

**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; 2021; 2022; 2023  
2024; 2025



2018; 2019; 2020; 2021; 2022; 2023  
2024; 2025

# Appetizer

Sparkling wine: **150ml** **Lei**

Prosecco Sorelle Bronca Brut , Valdobbiadene, Italy 36

Cremant Arthur Metz Rose, Brut, Alsace, France 38

Cremant Joseph Hubster Brut, Alsace, France 38

Cocktail: **200ml**

Aperol Spritz 36  
*Prosecco, Aperol, sparkling water, ice*

Gin Tonic 36  
*Tanqueray Dry Gin, tonic water, ice*

Hugo 36  
*Prosecco, sparkling water, ederberry syrup, mint, ice*



# trip in Romania

Lei

- **EGGPLANT SALAD WITH TOMATOES AND CIABATTA** 200g 29  
*VEGETARIAN*  
baked eggplant, tomatoes, onion, mayonnaise, maldon salt
- **BACKED VEGETABLE TART** 350g 62  
WITH SMOKED BURDUF CHEESE AND FERMENTED CREAM  
*VEGETARIAN*  
zucchini, backed eggplant, kapia, champignon, green oil, tomato sauce with basil

## ...and wine pairing:

- **Cramele Recaș Sole Fetească Regală, 2024, Recaș, Romania 150 ml 32**
- **Averești Diamond Selection Zghihară, 2023, Dealurile Moldovei, Romania 150 ml 43**
- **Cramele Recaș Selenă Fetească Neagră, 2023, Recaș, Romania 150 ml 39**
- **Domeniul Vlădoi Ion Vlădoi Riesling, 2023, Murfatlar, Romania 150 ml 43**





# 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>	83 } 38 } 121
<ul style="list-style-type: none"> <li>• <b>CHAMPIGNON MUSHROOMS IN PANKO, PICKLED SHIMEJI AND KIMCHI MAYONNAISE 150g</b>            VEGETARIAN; <i>Champignon and Shimeji mushrooms homemade Kimchi cabbage</i>  <b>Chartron et Trébuchet Chablis 2023, Burgundia, Franța 150ml</b></li> </ul>	39 } 47 } 86
<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, Sauvignon Blanc 2022, Aiud - Ciumbrud, România 150ml</b></li> </ul>	49 } 45 } 94
<ul style="list-style-type: none"> <li>• <b>BEET 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>	39 } 36 } 75

## Main Course

<ul style="list-style-type: none"> <li>• <b>SPAGHETTI WITH CLAMS AND WINE SAUCE 350g</b>  <i>craft Spaghetti fresh pasta, clams, butter, wine</i>  <b>47 Anno Domini Sottovoce Chardonnay 2021, Piave, Italy 150ml</b></li> </ul>	78 } 32 } 110
<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>	98 } 41 } 139
<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>	116 } 39 } 155
<ul style="list-style-type: none"> <li>• <b>PORCHETTA WITH GNOCCHI 400g</b>            SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING  <i>pork beast, aromatic herbs, endives, apple, lemon</i>  <b>Domeniul Vlădoi, Ion Vlădoi Riesling 2020, Murfatlar, România 150ml</b></li> </ul>	89 } 43 } 132



# Starters

<b>BEET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g</b>	<b>39</b>
<i>VEGETARIAN; beets, fennel, goat cheese, rocket</i>	
<b>POLENTA BITES WITH BELLOWS CHEESE, PICKLED CUCUMBER TARTARE AND ASIA SAUCE 260g</b>	<b>42</b>
<i>SAUCE (garlic mayonnaise, curry, chilli, ginger), Romanian Bellows cheese, pickled cucumber, bread</i>	
<b>PINSA WITH TUNA TARTARE, EDAMAME AND STRACIATELLA 180g</b>	<b>69</b>
<i>Pinsa, Tuna fish, edamame, straciatella, almonds</i>	
<b>SALMON TARTAR WITH CUCUMBERS, RED ONION, CELERY LEAVES 230g</b>	<b>68</b>
<i>salmon, French mustard, extra virgin olive oil, lemon dressing, bread</i>	
<b>SEABASS CHEVICHE 160g</b>	<b>83</b>
<i>seabass fish, orange, pomegranate, cucumber, coriander</i>	
<b>PAN-SEARED FOIE GRAS WITH TRUFFLES AND BALSAMIC 140g</b>	<b>156</b>
<i>duck liver, balsamic cream, truffles, duck liver, toasted bread, maldon salt</i>	
<b>BEEF TARTARE 160g</b>	<b>92</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>62</b>
<i>VEGETARIAN; Champignon mushrooms, natural whipped cream, truffles</i>	
<b>BACKED ZUCCHINI CREAM, BACKED GARLIC AND MAYONNAISE 280g</b>	<b>38</b>
<i>VEGETARIAN; zucchini, garlic, fermented cream, bread</i>	
<b>BURRATA WITH BACKED EGGPLANT AND POMEGRANATE 300g</b>	<b>64</b>
<i>VEGETARIAN; burrata, eggplant, extra virgin olive oil, lemon dressing, bread</i>	
<b>VEAL CARPACCIO WITH TUNA SAUCE AND GREEN SAUCE 200g</b>	<b>79</b>
<i>veal meat Romania, tuna, egg, capers</i>	
<b>CHAMPIGNON MUSHROOMS IN PANKO, PICKLED SHIMEJI AND KIMCHI MAYONNAISE 150g</b>	<b>39</b>
<i>VEGETARIAN; Champignon and Shimeji mushrooms, homemade Kimchi cabbage</i>	
<b>EGGPLANT SALAD WITH TOMATOES AND CIABATTA 200g</b>	<b>29</b>
<i>VEGETARIAN; backed eggplant, tomatoes, onion, mayonnaise, maldon salt</i>	
<b>RED LENTIL PANCAKES WITH FENNEL, ECHALOTES, POMEGRANATE MOLASSES 170g</b>	<b>42</b>
<i>VEGETARIAN; leaf salad, lemon dressing, spicey peppers, peanuts</i>	
<b>BRUSCHETTA WITH CHAMEMBERG 160g</b>	<b>49</b>
<i>VEGETARIAN; champignon, shimeji, goat cheese, green salsa</i>	

# MAIN DISH



## GROUND

		Lei
<b>PORK CHOP PANKO CRUSTED</b> RISOTTO WITH BUTTER AND PARMESAN AND HOMEMADE KIMCHI <i>pork chop with bone, breadcrumbs, rice, parmesan, Chinese cabbage, apio</i>	500g	116
<b>PORCHETTA WITH GNOCCHI</b> SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING <i>pork breast, aromatic herbs, endives, apples, lemon</i>	400g	89
<b>FLANK STEAK WITH FRENCH FRIES</b> FRENCH FRIES WITH SALSA FROM PARSLEY, GARLIC AND PARMESAN <i>Flank from Black Angus Romania, potatoes, fresh parsley, parmesan, maldon</i>	550g	177
<b>RABBIT LEG</b> WITH CIDER SAUCE AND DIJON MUSTARD, POTATOES WITH BROCCOLI AND PANCETTA <i>rabbit Romania, cider, Kalamata</i>	350g	107

## AIR

<b>DUCK BREAST</b> WITH BAKED APPLE PUREE, CANDIED FENNEL, CHERRY SAUCE AND CRISPY CHICKPEAS <i>duck breast, fennel, cherries, onion, butter, apples</i>	350g	107
<b>TURKEY BREAST</b> WITH BASIL SAUCE, FONDANT POTATO AND CRISPY TEXTURES <i>turkey breast Romania, worcester, potato, zucchini, hazelnuts, radish</i>	300g	79

## WATER

<b>TUNA IN PEANUT CRUST</b> WITH VEGETABLES, BURNED ONION SAUCE AND MANGO SAUCE <i>tuna fish, peanuts, carrots, zucchini, fennel</i>	290g	98
<b>SEA BASS BACKED IN OVEN WITH FRESH LEAF SALAD</b> WITH LEMON, GARLIC, BACKED CHERRY TOMATOES, THYME <i>Sea Bass, cherry tomatoes, salad leaf mix</i>	600g	138
<b>RED ARGENTINIAN SHRIMPS IN BUTTER SAUCE WITH GARLIC</b> AND TOAST BREAD AND KALAMATA <i>shrimps Argentina, cherry tomatoes, wine, parsley</i>	380g	110

# Soup

available between 12:00 -16:00

Lei

**CREAM SOUP OF ROASTED PEPPER AND CRUTON WITH CAMEMBERT CHEESE** 350g 36

# Pasta

**HOMEMADE PAPPARDELLE WITH BEEF CHEEKS WITH FRESH TRUFFLES** 350g 82  
*craft Pappardelle fresh pasta, beef cheeks, lovage, butter, truffles*

**SPAGHETTI WITH CLAMS AND WINE SAUCE** 700g 78  
*craft Spaghetti fresh pasta, Clams, butter, wine*

**TAGLIATELLE WITH GUANCIALE AND BOLETUS MUSHROOMS** 350g 68  
*craft Tagliatelle fresh pasta, Guanciale, boletus, natural cream, parmesan*

**GNOCCHI WITH BURRATA** 350g 75  
*VEGETARIAN; fresh Gnocchi pasta, Burrata, tomatoes, hazelnuts*

**RISOTTO WITH SUN-DRIED TOMATOES, BASIL AND CRISPY CHAMPIGNON** 450g 62  
*VEGETARIAN; rice, Champignon mushrooms, panko, butter, parmesan*

# Burger & Kebab

**BEEF BURGER WITH FRENCH FRIES** 450g 82  
truffle sauce, homemade mayonnaise with paprika and tomatoes sauce  
*Black Angus beef Romania, gouda cheese, lollo salad, red bell pepper, red onion*

**TOFU KEBAB WITH SALAD** 350g 48  
*VEGETARIAN: tortilla, sumac, chili olive oil and fermented soy sauce*  
*cucumbers, tomatoes, kapia, red onion, pickled ginger, mint*





# Build your plate

## GRILL ●

	Lei
<b>TUNA</b>	43 /100g
<b>SALMON</b>	41 /100g
<b>OCTOPUS</b>	62 /100g
<b>BEEF TENDERLOIN</b> - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	65 /100g
<b>THE RIB EYE</b> - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	62 /100g

## SIDE DISHES ●

<b>FRENCH FRIES WITH PARSLEY, PARMESAN AND GARLIC SALSA 170g</b>	24
<b>BAKED VEGETABLES 200g</b> zucchini, pepper, onion, cherry tomatoes	29
<b>BROCCOLI WITH BUTTER AND PARMESAN, FLAVORED WITH GARLIC 200g</b>	32
<b>ZUCCHINI WITH THYME 200g</b>	25
<b>PAN CHAMPIGNON MUSHROOMS IN BUTTER WITH THYME 180g</b>	30
<b>MIXED GREEN SALAD WITH CITRUS OLIVE OIL DRESSING 80g</b> <i>lettuce leaves vary by season</i>	25



# To pair with wine

Lei

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

238

- *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 | 45 /50g |
| • Mortadella pistachio             | 28 /50g |
| • Salame Campagnuolo               | 28 /50g |
| • Parmegiano Reggiano              | 29 /50g |
| • Comte cheese Marcel Petite AOP   | 35 /50g |
| • goat cheese El Pastor Delicias   | 48 /50g |



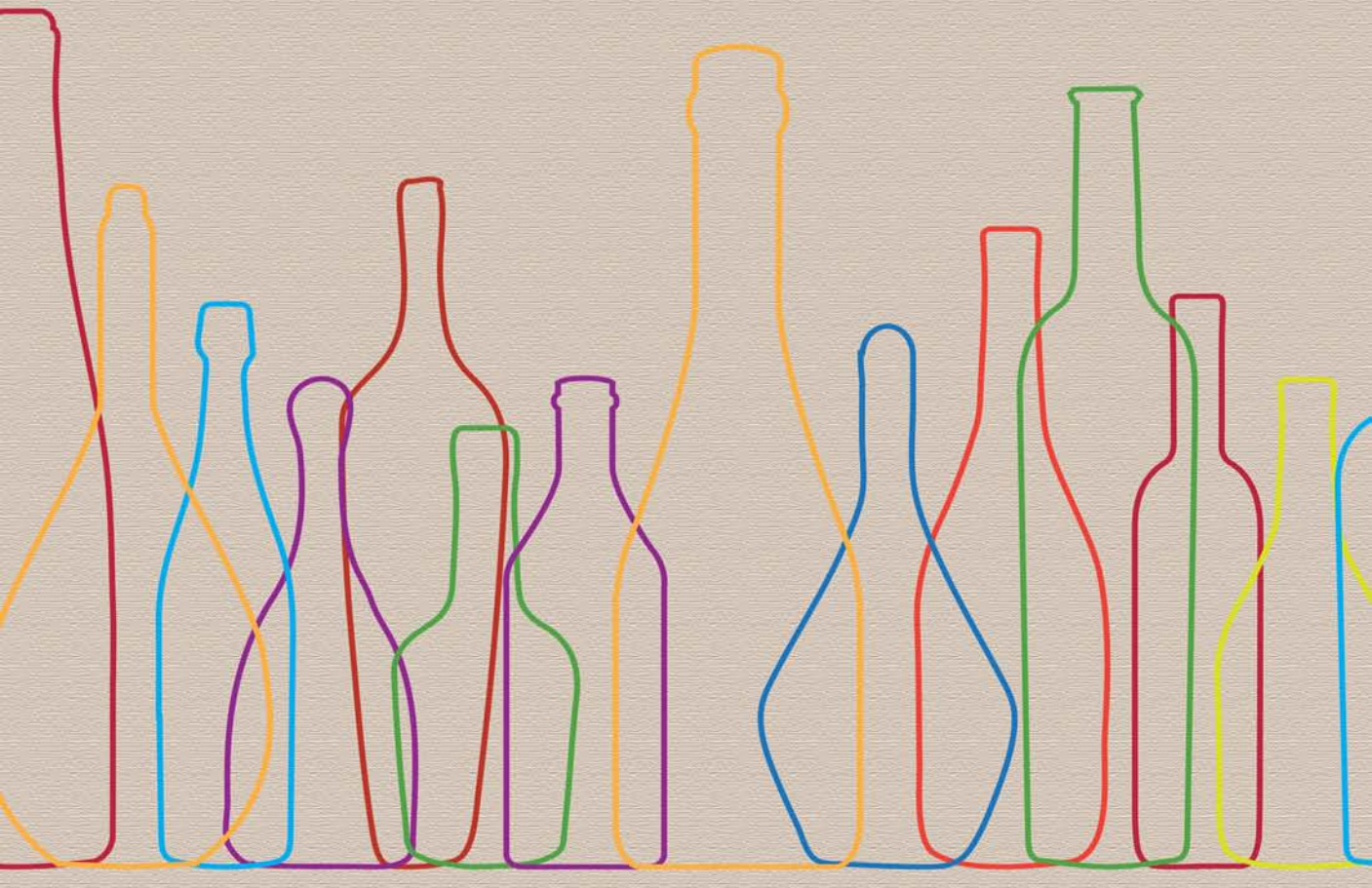
# Dessert

Lei

- |  |      |                                     |
|--|------|-------------------------------------|
| ● <b>TIRAMISU WITH CHOCOLATE</b>   | 150g | 38                                  |
| <i>biscuits, amaretto, coffee, mascarpone</i>  |      |                                     |
| ● <b>PAVLOVA WITH FRESH FRUIT</b>  | 160g | 36                                  |
| <i>cheese cream, cream, mint, season fruits</i>  |      |                                     |
| ● <b>MOELLEUX AU CHOCOLAT WITH SEASONAL FRUIT SAUCE</b>  | 140g | 39                                  |
| <i>Homemade Maldon Salt Chocolate, Coffee, Caramelized Peanuts, Chilli, Wine Reduction, meringue</i> |      |                                     |
| ● <b>TARTE TATIN WITH FERMENTED CREAM AND SALTED CARAMEL SAUCE *</b>                                 | 230g | 42                                  |
| <i>apple, pistachio, caramel</i>   |      | <i>*20 minutes preparation time</i> |

## pairing

- |   |        |    |
|---|--------|----|
| ● <b>L'Or de Lafaurie Peyraguey 2013, Sauternes, France</b>           | 75 ml  | 43 |
| ● <b>Bonacchi Vin Santo del Chianti 2016, Toscana, Italy</b>          | 75 ml  | 44 |
| ● <b>Prosecco Sorelle Bronca Brut, Valdobbiadene, Italy</b>           | 150 ml | 36 |
| ● <b>Offley Tawny Porto, Porto, Portugal</b>                          | 75 ml  | 26 |
| ● <b>Tenuta Giustini Areale Primitivo di Manduria, Puglia, Italia</b> | 150 ml | 36 |



# Digestive

## Pălincă și Țuică

Zetea Pălincă Prune	40%	40ml	37
Zetea Țuică Prune	50%	40ml	32

## Grappa

Morelli Silver		40ml	24
Morelli Invecchiata		40ml	26

## Lichior

Limoncino Morelli		40ml	21
Amaro Morelli		40ml	29

## Cognac

Remy Martin VSOP		40ml	49
Remy Martin XO		40ml	99

## Armagnac

Armagnac Delord Recolte 1989		40ml	54
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## Gin

Tanqueray		40ml	23
Tanqueray No. 10		40ml	37

## Rom

Zacapa 23 y.o.		40ml	49
Zacapa X.O.		40ml	99

## Whiskey

Bushmills	[Irish]	40ml	27
Bulleit	[Bourbon]	40ml	31
Johnnie Walker 18 y.o.	[Scotch]	40ml	66
Lagavulin 16 y.o.	[Single Malt]	40ml	58

# 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	20ml	13
Cappuccino	140ml	17
Espresso Macchiato	40ml	15
Latte Macchiato	250ml	19



## Nespresso

*different flavors & Decaffeinato*

**30ml**

**16**

## Hot Tea Infusion **BiO**

Green

White

Black

Rooibos

Lavender

**250ml**

**19**

Ginger

Chamomile

Mint

Mixed red fruits

## Water

Perenna

**330ml**

**14**

Perenna

**700ml**

**18**

Acqua Panna

**750ml**

**30**

San Pellegrino

**750ml**

**30**

## Tonic water

Fentimans Connoisseurs Tonic

**200ml**

**26**

Fentimans Valencian Orange Tonic

**200ml**

**26**

Fentimans Rose Lemonade - rose flower extract

**275ml**

**34**

## Coca Cola

Coca Cola clasic & Coca Cola Zero

**250ml**

**17**

## Fresh 100% natural

Oranges

**240ml**

**22**

## Lemonade 100% natural

Lemonade

**370ml**

**25**

## Bere

<b>Miller</b> <i>blond beer - America</i>	<b>330ml</b>	<b>23</b>
<b>Franziskaner Hefe-Weissbier</b> <i>Weiss beer - Germany</i>	<b>500ml</b>	<b>33</b>
<b>Hoegaarden</b> <i>White beer - Belgium</i>	<b>330ml</b>	<b>33</b>
<b>Leffe Blonde</b> <i>Blond beer - Belgium</i>	<b>330ml</b>	<b>31</b>
<b>Leffe Brune</b> <i>brune beer - Belgium</i>	<b>330ml</b>	<b>33</b>
<b>Stella Artois NA</b> <i>alcohol-free beer - Belgium</i>	<b>330ml</b>	<b>22</b>

## Cocktail

<b>Aperol Spritz</b> <i>Prosecco, Aperol, sparkling water, ice</i>	<b>200ml</b>	<b>36</b>
<b>Gin Tonic</b> <i>Tanqueray Dry Gin, tonic water, ice</i>	<b>200ml</b>	<b>36</b>
<b>Hugo</b> <i>Prosecco, Aperol, sparkling water, edelberry syrup, mint, ice</i>	<b>200ml</b>	<b>36</b>

## Non Alcoholic Cocktail

<b>Fresh Boost</b> <i>orange juice, passion fruit syrup, grapefruit syrup, fresh lemon</i>	<b>350ml</b>	<b>30</b>
<b>Home Made Ice Tea</b> <i>with fresh lemon and honey</i>	<b>350ml</b>	<b>30</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.**