

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) 4 €



Stilton, spinach and apple salad *vegetarian* 16 €

Lettuce and scallions salad *vegetarian* 8 €

Azores tuna tartare 24 €

Butternut squash cream soup with nuts 8 €

Trás-os-Montes matured beef ham 15 €

Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette 18 €



Vinum's garden — *Spring* — *vegetarian* 15 €

Cured mackarel with "Bulhão Pato" sauce 14 €

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 16 €

Grilled artichokes with codfish 18 €

Grilled white asparagus with cockle sauce 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

Hake with baby broad beans and jowl from Trás-os-Montes	28 €
Vinum's "Brás" style cod	22 €
Stewed squid with sweet potato	24 €



GRILL

Octopus with Cornbread	32 €
Tuna from the Azores with leeks and "beurre blanc"	28 €
Braga-style cod	26 €
Fish from the Matosinhos Market	(price 100gr.) 9 €

SIDE DISHES

4,50€ / u.

Skin roasted potatoes - Sauteed vegetables - White Rice - Mashed Potatoes -
Vegetable Stew - 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" minhota style	26 €
Barroso-style Roasted Kid (<i>min. 2 guests / price per person</i>)	45 €
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.) 8 €
<i>1000 - 1300gr.</i>	
Basque "Vaca velha" tataki	29 €
Iberian pork "presa" like in Minho	26 €
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 - Sautéed vegetables - White Rice - Mashed Potatoes -
Vegetable Stew - Rustic french fries - Lettuce and onion salad



MENU

TRADITIONAL

65€

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

Azores tuna tartare with confit tomatoes

Anselmo Mendes Alvarinho Contacto



Braga-style cod

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	10 €
 LATE BOTTLED <i>VINTAGE PORT</i>	6 €
Pineapple from the Azores caramelized in the oven, <i>Graham's 20-Year-Old Tawny Port</i> and coconut ice cream	9 €
 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	8 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	12 €
Lime Tart	8 €
 GRAHAM'S TAWNY <i>20 YEARS OLD</i>	12 €
Crème Brûlée with vanilla ice cream	8 €
 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.