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 honor in this VINUM.

For that, we work, daily, with small producers, that encite us to create a seasonal cuisine, based on the respect and appreciation for the flavors 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 Old cow meat from Trás-os-Montes.

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

Enjoy this dive of emotions and tradition!

ENJOY IT!
Starters

Fresh Oysters from the Algarve ................................................................. (price per unit) 3 €
Tuna from the Azores marinated with soy and sesame sauce .................................................. 9 €
Fried Squid with lime .................................................................................. 6 €
Iberian Ham croquettes ............................................................................... (1/2) 7 € ........................... 12 €
Crispy Samosas with Moura and apple ......................................................... (1/2) 6 € ................ 11 €

Trás-os-montes Beef ham ............................................................................... 9 €
Assortment of Trás-os-Montes Beef cold cuts ................................................... 13 €
Lettuce with Spring Onions ........................................................................... (1/2) 5 € ........................... 8 €
Stilton, Spinach and Apple salad .................................................................... 15 €
Tuna Tartar and confit tomatoes ...................................................................... 19 €
Green Ceviche – The best fish from Matosinhos fish market – ....................... 17 €
Octopus Thin Tart, vegetables and microgreens ............................................... 18 €
Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette ....................... 15 €

Grilled Artichokes with dried peppers and nuts sauce ........................................... 16 €
White Asparagus with vegetables vinaigrette .................................................... 22 €
Vinum’s Garden – Spring – ............................................................................. 15 €
Squid with Broad Beans and Green Peas ......................................................... 22 €
Clams in green sauce ....................................................................................... 22 €
Alheira de Mirandela IGP (special portuguese bread and meat sausage) grilled with peppers ... ........... 13 €
Fish soup, according to the old recipe from Póvoa de Varzim’s fishermen ......................... 19 €

Our Sourdough bread is homemade with stone-ground flour ................................. 2.50 }
“World’s Best Fish” arrives daily from Matosinhos Fish Market

FISH

Squid rice in its ink .......................................................... (price per person) 24 €
Seabass with morels and leek chips .............................................. 28 €
Grilled Hake in “salsa verde” with potatoes and rapini ......................... 24 €

Grill

Premium Salted Cod with “caldo verde” (Portuguese traditional soup) ...................... 26 €
Grilled Octopus, potatoes and seasonal leaves ...................................... 24 €
Tuna Loin from the Azores with chard .......................................... 24 €
Fish of the Day ........................................................................ (price 100gr.) 7 €
MEAT

Our exclusive meat from aged dairy cows - Vaca Velha - comes from Trás-os-Montes Region

Steak Tartar made with “Vaca Velha” ................................................................. 23 €
Oxtail stewed in Altano – Biológico – wine ......................................................... 25 €
Crispy confit Suckling Pig with apricot and Graham's Tawny 10 year old .......... 28 €

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Grill

“Vaca Velha” Rib Steak ..................................................................................... (price 100gr.) 6 €
Average price per person : 24 €

“Vaca Velha” Tenderloin Steak with potato mille-feuille and artichokes .......... 29 €
Duck Magret, Foie Gras, stuffed spring onion and Graham’s Six Grape sauce .... 22 €
Iberian Pork “Presa” with “matanza” purée ...................................................... 27 €

— VAT included at current rates —
Traditional

50€
70€ with wines

Chef’s Appetizer

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

Altano Branco 2015

Grilled Hake from Matosinhos fish market in “salsa verde” with potatoes and rapini

Quinta da Falorca branco 2014

Duck Magret, Foie Gras, stuffed spring onion and Graham’s Six Grape sauce

Pombal do Vesuvio 2013

Selection of Artisan Cheeses from the North of Portugal

Graham’s Six Grapes

Crème brûlée with vanilla ice cream

Graham’s Tawny 10 anos

Our Sourdough bread is homemade with stone-ground flour

Water

Coffee

— VAT included at current rates —
VAT included at current rates

**Vinum**

55€

95€ with wines

Minimum of 2 customers

**Chef’s Appetizer**

Tuna Tartar and confit tomatoes

*Contacto Anselmo Mendes 2015*

Premium Salted Cod with “caldo verde” (*Portuguese traditional soup*)

*Quinta da Falorca branco 2014*

Trás-os-Montes “Vaca Velha” Rib Steak

*Quinta do Vesuvio 2012*

Stilton

*Graham’s Quinta dos Malvedos Vintage 2004*

Pears in Altano – *Biológico* – wine and cream ice cream

*Graham’s Tawny 20 anos*

Our Sourdough bread is homemade with stone-ground flour

*Water*

*Coffee*

— VAT included at current rates —
MENU

**GRAHAM'S**

90€

Confit Salted Cod

*Graham’s Extra Dry*

Squid with Broad Beans and Green Peas

*Graham’s Tawny 20 anos*

Oxtail stewed in Altano – *Biológico* – wine

*Graham’s Six Grapes*

Selection of Artisan Cheeses from the North of Portugal

*Graham’s Quinta dos Malvedos Vintage 2004*

Chocolate, orange and cinnamon

*Graham’s Tawny 30 anos*

Our Sourdough bread is homemade with stone-ground flour

Water

Coffee

— VAT included at current rates —
DESSERT
SUGGESTED WINE PAIRING

Selection of Artisan Cheeses from the North of Portugal (For 2) ........................................ 12 €

Stilton Producer Billy Kevan from Colston Basset, county of Nottinghamshire ........................................ 12 €

Crème brûlée with vanilla ice cream ............................................................................. 7 €

Thin Apple Tart ..................................................................... 7 €

Chocolate Truffles ..................................................................... 7 €

Cheesecake with blueberry jelly ............................................................................. 7 €

Strawberries, spiced syrup and vervain ice cream ......................................................... 7 €

Chocolate, orange and cinnamon ............................................................................. 7 €

Pears in Altano -Biológico- wine and cream ice cream .................................................. 7 €

Caramelized Pineapple in Graham’s Tawny 20 year old and coconut ice cream ............. 7 €

− 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.

− VAT included at current rates −