

# Bistró Viura

## PORTIONS

<b>Vegetable salad</b>	9€
<i>With Aguirreoa Traditional tinned tune</i>	
<b>"Live leafs" green salad</b>	12€
<i>Lettuce, tomato, onion, sweet corn, caramelised goat cheese and pine nuts vinagrette</i>	
<b>Iberian ham Viura croquettes</b>	10€
<b>Cured ham Joselito Gran Reserva 2017</b>	26€
<b>Selection of Iberian cold meats "G. Sobrón Martínez"</b>	15€
<i>La Rioja Artisans</i>	
<b>Natural Idiazabal cheese by Buruaga Arditegia</b>	12€

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## MAIN DISHES

<b>Homemade Vegetable Purée of the day with AOVE and Croûtons</b>	9€
<b>Full Viura Burger</b>	15€
<i>"La Finca" beef by Miguel Vergara, mature cheese, caramelised onion, fresh lettuce and tomato</i>	
<b>Full Viura Vegan Burger</b>	14€
<b>Viura sándwich</b>	10€
<i>Ham, cheese, grilled egg and black truffle tartufata</i>	
<b>Iberian ham (G. Sobrón Martínez) baguette sándwich</b>	9€
<i>Grated tomato and olive oil</i>	
<b>Low loin beef entrecote (150gr)</b>	14€
<i>Crystal peppers and fries</i>	
<b>Roman style hake</b>	13€
<i>Wok sautéed spinach and sesame</i>	
<b>Fresh pasta</b>	10€
<i>Pappardelle with mushroom sauce</i>	

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## DESSERTS

<b>Artisan natural yogurt</b>	4€
<i>With honey &amp; organic muesli</i>	
<b>Season fruits bowl</b>	4€
<b>Carrot Cake</b>	5€
<b>Sacher cake</b>	5€

## JUICES AND SMOOTHIES

<b>Grapefruit &amp; Orange juice</b>	4€
<b>Smoothie Berries&amp;Almond</b>	6€
<i>Strawberry, red fruits, yogurt, almonds milk</i>	
<b>Smoothie Greenergy</b>	6€
<i>Apple, Cinnamon, Celery &amp; Pear</i>	
<b>Vitamin Boom Smoothie</b>	6€
<i>Strawberry, banana, pineapple and melon</i>	