

# VINUM

RESTAURANT · WINE BAR

## *bonum vinum laetificat cor hominis*

*In the margins of Douro river, among wild mountains,  
the terraces worked by men were born,  
and the vineyards and wines that during years,  
came down the river in small boats to our cellars.*

*A treasure given by nature and embraced by men,  
which from here left by earth and sea, to show itself to the entire world.*

*It is the wine, the “Terroir” from the North of Portugal, the identity  
of it’s people and their culture we want to honour in this VINUM.*

*For that, we work, daily, with small producers,  
that inspire us to create a seasonal cuisine,  
based on the respect and appreciation for the flavours  
of each element we put on the dish.*

*We use products that respect the tradition and richness of this region.*

*From the best fruits and vegetables of the country,  
to the flour ground on stone mills that is the base of our hand made bread.*

*Without forgetting the “best fish in the world” which daily arrives from the  
Matosinhos Market, or our exclusive meat from aged dairy cows from Trás-os-Montes*

*An almost forgotten cuisine that conquers, enriches, and comforts us  
while harmonising with the best wines in the World.*

*Enjoy this dive of emotions and tradition!*

*ENJOY IT!*

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORT

— GRUPO —  
**SAGARDI**





# STARTERS

Fresh oysters from Ria Formosa — <i>Algarve</i> — .....	( price per unit) 3 €
Cod croquettes .....	9 €
Crispy samosas from Moura and apple .....	11 €



Trás-os-Montes Matured beef ham .....	14 €
Salad with lettuce, codfish and cucumber .....	14 €
Stilton, spinach and apple salad .....	15 €
Azores tuna tartare with confit tomatoes .....	19 €
Green ceviche — <i>the best fish from Matosinhos Market</i> — .....	17 €
Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette .....	15 €
Tomato salad from our garden — <i>ask about our daily varieties</i> — .....	10 €



Vinum's garden — <i>Summer</i> — .....	15 €
Clams from Ria Formosa Bulhão Pato style — <i>Algarve</i> — .....	22 €
Alheira de Mirandela IGP ( <i>special portuguese bread and meat sausage</i> ) grilled with peppers .....	13 €
Lettuce hearts, anchovies and vegetables vinaigrette .....	14 €
Broa de Avintes bread with cured sardines .....	12 €



<i>Our house-made bread with sourdough starter fermented for 48 hours.</i> .....	2,50 €
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If you need information about our vegetarian and vegan options or you have any food intolerance, please ask our team

# FISH

"World's best fish" arrives daily from Matosinhos Market

Calamari rice with ink .....	24 €
Wild sea bass with white port cream and bimi .....	26 €
Fish and seafood stew from Mastosinhos .....	35 €
Codfish steak with cherry tomatoes and black olives .....	24 €



# GRILL

Grilled hake with chard and quinoa .....	22 €
Grilled octopus with yellow carrots and pumpkin pickels .....	26 €
Tuna from the Azores with tomato confit and Serra da Estrela DOP cheese .....	24 €
Fish from the Matosinhos Market .....	(precio 100gr.) 7 €



## MEAT

Our exclusive meat from aged dairy cows -vaca velha- comes from Trás-os-Montes region

"Vaca velha" steak tartare from Trás-os-Montes .....	23 €
Roasted lamb loin with crumbled black-eyed beans .....	29 €
Crispy suckling pig with pineapple from the Azores Islands and <i>Graham's 20-year-old Tawny Port</i> .....	32 €



## GRILL

"Vaca velha" rib steak .....	(price 100gr.) 6,50 €
<i>Average price per person : 26 €</i>	
"Vaca velha" filet mignon with roasted vegetables .....	29 €
Grilled duck magret with foie gras and fresh caramelised onions .....	28 €
Rack of lamb with potato purée .....	24 €



MENU  
**TRADITIONAL**

50€

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*80€ with wines*

*Chef's Appetizer*

Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette

*Altano Branco 2015*



Grilled hake with chard and quinoa

*Terrenus Branco*



Grilled duck magret with foie gras and fresh caramelised onions

*Pombal do Vesuvio 2013*



Selection of artisan cheeses from the North of Portugal

*Graham's Six Grapes*



Thin- crust apple tart

*Graham's Tawny 20 years old*

Our house-made bread with sourdough starter fermented for 48 hours

*Water*

*Coffee*

MENU  
**VINUM**

55€

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*105€ with wines*

Minimum of 2 customers

*Chef's Appetizer*

Tuna tartare with confit tomatoes

*Contacto Anselmo Mendes*



Codfish steak with cherry tomatoes and black olives

*Quinta da Falorca Branco*



Trás-os-Montes "vaca velha" rib steak

*Quinta do Vesuvio*



Stilton

*Quinta dos Malvedos Vintage Port*



*Graham's Extra Dry Port* Poached Pear with caramelized white chocolate ice cream

*Graham's Tawny 20 years old*

Nuestro pan artesano de masa madre con 48 horas de fermentación

*Agua mineral*

*Café*

MENU  
**GRAHAM'S**

100€

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Green ceviche — *the best fish from Matosinhos Market* —

*Graham's Extra Dry*



Stilton, spinach and apple salad

*Graham's Tawny 20 years old*



Crispy suckling pig with pineapple from the Azores Islands and *Graham's 20-year-old Tawny Port*

*Graham's Six Grapes*



Selection of artisan cheeses from the North of Portugal

*Quinta dos Malvedos Vintage Port*



Pineapple from the Azores caramelised in the oven, *Graham's 20-Year-Old Tawny Port* and coconut ice cream

*Graham's Tawny 30 years old*

Our house-made bread with sourdough starter fermented for 48 hours










*Water*

*Coffee*



# DESSERT

## SUGGESTED WINE PAIRING

Selection of artisanal cheeses from the North of Portugal ( For 2 ) .....	15 €
 QUINTA DOS MALVEDOS <i>VINTAGE PORT</i> .....	8,50 €
<b>Stilton <i>Productor Billy Kevan de Colston Basset, condado de Nottinghamshire</i></b> .....	15 €
 QUINTA DOS MALVEDOS <i>VINTAGE PORT</i> .....	8,50 €
Thin- crust apple tart .....	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	9,50 €
Chocolate truffles .....	7 €
 GRAHAM'S <i>SIX GRAPES</i> .....	5,50 €
Cream Custard Tart with coffee ice cream .....	7 €
 GRAHAM'S <i>SIX GRAPES</i> .....	5,50 €
Pistachio sponge, chocolate and hazelnut .....	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	9,50 €
White chocolate panna cotta with rhubarb and strawberries .....	7 €
 GRAHAM'S LATE BOTTLED <i>VINTAGE PORT</i> .....	5,50 €
Pineapple from the Azores caramelised in the oven, <i>Graham's 20-Year-Old Tawny Port</i> and coconut ice cream .....	7 €
 GRAHAM'S TAWNY <i>30 YEARS OLD</i> .....	24 €
<i>Graham's Extra Dry Port</i> Poached Pear with caramelized white chocolate ice cream .....	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	9,50 €

— A glass of Vintage Port is one of the great pleasures in life! —

All the Tawny Port wines from Graham's (10, 20, 30 and 40 Years) are aged in casks in these cellars 1890 of Graham's.  
CONSULT US about the Vintage decanted today.



#vinumrestaurant