

# 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 Ria Formosa — <i>Algarve</i> — .....	(price per unit) 3 €
Vinum artisanal croquetes — Iberic ham, Mushrooms, Salted cod — .....	15 €
Crispy samosas from Moura and apple .....	14 €
	
Stilton, spinach and apple salad .....	15 €
Lettuce and scallions salad <sup>vegetarian</sup> .....	8 €
Azores tuna tartare with confit tomatoes .....	19 €
Trás-os-Montes matured beef ham .....	14 €
Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette .....	15 €
	
Vinum's garden — <i>Spring</i> — <sup>vegetarian</sup> .....	15 €
Clams from Ria Formosa Bulhão Pato style — <i>Algarve</i> — .....	22 €
Alheira de Mirandela IGP ( <i>special portuguese bread and meat sausage</i> ) grilled with peppers .....	13 €
Grilled artichokes with salted cod confit .....	16 €
Fresh asparagus, hand-peeled and lightly grilled <sup>vegetarian</sup> .....	22 €
Broad beans "Transmontana" style .....	16 €
Rich fish and seafood soup from Matosinhos Market .....	19 €
Vegetables rice <sup>vegetarian</sup> .....	16 €
	
<i>Our house-made bread with sourdough starter fermented for 48 hours</i> .....	2,50 €

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

Roasted hake, cabbage, pine nuts and celeriac purée .....	26 €
Grilled grouper with potato mille-feuille, clams and fennel .....	26 €
Grilled Salted Cod with "caldo verde" — <i>Portuguese traditional soup</i> — .....	28 €



# GRILL

Octopus "Lagareiro" – grilled with potatoes and turnip greens .....	26 €
Grilled tuna from the Azores with roasted red peppers .....	24 €
Sea bass with carrot purée and grilled vegetables .....	28 €
Fish from the Matosinhos Market .....	(price 100gr.) 9 €

# SIDE DISHES

4,50€ / u.

Vegetables stew - Skin roasted potatoes - Sauteed vegetables - White Rice - Mashed Potatoes - Creamed spinach -  
Rustic french fries - Lettuce and onion salad



# 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 €
Rack of lamb with mashed potatoes and cabbage .....	24 €
Crispy suckling pig with "Bairrada" sauce .....	28 €
Oxtail in Altano —Biológico— stew with mashed potatoes .....	25 €



# GRILL

"Vaca velha" rib steak .....	(price 100gr.) 6,50 €
<i>Average price per person : 30 €</i>	
"Vaca velha" filet mignon with grilled vegetables .....	32 €
Grilled duck magret with fresh caramelised onions .....	24 €

# SIDE DISHES

4,50€ / u.

Vegetables stew - Skin roasted potatoes - Sauteed vegetables - White Rice - Mashed Potatoes - Creamed spinach -  
Rustic french fries - Lettuce and onion salad



MENU  
**TRADITIONAL**

60€

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*100€ with wines*

*Chef's Appetizer*

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

*Altano Branco*



Sea bass with carrot purée and grilled vegetables

*Terrenus Branco*



Grilled duck magret with fresh caramelised onions

*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**

65€

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*120€ with wines*

Minimum of 2 customers

*Chef's Appetizer*

Tuna tartare with confit tomatoes

*Contacto Anselmo Mendes*



Grilled Salted Cod with “caldo verde” — *Portuguese traditional soup*—

*Quinta Carvalhicos Encruzado*



Trás-os-Montes “vaca velha” rib steak

*Quinta do Vesuvio*



Stilton

*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 20 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) .....	15 €
QUINTA DOS MALVEDOS <i>VINTAGE PORT</i> .....	8,50 €
Stilton <i>Productor Billy Kevan from Colston Basset, Nottinghamshire County</i> .....	15 €
QUINTA DOS MALVEDOS <i>VINTAGE PORT</i> .....	8,50 €
Thin- crust apple tart .....	7 €
GRAHAM'S TAWNY <i>30 YEARS OLD</i> .....	24 €
Chocolate truffles .....	7 €
GRAHAM'S <i>SIX GRAPES</i> .....	6 €
Banana from Madeira with salted toffee sauce .....	7 €
GRAHAM'S TAWNY <i>10 YEARS OLD</i> .....	7 €
Chocolate cake with strawberry sauce and vanilla ice cream .....	7 €
LATE BOTTLED <i>VINTAGE PORT</i> .....	6 €
Beetroot with <i>Graham's Tawny 10 years old</i> , spices and vanilla ice cream .....	7 €
GRAHAM'S TAWNY <i>10 YEARS OLD</i> .....	7 €
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>20 YEARS OLD</i> .....	10 €
Crème Brûlée with vanilla ice cream .....	7 €
GRAHAM'S TAWNY <i>20 YEARS OLD</i> .....	10 €

— 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