

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

Appetizer

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

Prosecco Sorelle Bronca Brut , Valdobbiadene, Italy 32

Prosecco Sorelle Bronca Roze Brut, Treviso, Italy 32

Cremant Joseph Hubster Cremant D'Alsace, Brut, France 34

Cocktail: **200ml**

Aperol Spritz 32
Prosecco, Aperol, sparkling water, ice

Gin Tonic 33
Tanqueray Dry Gin, tonic water, ice





Pairing

Starters

	Lei
<ul style="list-style-type: none"> • SALMON GRAVLAX WITH ARTICHOKE 190g salmon, artichoke, cheese cream, parsley pesto, capers Chateau Gigery 2022, Cotes de Provence, Franța 150ml 	59 } 27 } 86
<ul style="list-style-type: none"> • MUSHROOM PATE WITH TRUFFLES 160g VEGETARIAN; Champignon mushrooms, natural wopped cream, truffles Chateau Le Freyche Saint Emilion 2016, Bordeaux, Franța 150ml 	55 } 29 } 84
<ul style="list-style-type: none"> • VEAL CARPACCIO WITH TUNA SAUCE AND GREEN SAUCE 200g Romanian veal meat, tuna, capers Caii de la Letea Vol. II, Aligote 2021, Sarica Niculițel - Dobrogea, România 150ml 	66 } 27 } 93
<ul style="list-style-type: none"> • BEEF TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g VEGETARIAN; beet, fennel, goat cheese, rocket Vinto Wine Roze Pinot Grigio 2021, Cramele Recaș, România 150ml 	35 } 19 } 54

Main Course

<ul style="list-style-type: none"> • HOMEMADE PAPARDELLE WITH BEEF CHEEKS WITH FRESH TRUFFLES 350g fresh craft Papardelle pasta, beef cheeks, parsley, truffles, butter Vinto Fetească Neagră & Syrah 2019, Recaș, Romania 150ml 	74 } 19 } 93
<ul style="list-style-type: none"> • BEEF BURGER WITH ROASTED POTATOES 450g truffle sauce, homemade mayonnaise with paprika end tomatoes sauce Black Angus beef România, gouda cheese, lollo salad, red bell pepper, red onion Masseria La Volpe UNO Primitivo di Manduria 2021, Puglia, Italia 150ml 	69 } 30 } 99
<ul style="list-style-type: none"> • RISOTTO WITH MUSHROOMS AND FRESH TRUFFLES 350g VEGETARIAN; rice, mushrooms, apio, parmesan, truffles Guerrieri Rizzardi Lugana 2021, Veneto, Italia 150ml 	62 } 28 } 90
<ul style="list-style-type: none"> • DUCK BREAST 350g WITH BAKED APPLE PUREE, CANDIED FENNEL, CHERRY SAUCE AND CRISPY CHICKPEAS duck breast, fennel, cherries, onion, butter, apples Regina Maestra Nero d'Avola 2019, Sicilia, Italia 150ml 	98 } 24 } 122



Starters

BEET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g	35
<i>VEGETARIAN; beets, fennel, goat cheese, rocket</i>	
SALMON GRAVLAX WITH ARTICHOKE 190g	59
<i>salmon, artichoke, cheese cream, parsley pesto, capers</i>	
TUNA SASHIMI WITH FENNEL AND PARSLEY SALAD 140g	67
<i>tuna, mayonnaise, wasabi, mustard seeds, soy sauce</i>	
TUNA TARTARE WITH AVOCADO AND RICE CHIPS 160g	74
<i>tuna, avocado, rice, soy sauce, wasabi</i>	
SEABASS CHEVICHE 160g	64
<i>seabass fish, orange, pomegranate, cucumber</i>	
FOIE GRAS TERRINE 140g	144
<i>tuna, avocado, rice, soy sauce, wasabi</i>	
BEEF TARTARE 160g	82
<i>Black Angus aged tenderloin - Romania, dried tomatoes, onion, ginger, parmesan, egg yolk in crispy casing</i>	
MUSHROOM PATE WITH FRESH TRUFFLES 160g	55
<i>VEGETARIAN; Champignon mushrooms, natural whipped cream, truffles</i>	
BURRATA WITH RATATOUILLE 250g	49
<i>VEGETARIAN; burrata, zucchini, champignon mushrooms, tomatoes, peppers</i>	
VEAL CARPACCIO WITH TUNA SAUCE AND GREEN SAUCE 200g	66
<i>veal meat Romania, tuna, egg, capers</i>	
RED LENTIL PANCAKES WITH FENNEL, ECHALOTES, POMEGRANATE MOLASSES 170g	35
<i>VEGETARIAN; leaf salad, lemon dressing, spicy peppers, peanuts</i>	
ZACUSCĂ WITH GHEBE MUSHROOMS AND CRUSHED TELEMEA CHEESE 200g	32
<i>VEGETARIAN; Romanian dish; Kapia peppers, onion, tomatoes, beans, Ghebe mushrooms, parsley pesto</i>	
BRIOCHE WITH AVOCADO 200g	38
<i>VEGETARIAN; baked and flavored bun, avocado, cheese cream, aragula, goat cheese</i>	
BRUSCHETTA WITH CHAMEMBERT 160g	49
<i>VEGETARIAN; champignon, shimeji, goat cheese, green salsa</i>	
BEEF TONGUE WITH GREEN SAUCE AND APIO 170g	52
<i>beef tongue Romania, apio, parsley</i>	

Soup

available between 12:00 -16:00

Lei

CELERY CREAM SOUP WITH CANDIED EGG YOLK AND TRUFFLE OIL

300g

32

Pasta

HOMEMADE PAPPARDELLE WITH BEEF CHEEKS WITH FRESH TRUFFLES

craft Pappardelle fresh pasta, beef cheeks, lovage, butter, truffles

350g

74

HOMEMADE TAGLIATELLE WITH ARGENTINEAN SHRIMPS BISQUE

craft Tagliatelle fresh pasta, Argentinean shrimp, zucchini, tomatoes, parsley, fenel

490g

69

GNOCCHI WITH BURRATA

VEGETARIAN; Gnocchi, spinach, burrata, tomatoes, hazelnuts

350g

67

RISOTTO WITH MUSHROOMS AND FRESH TRUFFLES

VEGETARIAN; rice, mushrooms, apio, parmesan, truffles

350g

67

Burger

BEEF BURGER WITH ROASTED POTATOES

truffle sauce, homemade mayonnaise with paprika and tomatoes sauce

Black Angus beef Romania, gouda cheese, lollo salad, red bell pepper, red onion

450g

69

VEGETARIAN PEAS BURGER

sweet straw potatoes, beet and mushrooms

peas, mushrooms, beet, basil, onions, honey, sweet potato

400g

42



MAIN DISH



GROUND

		Lei
PORK TENDERLOIN WITH CREAMY POLENTA, DEHYDRATED CHAMPIGNON ROASTED SHIMEJI, BEEF DEMI-GLACE AND PICKLED LEEK <i>pork Romania, Champignon & Shimeji mushrooms, parmesan</i>	360g	64
PORCHETTA WITH GNOCCHI SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING <i>pork breast, aromatic herbs, endives, apples, lemon</i>	400g	74
LAMB LEG CHICK PEAS PUREE, BAKED KAPIA PEPPERS, KALE CHIPS AND LOVAGE OIL <i>lamb leg, Kale, Kapia</i>	350g	114
RABBIT LEG WITH CIDER SAUCE AND DIJON MUSTARD, POTATOES WITH BROCCOLI AND PANCETTA <i>rabbit Romania, cider, Kalamata</i>	350g	89

AIR

DUCK BREAST WITH BAKED APPLE PUREE, CANDIED FENNEL, CHERRY SAUCE AND CRISPY CHICKPEAS <i>duck breast, fennel, cherries, onion, butter, apples</i>	350g	98
TURKEY BREAST WITH BASIL SAUCE, FONDANT POTATO AND CRISPY TEXTURES <i>turkey breast [Romania], worcester, potato, zucchini, hezelnuts, radish</i>	300g	67

WATER

TUNA IN PEANUT CRUST WITH VEGETABLES, BURNED ONION PUREE AND MANGO PUREE <i>tuna fish, peanuts, carrots, zucchini, fennel</i>	290g	82
TURBOT WITH SPINACH, CANNELLINI BEANS, TROUT ROE AND FISH SOUP SAUCE <i>turbot fillet, chivas, beans</i>	350g	98
RED ARGENTINIAN SHRIMPS IN BUTTER SAUCE WITH GARLIC AND TOAST BREAD AND KALAMATA <i>shrimps Argentina, cherry tomatoes, wine, parsley</i>	380g	96
GRILLED OCTOPUS, SAUTE POTATOES, PEA PODS WITH VEGETABLES, BURNED ONION PUREE AND MANGO PUREE <i>octopus, homemade aromatic oil, Echalote</i>	380g	116



Build your plate

GRILL ●

Lei

TUNA	39 /100g
SALMON	37 /100g
BEEF TENDERLOIN - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	62 /100g
THE RIB EYE - <i>Black Angus aged for 30 days</i> <i>country of origin: Romania</i>	59 /100g

SIDE DISHES ●

ROASTED POTATOES WITH AROMATIC HERBS 200g	19
BAKED VEGETABLES 200g zucchini, pepper, onion, cherry tomatoes	26
BROCCOLI WITH BUTTER AND PARMESAN, FLAVORED WITH GARLIC 200g	22
ASPARAGUS WITH BUTTER 100g	35
ZUCCHINI WITH THYME 200g	22
PAN CHAMPIGNON MUSHROOMS IN BUTTER WITH THYME 180g	24
MIXED GREEN SALAD WITH CITRUS OLIVE OIL DRESSING 80g <i>lettuce leaves vary by season</i>	22

To pair with wine

Lei

Romanian cheese

- **Burduf cheese** *Torockoi* 18 /100g
- **Apuseni cheese** *Torockoi* 24 /100g
- **Walnut cheese** *Torockoi* 28 /100g

Italian cheese

- **Pecorino Sardo** 29 /100g
- **Parmigiano Reggiano** 42 /100g



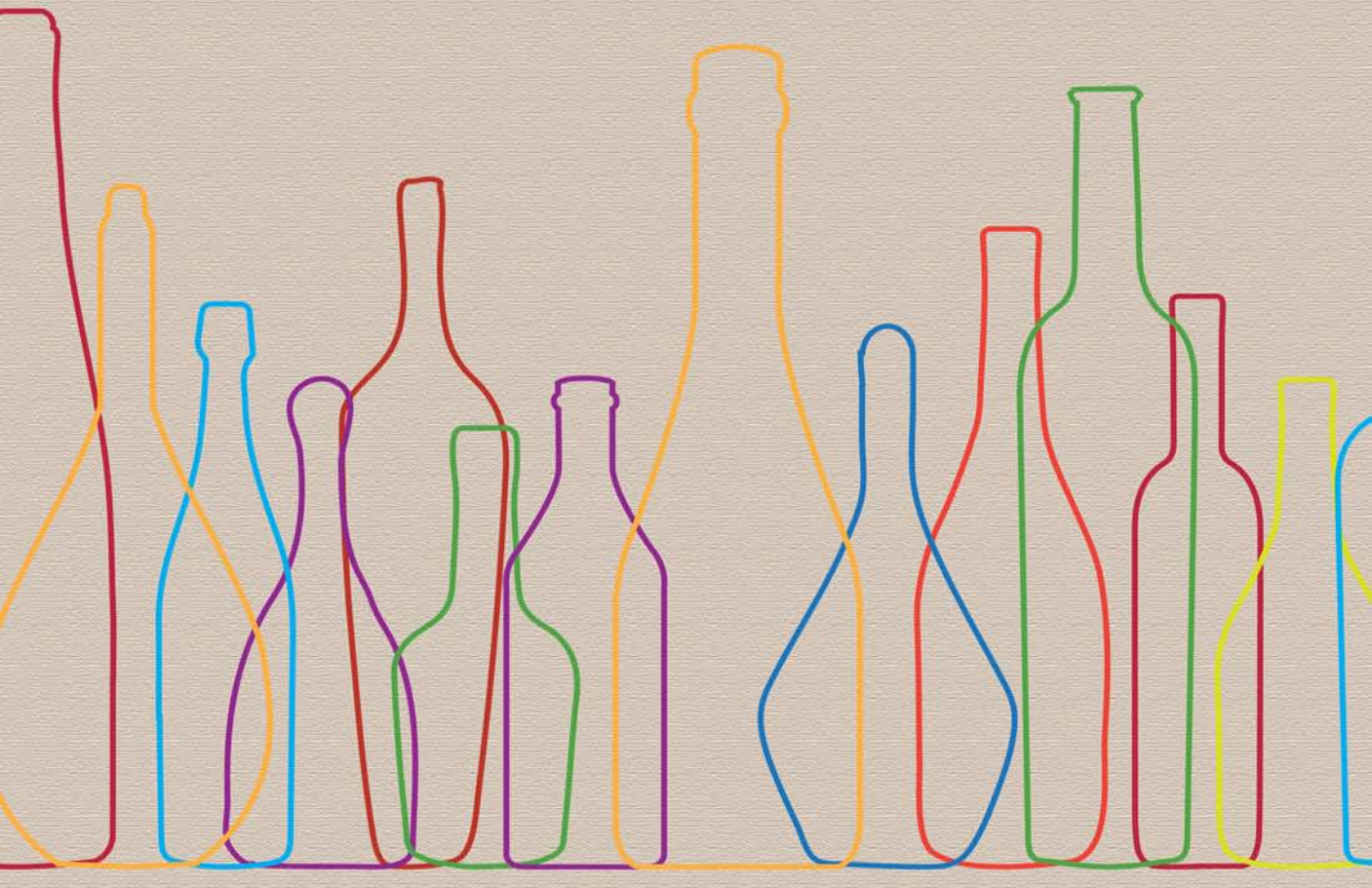
Dessert

Lei

- **CHEESECAKE WITH ORANGE JAM, LAVENDER, GINGER** 180g 29
biscuits, orange, mascarpone, dark chocolate, lavender, ginger
- **POPPY TART WITH ANGLAISE SAUCE LAVENDER** 180g 29
poppy seeds, strawberries, homemade meringue
- **MOELLEUX AU CHOCOLAT WITH SEASONAL FRUIT SAUCE** 140g 33
Homemade Maldon Salt Chocolate, Coffee, Caramelized Peanuts, Chilli, Wine Reduction, meringue
- **TARTE TATIN WITH FERMENTED CREAM AND SALTED CARAMEL SAUCE *** 230g 34
apple, pistachio, caramel *20 minutes preparation time

pairing

- **Chateau Tuyttens 2007, Sauternes, Franța 75 ml** 34
- **Prosecco Sorelle Bronca Brut, Valdobbiadene, Italy 150 ml** 32
- **Offley Tawny Porto, Porto, Portugal 75 ml** 18
- **Masseria La Volpe UNO Primitivo di Manduria, Puglia, Italia 150 ml** 30



Digestive

Palinca & Tuică

Zetea Palinca Prune 40%	40ml	33
Zetea Tuica Prune 50%	40ml	27

Grappa

Morelli Silver	40ml	22
Morelli Invecchiata	40ml	23

Cognac

Remy Martin VSOP	40ml	29
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

11

Perenna

700ml

16

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

250ml

20

Lemonade 100% natural

Lemonade

400ml

19

Bere

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

Cocktail

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

Non Alcoholic Cocktail

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

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.