

**VINTO** guarantees for the quality of the products used!

**VINTO** cuisine focuses on fresh ingredients of the best quality!

The products used in our kitchen are the result of a taste-based selection.

**VINTO** promotes the concept of “Gastro-Socialization”, or “Sharing” order differently and eat together.

**VINTO** is a full gourmet experience!

Enjoy!

**Menu:**

**Chef Alex Handrea**

sommeliers **Codruța** and **Mihai Lambrino**



2018; 2019



2018; 2019; 2020; 2022



2018; 2019; 2020; 2021; 2022

# trip in Romania

Lei

- **FASOLE BĂTUTĂ** 200g 29  
WITH FRIED ONIONS IN SMOKED PAPRICKA, DEHYDRATED PICKLED AND GARLIC CHIPS  
*dried beans, celery, carrots, onions*
- **SARMA ÎN FOI DE VIȚĂ DE VIE** 350g 62  
FOREST MUSHROOMS AND PEARL BARLEY, IN CREAM SAUCE AND ROASTED HAZELNUTS  
*mushrooms: porcini, ceps, chanterelles; pearl barley, onions, grape vine leaves*
- **COLȚUNAȘI UMPLUȚI** 150g 33  
WITH SWEET CHEESE, IN CURRANT SAUCE AND CARMELISED WALNUT

## ...and wine pairing:

- **Prince Știrbey Crâmpoșie Seleționată**, 2022, Drăgășani, Romania 150 ml 32
- **Cramele Recaș Sole Viognier**, 2023, Recaș, Romania 150 ml 29
- **Agape Vorbe Fetească Neagră**, 2021, Silagiu, Romania 150 ml 42
- **Vinto Wine** by Cramele Recaș, *Pinot Noir*, 2022, Recaș, Romania 150 ml 22
- **Cramele Recaș Conacul Ambrozy Sauvignon Blanc**, 2018, Recaș, Romania 75 ml 24





# Pairing

## Starters

	Lei
<ul style="list-style-type: none"> <li>• <b>SEABASS CHEVICE 160g</b>  <i>seabass fish, orange, pomegranate, cucumber, coriander</i>  <b>Cremant Joseph Hubster Brut, Alsace, France 150ml</b></li> </ul>	67 } 38 } 102
<ul style="list-style-type: none"> <li>• <b>MUSHROOM PATE WITH TRUFFLES 160g</b>            VEGETARIAN; <i>Champignon mushrooms, natural wopped cream, truffles</i>  <b>Chateau Le Freyche Saint Emilion 2016, Bordeaux, France 150ml</b></li> </ul>	59 } 32 } 91
<ul style="list-style-type: none"> <li>• <b>BRUSCHETTA WITH CAMEMBERT 160g</b>            VEGETARIAN; <i>Champignon &amp; Shimeji mushrooms, goat cheese, green salsa</i>  <b>Pivnița Savu, Rhein Riesling 2021, Aiud - Ciurbrud, România 150ml</b></li> </ul>	49 } 31 } 80
<ul style="list-style-type: none"> <li>• <b>BET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g</b>            VEGETARIAN; <i>beet, fennel, goat cheese, rocket</i>  <b>Cramele Recaș Muse Day Rose 2023, Recas, Romania 150ml</b></li> </ul>	37 } 33 } 70

## Main Course

<ul style="list-style-type: none"> <li>• <b>GNOCCHI WITH BURRATA 350g</b>            VEGETARIAN; <i>fresh Gnocchi pasta, Burrata, tomatoes, hazelnuts</i>  <b>Prosecco Sorelle Bronca Rose Brut 2021, Treviso, Italy 150ml</b></li> </ul>	69 } 36 } 105
<ul style="list-style-type: none"> <li>• <b>TUNA IN PEANUT CRUST 290g</b>            WITH VEGETABLES, BURNED ONION SAUCE AND MANGO SAUCE  <i>tuna fish, peanuts, carrots, zucchini, fennel</i>  <b>Domaine Clavel Clair de Lune 2019, Cotes du Rhone, Saint Gervais, Franța 150ml</b></li> </ul>	95 } 39 } 134
<ul style="list-style-type: none"> <li>• <b>PORK CHOP PANKO CRUSTED 500g</b>            RISOTTO WITH BUTTER AND PARMESAN AND HOMEMADE KIMCHI  <i>Pork chops with bone, breadcrumbs, rice, parmesan, Chinese cabbage, apio</i>  <b>Cramele Recas Selene Feteasca Neagra 2023, Recas, Romania 150ml</b></li> </ul>	98 } 37 } 135
<ul style="list-style-type: none"> <li>• <b>TURKEY BREAST 300g</b>            WITH BASIL SAUCE, FONDANT POTATO AND CRISPY TEXTURES  <i>turkey breast Romania, worcester, potato, zucchini, hazelnuts</i>  <b>Shore Cross Sauvignon Blanc 2023, South Africa 150ml</b></li> </ul>	77 } 23 } 100



# Starters

<b>BEET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g</b>	<b>37</b>
<i>VEGETARIAN; beets, fennel, goat cheese, rocket</i>	
<b>POLENTA BITES WITH BELLOWS CHEESE, PICKLED CUCUMBER TARTARE AND ASIA SAUCE 260g</b>	<b>39</b>
<i>SAUCE (garlic mayonnaise, curry, chilli, ginger), Romanian Bellows cheese, pickled cucumber, bread</i>	
<b>TUNA SASHIMI WITH FENNEL AND PARSLEY SALAD 140g</b>	<b>73</b>
<i>tuna, mayonnaise, wasabi, mustard seeds, soy sauce</i>	
<b>TUNA TARTARE WITH AVOCADO AND RICE CHIPS 160g</b>	<b>77</b>
<i>tuna, avocado, rice, soy sauce, wasabi</i>	
<b>SEABASS CHEVICHE 160g</b>	<b>67</b>
<i>seabass fish, orange, pomegranate, cucumber, coriander</i>	
<b>FOIE GRAS TERRINE 140g</b>	<b>144</b>
<i>duck liver, balsamic cream, truffles, orange pulp, jam</i>	
<b>BEEF TARTARE 160g</b>	<b>87</b>
<i>Black Angus aged tenderloin - Romania, dried tomatoes, onion, ginger, parmesan, egg yolk in crispy casing</i>	
<b>MUSHROOM PATE WITH FRESH TRUFFLES 160g</b>	<b>59</b>
<i>VEGETARIAN; Champignon mushrooms, natural whipped cream, truffles</i>	
<b>BACKED ZUCCHINI CREAM, BACKED GARLIC AND MAYONNAISE 280g</b>	<b>36</b>
<i>VEGETARIAN; zucchini, garlic, fermented cream, bread</i>	
<b>BURRATA WITH RATATOUILLE 250g</b>	<b>59</b>
<i>VEGETARIAN; burrata, zucchini, champignon mushrooms, tomatoes, peppers</i>	
<b>VEAL CARPACCIO WITH TUNA SAUCE AND GREEN SAUCE 200g</b>	<b>69</b>
<i>veal meat Romania, tuna, egg, capers</i>	
<b>CHAMPIGNON MUSHROOMS IN PANKO, PICKLED SHIMEJI AND KIMCHI MAYONNAISE 150g</b>	<b>35</b>
<i>VEGETARIAN; Champignon and Shimeji mushrooms, homemade Kimchi cabbage</i>	
<b>ZACUSCĂ WITH GHEBE MUSHROOMS AND CRUSHED TELEMEA CHEESE 200g</b>	<b>35</b>
<i>VEGETARIAN; Romanian dish; Kapia peppers, onion, tomatoes, beans, Ghebe mushrooms, parsley pesto</i>	
<b>RED LENTIL PANCAKES WITH FENNEL, ECHALOTES, POMEGRANATE MOLASSES 170g</b>	<b>37</b>
<i>VEGETARIAN; leaf salad, lemon dressing, spicy peppers, peanuts</i>	
<b>BRUSCHETTA WITH CHAMEMBERT 160g</b>	<b>49</b>
<i>VEGETARIAN; champignon, shimeji, goat cheese, green salsa</i>	

# MAIN DISH



## GROUND

		Lei
<b>PORK CHOP PANKO CRUSTED</b>	<b>500g</b>	<b>98</b>
RISOTTO WITH BUTTER AND PARMESAN AND HOMEMADE KIMCHI <i>pork chop with bone, breadcrumbs, rice, parmesan, Chinese cabbage, apio</i>		
<b>PORCHETTA WITH GNOCCHI</b>	<b>400g</b>	<b>79</b>
SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING <i>pork breast, aromatic herbs, endives, apples, lemon</i>		
<b>FLANK STEAK WITH FRENCH FRIES</b>	<b>550g</b>	<b>160</b>
FRENCH FRIES WITH SALSA FROM PARSLEY, GARLIC AND PARMESAN <i>Flank from Black Angus Romania, potatoes, fresh parsley, parmesan, maldon</i>		
<b>RABBIT LEG</b>	<b>350g</b>	<b>95</b>
WITH CIDER SAUCE AND DIJON MUSTARD, POTATOES WITH BROCCOLI AND PANCETTA <i>rabbit Romania, cider, Kalamata</i>		

## AIR

<b>DUCK BREAST</b>	<b>350g</b>	<b>99</b>
WITH BAKED APPLE PUREE, CANDIED FENNEL, CHERRY SAUCE AND CRISPY CHICKPEAS <i>duck breast, fennel, cherries, onion, butter, apples</i>		
<b>TURKEY BREAST</b>	<b>300g</b>	<b>77</b>
WITH BASIL SAUCE, FONDANT POTATO AND CRISPY TEXTURES <i>turkey breast Romania, worcester, potato, zucchini, hazelnuts, radish</i>		

## WATER

<b>TUNA IN PEANUT CRUST</b>	<b>290g</b>	<b>95</b>
WITH VEGETABLES, BURNED ONION SAUCE AND MANGO SAUCE <i>tuna fish, peanuts, carrots, zucchini, fennel</i>		
<b>SEA BASS BACKED IN OVEN WITH FRESH LEAF SALAD</b>	<b>600g</b>	<b>119</b>
WITH LEMON, GARLIC, BACKED CHERRY TOMATOES, THYME <i>Sea Bass, cherry tomatoes, salad leaf mix</i>		
<b>RED ARGENTINIAN SHRIMPS IN BUTTER SAUCE WITH GARLIC AND TOAST BREAD AND KALAMATA</b>	<b>380g</b>	<b>98</b>
<i>shrimps Argentina, cherry tomatoes, wine, parsley</i>		

# Soup

available between 12:00 -16:00

Lei

**CREAM SOUP OF ROASTED PEPPER AND CRUTON WITH CAMEMBERT CHEESE** 350g 29

# Pasta

**HOMEMADE PAPPARDELLE WITH BEEF CHEEKS WITH FRESH TRUFFLES** 350g 78  
*craft Pappardelle fresh pasta, beef cheeks, lovage, butter, truffles*

**SPAGHETTI WITH SALSICCIA, FRESH CHERRY TOMATOES, GARLIC AND BASIL** 350g 59  
*craft Spaghetti fresh pasta, Salsiccia sausage, butter, basil*

**HOMEMADE TAGLIATELLE WITH ARGENTINEAN SHRIMPS BISQUE** 490g 75  
*craft Tagliatelle fresh pasta, Argentinean shrimp, zucchini, tomatoes, parsley, fenel*

**GNOCCHI WITH BURRATA** 350g 69  
*VEGETARIAN; fresh Gnocchi pasta, Burrata, tomatoes, hazelnuts*

**RISOTTO WITH MUSHROOMS AND FRESH TRUFFLES** 350g 69  
*VEGETARIAN; rice, mushrooms, apio, parmesan, truffles*

# Burger

**BEEF BURGER WITH FRENCH FRIES** 450g 78  
truffle sauce, homemade mayonnaise with paprika and tomatoes sauce  
*Black Angus beef Romania, gouda cheese, lollo salad, red bell pepper, red onion*

**VEGETARIAN PEAS BURGER** 400g 54  
sweet straw potatoes, beet and mushrooms  
*peas, mushrooms, beet, basil, onions, honey, sweet potato*





# Build your plate

## GRILL ●

	Lei
<b>TUNA</b>	41 /100g
<b>SALMON</b>	39 /100g
<b>OCTOPUS</b>	?? /100g
<b>BEEF TENDERLOIN</b> - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	63 /100g
<b>THE RIB EYE</b> - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	59 /100g

## SIDE DISHES ●

<b>FRENCH FRIES WITH PARSLEY, PARMESAN AND GARLIC SALSA</b> 170g	21
<b>BAKED VEGETABLES</b> 200g zucchini, pepper, onion, cherry tomatoes	26
<b>BROCCOLI WITH BUTTER AND PARMESAN, FLAVORED WITH GARLIC</b> 200g	25
<b>ZUCCHINI WITH THYME</b> 200g	22
<b>PAN CHAMPIGNON MUSHROOMS IN BUTTER WITH THYME</b> 180g	24
<b>MIXED GREEN SALAD WITH CITRUS OLIVE OIL DRESSING</b> 80g <i>lettuce leaves vary by season</i>	22

# To pair with wine

Lei

## PLATEAU SELECTION OF ARTISANAL PRODUCTS (2 persons) 610g

230

- *Prosciutto San Daniele; Mortadella pistachio; Salame Campagnuolo*
- *Parmegiano Reggiano; Comte cheese Marcel Petite AOP; goat cheese El Pastor Delicias*
- *Pinsa home made*
- *dried tomatoes; Kalamata olives; fresh lettuce leaves*

/50g

- |                                    |         |
|------------------------------------|---------|
| • Prosciutto Crudo San Daniele DOP | 42 /50g |
| • Mortadella pistachio             | 25 /50g |
| • Salame Campagnuolo               | 25 /50g |
| • Parmegiano Reggiano              | 26 /50g |
| • Comte cheese Marcel Petite AOP   | 32 /50g |
| • goat cheese El Pastor Delicias   | 46 /50g |





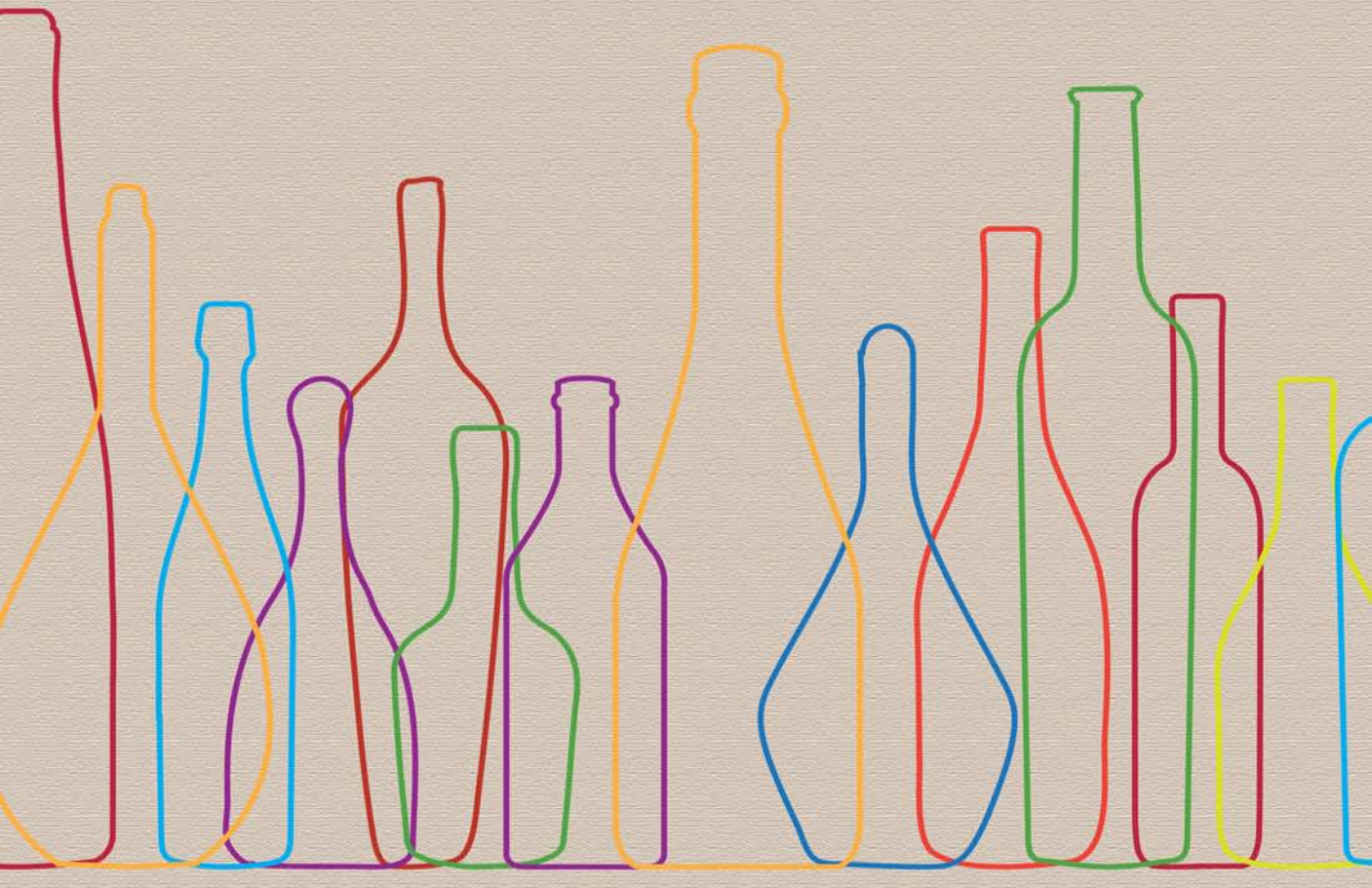
# Dessert

Lei

- **TIRAMISU WITH CHOCOLATE** 150g 34  
*biscuits, amaretto, coffee, mascarpone*
- **POPPY TART WITH ANGLAISE SAUCE LAVENDER** 180g 32  
*poppy seeds, strawberries, homemade meringue*
- **MOELLEUX AU CHOCOLAT WITH SEASONAL FRUIT SAUCE** 140g 35  
*Homemade Maldon Salt Chocolate, Coffee, Caramelized Peanuts, Chilli, Wine Reduction, meringue*
- **TARTE TATIN WITH FERMENTED CREAM AND SALTED CARAMEL SAUCE \*** 230g 39  
*apple, pistachio, caramel* \*20 minutes preparation time

## pairing

- **L'Or de Lafaurie Peyraguey 2013, Sauternes, França** 42
- **Prosecco Sorelle Bronca Brut, Valdobbiadene, Italy 150 ml** 36
- **Offley Tawny Porto, Porto, Portugal 75 ml** 21
- **Masseria La Volpe UNO Primitivo di Manduria, Puglia, Italia 150 ml** 33



# Digestive

## Palinca & Tuică

Zetea Palinca Prune 40%	40ml	35
Zetea Tuica Prune 50%	40ml	30

## Grappa

Morelli Silver	40ml	22
Morelli Invecchiata	40ml	23

## Cognac

Remy Martin VSOP	40ml	47
Remy Martin XO	40ml	99

## Armagnac

Armagnac Delord Recolte 1989	40ml	43
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## Gin

Tanqueray	40ml	19
Tanqueray No. 10	40ml	32

## Rom

Zacapa 23 y.o.	40ml	46
Zacapa X.O.	40ml	97

## Whiskey

Bushmills	[Irish]	40ml	24
Bulleit	[Bourbon]	40ml	28
Johnnie Walker 18 y.o.	[Scotch]	40ml	62
Lagavulin 16 y.o.	[Single Malt]	40ml	54

# Single Origin Coffee

*Single origin coffee is a small phrase with a big definition. The meaning is often simplified to a coffee that's sourced from one single producer, crop, or region in one country. The main characteristic of the single origin coffee is its traceability – the fact that you know exactly where the green coffee beans come from and that they are of a specific type/variety. Another characteristic is the fact that you know the place of origin of the plantation, which is located within a specific area and which gives a distinct, possibly even unique flavour to the coffee.*

*In a way, a comparison can be drawn with the controlled designation of origin wines. It is about a specific climate, a terroir, a particular style of cultivation and even harvesting.*

**Our selection of origin is predominantly from Ethiopia, different farms, different farms, roasted by our partner MERON, in Transylvania.**

		Lei
Espresso Columbia	30ml	12
Cappuccino	140ml	16
Espresso Macchiato	40ml	14
Latte Macchiato	250ml	18



## Nespresso

*different flavors & Decaffeinato*

**30ml**

**14**

## Hot Tea Infusion **BiO**

Green

White

Black

Rooibos

Lavender

**250ml**

**18**

Ginger

Chamomile

Mint

Mixed red fruits

## Water

Perenna

**330ml**

**12**

Perenna

**700ml**

**17**

Acqua Panna

**750ml**

**29**

San Pellegrino

**750ml**

**29**

## Tonic water

Fentimans Connoisseurs Tonic

**200ml**

**24**

Fentimans Valencian Orange Tonic

**200ml**

**24**

Fentimans Rose Lemonade - rose flower extract

**275ml**

**33**

## Fresh 100% natural

Oranges

**240ml**

**20**

## Lemonade 100% natural

Lemonade

**370ml**

**19**

## Bere

<b>Miller</b> <i>blond beer - America</i>	<b>330ml</b>	<b>21</b>
<b>Franziskaner Hefe-Weissbier</b> <i>Weiss beer - Germany</i>	<b>500ml</b>	<b>32</b>
<b>Hoegaarden</b> <i>White beer - Belgium</i>	<b>330ml</b>	<b>32</b>
<b>Leffe Blonde</b> <i>Blond beer - Belgium</i>	<b>330ml</b>	<b>29</b>
<b>Leffe Brune</b> <i>brune beer - Belgium</i>	<b>330ml</b>	<b>32</b>
<b>Stella Artois NA</b> <i>alcohol-free beer - Belgium</i>	<b>330ml</b>	<b>21</b>

## Cocktail

<b>Aperol Spritz</b> <i>Prosecco, Aperol, sparkling water, ice</i>	<b>200ml</b>	<b>32</b>
<b>Gin Tonic</b> <i>Tanqueray Dry Gin, tonic water, ice</i>	<b>200ml</b>	<b>33</b>

## Non Alcoholic Cocktail

<b>Fresh Boost</b> <i>orange juice, passion fruit syrup, grapefruit syrup, fresh lemon</i>	<b>350ml</b>	<b>28</b>
<b>Home Made Ice Tea</b> <i>with fresh lemon and honey</i>	<b>350ml</b>	<b>28</b>

Some products on our menu may contain allergens. If you are intolerant/allergic to a certain ingredient, before ordering any dish from our menu, check the ingredient list and/or ask the staff.

Plate	Cereals	Shellfish	Egg	Fish	Peanuts	Soybean	Milk	Fruit peel	Celery	Mustard	Sesame seeds	Sulphites	Lupin	Molluscs
Beet Tartar							x							
Salmon Gravlax				x			x					x		
Tuna Tartar	x			x		x				x		x		
Tuna Sashimi	x		x	x		x				x		x		
Beef Tartar			x				x			x		x		
Foie gras terrine												x		
Mushroom pate							x					x		
Buratta with ratatouille							x							
Veal carpaccio			x	x			x		x	x		x		
Beef tongue				x					x			x		
Zacuscă with ghebe mushrooms							x							
Brioche with avocado	x		x				x							
Lentil pancake	x		x			x			x		x			
Bruschetta with Camembert	x			x			x					x		
Seabass chevice				x										
Pappardelle with beef cheeks	x		x				x							
Gnocchi with burrata	x						x	x				x		
Tagliatelle with shrimps	x	x	x				x					x		
Risotto			x				x		x			x		
Beef Burger	x		x			x	x			x		x		
Green Burger	x		x				x			x		x		
Pork tenderloin with polenta			x				x		x	x		x		
Lamb leg							x							
Rabbit leg							x			x		x		
Duck Breast							x							
Turkey Breast							x	x		x				
Tuna in peanut crust	x			x	x	x	x			x		x		
Argentinian Shrimps in butter sauce	x	x					x					x		
Grilled Octopus							x		x			x		x
Turbot with spinach				x			x							
Porchetta with gnocchi	x						x							
Grilled Tuna				x										
Grilled Salmon				x										
Beef tenderloin										x				
Ribb eye										x				
Roasted potatoes							x							
Mixed Vegetables														
Broccoli with parmesan			x				x							
Asparagus in butter							x							
Pan champignon mushrooms							x							
Zucchini with thyme							x							
Burduf Cheese	x						x							
Apuseni Cheese	x						x							
Parmegiano	x						x							
Pecorino	x						x							
Walnut Cheese	x						x	x						
Bread basket	x													
Cheesecake	x		x			x	x					x		
Poppy seeds tart	x		x				x							
Moelleux	x		x		x	x	x	x						
Tarta Tatin	x					x	x	x						

For more detailed information, please access the following QR code:





QR Code - Allergens & Nutritional Values



**GUVERNUL ROMÂNIEI  
MINISTERUL FINANTELOR PUBLICE**

**Dacă nu primiți bonul fiscal, aveți obligația sa-l solicitați**

**În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia**

**Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale**

**Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal**

**Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085**



**Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.**