

# 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

— VAT included at current rates —

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" with apple purée and green peas .....	26 €
Barroso-style Roasted Kid .....	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

60€

*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.