

# 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 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 €



Matured beef ham .....	14 €
Lettuce with spring onions .....	(1/2) 5 € ..... 8 €
Stilton, spinach and apple salad .....	15 €
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 €



Fresh hand-peeled “piquillo” peppers roasted in wood-fire oven .....	16 €
Vinum's garden — <i>Autumn</i> — .....	15 €
Clams in green sauce .....	22 €
Alheira de Mirandela IGP ( <i>special portuguese bread and meat sausage</i> ) grilled with peppers .....	13 €
Fish soup, according to the old recipe from Póvoa de Varzim's fishermen .....	19 €
Porcini mushrooms with bio egg yolk .....	24 €
Chestnuts cream soup, "alheira" croquettes and Serra da Estrela DOP cheese .....	14 €



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

# FISH

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

Black rice with squid .....	24 €
Wild sea bass steamed with scallop and algae .....	26 €
Grilled hake with "açorda" ( <i>portuguese traditional bread dish</i> ) and cured egg yolk .....	26 €



# GRILL

Premium salted cod with iberian pork jowl and season vegetables .....	28 €
Grilled octopus with Algarvian carrot purée and sweet potato chips .....	24 €
Lobster and monkfish stew .....	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 — <i>Organic</i> — wine .....	25 €
Crispy suckling pig with wild mushrooms and <i>Graham's Tawny 20 years old</i> .....	28 €



## GRILL

"Vaca velha" rib steak .....	(price 100gr.) 6,50 €
<i>Average price per person : 26 €</i>	
"Vaca velha" tenderloin steak with roasted pumpkin and black truffle .....	29 €
Duck magret, foie gras and quince millefeuille with <i>Graham's Six Grapes</i> sauce .....	24 €
Iberian pork "presa" with chestnuts and <i>Graham's Tawny 10 years old</i> .....	26 €



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*



Grilled hake with "açorda" (*Portuguese traditional bread dish*) and cured egg yolk

*Terrenus Branco*



Duck magret, foie gras and quince millefeuille with *Graham's Six Grapes* sauce

*Pombal do Vesuvio*



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€

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*105€ with wines*

Minimum of 2 customers

*Chef's Appetizer*

Tuna tartare with confit tomatoes

*Contacto Anselmo Mendes*



Premium salted cod with iberian pork jowl and season vegetables

*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*

Our artisanal bread is homemade with stone-ground flour

*Water*

*Coffee*

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*



Oxtail stewed in Altano — *Organic* — wine

*Graham's Six Grapes*



Selection of artisan cheeses from the North of Portugal

*Quinta dos Malvedos Vintage Port*



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 <i>VINTAGE PORT</i> .....	8,50 €
<b>Stilton</b> <i>Producer Billy Kevan from Colston Basset, county of Nottinghamshire</i> .....	12 €
 QUINTA DOS MALVEDOS <i>VINTAGE PORT</i> .....	8,50 €
Crème Brûlée with vanilla ice cream and salted popcorns .....	7 €
 GRAHAM'S TAWNY <i>10 YEARS OLD</i> .....	6,50 €
Thin- crust apple tart .....	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	9 €
Chocolate truffles .....	7 €
 GRAHAM'S <i>SIX GRAPES</i> .....	5,50 €
Sheep's milk cheesecake with black cherries marmelade .....	7 €
 GRAHAM'S <i>SIX GRAPES</i> .....	5,50 €
Clementine in spice-infused syrup, praline and sheep's milk yogurt ice cream .....	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	9 €
Rabanada ( <i>portuguese french toast</i> ) with figs and Stilton ice cream (15min) .....	7 €
 GRAHAM'S TAWNY <i>30 YEARS OLD</i> .....	22 €
"Abade de Priscos" - <i>traditional portuguese pudding</i> - tangerine and almond .....	7 €
 GRAHAM'S LATE BOTTLED <i>VINTAGE PORT</i> .....	5,50 €
<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.**