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!
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 from Moura and apple ...................................... (1/2) 6 € .......... 11 €

Beef ham from Trás-os-Montes .................................................. 9 €
Assortment of beef cold cuts from Trás-os-Montes ............................. 13 €
Lettuce with spring onions ...................................................... (1/2) 5 € .......... 8 €
Stilton, spinach and apple salad ............................................... 15 €
Tuna tartare with confit tomatoes ............................................. 19 €
Green ceviche — the best fish from Matosinhos Market — ..................... 17 €
Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette ................................. 15 €

Grilled white asparagus with vegetables vinaigrette .......................... 22 €
Vinum’s garden — spring — ...................................................... 15 €
Grilled artichokes with romesco sauce ....................................... 16 €
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 €
Sautéed broad beans and peas with baby squids and iberian pork jowl ................................. 16 €

Our artisanal bread is homemade with stone-ground flour ...................... 2,50

— VAT included at current rates —
FISH

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

Salted cod stew with clams and white beans ............................................................... 26 €
Wild sea bass with stuffed courgette flower and shellfish sauce ........................................ 28 €
Grilled hake with "açorda" (*portuguese traditional bread dish*) and cured egg yolk ......................... 26 €

GRILL

Salted cod with broad beans, peas and lemon emulsion ................................................... 28 €
Grilled octopus with roasted sweet potato and seasonal leaves .............................................. 24 €
Grilled tuna from the Azores, cockles and wild asparagus ................................................... 29 €
Fish from the Matosinhos Market .................................................................................... (price 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 €

Oxtail stewed in Altano — Organic — wine ............................................................... 25 €

Crispy suckling pig with apricots, morels and Graham’s Tawny Port 10 years old sauce ..................... 29 €

“Arroz à Transmontana” (Traditional Portuguese rice with cuts of iberian pork and artichokes) ........ 22 €

GRILL

“Vaca velha” rib steak .......................................................... (price 100gr.) 6 €

Average price per person : 24 €

“Vaca velha” tenderloin steak with beef jus .............................................................. 29 €

Duck magret, foie gras, apple textures and Graham’s Six Grape sauce ........................................ 24 €

Roasted sweetbread with quinoa, apple, vegetables and seasonal leaves ................................. 29 €
MENU
TRADITIONAL

50€
70€ with wines

Chef’s Appetizer

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

Altano Branco 2016

Grilled hake with “açorda” (Portuguese traditional bread dish) and cured egg yolk

Terrenus Branco 2015

Duck magret, foie gras, apple textures and Graham’s Six Grape sauce

Pombal do Vesuvio 2016

Selection of artisan cheeses from the North of Portugal

Graham’s Six Grapes

Crème brûlée with vanilla ice cream

Graham’s Tawny 10 years old

Our artisanal bread is homemade with stone-ground flour

Water
Coffee

— VAT included at current rates —
**MENU**

**Vinum**

55€

*95€ with wines*

Minimum of 2 customers

*Chef's Appetizer*

Tuna tartare with confit tomatoes

*Contacto Anselmo Mendes 2016*

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Premium salted cod with “caldo verde” (*traditional portuguese soup*)

*Terrenus 2015*

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Trás-os-Montes "vaca velha" rib steak

*Quinta do Vesuvio 2015*

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Stilton

*Graham’s Quinta dos Malvedos Vintage 2004*

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Pears in Altano — *Organic* — wine and cream ice cream

*Graham’s Tawny 20 years old*

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Our artisanal bread is homemade with stone-ground flour

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

*Graham’s Extra Dry*

—

Stilton, spinach and apple salad

*Graham’s Tawny 20 years old*

—

Oxtail stewed in Altano — *Organic* — wine

*Graham’s Six Grapes*

—

Selection of artisan cheeses from the North of Portugal

*Graham’s Quinta dos Malvedos Vintage 2004*

—

Rabanada (*portuguese french toast*) with Stilton ice cream (15min)

*Graham’s Tawny 30 years old*

—

Our artisanal bread is homemade with stone-ground flour

*Water*

*Coffee*
DESSERT
SUGGESTED WINE PAIRING

Selection of artisanal cheeses from the North of Portugal (For 2) ................................................. 12 €

≈ Quinta dos Malvedos Vintage Port ................................................................. 8,50 €

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

≈ Quinta dos Malvedos Vintage Port ................................................................. 8,50 €

Strawberries with chocolate 70% ice cream and mint infusion ......................................................... 7 €

≈ Graham’s Tawny 10 Years Old ................................................................. 6,50 €

Thin-crust apple tart ................................................................. 7 €

≈ Graham’s Tawny 20 Years Old ................................................................. 9 €

Chocolate truffles ................................................................. 7 €

≈ Graham’s Six Grapes ................................................................. 5,50 €

Cheesecake with blueberry jam ................................................................. 7 €

≈ Graham’s Six Grapes ................................................................. 5,50 €

"Toucinho do céu" — traditional Portuguese dessert made with eggs, sugar and almonds —, orange textures and roasted almond ice cream ......................................................... 7 €

≈ Graham’s Tawny 10 Anos ................................................................. 6,50 €

Rabanada (Portuguese french toast) with cherry soup and Stilton ice cream (15min) ......................... 7 €

≈ Graham’s Tawny 30 Years Old ................................................................. 22 €

Red berries, rhubarb, meringue and sheep milk yogurt ice cream ......................................................... 7 €

≈ Graham’s The Tawny ................................................................. 3,50 €

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

≈ Graham’s Tawny 20 Years Old ................................................................. 9 €

—— 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 ——