

Bienvenidos al Viva

Ramiro and Gareth welcome you to experience real authentic Spanish tapas, wine and beers perfect to share with family, friends and all your loved ones.

Everything is made and served with care and consideration by our culinary team and we will gladly recommend dishes or wines from our extensive selection to suit your taste.

The nature of tapas being small dishes, not all will come to your table at the same time.

Although we try to make sure everyone is looked after, some dishes take a little longer to arrive than others. This is unavoidable but we try to keep this to a minimum.

We only use 100% guaranteed Irish fresh beef, pork, lamb and poultry and free range eggs which are Bord Bia assured and 100% Spanish cured meats which are all fully traceable.

Our lovely fish and seafood are delivered daily from the most reputable suppliers.

We source our fruit and vegetables through Irish suppliers and use seasonal produce wherever possible.

Coeliac Friendly Menu

Our kitchen is an **open kitchen** so therefore we CANNOT say we are Gluten Free as per the HSE guidelines. We are Gluten Friendly.

All our products have been thoroughly checked and verified that they are Gluten Free marked **(G)** on our menu and marked **(G)*** where the dish can be altered or an ingredient changed or omitted to suit a Coeliac diet.

We have separate fryer, toaster, knives and chopping boards for preparation of dishes made for Coeliacs. So we try to ensure there is no cross-contamination as much as physically possible.

As our kitchen is open and we do use wheat flour and other products containing gluten,

We always advise **if you are severely allergic**- Do not eat here.

Your health is at the forefront of what we do here at Viva and we take what we do very seriously so you can enjoy your meal without stressing.

(V) Vegetarian - no meat, fish or poultry (V)* Vegetarian version available

(G) Coeliac friendly (G)* Coeliac friendly option available

Allergen List

(1.) Gluten (A -Wheat, B -Barley, C -Rye, D -Oats), (2.) Crustaceans, (3.) Eggs, (4.) Fish/seafood,

(5.) Peanuts, (6.) Soyabeans, (7) Milk, (8) Nuts (A -Almonds, B -Hazelnuts, C -Walnuts,

D -Cashews, E -Pecans, F Pistachio, G -Macadamia, H -Pine nuts), (9.) Celery, (10.) Mustard, (11.) Sesame seeds, (12.) Sulphur dioxide and Sulphates, (13.) Lupin, (14.) Molluscs, (15.) Legumes (A -Lentils, B -Butter beans, C - Chickpeas, D -Soya beans).

(* denotes- may contain or can be omitted.)

For our full list of allergen information please ask a member of staff.

Please note there is a 10% service charge for tables of five or more people.



VIVAESPANATAPAS

Platos Combinados

Huevos Rotos/ Broken Eggs (V) (G) (3) 8.50

Homemade chips, pan fried bell peppers and onion topped with two fried eggs

Revuelto de Champiñones y Gambas (G)* (F) (2,3) 8.00

Scrambled eggs with pan fried chestnut mushrooms, prawns and gluten free toast

Hamburguesas/ Burgers

The Viva Burger (G) (3) 10.00

Our classic homemade Beef and Chorizo burger

Viva Deluxe (G) (3,7) 14.00

Our homemade Beef and Chorizo burger topped with Spanish cheese and chestnut mushrooms

Viva Extravaganza (G) (3,7) 16.00

Our homemade Beef and Chorizo Burger topped with melted Spanish cheese, sliced Serrano ham and a fried egg

All our burgers are served without the bun with mixed leaves, red onion, sliced tomato, special sauce with a side of chunky chips and tomato ketchup.

(Please note- Hamburgers take longer than other items as we make them all by hand to order)



VIVAESPANATAPAS

Paellas to Order

We make **Paella to order** for a minimum of two people or more. (Allow 25-45 minutes)

Paella de Vegetales (V) (G) (8*,12) 15.00 (per person)

Traditional rice dish with onion, aubergine, courgette, bell pepper, green beans, mushrooms and seasoning

Paella de Pollo (G) (8*,12) 17.00 (per person)

Traditional rice dish with chicken, garlic, onion, bell peppers and seasoning

Paella de Marisco (G) (2,14,8*12) 17.00 (per person)

Traditional rice dish with mixed seafood and shellfish, onion, bell peppers and seasoning

Paella Mixta (G) (2,14,8*12) 18.00 (per person)

Traditional rice dish with chicken, mixed seafood and shellfish, garlic, onion, bell peppers and seasoning

Pica-Picas / Light Bites

Fiesta de Pan (G)* 1.50

Selection of warmed gluten free bread slices

Pan con Alioli (G)* 4.00

Toasted gluten free bread pieces with homemade garlic mayonnaise dip

Boquerones en Vinagre (F) (G) (4) 4.25

Anchovies marinated in vinegar and garlic with a drizzle of extra virgin olive oil

Aceitunas (V) (G) 4.00

Green Abuela olives marinated in vinegar, garlic and bell pepper

Sobrasada (G)* 5.00

Cured pork paste with paprika and spices served with toasted gluten free bread slices



VIVAESPANATAPAS

Tablas/ Charcuterie

Tabla de Quesos (V) (G)* (7,12)	13.00/ 22.00
A selection of Spanish cheeses with quince jelly, honey, grapes and olives	
Tabla de Ibéricos (G)*	14.00/ 24.00
Iberico cured meat platter including Jamón, salchichón, chorizo, grapes and olives	
Tabla Mixta (G)* (7,12)	13.00/22.00
Mixed platter of cured Iberico meats, Spanish cheeses, quince jelly, grapes and olives	
All our tablas are served with toasted gluten free bread pieces.	
Fiesta de Pan (G)*	1.50
Selection of warmed gluten free bread slices	

Sopas/ Soups

Guiso de Lentejas /con Chorizo (V)* (G)* (15A)	5.50/ 6.00
Traditional lentil stew with onion, carrots and garlic (with Chorizo optional) served with gluten free bread	
Potaje de Garbanzos (G)* (F) (4,15C)	6.00
Southern Spanish cod and chickpea stew with onion and peas served with gluten free bread	
Fabada (G)*	6.00
Spanish butter bean stew with onion, morcilla, chorizo, herbs and spices served with gluten free bread	

Ensaladas/ Salads

Ensalada Rusa (G)* (F) (3,4)	5.00/ 9.00
Cold potato salad with carrots, peas, tuna, mayonnaise and garnished with piquillo pepper and olives	
Campera (V) (G)	5.00/ 8.00
Mixed leaves, red onion, tomatoes, green olives and extra virgin olive oil	
Pollo caliente con Jamón Serrano (G)	9.00
Mixed leaves, red onion, tomatoes, pan fried chicken fillet pieces and Serrano Ham with garlic oil	
El Sur (V) (G) (7,8*C)	8.75
Mixed leaves, red onion, dates, diced goat's cheese, walnuts and a honey dressing	



Tapas y Raciones - Vegetariano/ Vegetarian

Pan Catalán (V) (G)* 5.00/ 9.00

Toasted bread with tomato purée, garlic, seasoning and garnished with parsley and extra virgin olive oil

Pa Amb Tomàquet (G)* 6.00/ 11.00

Toasted bread with tomato purée, garlic, Serrano ham and extra virgin olive oil

Patatas Bravas/ Alioli (V) (G)* (3*) 5.00/ 9.00

Deep fried potatoes with spicy tomato sauce or garlic mayonnaise or both

Berenjena Gratinada (V) (G) (7*) 6.00/ 11.00

Baked aubergine, chestnut mushrooms, garlic, onion covered with melted cheese and a balsamic dressing

Tortilla Española (V) (G) (3) 5.75

Traditional omelette made with potatoes, whole free range eggs, onion and seasoning

Add- mushrooms/ spinach; gambas (2)/ chorizo/ Jamón (add 1.00/1.50)

Judías Verdes salteadas / con Jamón Serrano (V)* (G) 5.25/ 9.50 6.00/11.00

Pan fried green beans with garlic oil and Jamón Serrano (optional)

Pimientos de Padrón (V) (G)* 6.50/ 12.00

Deep fried Padrón peppers (Some sweet, some hot and spicy)

Pisto Manchego (V) (G) (7*) 5.25/ 9.50 6.25/ 11.50

Poached courgette, aubergine, bell pepper, onion, tomatoes and topped with melted cheese (optional)

Champiñones Ajillo/ Pil pil (V) (G) 5.25/ 9.50 6.00/ 11.00

Pan fried chestnut mushrooms with garlic oil (chilli optional) and Jamón Serrano (optional)

Tapas y Raciones - Pescado/ Seafood



VIVAESPANATAPAS

Almejas al Ajillo/ Pil Pil (G) (14)	6.00/11.00
Pan fried Clams with garlic oil (Chilli optional)	
Chanquetes (G)* (4)	6.00/11.00
Deep fried whitebait in seasoned gluten free flour served with Alioli	
Gambas al Ajillo/ Pil pil (G) (2)	6.50/ 12.00
Pan fried prawns cooked with garlic oil (Chilli optional)	
Calamares a la Malagueña (G)* (1*A,14)	7.00/ 13.00
Deep fried squid rings in seasoned gluten free flour served with Alioli	
Sardinas a la Plancha (G) (4)	7.00/ 13.00
Pan fried sardines with extra virgin olive oil and a light sprinkle of sea salt	
Puntillas (G)* (14)	7.50/14.00
Deep fried baby squid in a beer batter	
Pulpo a la Gallega (G) (14)	12.00
Galician style octopus with olive oil and pimentón on a bed of sliced boiled potatoes	

Tapas y Raciones – Carné/ Meat



VIVAESPANATAPAS

Pimiento Relleno de Carne (1A) Peppers stuffed with minced beef, chestnut mushrooms and onion	7.00/ 13.00
Albóndigas (3) Beef and pork meatballs with onion, carrots, peas and herbs in a rich tomato sauce	6.00/ 11.00
Pinchos de Choripollo (G)* Chicken and chorizo skewers on toasted gluten free bread slices	5.50/10.00
Chorizo al Vino (G) (12) Chorizo slow cooked in a white wine and onion reduction	6.50/12.00
Chorizo a la Sidra (G)* (12) Chorizo pieces cooked in semi-sweet cider and sautéed onions, served with gluten free bread	6.50/ 12.00
Chistorra a la Plancha (G)* Little spicy sausages pan fried and served with gluten free bread	6.00/ 11.00
Morcilla con Chorizo (G)* Pan fried Spanish black pudding with chorizo sausage and served with gluten free bread	6.50/ 11.00
Alitas de Pollo al Ajillo / Alitas de Pollo Picante / Super Picante (G) (3) Chicken wings cooked in garlic oil / spicy / super spicy sauce served with Alioli	7.00/13.00



Postres / Desserts

Arroz con Leche (V) (G) (7) Traditional rice pudding served with apple compote and sprinkled with cinnamon (served hot or cold)	6.00
Crema Catalana (V) (G) (3,7) Traditional Catalan set custard dessert topped with caramelized sugar	6.50
Helado Variado (V) (G) (7) Three scoops of icecream with complimenting syrup (Various flavours available, please ask your server)	6.00
Mousse de Chocolate (V) (G) (3,7) Homemade Chocolate Mousse served with freshly whipped cream	6.75
Tabla de Quesos (V) (G)* (7) A selection of Spanish cheeses with quince jelly, honey, grapes and olives	12.00/ 22.00
 <i>Why not choose one of our digestives to finish your meal...</i>	
Osbourne Pedro Ximenez 1827 (17% vol) (12)	7.00 70ml
Osbourne Porto Ruby or White (17% vol) (12)	7.00 70ml
Osbourne Fino (15% vol) 6.50 (12)	6.50 70ml
Tío Pepe Fino (Palomino) (15% vol) (12)	6.00 70ml
Crema de Chocolate (Dark Chocolate) (15% vol) (7,12)	6.50 70ml
Crema de Chocolate Blanco (White Chocolate) (15% vol) (7,12)	6.50 70ml
Crema de Orujo (Baileys Style) (15% vol) (7,12)	6.50 70ml
Crema de Limón (Lemon) (15% vol) (7,12)	6.50 70ml
Crema de Naranja (Orange) (15% vol) (7,12)	6.50 70ml
Crema de Mora (Blackberry) (15% vol) (7,12)	6.50 70ml



Cafés/ Coffees

Espresso	2.20/ 4.00
Café solo (long espresso)	2.20
Cortado (espresso with a drop of milk) (7*)	2.30
Americano (black coffee)	2.50
Bombón (espresso with condensed milk) (7)	2.75
Leche leche (espresso, condensed milk and micro foamed milk) (7*)	2.95
Cappuccino (double espresso, micro foamed milk and dark chocolate powder) (7*)	2.95
Café con leche/Flat White (espresso with steamed milk) (7*)	2.75
Manchada/ Latté (espresso with micro foamed milk) (7*)	2.75
Caramel/ Hazelnut latté (7*,8B)	3.00
Mocha (espresso, homemade chocolate with steamed milk and foam) (7*)	3.75
Affogato (espresso with a scoop of vanilla icecream) (7)	4.50
Café Española (with a shot of Pedro Ximenez and topped with cream) (7,12)	5.75
Café de Orujo (espresso with a shot of Crema de Orujo and topped with whipped cream) (7,12)	5.75

We also have decaffeinated coffee if you prefer your coffee without the caffeine hit.

(Soya milk (15D) or almond milk (8A) available add .20)

Homemade hot chocolate (7) (Spanish style - short and thick or Irish style - with steamed milk and foam) <i>You choose!</i>	3.50
---	------

Infusiones/ Teas

Lyon's Green label/ Barry's Red label/ Lyon's Decaffeinated tea	2.50
Organic Green tea/ Decaf Green tea	2.75
Rosehip /Wild Blackcurrant	2.75
Camomile/ Organic Nettle	2.75
Raspberry Leaf/ Peppermint	2.75
Apple and Cinnamon/ Fennel	2.75
Earl Grey/ Lemon and Ginger	2.75



Refrescos/ Soft Drinks

Coca-Cola/ Diet coke/ Coke zero	2.50 (300ml)
Club orange/ Club lemon	2.50 (300ml)
7up/ Sprite	2.50 (300ml)
White lemonade/ Red lemonade	2.50 (300ml)
Bottle of Still water 330ml/750ml bottle	2.50/5.50
Bottle of Sparkling water 330ml/750ml bottle	2.50/5.50
Orange juice	3.00 (300ml)
Apple juice	3.00 (300ml)
Cranberry juice	3.00 (300ml)
Pomegranate juice	3.00 (300ml)
Peach juice	3.00 (300ml)
Glass of milk (7)	2.00 (300ml)

