



Kitchen Lounge

SOPA / SOUP

SOUP OF THE DAY ... \$4

Soup changes Daily (please ask your server)

SEAFOOD SOUP ... \$12

Tomato broth soup with Shrimp, Clams, Mussels & Fish.

SALADS

MEDITERRANEAN SALAD ... \$16

Smoked salmon, Jumbo Shrimp tossed with green spring salad, red onions, in raspberry vinaigrette.

VIVO SALAD ... \$12

Spinach, romaine hearts, tomatoes, red onions, goat cheese, romesco, and red wine dressing.

CAESAR SALAD ... \$10

Romaine Lettuce with croutons, parmesan cheese and caesar dressing.

HOUSE SALAD ... \$10

Romaine lettuce, Cherry Tomatoes, Cucumber, Cucumber, Onions, with Oil & Vinegar

ADD CHICKEN TO ANY SALAD \$6 EXTRA

COLD TAPAS

SEAFOOD CEVICHE ... \$17

Spicy seafood medley cooked in lime and cilantro.

JAMÓN IBERICO ... \$29

World famous Spanish Black Pig Slices

OCTOPUS VINAIGRETTE ... \$21

Octopus salad in vinaigrette sauce

COLD CUTS & CHEESES ... \$21

Variety of Spanish Cheeses, Iberian Hams and Chorizo.

MANCHEGO CHEESE PLATTER ... \$14

Spanish Sheep Cheese Aged 12 Months from "La Mancha"

BOLI TOAST ... \$10

Iberian Serrano ham, manchego cheese over toasted bread with fresh garlic tomato sauce.

HOT SEAFOOD TAPAS

CLAMS IN GREEN SAUCE ... \$17

Fresh clams tossed in white wine, garlic & parsley.

CLAMS MARINERA ... \$17

Sautéed clams, garlic, onions, peppers, in brandy tomato sauce

FRIED CALAMARI ... \$17

Tender calamari rings, club soda batter.

GRILLED CALAMARI ... \$17

Grilled Squid, onion confit, in lemon butter oil.

ROCK & ROLL SHRIMP ... \$17

Jumbo shrimp in creamy onion & thyme sauce.

SHRIMP AJILLO ... \$17

Sautéed Jumbo shrimp in extra virgin olive oil and fresh garlic.

SPICY PIL-PIL SHRIMP ... \$17

Jumbo shrimp sautéed in white wine, garlic and spicy chili sauce.

STUFFED JUMBO SHRIMP TAPA ... \$18

Jumbo shrimp stuffed with crabmeat.

GRILLED SHRIMP "A LA PLANCHA" ... \$18

Seared head on shrimp, olive oil, sea salt and lemon.

SPICY "TIGER" MUSSELS ... \$13

Steamed mussels in a spicy home made plum tomato broth.

OCTOPUS FEIRA "PULPO A FEIRA" ... \$21

Galician octopus in extra virgin oil with smoked paprika and sea salt.

SALMON & SPINACH ... \$14

Seared Fresh Atlantic Salmon with sautéed spinach, bechamel & white truffle oil.

SEARED SCALLOPS ... \$18

Seared jumbo scallops, onions and potatoes confit, paprika oil and romesco.

HOT MEAT TAPAS

FILET MIGNON & BRIE TAPA ... \$16

Beef tenderloin, potato and onion confit, walnuts, honey and brie cheese.

FILET MIGNON CHIMICHURRI TAPA ... \$16

Beef tenderloin & Tomato chimichurri

SPANISH MEATBALLS ... \$10

Spanish meatballs in roasted tomato sauce & crispy cubed potatoes.

SPICY CHORIZO AL DIABLO ... \$12

Spicy spanish smoked pork sausages cooked in wine.

CHICKEN AND CHEESE CROQUETTES ... \$8

Chicken and cheese croquettes.

JAMÓN SERRANO CROQUETTES ... \$8

Serrano Ham croquettes.

BUFFALO WINGS ... \$11

Buffalo wings with blue cheese dressing.

BEEF OR CHICKEN "EMPANADILLAS" ... \$10

3 Beef or Chicken patties.

BRAISED OXTAIL TAPA ... \$15

Braised oxtails in a Tempranillo wine and paprika sauce.

EGGS, CHORIZO, & FRIES ... \$9

Home made French fries, eggs, & spanish pork chorizo.

SPICY CHICKEN CHILINDRÓN TAPA ... \$10

Chicken breast & roasted peppers in spicy tomato sauce.

MOROCCAN LAMB SKEWERS ... \$11

Three marinated lamb skewers

Brown means NUT ALLERGIES

HOT TAPAS

STUFFED MUSHROOMS ... \$14

Mushrooms stuffed with Real Crabmeat.

EGGPLANT TOWER ... \$12

Layered eggplant, fresh tomato & sautéed spinach with marinara and balsamic reduction.

FRIED MANCHEGO CHEESE ... \$14

Fried manchego cheese topped with honey.

SPICY FRIED POTATO "BRAVAS" ... \$8

Fried cubed potatoes with spicy marinara.

FRIED POTATO AIOLI ... \$8

Fried potatoes with garlic mayonnaise.

NACHOS & QUESADILLAS

ALL QUESADILLAS SERVED WITH TORTILLA CHIPS, SOUR CREAM, SALSA, & HOMEMADE GUACAMOLE

SHRIMP QUESADILLA ... \$21.95

Grilled shrimp, sautéed onions, peppers and monterey jack cheese.

STEAK QUESADILLA ... \$19

Grilled top sirloin. sautéed onions, peppers and monterey jack cheese.

CHICKEN QUESADILLA ... \$18

Grilled chicken, sautéed onions, peppers and monterey jack cheese.

VIVO NACHOS ... \$17

Homemade tortilla chips, topped with cheddar cheese, ground beef and chorizo.

CHICKEN NACHOS ... \$19

Grilled chicken over homemade tortilla chips served with sour cream, pico de Gallo & Homemade Guacamole

ANGUS BURGERS

ALL BURGERS SERVED WITH FRENCH FRIES

RANCHERO BURGER ... \$15

8oz Angus hamburger, spicy roasted turkey, Swiss and yellow cheese and fried onions.

VIVO BURGER ... \$16

8oz Angus hamburger, cheese, bacon, ham, fried egg, lettuce, tomato and mayo.

BLUE CHEESE & CARAMELIZED ONIONS ... \$15

8oz Angus hamburger, spanish blue cheese and caramelized onions.

BACON SWISS MUSHROOM ... \$15

8oz Angus hamburger, swiss cheese, bacon and mushroom.

KIDS MENU

CHICKEN FINGERS ... \$12

MOZZARELLA STICKS ... \$8

GRILLED CHICKEN W/ RICE ... \$12

PENNE PASTA W/ MEAT SAUCE ... \$12

CHEESE BURGER W/ FRIES ... \$12

18% Gratuity will be added to all guest checks / Prices are subject to change without notice



Kitchen Lounge

ENTRÉES

PAELLAS

FRESHLY MADE PAELLAS 30-45 MIN WAIT

PAELLA MARINERA ... \$36

Lobster, shrimp, mussels, clams, sole fish, sofrito in saffron rice.

PAELLA VALENCIANA ... \$36

Lobster, shrimp, clams, mussels, chicken, chorizo, sofrito, saffron rice.

PAELLA NEGRA ... \$34

Crab Meat, Calamari, Shrimp, Sofrito, in black ink rice.

SPICY PAELLA DIABLO ... \$30

Spicy paella, shrimp, clams, mussels, chicken, chorizo, sofrito and saffron rice.

FIDEUA PAELLA ... \$30

Angel hair pasta, shrimp, sole fish, sofrito, alioli in paella pan.

CHICKEN & CHORIZO PAELLA ... \$24

Chicken, chorizo, green peas, roasted red peppers, sofrito, saffron rice.

VEGETABLE PAELLA ... \$24

Seasonal vegetables with sofrito and saffron rice.

LAND



ALL COME WITH 2 SIDES. VEGETABLES OR SALAD \$3 EXTRA (**NO SIDES)

GRILLED MIXED MEATS "PARRILLADA" ... \$42

Grilled Picanha steak, short ribs, chicken breast, chorizo, pork chop, onions and peppers.

GRILLED NY SIRLOIN STEAK GORGONZOLA ... \$38

Certified Angus Grilled NY Sirloin Steak with Caramelized onions & Gorgonzola Cheese Sauce

**NY SIRLOIN "PORTUGUESE STYLE" ... \$38

Certified Angus Grilled NY Strip Steak, ham, fried egg in a garlic gravy with spanish potatoes.

GRILLED SKIRT STEAK ... \$30

Certified Angus Grilled Skirt Steak with Argentinian Chimichurri.

BRAISED OXTAILS ... \$30

Slowly Braised Oxtails in a red wine sauce with roasted peppers & green peas

CHARBROILED SHORT RIBS "RANCHERO STYLE" ... \$26

Grilled spare ribs with bacon and fried eggs.

FILET MIGNON W/ SHRIMP IN WINE SAUCE ... \$42

Certified Angus 10 oz Filet Mignon sautéed with shrimp in red wine sauce.

FILET MIGNON BRIE ... \$38

Certified Angus 10oz Filet Mignon, onions confit, walnuts, honey and brie cheese.

FILET MIGNON W/ ROASTED MUSHROOMS ... \$36

Certified Angus 10 oz Filet Mignon with Roasted Mushrooms Sauce.

FILET MIGNON W/ TOMATO CHIMICHURRI ... \$36

Certified Angus 10 oz Filet Mignon topped with tomato chimichurri.

STUFFED CHICKEN & SHRIMP ... \$28

Breaded chicken stuffed with creamy shrimp bechamel topped with grilled shrimp

CHICKEN AJILLO W/ SHRIMP ... \$28

Chicken Breast with shrimp in garlic sauce.

CHICKEN IN GARLIC SAUCE ... \$24

Chicken Breast filets sautéed in garlic sauce

SPICY CHILINDRÓN CHICKEN ... \$24

Marinated chicken breast, roasted peppers, in spicy tomato sauce.

**PORK & SHRIMP PICADINHO "PORTUGUESE STYLE" ... \$24

Cubed pork loin, chorizo, shrimp with cubed potatoes sautéed in white wine garlic sauce.

PORK CHOPS AJILLO ... \$21

Pork chops in garlic white wine sauce.

OVEN BAKED HALF CHICKEN ... \$14

Baked half chicken with herbs, onions & peppers.

SEA

ALL COME WITH 2 SIDES. VEGETABLES OR SALAD \$3 EXTRA (**NO SIDES)

STUFFED MAINE LOBSTER ... MP

2lb Pound Lobster stuffed with our homemade creamy crabmeat

GRILLED MAINE LOBSTER ... MP

Fresh Grilled Maine Lobster

BROILED TWIN LOBSTER TAILS ... MP

Twin 8oz Broiled Lobster Tails

STUFFED TWIN LOBSTER TAILS ... \$75

Two 8oz Lobster Tails Stuffed with our Homemade Crabmeat Stuffing

LAND AND SEA ... \$55

10 oz Filet Mignon & 8 oz Brazilian Lobster tail. Stuffed Tail \$12 EXTRA

SEAFOOD PARRILLADA (FOR 2) ... \$125

Grilled lobster, snow crab legs, clams, mussels, jumbo shrimp, shrimp, and filet of sole

LOBSTER MARISCADA ... \$36

Half a lobster, red or green sauce, head-on shrimp, scallops, mussels, clams and garlic lemon.

SHRIMP IN GREEN SAUCE ... \$26

Shrimp in white wine, garlic, and parsley sauce

SPICY SHRIMP ENCHILADOS ... \$26

Shrimp sautéed with onions & peppers in spicy tomato sauce.

STUFFED JUMBO SHRIMP ... \$38

Jumbo shrimp stuffed with our homemade crabmeat.

JUMBO FRIED BUTTERFLY SHRIMP ... \$26

Jumbo Shrimp seasoned, breaded and fried

FILET OF SOLE & CRAB STUFFED ... \$30

Filet of sole stuffed with crabmeat in lemon butter sauce

FILET OF SOLE RIOJANO ... \$22

Filet of sole, roasted red peppers with white wine garlic sauce.

**OCTOPUS & SHRIMP RICE ... \$28

Saffron rice with shrimp and octopus.

SALMON & SCALLOPS IN GARLIC CREAM ... \$40

Seared Salmon & Scallops in creamy garlic sauce with corn & roasted peppers

STUFFED SALMON ... \$34

Salmon stuffed with crabmeat.

SALMON IN GREEN SAUCE ... \$30

Seared Salmon with clams in white wine, garlic, and parsley sauce

GRILLED ATLANTIC SALMON ... \$24

Grilled Fresh 10oz Atlantic Salmon.

SIDES

SPANISH POTATOES ... \$4.95

HOMEMADE FRENCH FRIES ... \$4.95

MASHED POTATOES ... \$4.95

BLACK BEANS ... \$4.95

VEGETABLE MEDLEY ... \$4.95

SPINACH SAUTÉED IN GARLIC ... \$5.95

SAFFRON RICE ... \$3.95

WHITE RICE ... \$3.95

HOUSE SALAD ... \$6.95

Add Grilled Shrimp to any dish \$8.95