

## **Bienvenidos al Viva**

**Ramiro and Gareth welcome you to experience real authentic Spanish tapas, wines 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 of course source our fruit and vegetables through Irish suppliers and use seasonal produce wherever possible.

**(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.)

If you have ANY specific dietary requirements, please let your server know immediately.

*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.*



## 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) (1\*A,2,3)** 8.00

Scrambled eggs with pan fried chestnut mushrooms, prawns and sourdough toast

## Hamburguesas/ Burgers

**The Viva Burger (1A,3)** 10.00

Our classic homemade Beef and Chorizo burger

**Viva Deluxe (1A,3,7)** 14.00

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

**Viva Extravaganza (1A,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 with mixed leaves, red onion, sliced tomato and special sauce in a toasted brioche bun 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)**



## 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\*A)** 1.50  
Selection of warmed artisan bread slices

**Pan con Alioli (G)\* (1\*A)** 4.00  
Toasted 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) (12)** 4.00  
Green Abuela olives marinated in vinegar, garlic and bell pepper

**Sobrasada (G)\* (1\*A)** 5.00  
Cured pork paste with paprika and spices served with toasted bread slices



## Tablas/ Charcuterie

**Tabla de Quesos (V) (G)\* (1\*A,7,12)** 13.00/ 22.00

A selection of Spanish cheeses with quince jelly, honey, grapes and olives

**Tabla de Ibéricos (G)\* (1\*A)** 14.00/ 24.00

Iberico cured meat platter including Jamón, salchichón, chorizo, grapes and olives

**Tabla Mixta (G)\* (1\*A,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 bread pieces (1\*A) and or crackers (1A).**

**Fiesta de Pan (G)\* (1\*A)** 1.50

Selection of warmed artisan bread slices

## Sopas/ Soups

**Guiso de Lentejas /con Chorizo (V)\* (G)\* (1\*A,15A)** 5.50/ 6

Traditional lentil stew with onion, carrots and garlic (with Chorizo optional) served with some bread

**Potaje de Garbanzos (G)\* (F) (1\*A,4,15C)** 6.00

Southern Spanish cod and chickpea stew with onion and peas served with some bread

**Fabada (G)\* (1\*A,1B,15B)** 6.00

Spanish butter bean stew with onion, morcilla, chorizo, herbs and spices served with some bread

## Ensaladas/ Salads

**Ensalada Rusa (G)\* (F) (1\*A,3,4)** 5.00/ 9.00

Cold potato salad with carrots, peas, tuna, mayonnaise and garnished with piquillo pepper, olives and mini bread sticks

**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, crumbled goat cheese, walnuts and a honey dressing



## Tapas y Raciones - Vegetariano/ Vegetarian

<b>Pan Catalán (V) (G)* (1*A)</b>	5.00/ 9.00
Toasted bread with tomato purée, garlic, seasoning and garnished with parsley and extra virgin olive oil	
<b>Pa Amb Tomàquet (G)* (1*A)</b>	6.00/ 11.00
Toasted bread with tomato purée, garlic, Serrano ham and extra virgin olive oil	
<b>Patatas Bravas/ Alioli (V) (G)* (1*A,3*)</b>	5.00/ 9.00
Deep fried potatoes with spicy tomato sauce or garlic mayonnaise or both	
<b>Berenjena Gratinada (V) (G) (7*)</b>	6.00/ 11.00
Baked aubergine, chestnut mushrooms, garlic, onion covered with melted cheese and a balsamic dressing	
<b>Tortilla Española (V) (G) (3)</b>	5.75
Traditional omelette made with potatoes, whole free range eggs, onion and seasoning	
<b>Add- mushrooms/ spinach; gambas (2)/ chorizo/ Jamón</b>	(add 1.00/1.50)
<b>Judías Verdes salteadas / con Jamón Serrano (V)* (G)</b>	5.25/ 9.50 6.00/11.00
Pan fried green beans with garlic oil and Jamón Serrano (optional)	
<b>Pimientos de Padrón (V) (G)*</b>	6.50/ 12.00
Fried Padrón peppers (Some sweet, some hot and spicy)	
<b>Pisto Manchego (V) (G) (7*)</b>	5.25/ 9.50 6.25/ 11.50
Poached courgette, aubergine, bell pepper, onion, tomatoes and topped with melted cheese (optional)	
<b>Champiñones Ajillo/ Pil pil (V) (G)</b>	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

<b>Almejas al Ajillo/ Pil Pil (G) (14)</b> Pan fried Clams with garlic oil (Chilli optional)	6.00/11.00
<b>Chanquetes (G)* (1*A,4)</b> Deep fried whitebait in seasoned flour served with Alioli	6.00/11.00
<b>Gambas al Ajillo/ Pil pil (G) (2)</b> Pan fried prawns cooked with garlic oil (Chilli optional)	6.50/ 12.00
<b>Calamares a la Malagueña (G)* (1*A,14)</b> Deep fried squid rings in seasoned flour served with Alioli	7.00/ 13.00
<b>Croquetas de Bacalao (1A,3,4,7)</b> Deep fried croquettes with fresh cod and béchamel in breadcrumbs	6.00/ 11.00
<b>Sardinas a la Plancha (G) (4)</b> Pan fried sardines with extra virgin olive oil and a light sprinkle of sea salt	7.00/ 13.00
<b>Puntillas (G*) (1A*,14)</b> Deep fried baby squid in a beer batter	7.50/14.00
<b>Pulpo a la Gallega (G)(14)</b> Galician style octopus with olive oil and pimentón on a bed of sliced boiled potatoes	12.00



## Tapas y Raciones - Carné/ Meat

<b>Pimiento Relleno de Carne (1A)</b>	7.00/ 13.00
Peppers stuffed with minced beef, chestnut mushrooms and onion	
<b>Albóndigas (1A,3)</b>	6.00/ 11.00
Beef and pork meatballs with onion, flour, carrots, peas and herbs in a rich tomato sauce	
<b>Croquetas de Jamón (1A,3,7)</b>	6.00/ 11.00
Deep fried croquettes with Serrano ham and béchamel in breadcrumbs	
<b>Croquetas de Pollo (1A,3,7)</b>	6.00/ 11.00
Deep fried croquettes with chicken and béchamel in breadcrumbs	
<b>Pinchos de Choripollo (G)* (1*A)</b>	5.50/10.00
Chicken and chorizo skewers on toasted sourdough bread slices	
<b>Chorizo al Vino (G) (12)</b>	6.50/12.00
Chorizo slow cooked in a white wine and onion reduction	
<b>Chorizo a la Sidra (G)* (1*A,12)</b>	6.50/ 12.00
Chorizo pieces cooked in semi-sweet cider and sautéed onions, served with bread	
<b>Chistorra a la Plancha (G)* (1*A)</b>	6.00/ 11.00
Little spicy sausages pan fried and served with bread	
<b>Morcilla con Chorizo (1*A,1B)</b>	6.50/ 12.00
Pan fried Spanish black pudding with chorizo sausage and served with bread	
<b>Alitas de Pollo al Ajillo / Alitas de Pollo Picante / Super Picante (G) (3)</b>	7.00/13.00
Chicken wings in: garlic oil / spicy / super spicy sauce served with Alioli	



## Postres / Desserts

<b>Arroz con Leche (V) (G) (7)</b>	6.00
Traditional rice pudding served with apple compote and sprinkled with cinnamon (served hot or cold)	
<b>Crema Catalana (V) (G) (3,7)</b>	6.50
Traditional Catalan set custard dessert topped with caramelized sugar	
<b>Churros y Chocolate (V) (1A,7)</b>	6.50
Long doughnut like sticks sprinkled with sugar and cinnamon served with our thick hot dipping chocolate	
<b>Tarta de Manzana (V) (1A,3,7)</b>	6.50
Mum's apple and cinnamon tart served warm with whipped cream or vanilla icecream	
<b>Helado Variado (V) (G)* (7)</b>	6.00
Three scoops of icecream with complimenting syrup (Various flavours available, please ask your server)	
<b>Mousse de Chocolate (V) (G) (3,7)</b>	6.75
Homemade Chocolate Mousse served with freshly whipped cream	
<b>Tabla de Quesos (V) (G)* (1*A,7)</b>	12.00/ 22.00
A selection of Spanish cheeses with quince jelly, honey, grapes and olives	

*Why not choose one of our digestives to finish your meal...*

<b>Osbourne Pedro Ximenez 1827 (17% vol) (12)</b>	7.00 70ml
<b>Osbourne Porto (17% vol) (12)</b>	7.00 70ml
<b>Osbourne Fino (15% vol) 6.50 (12)</b>	6.50 70ml
<b>Tío Pepe Fino (Palomino) (15% vol) (12)</b>	6.00 70ml
<b>Crema de Chocolate (Dark Chocolate) (15% vol) (7,12)</b>	6.50 70ml
<b>Crema de Chocolate Blanco (White Chocolate) (15% vol) (7,12)</b>	6.50 70ml
<b>Crema de Orujo (Baileys Style) (15% vol) (7,12)</b>	6.50 70ml
<b>Crema de Limón (Lemon) (15% vol) (7,12)</b>	6.50 70ml
<b>Crema de Naranja (Orange) (15% vol) (7,12)</b>	6.50 70ml
<b>Crema de Mora (Blackberry) (15% vol) (7,12)</b>	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
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## 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

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

