

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; 2023



2018; 2019; 2020; 2021; 2022; 2023

Appetizer

Sparkling wine: 150ml Lei

Prosecco Sorelle Bronca Brut , Valdobbiadene, Italy 36

Prosecco Sorelle Bronca Roze Brut, Treviso, Italy 36

Cremant Joseph Hubster Cremant D'Alsace, Brut, France 38

Cocktail: 200ml

Aperol Spritz 32
Prosecco, Aperol, sparkling water, ice

Gin Tonic 33
Tanqueray Dry Gin, tonic water, ice



trip in Romania

Lei

●	FASOLE BĂTUTĂ	200g	29
	WITH FRIED ONIONS IN SMOKED PAPRICKA, DEHYDRATED PICKLED AND GARLIC CHIPS <i>dried beans, celery, carrots, onions</i>		
●	SARMA ÎN FOI DE VIȚĂ DE VIE	350g	62
	FOREST MUSHROOMS AND PEARL BARLEY, IN CREAM SAUCE AND ROASTED HAZELNUTS <i>mushrooms: porcini, ceps, chanterelles; pearl barley, onions, grape vine leaves</i>		
●	COLȚUNAȘI UMPLUȚI	150g	33
	WITH SWEET CHEESE, IN CURRANT SAUCE AND CARAMELISED 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, <i>Pinot Noir</i> , 2022, Recaș, Romania	150 ml	22
●	Cramele Recaș Conacul Ambrozy Sauvignon Blanc , 2018, Recaș, Romania	75 ml	24





Starters

BEET TARTAR IN DILL CHLOROPHIL AND GOAT CHEESE CREAM 130g	37
<i>VEGETARIAN; beets, fennel, goat cheese, rocket</i>	
POLENTA BITES WITH BELLOWS CHEESE, PICKLED CUCUMBER TARTARE AND ASIA SAUCE 260g	39
<i>SAUCE (garlic mayonnaise, curry, chilli, ginger), Romanian Bellows cheese, pickled cucumber, bread</i>	
TUNA SASHIMI WITH FENNEL AND PARSLEY SALAD 140g	73
<i>tuna, mayonnaise, wasabi, mustard seeds, soy sauce</i>	
SALMON TARTAR WITH CUCUMBERS, RED ONION, CELERY LEAVES 230g	65
<i>salmon, French mustard, extra virgin olive oil, lemon dressing, bread</i>	
SEABASS CHEVICHE 160g	67
<i>seabass fish, orange, pomegranate, cucumber, coriander</i>	
PAN-SEARED FOIE GRAS WITH TRUFFLES AND BALSAMIC 140g	149
<i>duck liver, balsamic cream, truffles, duck liver, toasted bread, maldon salt</i>	
BEEF TARTARE 160g	87
<i>Black Angus aged tenderloin - Romania, dried tomatoes, onion, ginger, parmesan, egg yolk in crispy casing</i>	
MUSHROOM PATE WITH FRESH TRUFFLES 160g	59
<i>VEGETARIAN; Champignon mushrooms, natural whipped cream, truffles</i>	
BACKED ZUCCHINI CREAM, BACKED GARLIC AND MAYONNAISE 280g	36
<i>VEGETARIAN; zucchini, garlic, fermented cream, bread</i>	
BURRATA WITH BACKED EGGPLANT AND POMEGRANATE 300g	59
<i>VEGETARIAN; burrata, eggplant, extra virgin olive oil, lemon dressing, bread</i>	
VEAL CARPACCIO WITH TUNA SAUCE AND GREEN SAUCE 200g	69
<i>veal meat Romania, tuna, egg, capers</i>	
CHAMPIGNON MUSHROOMS IN PANKO, PICKLED SHIMEJI AND KIMCHI MAYONNAISE 150g	37
<i>VEGETARIAN; Champignon and Shimeji mushrooms, homemade Kimchi cabbage</i>	
RED LENTIL PANCAKES WITH FENNEL, ECHALOTES, POMEGRANATE MOLASSES 170g	37
<i>VEGETARIAN; leaf salad, lemon dressing, spicey peppers, peanuts</i>	
BRUSCHETTA WITH CHAMEMBERT 160g	49
<i>VEGETARIAN; champignon, shimeji, goat cheese, green salsa</i>	

MAIN DISH



GROUND

		Lei
PORK CHOP PANKO CRUSTED	500g	98
RISOTTO WITH BUTTER AND PARMESAN AND HOMEMADE KIMCHI		
<i>pork chop with bone, breadcrumbs, rice, parmesan, Chinese cabbage, apio</i>		
PORCHETTA WITH GNOCCHI	400g	82
SALAD LEAVES, ENDIVE, APPLES AND LEMON DRESSING		
<i>pork breast, aromatic herbs, endives, apples, lemon</i>		
FLANK STEAK WITH FRENCH FRIES	550g	160
FRENCH FRIES WITH SALSA FROM PARSLEY, GARLIC AND PARMESAN		
<i>Flank from Black Angus Romania, potatoes, fresh parsley, parmesan, maldon</i>		
RABBIT LEG	350g	95
WITH CIDER SAUCE AND DIJON MUSTARD, POTATOES WITH BROCCOLI AND PANCETTA		
<i>rabbit Romania, cider, Kalamata</i>		

AIR

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

WATER

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

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

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

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

GNOCCHI WITH BURRATA	350g	69
<i>VEGETARIAN; fresh Gnocchi pasta, Burrata, tomatoes, hazelnuts</i>		

RISOTTO WITH MUSHROOMS AND FRESH TRUFFLES	350g	69
<i>VEGETARIAN; rice, mushrooms, apio, parmesan, truffles</i>		

Burger

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

VEGETARIAN PEAS BURGER	400g	54
sweet straw potatoes, beet and mushrooms		
<i>peas, mushrooms, beet, basil, onions, honey, sweet potato</i>		





Build your plate

GRILL ●

Lei

TUNA

41 /100g

SALMON

39 /100g

OCTOPUS

?? /100g

BEEF TENDERLOIN - *Black Angus aged for 30 days*
country of origin: Romania

63 /100g

THE RIB EYE - *Black Angus aged for 30 days*
country of origin: Romania

59 /100g

SIDE DISHES ●

FRENCH FRIES WITH PARSLEY, PARMESAN AND GARLIC SALSA 170g

22

BAKED VEGETABLES 200g

26

zucchini, pepper, onion, cherry tomatoes

BROCCOLI WITH BUTTER AND PARMESAN, FLAVORED WITH GARLIC 200g

29

ZUCCHINI WITH THYME 200g

22

PAN CHAMPIGNON MUSHROOMS IN BUTTER WITH THYME 180g

27

MIXED GREEN SALAD WITH CITRUS OLIVE OIL DRESSING 80g

22

lettuce leaves vary by season

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
- Mortadella pistachio
- Salame Campagnuolo

42 /50g

25 /50g

25 /50g

- Parmegiano Reggiano
- Comte cheese Marcel Petite AOP
- goat cheese El Pastor Delicias

26 /50g

32 /50g

46 /50g



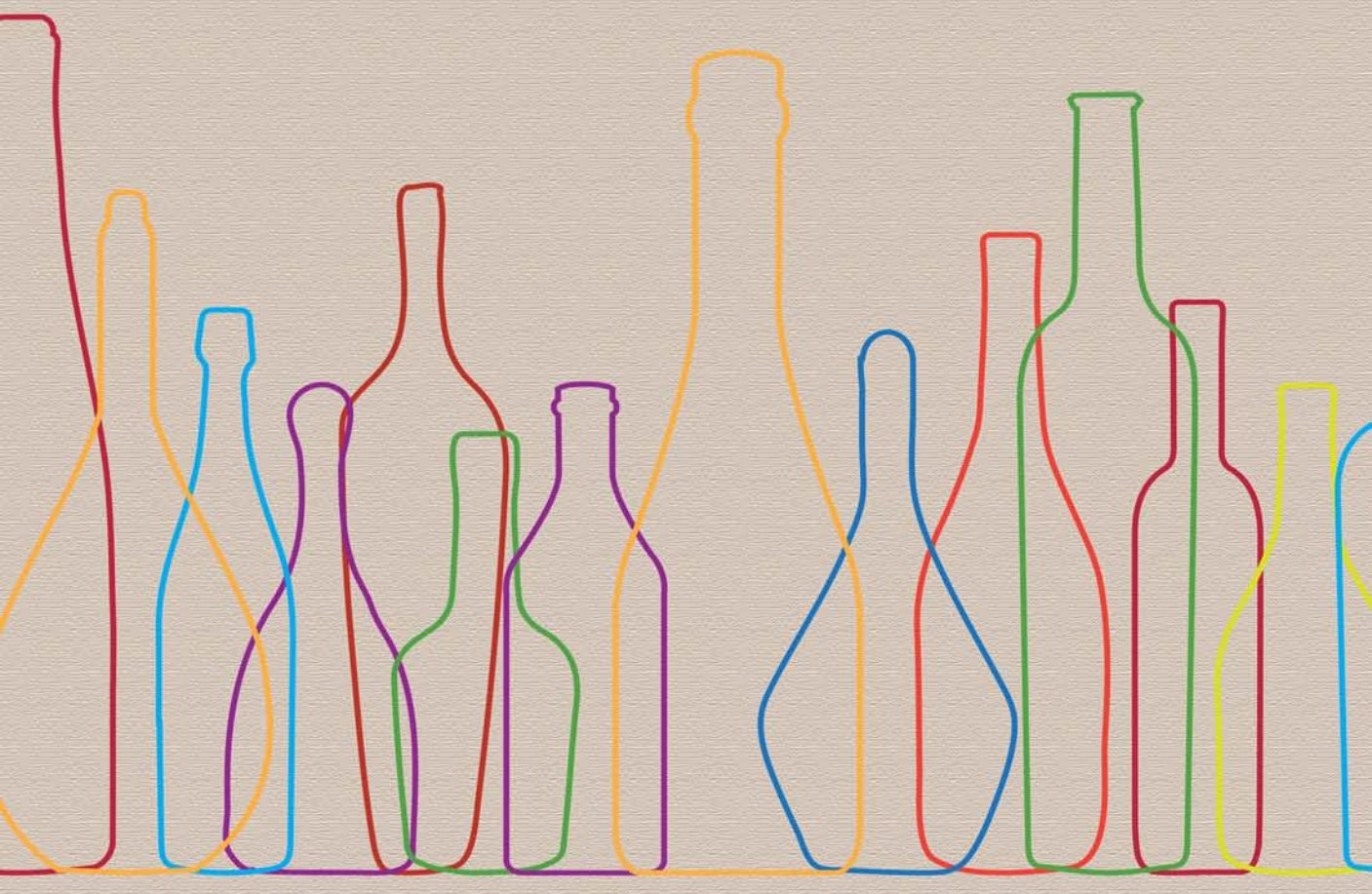
Dessert

Lei

●	TIRAMISU WITH CHOCOLATE	150g	34
	<i>biscuits, amaretto, coffee, mascarpone</i>		
●	POPPY TART WITH ANGLAISE SAUCE LAVENDER	180g	34
	<i>poppy seeds, strawberries, homemade meringue</i>		
●	MOELLEUX AU CHOCOLAT WITH SEASONAL FRUIT SAUCE	140g	36
	<i>Homemade Maldon Salt Chocolate, Coffee, Caramelized Peanuts, Chilli, Wine Reduction, meringue</i>		
●	TARTE TATIN WITH FERMENTED CREAM AND SALTED CARAMEL SAUCE *	230g	39
	<i>apple, pistachio, caramel</i>		<i>*20 minutes preparation time</i>

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



			Lei
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	
Coca Cola			
Coca Cola clasic & Coca Cola Zero	250ml	16	
Fresh 100% natural			
Oranges	240ml	20	
Lemonade 100% natural			
Lemonade	370ml	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



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



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