



how it works:

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!)

**twisted tapas
everyday:
12noon til late**

little things

- our own homemade focaccia bread 4.70
w garlic oil & dukka (a toasted sesame, cumin, coriander & almond spice dip)
- oven baked almonds w garlic confit, sea salt & cayenne 3.75
- mammoth green olives w garlic, orange, thyme & coriander 4.25

salads

- baby tomato, prosciutto & mozzarella w croutons 5.90
- green goddess salad w blue corn tortilla chips 5.20
- watermelon, cucumber, avocado & feta salad 5.70
- spinach & rocket leaf salad 5.40
w dried fig, apple, walnut, pomegranate & grana padano
- herby quinoa salad 3.80

meat

- popcorn chicken bites 5.40
- garlicky chicken w parmesan crumbs & bbq spices
- steamed pork bao bun 4.40
w shredded pork, spring onion, dukkah & bang bang sauce
- 'KFC' Korean Fried Chicken 5.40
- crispy chicken w sesame, honey, soy
- chorizo in sticky wine & honey sauce 5.70
- cajun chicken soft shell taco w sour cream 4.90
- fried chicken & cauliflower, peanut hummus souvlaki 6.40
- chargrilled rib-eye steak skewer w asian spiced soy sauce 5.40
- classic potato, bacon & cheese croquettes w mustard aioli 4.20
- mini Vinaria burger w cheese, iceberg, tomato, gherkin & sauce 3.90
- for two: shredded duck pancake board 10.50**
w hoisin sauce, 6 pancakes & garnishes

choose your own: cheese & charcuterie
all served w crackers, grapes & a perfect accompaniment

- gorgonzola 5.30
- English cheddar 4.90
- camembert 5.40
- wine infused pecorino 6.50
- graviera 4.90
- soft goats cheese 5.30
- 6-month manchego 5.60
- grana padano 4.90

- Italian prosciutto crudo 5.80
- finocchiona fennel salami 5.50
- chorizo piccante 4.80
- piccante salami 4.90
- salami milano 5.10

whole baked camembert 14.50
melted whole camembert w
balsamic berries & toasts

charcuterie board 18
prosciutto crudo, piccante salami,
finocchiona, salami milano & chorizo piccante

prosciutto crudo plate 10.40
hand carved Italian Prosciutto crudo
w olive oil & focaccia bread

Vinaria cheese & charcuterie board 27
our selection of 3 cheeses &
3 charcuterie w fruits, nuts, breads,
crackers & our own dark berry jam

veg

- mushroom fritti 5.20
breadcrumbs portobello mushrooms w aioli
- 2 beetroot falafel bites w whipped feta dip 4.90
- a pot of sea-salt & chilli flake edamame soy beans 4.90
- mini cauliflower & peanut hummus souvlaki 4.40
- potato wedges w garlic aioli 3.70
- 'pachos' - twisted nachos 5.70
poppadoms w pico de callo, sour cream, avocado & cheese
- griddled half aubergine w harissa & pickled red onion 4.20

dips

all served w griddled pitta

- salted peanut hummus w paprika 4.60
- walnut & red pepper dip w pomegranate molasses 4.90
- roasted beetroot & cumin hummus w feta & dukkah 4.70
- roasted cauliflower & sweet potato dip 4.90
w turmeric & cumin, coconut cream & lebanese flatbread
- twisted tyrokafteri w carob syrup 4.80
- spicy red pepper, feta & anari dip w honey sesame comb

why not add...
fruit & nut plate for cheese 6.50