

THE VINO TABLE

Food to share. Time to enjoy it.

VINO
CULTURA
WINE BAR & CELLAR

EST. 2006 • NICOSIA



A seasonal menu made for the middle of the table

Dishes arrive progressively, as soon as they are ready

BEGIN & SHARE · PASS IT AROUND

Begin anywhere. Share everything.

Our menu is not served as a traditional à la carte sequence. Plates reach the table progressively, in their own rhythm.

SALADS

BURRATA	18
Creamy burrata, cherry tomatoes, rocket, pine nuts and aged balsamic	
SPINACH & GOAT CHEESE	17
Baby spinach, beetroot, crispy goat cheese, dried figs, toasted almonds, citrus dressing	
VINO CAESAR	18
Grilled chicken, baby gem, parmesan, croutons and anchovy dressing	
CRISPY DUCK SALAD	20
Slow-cooked duck, cucumber, cabbage, fresh mint, radish, peanuts and hoisin dressing	
NOODLE SALAD	17
Prawns, edamame, sesame noodles and tahini dressing	

RAW

TUNA TARTARE	17
Yellowfin tuna, Bloody Mary, celery, wassabi cream, sesame and crispy tortilla	
TUNA TATAKI	18
Yellowfin tuna, miso glaze, Asian salad and sesame	
SEA BASS CEVICHE	16
Mango, chilli, coriander and yuzu leche de tigre	
BEEF TARTARE TACOS	16
Hand-cut beef tartare, truffle pecorino mayo and crispy potato	

SMALL PLATES

SAFFRON DUMPLINGS	14
Chicken and mushroom dumplings, saffron yoghurt and herb oil	
PRAWN TACOS	12
Prawns, tomato tartare, guacamole and spicy mayo	
CRISPY CALAMARI	12
Herb potato salad, lemon and tartar sauce	
HALLOUMI CROQUETTES	10
Pomegranate honey and fresh mint	
MUSHROOM BRUSCHETTA	10
Romesco, black tahini bread and basil dressing	
PHILLY STEAK CIABATTA	10
Beef, provolone, caramelised onions	
MINI QUESADILLAS	12
Pulled Pork, cheddar, comte, chimichurri	
CHEESE GARLIC BREAD	8
Toasted sourdough, garlic butter and melted cheese	
TRIPLE FRIES	8
Parmesan, oregano and salt	

VINO SIGNATURES

PULLED DUCK BAO BUNS	14
Steamed bao, slow-cooked duck, orange glaze and miso	
VINO ANGUS SLIDERS	16
Angus beef, provolone, caramelised onions and picke cabbage	
KOREAN FRIED CHICKEN	13
Sweet soy glaze, sesame and crunchy spicy cabbage slaw	
GRILLED PORK BELLY	14
Pickled cabbage, tartar sauce, yoghurt and chilli honey	
TOFFEE MUSHROOMS	15
Variety of mushrooms, rasperry coulis, toffee caramel	

RISOTTO & RAVIOLI

BEETROOT RISOTTO	17
Creamy beetroot risotto, whipped goat cheese and basil oil	
WILD MUSHROOM RISOTTO	19
Shiitake, porcini and parmesan	
SEAFOOD RISOTTO	19
Prawns, calamari, confit tomatoes and shellfish bisque	
CRAB & SHRIMP RAVIOLI	20
Spinach ravioli, crab, shrimp and lobster bisque	
HOMEMADE CHICKEN RAVIOLI	17
Creamy mushroom sauce	
BEEF RAGU PASTA	19
Mushrooms, sundried tomatoes, bbq peanuts, Parmesan	

FROM THE GRILL

GRILLED CHICKEN	20
Herb yoghurt, lemon and crispy chickpeas	
SALMON FILLET	25
Soy-lime glaze, steamed rice and pickled carrots	
SEA BASS FILLET	30
Black bean glaze and jasmine rice	
BLACK ANGUS FILLET 250gr	48
Angus beef, fries, seasonal vegetables and peanut chimichurri	
BLACK ANGUS RIB EYE 300gr	53
Angus rib eye, fries, seasonal vegetables and peanut chimichurri	

SOMETHING SWEET

PISTACHIO CHEESECAKE	10
Black cherry sorbet	
CHOCO LAVA	10
Chocolate fondant, seasonal fruit and vanilla ice cream	
CINNAMON CHURROS	10
Chocolate, caramel and black cherry	

FLATBREADS

CIAO BELLISSIMO	15
Burrata, cherry tomatoes, basil and olive oil	
EL MATADOR	15
Chorizo, chilli, mozzarella and herbs	
ITALIAN JOB	16
Prosciutto, rocket, parmesan and olive oil	
THE SOPRANOS	16
Burrata, black olives, basil pesto and romesco	
UNA FACCIA	17
Mortadella, burrata, pistachio and basil pesto	
THE GODFATHER	17
Wild mushrooms, parmesan and truffle oil	

TARTE FLAMBÉE

MIDNIGHT IN PARIS	14
Crème fraîche, caramelised onions and smoked bacon	
MY WAY	16
Crème fraîche, mushrooms, parmesan and truffle oil	

BOARDS & PLATTERS

CHEESE SELECTION	SMALL PLATTER 35 BIG PLATTER 50
PREMIUM CHEESE PLATTER	60
CHARCUTERIE BOARD	SMALL PLATTER 35 BIG PLATTER 50
CHEESE & CHARCUTERIE	SMALL PLATTER 35 BIG PLATTER 50

MADE FOR SHARING

ALLERGENS Please inform our team of any allergies before ordering.
Prices are in euros and include all taxes.

**A TABLE WORTH STAYING FOR
FOOD TO SHARE.
DRINKS TO DISCOVER.
TIME WELL SPENT.**

20
YEARS
VINO CULTURA



TAKE YOUR FAVOURITE WINE HOME

Take a bottle home from our cellar
or shop our full collection online at vinocultura.net

Our doors are always open

vinoculturawinebar.com