

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 €
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 €
Grilled artichokes with ham	17 €



Fresh hand-peeled “piquillo” peppers roasted in wood-fire oven	16 €
Vinum's garden — <i>Winter</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 €
Chard with bísaro pork stuffing	22 €
Chestnuts cream soup, "alheira" croquettes and Serra da Estrela DOP cheese	14 €



<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

Creamy octopus rice 26 €

Fresh bass with sautéed artichoke and "vaca velha" ham 26 €

Grilled hake with "açorda" (*portuguese traditional bread dish*) 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 €

Azores tuna stew with white beans 26 €

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 fermented savoy cabbage	28 €



GRILL

"Vaca velha" rib steak	(price 100gr.) 6,50 €
<i>Average price per person : 26 €</i>	
"Vaca velha" filet mignon, grilled wild mushrooms and salsifis purée	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€

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 house-made bread with sourdough starter fermented for 48 hours

*Water
Coffee*

MENU
VINUM

55€

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 house-made bread with sourdough starter fermented for 48 hours

Water

Coffee

MENU
GRAHAM'S

100€

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



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)	12 €
 QUINTA DOS MALVEDOS <i>VINTAGE PORT</i>	8,50 €
Stilton <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 €
Banana from Madeira with chocolate, caramel and cashew biscuit	7 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	9 €
"Abade de Priscos" - <i>traditional portuguese pudding</i> - tangerine and almond	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>	22 €
<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