**Vinum**

*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 its 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!**

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**Graham’s Port**

**Grupo Sagardi**
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 €
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 €

Vinum’s tomato salad .................................................................................. 9 €
Vinum’s garden — Summer — ................................................................. 15 €
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 €
Romaine hearts, anchovies and vegetables vinaigrette .................................... 16 €
Sardines toast, cold tomato soup and seasonal leaves ...................................... 14 €

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

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

Creamy prawn rice .......................... 24 €
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

Premium salted cod with Aubergine “caviar” and Graham’s Extra Dry Port emulsion ................... 28 €
Grilled octopus with Algarvian carrot purée and sweet potato chips ....................... 24 €
Grilled tuna loin from the Azores with tomato confit ................................................. 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 peach confit and Graham’s Tawny 10 years old sauce ........................ 29 €

GRILL

“Vaca velha” rib steak ........................................................................................................... 6,50 €
Average price per person : 26 €

“Vaca velha” tenderloin steak with beef jus ................................................................. 29 €
Duck magret, foie gras and quince millefeuille with Graham’s Six Grapes sauce ........................... 24 €
Iberian Pork “presa”, grilled romaine heart and pork jus ................................................... 28 €
MENU

TRADITIONAL

50€
80€ 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 and quince millefeuille with Graham’s Six Grapes sauce

*Pombal do Vesuvio 2016*

Selection of artisan cheeses from the North of Portugal

*Graham’s Six Grapes*

Thin-crust apple tart

*Graham’s Tawny 20 years old*

Our artisanal bread is homemade with stone-ground flour

*Water
Coffee*
Menu

Vinum

55€
105€ with wines
Minimum of 2 customers

Chef’s Appetizer

Tuna tartare with confit tomatoes
Contacto Anselmo Mendes 2016

Premium salted cod with Aubergine “caviar” and Graham’s Extra Dry Port emulsion
Terrenus 2015

Trás-os-Montes “vaca velha” rib steak
Quinta do Vesuvio 2015

Stilton
Quinta dos Malvedos Vintage Port

Graham’s Extra Dry Port  Poached Pear with caramelized white chocolate ice cream
Hugel Gewurztraminer Tardive Blanc

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

*Quinta dos Malvedos Vintage Port*

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

*Graham’s Tawny 30 years old*

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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 Basset, 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 €

Sheep’s milk cheesecake with black cherries marmelade ...................................................... 7 €
〜 Graham’s Six Grapes ................................................................. 5,50 €

Melon Composition ................................................................. 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 Late Bottled Vintage Port ................................................................. 5,50 €

Graham’s Extra Dry Port Poached Pear with caramelized white chocolate ice cream .................. 7 €
〜 Hugel Gewurztraminer Tardive Blanc ................................................................. 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.

— VAT included at current rates —