



VINOCULTURA
Wine Aficionados

The Tasting Menu

Veggie Spring Rolls
or
Baguette with Goat Cheese and Anchovies

Tuna Tacos
or
Black Ink Bruschetta with Shrimps

Twisted Chicken Caesar Croquette
or
Smoked Halloumi Bruschetta

Beef Brisket Sliders
or
Mini Black Angus Burgers

Risotto with Octopus and Chorizo
or
Homemade Lobster Ravioli

Pan Seared Fresh Sea Bass Fillet
or
Grilled Chicken Fillet

Dessert

Set Menu per person €29.00

Please note that this menu can only be served for every two persons

Wine Pairing (per person)

3 glasses (white, red, dessert) €20.00 per person

4 glasses (white, rosé, red, dessert) €27.00 per person

5 glasses (Champagne, white, rosé, red, dessert) €34.00 per person



Salads

<p>Baby Spinach Salad Baby Spinach leaves dressed with fresh basil vinaigrette, goat cheese, walnuts, and slices of yellow and purple beetroot (v)</p>	€10.50
<p>Baby Arugula Salad Fresh crispy arugula with light vinaigrette and carob glaze, pomegranate seeds, radish slices and parmesan/peanuts crumbs (v)</p>	€10.50
<p>Mixed Baby Leaves Salad Mixed baby leaves, with vinaigrette dressing, traditional walnut sweet, fried halloumi, crispy prosciutto, baby tomato with roasted almonds</p>	€11.50
<p>Noodles Salad Chinese fresh lettuce, cucumber shreds, coriander, spring onions, fresh and crispy noodles dressed with peanut butter sauce and caramelized peanuts Supplement 4 shrimps</p>	€8.50 €4.00
<p>Red Cabbage Salad Red cabbage salad, with orange vinaigrette dressing, salted hazelnut, dried figs, orange and "fresh anari"</p>	€11.50

Vegetable Tapas

Green and Black Olives Marinated olives from Kalamata with olive oil and 3 spices/herbs (v)	€3.50
Oven Baked Potato with Flavoured Truffle Olive Oil Oven Baked Potato shell stuffed with mashed potato mixed with cheese and flavored with truffle oil served on top of fresh baby arugula salad (v)	€4.50
Halloumi Croquettes Homemade creamy croquette with pomegranate juice infused with honey and mint (4 pieces) (v)	€5.50
Vegetable Tacos Four small tortilla topped with hummus, Chinese cabbage, red beans, coriander and fresh spring onion (4 pieces) (v)	€5.50
Rice Paper Spring Rolls Fresh rolled spring rolls with avocado, cucumber, Chinese cabbage, coriander, basil and spring onion with a light hoisin and yuzu sauce (4pcs) (v)	€6.50
Homemade Focaccia with Fresh Mozzarella Homemade focaccia topped with fresh mozzarella, fresh tomato and pesto sauce (4 pieces) (v)	€6.50
Smoked Grilled Halloumi Black bruschetta with smoked grilled halloumi, rocket salad with sweet fig (4 pieces) (v)	€7.50
Toffee Caramel Mushrooms Five different local sautéed mushrooms, fresh tarragon with our signature toffee caramel sauce and raspberry puree (v)	€8.50

Fish Tapas

Baguette with Goat Cheese Fresh daily baked baguette with goat cheese, homemade tomato marmalade, olives and anchovies (4pcs)	€6.50
Tuna Tartar Tacos Four small tortilla topped with Chinese lettuce, avocado cream, tuna tartar, freshly chopped tomato and olives with spicy mayo 50gr (4 pcs, F)	€7.50
Baby Calamari Fried baby calamari served with refreshing light coleslaw and herb sauce dip (parsley, coriander, spring onion) 130gr (f*)	€7.50
Black (squid ink) Bruschetta with Prawns Fresh homemade baked squid ink bread dressed with citrus and dill mayo topped with marinated prawns (4pcs)	€7.50
Prawn Tacos Four small tortilla topped with prawns with freshly chopped tomato, avocado cream, spicy mayo and coriander leaves (4 pcs, f*)	€7.50

Fish Tapas

Prawn Dumplings	€8.50
Four dumplings stuffed with chopped shrimps, leeks, fresh spring onion, Chinese cabbage, coriander served on our secret fish sauce (4 pcs, f*)	
Sea Bass Ceviche	€10.50
Fresh sea bass fillet diced and marinated in citrus juices and kombu broth (dried kelp), with cream of avocado and coconut, and diced mango 90gr (F)	
Tuna Tartar	€10.50
Tuna tartar, with passion fruit and orange, yogurt wasabi cream, and semi pickled cucumber 120gr (F)	
Tuna Steak	€11.50
Half cooked tuna loin coated with sesame seeds and herbs crust dressed with soy lime sauce and balsamic vinegar reduction on top of crispy arugula salad 150gr (F)	
Salmon Cured Tataki	€12.50
Cured salmon in gin with yogurt sauce, dilled oil and black tapioca cracker 100gr (F)	

Meat Tapas

Twisted Chicken Caesar	€7.50
Deep fried aromatic chicken croquettes with lettuce puree, parmesan and anchovies cream, topped with parmesan shreds and crispy bacon (4pcs)	
Philly Steak Focaccia	€7.50
Fresh beef fillet stripes, mixed with caramelized onions, green peppers, mozzarella and asiago cheese, baked on our home made focaccia bread (4 pcs, F)	
Lamb Fillet on Puff Pastry	€10.50
Grilled New Zealand lamb fillet cut on four pieces served in puff pastry with caramelized onions 80-90gr (4 pcs, f*)	
Beef Brisket Sliders	€12.50
12 hours slow cooked brisket, served in our daily steamed buns, served with horseradish emulsion and mustard dressing, caramelized onion puree and fried onions (4 pcs, f*)	
Mini Black Angus Burgers	€13.50
Four mini burgers made from fresh Black Angus beef and pieces of fresh mushrooms, served with caramelised onions and a blue cheese sauce on the side 150gr (4 pcs, F)	
Pork Fillet	€14.50
Stuffed fresh pork with spinach, dried plum and smoked halloumi served with pligouri (groats) on the side, cooked in our home made broth 150gr (F)	

Bigger Tapas

Our Signature Stuffed Ravioli	€12.50
Homemade egg flour dough stuffed with chicken, mushroom, and three types of cheese turned into our signature ravioli, dressed in a creamy porcini white wine and sage sauce	
Grilled Chicken Fillet	€13.50
Grilled marinated local free range chicken breast served with grilled vegetables and crispy local pitta bread 280-300gr (F)	
Ravioli Stuffed With Lobster	€15.50
Fresh homemade ravioli stuffed with lobster and fresh aromatic herbs, topped with onions crumbs and finished with XO and lemongrass sauce	
Salmon Fillet	€15.50
Fresh salmon fillet grilled with our signature house sauce, served with black wild rice 120gr (F)	
Sea Bass Fillet	€15.50
Pan seared fresh sea bass fillet with celeriac root vanilla/hazelnut puree, with baby corn and homemade curry sauce 180gr (F)	
Risotto with Grilled Octopus and Chorizo	€18.50
Creamy Risotto with Moroccan Octopus and Chorizo with crispy parmesan and micro herbs (f*/F)	
Black Angus Beef Fillet	€24.50
Pan seared fresh Black Angus beef steak served with grilled vegetables with béarnaise sauce on the side 150gr (either oven baked truffle potato or triple cooked potato chips)	
Black Angus Beef Ribeye	€29.50
Pan seared rib eye with smoked salt and herbs, served with grilled vegetables with a mustard tarragon sauce on the side 280-300gr (either oven baked truffle potato or triple cooked potato chips)	

Flatbread Pizzas

Five different choices of flatbread pizza, thin and crispy homemade dough

Italian Job #3 €12.50

Tomato sauce, Mozzarella, Mushroom, Prosciutto

El Matador #3 €12.50

Tomato sauce, Mozzarella, Manchego Cheese, Pecorino Cheese,
Roasted Peppers, Chorizo Salami

The Godfather #3 €12.50

Mozzarella, Whole Mushrooms - Carob Syrup or Truffle Olive Oil

Ciao Bellissimo #3 €12.50

Tomato sauce, Mozzarella, Fresh Mozzarella, Smoked Mozzarella

Chulapa #1 €12.50

Tomato sauce, Mozzarella, Mushrooms, Roasted pepper, Goat cheese,
Olives, Oregano

Deli Section

Our selection of cheese and charcuterie are served with jam, dry and fresh fruits, walnuts and homemade breadsticks

Cheese Platter for 2 Persons Total 240gr with 8 various cheeses of 30gr	€22.00
Cheese and Charcuterie Platter for 2 Persons Total 240gr with 6 various cheeses of 30gr and various salami of 60gr	€22.00
Charcuterie Platter	€20.00
Prosciutto Platter 150gr	€20.00
Fruit platter (seasonal selection)	€10.00
Premium Cheeses	
Pecorino with Truffle €90.00/kg	€9/100gr
Stilton Blue Cheese €75.00/kg	€7.5/100gr
Comté Gruyère 24-30 months ageing €90.00/kg	€9/100gr
Parmesan 30 months €60.00/kg	€6/100gr

Desserts

Crema Catalana	€3.50
Chocolate or Yogurt Mousse	€5.50
Lemon Tart with lemon curd and meringue	€6.50
Lava Raspberry Cake	€7.50

