



WINE. FOOD. VIBES.

## AFTERNOON & EVENING 13.30 – 21.30

Where Every Bite Finds Its Perfect Match – Discover Exquisite Wine Pairings!

### VIVA'S TAPAS FROM 17.00

BLACK ANGUS ENTRECÔTE <sup>120 G</sup>	Hasselback Potatoes   Grana Padano   Red Wine Jus	29
TUNA TATAKI <sup>150 G</sup>	Pea Purée   Teriyaki <sup>Reduction</sup>	26
CHEF'S RAVIOLI CHOICE <sup>HANDMADE</sup>	Sage Butter   Crumble	20–25
COUSCOUS <sup>ORIENTAL</sup>	Chickpeas   Tomatoes   Zucchini   Yogurt   Mint	19

### TO PICK

Just A Little Something – To Nibble, To Share, To Fall In Love With

OLIVES	Black   Green	6
KALE CHIPS	Sea Salt   Chili	6
TARALLI	Classic	6
CORN POPS	Fried Corn	4
ALL-IN		19
CHIPS	Nachos   Guacamole	12

### CUTS & CRAVINGS

Charcuterie And Cheese – Made For Moments Like This.

VIVA TOWER	Selection of Meat & Cheese   Nuts   Fruit Bread	38
JUST THE MEAT	Selection of 3 Meats   Taralli   Maggia Pepper	19
JUST THE CHEESE <sup>COW</sup>	Selection of 3 Cheeses   Fruit Bread   Fig Mustard	18

### TOASTIES

Golden On The Outside, Glorious On The Inside – The Crunch You Crave.

SMOKED & PICKLED	Pastrami   Parmesan   Pickles   Arugula Pesto	20
ALPINE SUN	Ham   Alpine Cheese   Sun-Dried Tomatoes   Olive Tapenade	19
SWEET & NUTTY	Brie   Pear   Honey   Walnut Pesto	18
CAPRESE STYLE	Tomatoes   Mozzarella   Basil Pesto	16
<b>+ DIP</b> <sup>1 INKL</sup>	Ajvar   Aioli   Chimichurri   Mojo Rojo	+2

### SWEETS

Sweet Endings – Because You Deserve It.

SORBET SAINT TROPEZ	Lemon Sorbet   Champagne   Vodka	17
APPLE COMPOTE	Rosemary   Frozen Yogurt Mousse	15
BROWNIE	Vanilla Ice Cream   Salted Caramel	13

### WINE PAIRING 0.5DL PRO

The Perfect Glass For Every Bite – Cheers!

<b>EINS</b>	<b>ZWEI</b>	<b>DREI</b>
7	13	19