



**BAR**  
**VIVANT**



**Please order these items at the Tapas Bar.**  
Offerings can change throughout the day!

Bar Vivant is a proper tapas bar. A re-creation of the neighborhood watering holes in San Sebastián offering inexpensive, bite sized pintxos washed down by copious amounts of Txakoli poured from great heights. Bar snacks of the highest quality! In San Sebastián, the patrons stand up as they banter about their day and their families, have another pintxo, maybe a cider, and toss their dirty napkins on the floor to keep the tables clean – we encourage you to do the same.

### **Tortilla Española**

Traditional Spanish potato/egg omelet with red sauce and eggless mayonnaise 3.00

### **Jamón Serrano**

Spanish Redondo Iglesias ham sliced from the leg 5.00



### **Farm Fresh Oysters**

Supplied by EaT Oyster Bar. Served on the half shell. Ask about today's offerings 2.75

Consuming raw shellfish may increase your risk of foodborne illness.

### **Salumi**

Local Chop Bucherie Piccante (Smokiness, pepper, garlic) or Abbruzzo (smoked paprika, white pepper & fennel)  
6.50 / ½ link, 12.00 / whole link

### **Mojama (Cured Tuna Loin)**

Like a deep colored tuna jerky by Salazones Serrano  
8.00 / 6 slices

### **Hueva de Mújol (Cured Mullet Roe)**

Salted, dried and sliced thin. A premium Salazones Serrano product! 12.00 / 6 slices

### **Croquetas de Jamón or Bacalao**

Béchamel with La Quercia Prosciutto or Salt Cod 4.50 / pair

### **Patatas Bravas**

Fried potatoes with special house red sauce 6.00

### **Champis! Champis! Champis!**

Mushrooms cooked in garlic and Sherry 5.00 (6 mushrooms)

### **Gambas**

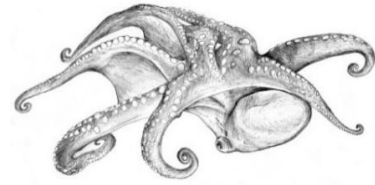
Shrimp sautéed in garlic, sherry and white wine 8.00 (4 shrimp)

### **Quail Egg**

Soft boiled, wrapped in ham with sesame seeds 2.00

### **Papas Aliñás**

Potatoes marinated with olive oil & vinegar 5.00



### **Haaaaaaaayyyyy Pulpo!**

Octopus with Castillo de Canena Picual Spanish olive oil and sweet paprika 5.00

### **Bacon Wrapped Dates**

Maple syrup & rum 2.25 each

### **Mushroom Duxelles in Pix Puff Pastry**

Mushroom, shallot, house puff 3.00

### **Goat Cheese Tart**

Cypress Grove goat cheese filling in a Pix savory tart shell 2.75

### **Olives**

Manzanilla olives in brine stuffed with your choice of **lemon, habanero or anchovies.** 6.00  
Empeltre black olives with chili 6.00

### **Cheese**

A selection of 3 French & Spanish cheeses with accompaniments. 14.00 Single cheese 3.50

### **Bar Snack Mix**

Mix of Spanish Marcona almonds, crunchy corn nuts and fried fava beans. 5.00

### **Tim's Cascade Potato Chips** 2.50

### **Gilda or Spicy Gilda!** 2.00

Guindilla pepper, Manzanilla Olives, Cantábrian Anchovy  
Calabrian Chile, Manzanilla Olives, Cantábrian Anchovy

**Ken's Bread** 1.50 **Picual Olive Oil** 3.00 **French Butter** 2.00

### **Montaditos**

Rotating selection of small open face sandwiches. 2.75 each

### **Parisian Montadito**

French salted butter, brie, prosciutto, cornichon

### **Piquillo Pepper with Spanish Egg Salad**

Anchovies, capers, paprika and sherry vinegar

### **Smoked Salmon Montadito**

Dill spread, Coho smoked salmon, lemon zest, caperberry

### **Duck Breast Montadito**

Grimaud Farms Muscovy duck breast, Fallot dijon mustard, Manzanilla olives

### **Artichoke Montadito**

Marinated artichoke, avocado, Calabrian chili

### **La Quercia's "Nduja" Spread**

Spicy Prosciutto Speck (Smoked Prosciutto) & Guindilla Pepper

### **Smoked Trout**

Dill spread, line caught smoked Rainbow trout, dill

## Conservas

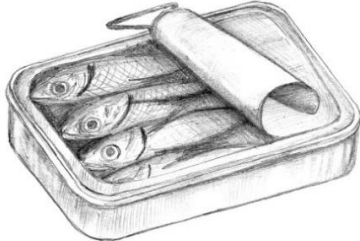
Spanish “conservas” are preserved fish, meats and vegetables packed in jars, but more famously in cans. The Spanish view conservas as an art form, choosing only the best quality products from their distinguished regions of origin. In the Barcelona area, bars like Quimet & Quimet and Espinaler base all their tapas on conservas. Just Google “Anthony Bourdain Espinaler” for a tutorial. The best part? High quality conservas actually *improve* with age in the can!

**Add pickles +2.00 Sub Papas Aliñás for bread +4.00**



### **Mussels - Donostia Mejillones en Escabeche**

Sourced from the waters of Galicia with an Escabeche marinade of oil, vinegar, paprika and other spices. 8.00 / 4oz



### **Sardines - Matiz Gallego Sardinias**

Moist, tender and flavorful bone in sardines harvested with traditional methods in Galicia. 7.00 / 4.2oz

### **Tuna - Ortiz, Bonito del Norte (White Albacore)**

Line caught, hand packed bonita tuna (albacore) in olive oil. 9.00 / 3oz

### **Tuna - Ortiz, Ventresca de Bonito del Norte (White Albacore Tuna Belly)**

The belly is the most tender and flavorful cut of the bonita tuna, with a subtler and more delicate flavor. These fillets are packed by hand in olive oil and highly prized by tuna aficionados. 18.00 / 4oz

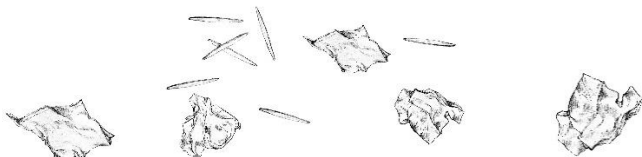
### **Tuna - Don Bocarte, Atún Rojo Salvaje Ventresca (Wild Bluefin Tuna Belly)**

These fish are line caught during the best part of the season (April, May, June). The belly has a fatty, rich quality that will melt in your mouth! 34.00 / 4.4oz

### **Ortiz Filetti di Sgombro (Mackerel)**

Mackerel fillets from Southern Spain lightly fried in olive oil and hand packed in jars.

Mild flavor and delicate texture. 10.00 / 2 fillets



## **Boquerones**

Martel anchovies cured in vinegar, not salt. Boquerones are white in color and have a milder, fresher flavor compared to their darker colored, salty Cantábrian anchovies counterparts.

3.00 / 3 fillets or 5.00 / 6 fillets

### **Donostia, Anchoas del Cantábrico (Anchovies)**

These delicious anchovies from the Cantábrian Sea (also known as the Bay of Biscay) are wild caught via sustainable fishing techniques. They are salted and layered for curing and finally hand filleted and hand packed in olive oil. 5.00 / 6 fillets

### **Nardín, Anchoas del Cantábrico (Premium Anchovies)**

Nardin prides itself on the high quality raw ingredients used in their products. Hand packed the day they are harvested. No preservatives or additives. Moist texture and mild flavor.

22.00 / 3.5oz tin



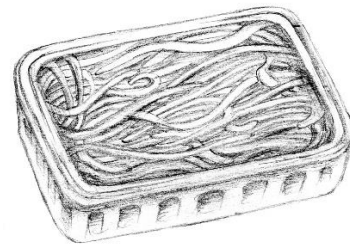
### **Salazones Serrano, Anchoas del Cantábrico (Super Premium Anchovies)**

Salazones Serrano exceptional, premium quality whole Cantábrian anchovies are salted and maturing within hours of delivery from the local port. Larger in size with prized flavor, unlike any anchovy you have tasted on your pizza!

15.00 / 4 premium fillets

### **Conservas de Cambados, Navajas (European Razor Clams)**

These long, slender clams have a rich flavor and firm texture, distinguishing them from other razor clams you may be familiar with. 14.00 / 4oz tin



### **Daporta, Angulas en Aceite de Oliva (Baby Eels)**

The supreme delicacy from Galicia. 40.00 / 4oz

### **Conservas de Cambados, Berberechos (Cockles)**

Prized, tender, wild harvested baby clams from Galicia hand packed in brine. 26.00 / 4oz

### **Conservas de Cambados, Zamburinas (Premium Scallops)**

These small, tender scallops are hand packed with a sauce of tomato and paprika. 10.00 / 4oz

