

# 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

**SAGARDI**  
— GROUP —



# STARTERS

Fresh oysters from Ria Formosa — *Algarve* — ..... ( price per unit) 3 €



Stilton, spinach and apple salad *vegetarian* ..... 16 €

Lettuce and scallions salad *vegetarian* ..... 8 €

Azores tuna tartare with confit tomatoes ..... 22 €

Butternut squash cream soup with nuts ..... 8 €

Traditional "Stone Soup" ..... 12 €

Trás-os-Montes matured beef ham ..... 15 €

Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette ..... 14 €



Vinum's garden — *Winter* — *vegetarian* ..... 15 €

Lobster salad with cress, purslane, persimmon and crispy “Ilha” DOP cheese..... 32 €

Green ceviche —*The best fish from Matosinhos fish market*—..... 22 €

Common prawn from Matosinhos ..... 24 €

Clams from Ria Formosa "Bulhão Pato" style —*Algarve*— ..... 24 €

Alheira de Mirandela IGP (*special portuguese bread and meat sausage*) grilled with peppers ..... 15 €

Grilled artichokes with codfish ..... 16 €

Vinum artisanal croquetes — *Iberic ham, Mushrooms, Salted cod* — ..... 15 €

Gizzards Dumplings with Thapa sauce ..... 16 €

Rich fish and seafood soup from Matosinhos Market ..... 19 €

Vegetables rice *vegetarian* ..... 16 €



*Our house-made bread with sourdough starter fermented for 48 hours (price per person) ..... 2,80 €*

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, prawns sauce, clams and potatoes .....	26 €
Vinum's "Brás" style cod .....	22 €
Tuna stew from Azores with white beans .....	26 €



GRILL

Octopus with Cornbread .....	26 €
Tuna from the Azores with leeks and "beurre blanc" .....	28 €
Grilled Salted Cod with "caldo verde" — <i>Portuguese traditional soup</i> — .....	25 €
Fish from the Matosinhos Market .....	(price 100gr.) 9 €

SIDE DISHES

4,50€ / u.

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 €
Crispy confit suckling pig at "Bairrada" Style .....	29 €
Iberian Pork "presa" with apple purée and green peas .....	26 €
Oxtail stewed in Altano —Biológico— .....	28 €
Traditional Portuguese “Pica no Chão” rice from Grandma Joana ( <i>min. 2 guests / price per person</i> ) .....	22 €



# GRILL

“Vaca velha” rib steak .....	(price 100gr.) 7,50 €
<i>1000 - 1300gr.</i>	
Basque "Vaca velha" tataki .....	29 €
Duck magret with stuffed endive and foie gras sauce .....	28 €
Iberian pork ribs with potato purée and pork jus .....	25 €

# SIDE DISHES

4,50€ / u.

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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*120€ with wines*

*Chef's Appetizer*

Common prawn from Matosinhos

*Vértice Brut Sparkling White wine*



Tuna from the Azores with leeks and "beurre blanc"

*Altano White Reserve Douro Doc*



Crispy confit suckling pig at "Bairrada" Style

*Graham's Tawny 20 years old*



Selection of artisan cheeses from the North of Portugal

*Graham's Six Grapes*



Coconut Cake

*Graham's Tawny 30 years old*

Our house-made bread with sourdough starter fermented for 48 hours

*Water*

*Coffee*

MENU

# VINUM

90€

*145€ with wines*

Minimum of 2 customers

*Chef's Appetizer*

Tuna tartare with confit tomatoes

*Anselmo Mendes Alvarinho Contacto*



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

*Quinta de Carvalhiços Encruzado Reserve White DOC Dão*



Trás-os-Montes "vaca velha" rib steak

*Quinta do Vesuvio Red Douro DOC*



Stilton

*Quinta dos Malvedos Vintage Port*



Pineapple from the Azores caramelized 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>	9,50 €
Stilton <i>Productor Billy Kevan from Colston Basset, Nottinghamshire County</i>	15 €
🍷 QUINTA DOS MALVEDOS <i>VINTAGE PORT</i>	9,50 €
Thin- crust apple tart	9 €
🍷 GRAHAM'S TAWNY <i>30 YEARS OLD</i>	26 €
Chocolate truffles	7 €
🍷 GRAHAM'S <i>SIX GRAPES</i>	6 €
Chocolate cake with strawberry sauce and vanilla ice cream	7 €
🍷 LATE BOTTLED VINTAGE PORT	6 €
Pineapple from the Azores caramelized in the oven, <i>Graham's 20-Year-Old Tawny Port</i> and coconut ice cream	7 €
🍷 GRAHAM'S TAWNY <i>10 YEARS OLD</i>	7 €
Coconut Cake	8 €
🍷 GRAHAM'S TAWNY <i>30 YEARS OLD</i>	26 €
Portuguese Drunken pear with <i>Graham's Extra Dry</i> and cream ice cream	7 €
🍷 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	12 €
Portuguese Toast "Rabanada"	7 €
🍷 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	12 €
Crème Brûlée with vanilla ice cream	7 €
🍷 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	12 €

— 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.