ingredients \$8.410,00
- 5 ingredients \$10.290,00
- Extra ingredients \$4.230,00

DESSERTS

TIRAMISÚ

\$ 7.190,00

NEW YORK CHEESECAKE

With quince jelly and figs in syrup

\$ 7.000,00

APPLE STRUDEL

With pecan nuts and ice-cream

\$ 7.510,00

CHOCOLATE VOLCANO

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

\$ 7.610,00

CREME BRULÉ

\$ 6.880,00

Ⓢ HOMEMADE CURD

with caramel cream and honey crunch cookie

\$ 5.030,00

ICE-CREAM

Two scoops. Strawberry / chocolate caramel / lemon

\$ 5.340,00

Ⓢ FRUITS MIX

\$ 5.340,00

Ⓢ VIGILANTE DESSERT

Cheese served with quince or sweet-potato jam

\$ 5.340,00



non alcoholic DRINKS

MINERAL WATER

Bottle 750 cc.

\$ 3.660,00

FLAVOURED WATER

Bottle 500 cc.

\$ 3.870,00

SOFT DRINK *Coca-Cola*

Small Bottle 500 cc.

\$ 3.870,00

Large Bottle 1500cc.

\$ 9.500,00

FRESH LEMONADE JAR

Lemon, mint and ginger x 1000 cc. / You can order it sugar -free

\$ 8.580,00

FRESH JUICE

Orange or grapefruit

\$ 6.510,00

SLUSHIE

Banana or peach

\$ 7.520,00

MILKSHAKE

Caramel / Strawberry Chocolate / Cream

\$ 8.120,00

DETOX ORANGE FRESH JUICE

With apple and spinach

\$ 8.970,00

DETOX GREEN FRESH JUICE

Apple, spinach, cucumber, lemon and ginger

\$ 8.970,00

CAFÉ



TEA	\$ 3.720,00
EXPRESSO	\$ 3.720,00
AMERICAN COFFEE	\$ 4.690,00
COFFEE AND MILK	\$ 5.080,00
DOUBLE EXPRESSO	\$ 5.850,00
COFFEE AND MILK DROPS	\$ 4.690,00
CAPUCHINO	\$ 6.430,00
DOUBLE CAPUCHINO	\$ 7.530,00
HOT CHOCOLATE	\$ 8.060,00



CALIPSO

Tía María liqueur, cream, coffee and cinnamon

\$ 8.950,00

VIENNESE COFFEE

Cream, coffee and cocoa

\$ 8.950,00

IRISH COFFEE

Whisky, coffee, sugar and cream

\$ 8.950,00



PINT \$ 5.660,00
LITER \$ 10.290,00



PINT \$ 7.670,00
CAN 473 \$ 7.280,00
LITER \$ 13.350,00



CAN 475 \$ 6.430,00
LITER \$ 11.280,00



PINT \$ 6.440,00



CAN 473 \$ 5.720,00
IPA
STOUT
RED

NON ALCOHOLIC BEER



PINT \$ 7.670,00

combined drinks



Fernet Branca \$ 8.350,00
& Cola

BRANCA MENTA \$ 8.350,00
& Sprite

PUNT EYES \$ 8.350,00
& Sprite or
tonic water

CAMPARI \$ 8.350,00
orange or
tonic water

liqueur

CHIVAS REGAL 12 \$ 11.370,00

J.WALKER RED \$ 10.570,00

J&B \$ 10.570,00

BLENDERS \$ 7.640,00

TÍA MARÍA \$ 7.640,00

BORGHETTI \$ 8.780,00

Cocktails



NEGRONI

Gin, Campari, red vermouth, orange slice

\$ 7.340,00

SANGRÍA DEL LITORAL

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

\$ 7.340,00

AMERICANO

Campari, red vermouth, sparkling water, orange slice

\$ 7.340,00

GIN TONIC

Gin, tonic water, lime or lemon slice

\$ 7.340,00

SCOTCH OLD FASHIONED

Scotch whiskey, sugar, Angostura bitters, orange peel

\$ 7.340,00

GARIBALDI

Campari, fresh orange juice, orange slice

\$ 7.340,00

COMBINED WITH BEER

Available from 16:00 until 20:00.

COMBO

RURAL ASSORTED TRAY

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

\$ 34.290,00

COMBO

RUSTIC POTATOES

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

\$ 22.920,00

COMBO

SQUID RINGS

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

\$ 32.310,00

COMBO

CIABATA BROASTER

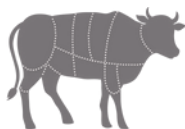
Broaster chicken sandwich with arugula, tomato and Vivanco's sauce + French fries + Warsteiner can 473cl.

\$ 20.000,00

SATURDAYS SUNDAYS & HOLIDAYS

FOR LUNCH AT NOON


ARGENTINIAN MEAT CUTS





SAUSAGE
\$ 6.720,00

BLOOD SAUSAGE
\$ 6.720,00

 PORK SPARE RIBS
with garnish
\$ 27.680,00

 PORK FLANK STEAK
with garnish
\$ 26.520,00

 VEAL RIB STAKE
with garnish
\$ 30.800,00

 SKIRT STEAK
with garnish
\$ 31.240,00

 GRILLED CHICKEN
with garnish
\$ 17.510,00

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
\$ 48.570,00

 ONLY MEAT
PARRILLADA
with garnish

SKIRT STEAK - PORK SPARE
RIBS - VEAL RIB STEAK

for two people
\$ 61.970,00

GARNISH OPTIONS

- MUSHED POTATOES
-  - FRENCH FRIES
- RICE OR SALAD

VIVANCO



PROMOS

WINE BOTTLE & PARRILLADA

**PORTILLO MALBEC OR
CHARDONNAY FROM SALENTEIN
WINERY + CLASSIC PARRILLADA**

for two people
\$ 59.780,00

**PORTILLO MALBEC OR
CHARDONNAY FROM SALENTEIN
WINERY + ONLY MEAT PARRILLADA**

for two people
\$ 73.010,00

SIDES WITH YOUR PARRILLADA

 FRENCH FRIES
for two people
\$ 5.570,00

 MIXED SALAD
Select your ingredients

EGGS / ARUGULA / GREEN LEAVES /
TOMATO / ONION CARROTS / POTATOES
/ BEET

3 ingredients

\$ 8.670,00

5 ingredients

\$ 10.600,00

Extra ingredients

\$ 4.360,00