

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 Selene 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"> • SEABASS CHEVICE 160g <i>seabass fish, orange, pomegranate, cucumber, coriander</i> Cremant Joseph Hubster Brut, Alsace, France 150ml 	83 38 } 121
<ul style="list-style-type: none"> • CHAMPIGNON MUSHROOMS IN PANKO, PICKLED SHIMEJI AND KIMCHI MAYONNAISE 150g <i>VEGETARIAN; Champignon and Shimeji mushrooms homemade Kimchi cabbage</i> Domaine du moulin de Dosenbach Riesling 2023, Alsace, Franța 150ml 	39 40 } 79
<ul style="list-style-type: none"> • BRUSCHETTA WITH CAMEMBERT 160g <i>VEGETARIAN; Champignon & Shimeji mushrooms, goat cheese, green salsa</i> Crama Bauer Sauvignonasse 2023, Dealurile Olteniei România 150ml 	49 38 } 87
<ul style="list-style-type: none"> • BEET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g <i>VEGETARIAN; beet, fennel, goat cheese, rocket</i> Cramele Recaș Muse Day Rose 2023, Recas, Romania 150ml 	39 36 } 75

Main Course

<ul style="list-style-type: none"> • SPAGHETTI WITH CLAMS AND WINE SAUCE 350g <i>craft Spaghetti fresh pasta, clams, butter, wine</i> Tenuta di Tavignano Verdicchio 2023, Marche, Italy 150ml 	78 39 } 117
<ul style="list-style-type: none"> • BLUEFIN TUNA FILETS 350g <i>WITH SAUTED POTATOES, CAPERS, KALAMATA AND CHERRY TOMATOES</i> <i>tuna fish, basil, tomatoes, olive oil</i> Domaine Clavel Clair de Lune 2019, Cotes du Rhone, Saint Gervais, Franța 150ml 	94 41 } 135
<ul style="list-style-type: none"> • PORK CHOP PANKO CRUSTED 500g <i>RISOTTO WITH BUTTER AND PARMESAN AND HOMEMADE KIMCHI</i> <i>Pork chops with bone, breadcrumbs, rice, parmesan, Chinese cabbage, apio</i> Cramele Recas Selene Feteasca Neagra 2023, Recas, Romania 150ml 	116 39 } 155
<ul style="list-style-type: none"> • PORCHETTA WITH GNOCCHI 400g <i>SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING</i> <i>pork beast, aromatic herbs, endives, apple, lemon</i> Capachito Chardonnay 2023, Casablanca Valley, Chile 150ml 	89 27 } 116



Starters

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

MAIN DISH



GROUND

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

AIR

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

WATER

BLUEFIN TUNA FILETS	290g	94
WITH SAUTEED POTATOES WITH CAPERS, KALAMATA AND CHERRY TOMATOES <i>tuna fish, basil, tomatoes, olive oil</i>		
SEA BASS BACKED IN OVEN WITH FRESH LEAF SALAD	600g	138
WITH LEMON, GARLIC, BACKED CHERRY TOMATOES, THYME <i>Sea Bass, cherry tomatoes, salad leaf mix</i>		
RED ARGENTINIAN SHRIMPS IN BUTTER SAUCE WITH GARLIC AND TOAST BREAD AND KALAMATA	380g	110
<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 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
TUNA	43 /100g
SALMON	41 /100g
OCTOPUS	62 /100g
BEEF TENDERLOIN - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	65 /100g
THE RIB EYE - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	62 /100g

SIDE DISHES ●

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

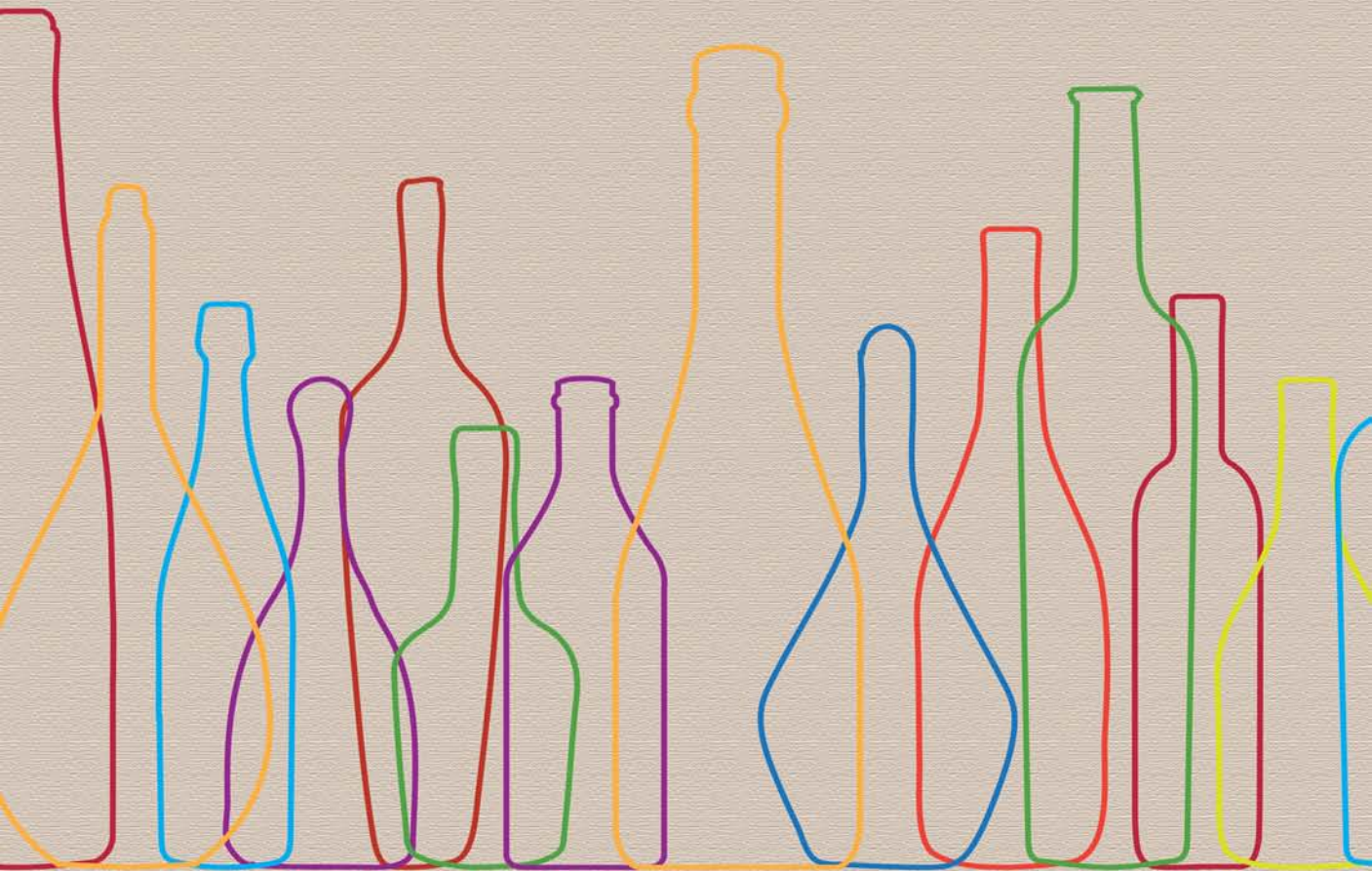
Lei

- **TIRAMISU WITH CHOCOLATE** 150g 38
biscuits, amaretto, coffee, mascarpone
- **BASQUE CHEESECAKE WITH CHOCOLATE SAUCE** 200g 39
cheese cream, cream, chocolate
- **POPPY TART WITH ANGLAISE SAUCE LAVENDER** 180g 36
poppy seeds, strawberries, homemade meringue
- **TARTE TATIN WITH FERMENTED CREAM AND SALTED CARAMEL SAUCE *** 230g 42
apple, pistachio, caramel *20 minutes preparation time

pairing

- **L'Or de Lafaurie Peyraguey 2013, Sauternes, France 75 ml** 43
- **Bonacchi Vin Santo del Chianti 2016, Toscana, Italy 75 ml** 44
- **Prosecco Sorelle Bronca Brut, Valdobbiadene, Italy 150 ml** 36
- **Offley Tawny Porto, Porto, Portugal 75 ml** 26

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

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

Cocktail

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

Non Alcoholic Cocktail

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

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.

Dish	Cereals	Crustaceans	Eggs	Fish	Peanuts	Soy	Milk	Tree nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Beet Tartar							x							
Polenta Bites	x		x				x			x				
Pinsa with Tuna Tartar	x			x		x	x	x						
Salmon Tartar				x						x		x		
Seabass chevice				x										
Foie gras	x											x		
Beef Tartar			x				x			x		x		
Mushroom pate							x					x		
Zucchini cream			x				x							
Buratta with eggplant							x							
Veal carpaccio			x	x			x		x			x		
Champignon in panko	x		x											
Eggplant salad			x				x							
Red lentil pancake	x		x			x			x		x			
Bruschetta with Cammembert	x			x			x					x		
Backed vegetable tart	x		x				x							
Cream soup of peppers	x						x		x					
Parpadelle with beef cheeks	x		x				x							
Spaghetti with clams	x		x				x					x		x
Tagliatelle with guanciale	x		x				x					x		
Gnocchi with buratta	x						x	x				x		
Risotto	x		x				x					x		
Beef Burger	x		x			x	x			x		x		
Kebab with tofu	x					x								
Pork chop in panko	x		x				x		x			x		
Porchetta with gnocchi	x						x							
Flank steak with french fries			x				x							
Rabbit leg							x			x		x		
Duck breast							x					x		
Turkey breast							x	x		x				
Red tuna				x								x		
Seabass in oven				x										
Shrimps in butter sauce	x	x					x					x		
Tuna				x										
Salmon				x										
Octopus														x
Beef tenderloin										x				
Rib eye										x				
French fries			x				x							
Mixed Vegetables														
Broccoli with parmesan			x				x							
Zucchini with thyme							x							
Pan champignon mushrooms							x							
Green salated with dressing														
Proscutto San Daniele														
Mordatella pistachio								x						
Salame Campagnolo														
Parmeggiano Regiano							x							
Cheese Comte							x							
Cheese El Pastor							x							
Bread/Pinsa	x													
Basque cheesecake	x		x			x	x							
Poppy seed Tart	x		x				x							
Tiramisu	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.