ENGLISH

STEAK HOUSE
VACCARUM
CERVEJARIA

STARTERS

Bread Portion	**3.50€**
Olives	**3.50€**
Butter	**1.00€**
Cheese “Serra”	**6.50€**
Cheess w/ honey and walnuts	**14.80€**
Pate with toast	**5.50€**

BOARDS

Cheese or Cured Ham	**26.00€**
Cheese and Cured Ham	**34.00€**
Special Board	**39.00€**

SOUPS

Cabbage Soup	**5.00€**	Soup of the day	**4.00€**

SNACKS

Codfish “Pataniscas”	**22.00€**	Stewed Gizzards	**6.00€**
Prawns in Garlic Sauce	**31.00€**	Grilled mix of meats	**16.00€**
Cod Fritters (5 uni)	**12.50€**	Grilled Chorizo	**8.50€**

FRANCESINHAS

“Francesinha”	**17.00€**
with Egg	**18.00€**
Aged Beef	**28.00€**

HAMBURGER

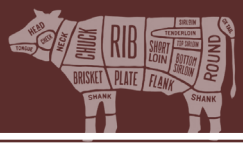
Vaccarum **17.00€**
150 grs. Black Angus
w/ French fries

MEATS

Steak **Black Angus** **with egg and chips**	**28.00€**
Steak **Black Angus** 300grs **with 2 side dishes**	**29.00€**
"Picanha" **Black Angus** **with 2 side dishes**	**33.00€**
Meat Skewer **B. Angus Vaccarum 2Pax** Meat, Bacon, Onion, Bell pepper	**49.00€**
Meat Skewer Mix **B. Angus Vaccarum 2Pax** Meat, Prawns, Onion, Bell pepper	**54.00€**

Chuleton Steak **PREMIUM SUPERIOR QUALITY 2Pax**	**103.00€**
T- Bone **PREMIUM SUPERIOR QUALITY 2Pax**	**115.00€**
Tomahawk **PREMIUM SUPERIOR QUALITY 2Pax**	**105.00€**

PREMIUM DRY AGED BEEF



FRÍSIA BONELESS DRY AGED 60 DAYS 2Pax 600grs.	**110.00€**
FRÍSIA Chuleton **DRY AGED 60 DAYS 2Pax**	**117.00€**

SIDE DISHES

French Fries	**7.50€**	1/2 Mixed Salad	**4.75€**
1/2 French Fries	**5.20€**	White Rice	**4.00€**
Baked Potatos	**4.90€**	1/2 White Rice	**2.50€**
Sauteed Vegetables	**5.50€**	Black Beans	**4.50€**
Mixed Salad	**6.90€**	Fried Corn	**4.80€**

Specialties

FISH

Grilled Codfish **34.00€**
with Baked Potatos

Codfish “Braga” **34.00€**
with onion

Codfish “à Brás” **28.00€**

Grilled Salmon **31.00€**
with Baked Potatos and Sauteed Veget.

Octopus “Lagareiro” **48.00€**
Grilled

Skewer Shrimps and Squids **2Pax** **48.00€**

Tuna Steak Grilled **29.00€**
Fresh Atlantic "Madeira" / Fish Hooks
w/ Fried Corn and Mixed Salad

VEGETARIAN

Pasta **21.00€**
Mushrooms, courgette and broccoli

KIDS MENU

Hamburguer with Egg **12.50€**
Chips or Rice

SALAD

Salad Vaccarum **22.50€**
Lettuce, Arugula, Watercress, Carrots,
Cheese, Boiled Egg, Avocado Pear, Corn
(option of Ham or Smoked Salmon)

DESSERTS

Seasonal Fruit **3.50€**
Mousse **6.00€**
Creme Brulée **6.00€**
Cheese Cake **7.00€**

BEERS

Super Bock	
Glass 0.20L	**2.90€**
Glass 0.30L	**3.70€**
Pitcher 0,5L	**5.30€**
Without Alcohol BR	**2.20€**
Without Alcohol PRT	**2.20€**

Stout	
Glass 0.20L	**3.20€**
Glass 0.35L	**3.90€**
Pitcher 0.50L	**5.60€**
Tango (Beer + Current Syrup)	**3.10€**
Panaché (Beer + 7up)	**3.10€**

Somersby	**3.80€**
Craft Beers	
Beng. Amb. IPA 0.25L	**4.80€**
Bavaria Weiss 0.25L	**4.80€**

WINES

● Red ○ White **RES** Reserve

DOURO

Dalva ●○	**19.5€**
Assobio ●○	**21€**
Dalva Reserva ●○	**32€**
Carm ●○	**29€**
Castelo D´Alba ●	**29€**
Vale D. Maria Superior ●	**31€**
Q. do Ventozelo **Malvasia** ○	**31€**
Q. do Ventozelo **Viosinho** ○	**31€**
Q. do Ventozelo **T. Franca** ●	**26€**
Q. do Ventozelo ●	**26€**
Q. do Ventozelo T. Amarela ●	**26€**
Q. do Ventozelo T. Roriz ●	**26€**
Carm Reserva ●○	**38€**
Duas Quintas ●○	**38€**
Mapa Grande **RES.** ●	**44€**

VERDES

Casal Garcia	**19€**
Bico Amarelo	**19€**
Q. S. Salvador Torre	**19€**
Q. S. Salvador T. Lour.	**21€**
Q. Aveleda Loureiro	**23€**
Q. Aveleda Alvar. & Lour.	**24€**
Soalheiro	**34€**

ALENTEJO

Esporão **RES.** ●○	**44€**
Grous ●○	**33€**

SETÚBAL

Ermelinda ●○	**21€**
Ermelinda **RES.** ●	**31€**

ROSÉ

Mateus Rosé	**19€**
Dalva Rosé	**18.5€**

WINE GLASS

Copo de Vinho ●○	**5.5€**

SANGRIA GLASS

Maça e Canela	**9€**
Maracujá	**9€**
Frutos Vermelhos	**9€**

SPECIAL WINES

Quinta Vale D. Maria ●	**115€**
Q. do Pôpa Homenagem ●	**115€**
Quinta D`Aguieira ● Bairrada	**96€**
Quinta Vale D. Maria ● Vinha da Francisca	**168€**
Dom Bella ● Pinot Noir Dão	**171€**
Q. Vale D. Maria **RES** ● Vinha Do Rio	**214€**

VINHOS MAGNUM

Monte Velho **1.5L**	**44€**
Dalva Reserva **1.5L**	**65€**
Carm **RES 1.5L**	**68€**
Grous **1.5L**	**66€**
Esporão **RES 1.5L**	**88€**
Grous **3 L**	**110€**
Grous **5 L**	**190€**
C.V. **1.5L**	**180€**

WATER AND JUICES

Cola Glass 0.25L	2.20€
Cola Zero	2.80€
Fanta	2.80€
7up Glass 0.25L	2.20€
Compal	2.50€

Ice Tea Peach/Mango/Lemon	2.80€
Water 0.75L	2.70€
Water 0.375L	1.90€

Tonic Water	2.50€
Sparkling Water 0.25	2.20€
Sparkling Water 0.75	3.00€
Sparkling Water Lemon	2.30€
Fresh Fruit Juice Orange /Lemon	3.80€

COFFEES

cafés tenco®

Coffee	1.00€
Coffee with Milk	1.10€
Decaf	1.10€
Double Coffee	2.00€
Capuccino	3.20€

Lemon Tea	0.90€
Tea	2.20€
Coffee with Milk	2.20€
Irish Coffee	8.50€

SPIRITS DRINKS

WHISKY

Cutty Sark	7.50€
JB Novo	7.50€
JB 15Y	14.00€
Jameson	9.00€
J. Walker Red	9.00€

J. Walker Black	14.00€
Malte Glenlivet	14.00€
Old Parr	16.00€
Logan Heritage	12.00€
Chivas regal	14.00€

Jameson Black Barrel	14.00€
Jameson Crested	14.00€
Jack Daniel´s	12.00€
Grant´s	9.00€
Dimple 15Y	14.00€
Glen Moray Malt	16.00€

LIQUERS

Amêndoa Amarga	7.00€
Cointreau	8.00€
Bayley´s	7.00€
Beirão	7.00€
Tia Maria	7.00€

COCKTAILS

Aperol Spritz	10.50€
Caipirinha	7.50€
Mojito	8.50€

GIN

Hendricks	13.00€
Beefeater	11.00€
BullDog	12.00€
Tanqueray	11.00€
Tanquery 0%	11.00€
Bombay Sapphire	11.00€

VODKA

Moskovskaya	6.00€
Absolute Blue	8.00€

COGNAC

Hennessy y.s.	16.00€

SPIRIT BRANDY

Adega Velha **RES** 6Y	**12.00€**
Dalva Aguardaente	**22.00€**
CR&F Reserva	**8.50€**

PORTO WINE
GLASS

Dalva 10Y	**8.90€**
Dalva Vintage 2018	**12.00€**
Dalva LVB 2019	**8.50€**
Moscatel Douro Dalva Colheita 2009	**8.00€**
Dalva Ruby/Tawny/White	**4.90€**
Nieport 10 years Tawny	**11.00€**
Dalva 20 Anos	**19.50€**

SPARKLING WINE

Dalva Bruto	**19.00€**
Dalva Rosé Brut	**19.00€**
Luis Pato M. Gomes	**22.00€**
Luis Pato Baga	**22.00€**

VERMUTE

Martini Tinto	**6.50€**
Martini Bianco	**6.50€**

COCKTAILS

Porto Tônico Limão + V. Porto + Tónica	**10.50€**
Porto Vaccarum Maça + Canela + V.Porto + Sumo Maça	**10.50€**
Expresso Martini	**10.50€**

CHAMPANHE

Moet & Chandon Brut Imperial	**95.00€**

TEQUILLA

J. Cuervo Gold	**9.00€**
J. Cuervo Silver	**9.00€**

RUM

Pampero Anejo Esp.	**7.00€**
Havanna Club Anejo	**7.00€**
Barcelo Anejo	**7.00€**

BRANDY

Croft	**4.50€**
Carlos 1º Imperial XO	**14.00€**
Dalva VSOP	**18.00€**

vaccarumcervejaria

Should you have concerns about the following ingredients, related with food allergy, please ask a member of our team who will assist you: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk (including lactose), nuts (almonds, hazelnut, walnuts...), celery, mustard, sesame seeds, sulphur dioxide, lupin, mollusc. Our menu dishes are prepared in environments that are not totally free from allergen ingredients. there is a potential risk of cross-contamination. Regulation EU 1169/2011. No plate, food or drink, including the couvert can be charged if not requested by the customer or by this unused.

In accordance with decree-law 10/2015 This establishment has a complaint book.

Dear cuostumer, if you want the invoice with the taxpayer number, please request at the time of payment. VAT included at the legal.