



# VINO TECA

PRIVATE EVENTS • SET MENUS  
SPRING/SUMMER 2025

**Borough Yards • City • Chiswick • Farringdon**

## STARTERS

### Spinach Gnocchi v

Datterini Tomatoes, Kalamata Olives, Crispy Artichokes, Scamorza

### Grilled English Asparagus ✓

Romesco, Herbs

### Sautéed Prawns ③ ④

Chilli & Mango Salsa

### Chicken & Leek Terrine ④

Piccalilli, Sourdough

## MAINS

### Harissa Courgette ✓

Israeli Cous-Cous, Coconut Yoghurt, Crispy Chickpeas, Dukkah

### Paccheri Pasta v

Lovage Pesto, Stracciatella, Pistachios

### Cod Fillet ③

Lobster Bisque, Fennel & Cabbage Salad, Herb Oil

### Grilled Marinated Bavette Steak

Hand Cut Chips, Horseradish & Watercress

## DESSERTS

### Vegan Chocolate Cheesecake ✓ ③

Sour Cherries

### Raspberry & Frangipane Tart ✓ ③

Vanilla Ice Cream

### Vanilla Semifreddo ③

Passion Fruit, Pistachios

A discretionary 12.5% service charge will be added to your bill

All ingredients may not be listed, please advise of any allergies

Dairy Free ③  
Vegetarian v  
Vegan ✓  
Gluten Friendly ③



## STARTERS

**Filo Pastry Baked Goat's Cheese** v  
Caramelised Figs, Rocket, Balsamic

**Burrata** v ⑤  
Heritage Tomatoes, Lovage Pesto

**Devon Crab Tortellini**  
Wild Garlic Butter, Datterini Tomatoes

**Smoked Duck Breast** ⑤ ⑧  
Mango And Chilli Salsa, Fresh Herbs

## MAINS

**Harissa Courgette** ⑦  
Israeli Couscous, Coconut Yoghurt, Crispy Chickpeas, Dukkah

**Spinach Gnocchi** v  
Datterini Tomatoes, Kalamata Olives, Crispy Artichokes, Scamorza

**Whole Plaice** ⑤  
Tenderstem Broccoli, Almond & Caper Butter

**Lamb Leg Steak** ⑧  
Jersey Royals, Peas, Jus

## DESSERTS

**Vegan Chocolate Cheesecake** ⑦  
Sour Cherries

**Raspberry & Frangipane Tart** ⑦ ⑤  
Vanilla Ice Cream

**Vanilla Semifreddo** ⑤  
Passion Fruit, Pistachios

A discretionary 12.5% service charge will be added to your bill

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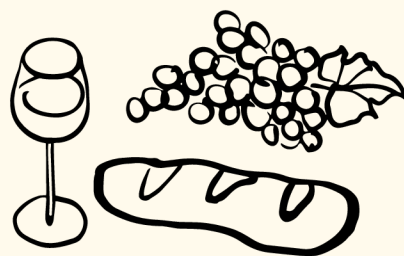
# VINO TECA

## Start with a bottle of ...

Prosecco Superiore Asolo Extra Dry, It - 45

or

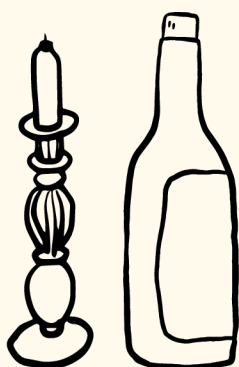
Champagne Blanc De Noir  
'Cuvee Speciale' Renard Barnier, Fr - 74



Nocellara Olives - 4.5  
Valencia Almonds - 4.5

Sourdough Bread  
Extra Virgin Arbequina Oi - 5.5

Cured Meats Selection - 20  
Chorizo Iberico, Lomo Embuchado  
Salchicon Iberico, Mixed Olives, Caperberries



## Wine, Drinks & Tastings for Your Event

With 100 wines on our list, Vinoteca is all about great wine, expertly chosen. Whether you know exactly what you want or need a hand selecting the perfect bottles, we are here to help. From crisp whites to bold reds, rare finds to easy drinkers, our team can guide you to the right choice for your event.

Looking for something beyond wine? We have a carefully chosen selection of craft beers, premium spirits, classic cocktails and non-alcoholic options, so there is something for everyone.

For a more interactive experience, why not add a wine tasting to your event? Led by one of our in-house experts, our tastings run for 45 minutes to an hour, offering an informal and engaging deep dive into a curated selection of wines. We can tailor the tasting to suit your group, whether you prefer a relaxed guided session or something a little more competitive. Prices start at £30 per person.

Whatever you are planning, we will make sure the drinks are spot on.



Cheese Selection - 20

Montgomery Cheddar, Dazel Ash, Cashel Blue, Tunworth Chutney, Crostini

