

SCAN FOR
OUR MENUS:



twisted tapas
everyday: 4pm til late

our plates are all 'small plates' to help you try more of our amazing flavours!
our plates come out of the kitchen whenever they are ready, in no particular order
keep your menu on the table as you may want to add more small plates as you go along! Enjoy!
we suggest you choose 3-4 plates per person (but of course it depends how hungry you are!)

little things

our own homemade focaccia bread 4.70
w garlic oil & dukkah (a toasted sesame, cumin, coriander & almond spice dip)
oven baked almonds w sea salt & cayenne 3.85
mammoth green olives w orange, thyme & coriander 4.25
garlic & herb butter bread 4 (add mozzarella +1.50) **NEW**

salads & soups

spinach & rocket leaf salad 6.50
w dried fig, apple, walnut, pomegranate & grana padano
goat cheese brûlée w beetroot & orange salad 6
NEW roasted butternut squash soup 5.70

meat

NEW pork belly lollipops 5.90
crispy marinated pork belly pops w bbq sauce
pasticcio croquettes 6.30
a Cyprus classic, but rolled w breadcrumbs, fried w tomato sauce
chorizo cooked in sticky honey & red wine 6.20
twisted lahmajoun 5.40
spiced minced lamb on pitta w yogurt, lemon & parsley
popcorn chicken bites 6.10
garlicky chicken w parmesan crumbs & bbq spices
fried chicken & cauliflower, peanut hummus pitta 6.80
classic potato, bacon & cheese croquettes w mustard aioli 4.90
twisted beef stifado 6.50 **NEW**
w onions & spices, topped w sweet molasses & feta
for two: shredded duck pancake board 12.80
w hoisin sauce, 6 pancakes & garnishes
'KFC' Korean Fried Chicken 6.20
crispy chicken w sesame, honey, soy

choose your own: cheese & charcuterie

all served w crackers, grapes & a perfect accompaniment

NEW
stilton w cranberries 7.60
red leicester 5.20
camembert 6
soft goats cheese 5.60
6-month manchego 6.50
grana padano 5.70
gorgonzola 6.80
graviera 5.50

Italian prosciutto crudo 6.30
finocchiona fennel salami 5.80
piccante salami 5.50

why not add...
fruit & nut plate
for cheese 9.80

charcuterie board 22
our board with 3 types of charcuterie

...or choose something we've put together...

whole baked camembert 15.50
melted whole camembert w
balsamic berries & toasts

cheese board 19
our board with 3 types of cheese

prosciutto crudo plate 18.40
hand carved Italian Prosciutto crudo
w olive oil & focaccia bread

Vinaria cheese & charcuterie board 34
our selection of 3 cheeses &
3 charcuterie w fruits, nuts, breads,
crackers & our own dark berry jam

veg

sweet patatas bravas 5.80 **NEW**
w spicy tomato sauce, aioli & grated cheese
mushroom fritti 5.70
breadcrumbed portobello mushrooms w aioli
2 beetroot falafel bites w whipped feta dip 5
a pot of sea-salt & chilli flake edamame soy beans 5.50
mini cauliflower & peanut hummus pitta 5.60
'pachos' - twisted nachos 6.70
poppadoms w pico de callo, sour cream, avocado & cheese
potato wedges w garlic aioli 4
NEW Spanish frittata 4.30
potato, egg & onion tortilla w rocket

dips

all served w griddled pitta

salted peanut hummus w paprika 5.20
walnut & red pepper dip w pomegranate molasses 5.40
roasted beetroot & cumin hummus w feta & dukkah 5.30
twisted tyrokafteri w carob syrup 5.40
spicy red pepper, feta & anari dip w honey sesame comb

cheese

baked feta w tomatoes & black olives 5.50
goats cheese 5.70
topped w pistachio, pomegranate, dried fig & honey
2 halloumi fries w a piquante tomato jam 3.90

a Vinaria favourite

VINARIA
world wines & twisted tapas

all prices in € including VAT, service not included, please inform us of any allergies or dietary requirements