BAR VIVANT

Offerings can change throughout the day.
We recommend taking a peak in the case!

Bar Vivant is 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 mayonnaise 4.75

Jamón Ibérico
Spanish Fermín ham sliced from the leg. Ibérico pigs, commonly known as "pata negra" for their black hooves, roam freely and feed in Spanish forests known as "dehesas" which contributes to their intense flavor and marbled fat texture. $7.00 per ½ oz

Salumi
Local Chop Buchery Sopressata (white pepper, mace, chili) or Abbruzzo (smoked paprika, white pepper & fennel)
6.50 / ½ link, 12.00 / whole link

Croquetas de Jamón or Bacalao
Béchamel with La Quercia Prosciutto or Salt Cod 5.00 / pair

Patatas Bravas
Fried potatoes w/ special house red sauce and mayonnaise 6.00

Champis! Champis! Champis!
Mushrooms cooked in garlic and Sherry 6.00 (6 mushrooms)

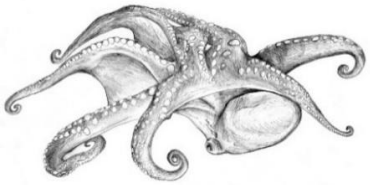
Gambas
Shrimp sautéed in garlic, sherry and white wine 10.00 (4 shrimp)

Quail Egg
Soft boiled, wrapped in ham with sesame seeds 2.50

Papas Aliñás
Potatoes marinated with olive oil & vinegar 5.00

Bacon Wrapped Dates
Maple syrup & rum 3.00 each

Mushroom Duxelles in Pix Puff Pastry
Mushroom, shallot, house puff 4.00



Haaaaaaaayyyyy Pulpo!
Octopus with Castillo de Canena Picual Spanish olive oil and sweet paprika 6.00

Goat Cheese Tart
Cypress Grove goat cheese filling in a Pix savory tart shell 4.00

Caprese
Fresh mozzarella, basil, tomato 2.00

Olives
Manzanilla olives in brine stuffed with your choice of **lemon, habanero or anchovies**. 6.75

Cheese
A selection of 3 French & Spanish cheeses with accompaniments. 18.00 Single cheese 4.50

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

Tim's Cascade Potato Chips 3.00 / 1.5oz

Black Truffle Spanish Potato Chips 6.00 / 1.4oz

Jamón Ibérico Spanish Potato Chips 8.50 / 4.9oz

Gilda or *Spicy* Gilda! 3.00
Guindilla pepper, Manzanilla Olives, Cantábrian Anchovy
Calabrian Chile, Manzanilla Olives, Cantábrian Anchovy

Ken's Bread 2.00 **Picual Olive Oil** 3.00 **French Butter** 2.50

Montaditos
Rotating selection of small open face sandwiches. 3.50 each

Parisian Montadito
French salted butter, brie, prosciutto, cornichon

Smoked Salmon Montadito
Dill spread, Coho smoked salmon, lemon zest, caperberry

Duck Breast Montadito
Grimaud Farms Muscovy duck breast, Fallot dijon mustard, Manzanilla olives

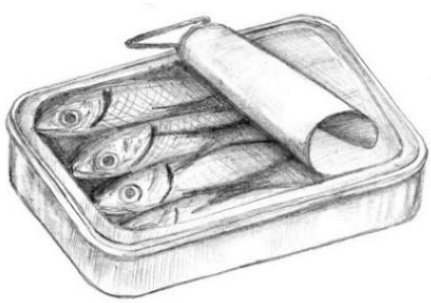
Piquillo Pepper with Artichoke Spread
Marinated artichoke, manzanilla olives, piquillo pepper

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. The best part? High quality conservas actually *improve* with age in the can!

Add pickles +2.00 Sub Papas Aliñás for bread +4.00



SARDINES

Matiz, Gallego Sardinas (Galician Sardines)

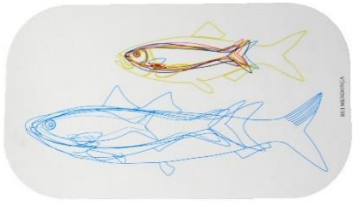
Moist, tender and flavorful bone in sardines harvested with traditional methods in Galicia. 9.00 / 4.2oz

Ramón Peña, Sardinas Fritas Guisadas (Sardines in Sauce)

Galician sardines battered and lightly fried before hand-packing in cans with olive oil, tomato, onion and red pepper. 12.00 / 4.6 oz tin

Ramón Peña, Agujas Belone Belone (Needle Sardines)

These small Galician sardines are grilled, toasted and hand packed in olive oil. 14.00 / 4.6 oz tin



Jose Gourmet, Sardinhas Petingas Picantes (Spiced Small Sardines)

Small sardines packed with chilies from the waters of Portugal. 11.00 / 3.2 oz tin

ANCHOVIES

Matiz, Boquerones

Boquerones are anchovies cured in vinegar, not salt. This curing process results in a white color with a milder, fresher flavor compared to salty Cantabrian anchovy counterparts. Sourced from the sea just North of Barcelona by family company Siro y Xavi. 4.00 / 3 fillets or 7.00 / 6 fillets

Solano Arriola, Mariposas

The best tasting anchovies to come out of the Cantabrian Sea, hands down. The Cantabrian Sea is on the Northern coast of Spain near San Sebastián and is famous for its exceptional quality anchovies. These anchovies are butterflied leaving the tail on before curing in salt for 6-7 months and then hand packed in olive oil.
Bar Vivant is the exclusive importer for these gems in the entire United States! Must try.
30.00 / 5.8oz tin (6 double-sided anchovies.)

TUNA

Ortiz, Bonito del Norte (White Albacore Tuna)

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

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 tin

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 tin

SQUID

Ramón Peña, Chipiron en Tinta (Squid in Ink)

These baby squid are turned inside out, then boiled and a natural squid ink is added. Highly recommended!
16.00 / 4.5 oz tin

Espinaler, Chipirones en Aceite Oliva (Squid in Olive Oil)

These Baby Squid, remarkably tender and bathed in olive oil, are hand stuffed with their own tentacles in a delicate age old process. 14.00 / 4 oz tin

CLAMS

Espinaler, Almejas Blanca Gallega Premium (Premium White Galician Clams)

Fished in the Arosa estuary of the Rias Gallegas during October, November and December.
They are called "the queen" of clams for their elegant texture and flavor. 22.00 / 4oz tin

Conservas de Cambados, Berberechos (Cockles)

Prized, tender, wild harvested baby clams from Galicia hand packed in brine. 28.00 / 4oz tin

Espinaler, 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

Espinaler, Langostillos

The Langostillo is a special clam from the Málaga coast. It has a deep red color and a rich, buttery, sea taste that brings to mind larger shellfish...like lobster! 13.00 / 4 oz tin

OTHER SEAFOOD

Donostia, Mejillones en Escabeche (Mussels)

Sourced from the waters of Galicia with an Escabeche marinade of oil, vinegar, paprika and other spices. 10.00 / 4oz tin

Minerva, Bacalhau em Acitae Extra Virgem (Codfish in Extra Virgin Olive Oil)

Tender codfish from the waters of Northern Portugal, hand packed in olive oil. 12.00 / 4.2 oz tin

Geomar, Caracoles (Sea Conches)

Sustainably fished and hand packed from the waters of Chile. These caracoles are tender with delicate flavor of the sea.
10.00 / 3.2 oz tin

Geomar, Centolla (King Crab)

Sourced from the Antarctic waters off the southern coast of Chile. Flavorful, tenderly cooked pieces. 18.00 / 3.2 oz tin

Jose Gourmet, Filetes de Truta em Escabeche (Trout)

Tender trout fillets from Portuguese waters in a marinade of tomato, vinegar, onion and red pepper. 12.00 / 3.2 oz tin

Jose Gourmet, Filetes de Cavala em Azeite (Mackerel Fillets in Olive Oil)

Mackerel fillets from Portugal with a mild flavor and delicate texture. 10.00 / 4.4 oz tin

Minerva, Filetes de Cavala em Azeite Picante com Pickles (Mackerel Fillets in Spicy Olive Oil with Pickles)

Mackerel fillets from Portugal in a priri-piri sauce with pickled carrots and cucumbers. 10.00 / 4.2 oz tin

Conservas de Cambados, Zamburinas (Premium Scallops)

Small, tender scallops hand packed with a sauce of tomato and paprika. 12.00 / 4oz tin