

STARTERS

Fresh oysters from Ria Formosa — <i>Algarve</i> —	(price per unit) 3 €
Cod croquettes	9 €
Crispy samosas from Moura and apple	14 €
	
Stilton, spinach and apple salad	15 €
Azores tuna tartare with confit tomatoes	19 €
Green ceviche — <i>The best fish from Matosinhos fish market</i> —.....	17 €
Trás-os-Montes matured beef ham	14 €
Roast beef and Serra da Estrela DOP cheese on flat bread with mustard vinaigrette	15 €
Broa de Avintes bread with cured sardines	12 €
	
Vinum's garden — <i>Autumn</i> —	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 €
Wild mushrooms with bio egg yolk	20 €
Traditional savoy cabbage stuffed with chicken gizzards stew and Serra da Estrela DOP cheese	16 €
	
<i>Our house-made bread with sourdough starter fermented for 48 hours.....</i>	<i>2,50 €</i>

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	24 €
"Caldeirada" fish and seafood stew from Matosinhos	35 €
"Braga" traditional fried salted cod, onion stew and potato chips	26 €



GRILL

Grilled octopus with roasted potatoes and creamed spinach.....	26 €
Grilled tuna from the Azores with roasted red peppers	24 €
Line caught sea bass with cauliflower and spinach pudding	28 €
Fish from the Matosinhos Market	(price 100gr.) 9 €



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 €
Rice from Trás-os-Montes with Bísaro pork	19 €
Rack of lamb with potato purée	24 €
Crispy suckling pig with chestnuts and <i>Graham's Tawny 20 years old</i>	28 €



GRILL

"Vaca velha" rib steak	(price 100gr.) 6,50 €
<i>Average price per person : 30 €</i>	
"Vaca Velha" tenderloin steak with pumpkin textures	32 €
Grilled duck magret with foie gras and fresh caramelised onions	28 €



MENU
TRADITIONAL

60€

100€ with wines

Chef's Appetizer

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

Altano Branco



Line caught sea bass with cauliflower and spinach pudding

Terrenus Branco



Grilled duck magret with foie gras and 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€

120€ with wines

Minimum of 2 customers

Chef's Appetizer

Tuna tartare with confit tomatoes

Contacto Anselmo Mendes



"Braga" traditional fried salted cod, onion stew and potato chips

Quinta da Falorca Branco



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

MENU
GRAHAM'S

100€

Chef's Appetizer

Green ceviche —The best fish from Matosinhos fish market—

Graham's Extra Dry



Stilton, spinach and apple salad

Graham's Tawny 10 years old



Crispy suckling pig with chestnuts and *Graham's Tawny 20 years old*

Graham's Tawny 20 years old



Selection of artisan cheeses from the North of Portugal

Quinta dos Malvedos Vintage Port



Graham's Fine Ruby Port poached pear with cream 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)	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 €
Cream custard tart with coffee ice cream	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 €
Citrus composition	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 €
<i>Graham's Fine Ruby Port</i> poached pear with cream 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.**