



VOVEM

MEAT & LIQUOR

WELCOME TO VOVEM

At Vovem Meat & Liquor, we pride ourselves upon offering our diners a truly unique dining experience here in the Granite City since 2018.

We aspire to share our passion for the rich variety of quality beef available across our country. Through our unique menu, our reputation is built on appreciation for fine British beef, with a focus on 'salt aging' our choice cuts, with a minimum of 35 days aged.

Sourced from premium farms and handpicked by our chef, we serve an unsurpassed product. Each cut is hand selected by our chef to ensure the highest quality, allowing our guests to celebrate the very best of our country.

A great steak does deserve great wine; our in-house sommelier has hand-picked our wine menu for you to enjoy with your meal. When selecting a wine to pair with steak, it's essential to consider the specific cut of meat, as well as any seasonings, sauces, or accompaniments that will influence the flavour profile of the dish. Ultimately, the best wine pairing is one that you enjoy, so don't be afraid to experiment.

Vovem: *derived from Bovem* (Latin, Noun): **Ox, Cow, Bull.**



VOVEM

MEAT & LIQUOR

VOVEM *Asador*

Vovem invites you to discover the Argentinian grilling ethos. There is no doubt that Argentinian's have mastered the art of grilling; a respected ritual and process, grilling in Argentina is not an offhand affair. An ASADOR (grill master) is an honoured role, with techniques passed down through generations. Once an ASADOR is appointed, they take charge of the grilling process from start to finish.

In Argentina, they grill with wood, which gives the meat a subtle smoky taste and wholly enhances the flavour. The result is so exceptional, we have created our very own custom-built Argentinian Ox Grill.

In Argentinian culture, once the diners have enjoyed a taste of the meat some calls for 'un aplauso para el asador' - a round of applause for the ASADOR, for the diners to show their appreciation. And who are we to argue with tradition?

Buen Provecho!

- UNION ST. ABERDEEN -

VOVEM
Local Original

MEAT & LIQUOR

WEEKLY DEALS

Monday - Thursday

Sundays

STEAK NIGHT FOR TWO

CHOICE OF 2 STEAKS

200G 28 DAYS AGED
RIBEYE OR SIRLOIN

+ 2 SIDES & 2 SAUCES

£60

Monday - Thursday
15:00 - 21:00

SUNDAY ROAST SHARING PLATTER

A SUNDAY LUNCH SHARING
PLATTER FOR 2 PEOPLE

*CHOOSING FROM ROAST ABERDEEN
ANGUS SIRLOIN OR ROAST CHICKEN*

£30

Available all day while stocks last, Sundays only.

INDIVIDUAL SUNDAY ROAST
£18.95

TERMS & CONDITIONS

STEAK NIGHT FOR TWO: Limited number of steaks available - after these cuts are depleted, the special will not apply. Only valid for Ribeye or Sirloin, not applicable to any other cuts. Only applicable from 3pm - 9pm, Monday - Thursday. SUNDAY ROAST SHARING PLATTER: Only valid on Sundays; selected dates offer may not apply. Available all day while stocks last. Only valid for Sunday Roasts, not applicable to any other dishes or specials.

Vovem reserves the right to cancel or amend these offers at any time. Selected dates these offers may not apply.

ENTRÉES		
ABERDEENSHIRE VENISON SCOTCH EGG	HOMEMADE BROWN SAUCE, PICKLED FENNEL SALAD	£18
PRAWNS PIL PIL	CHILLI & GARLIC KING PRAWNS, SHAVED PARMESAN SOURDOUGH TOAST	£17
ANGUS BEEF EMPANADAS	CARAMELISED ONION & MANCHEGO, SMOKED TOMATO SALSA	£17.50
WILD MUSHROOM PARFAIT (V)	GARLIC & HERB TOAST, PICKLED SHALLOT, CRISPY ENOKI MUSHROOM	£16
SCOTTISH SCALLOPS	CIDER BRAISED PORK BELLY, SMOKED CORN PURÉE, BLACK PUDDING CRUMB, MARROW JUS	£18
CRISPY CALAMARI	MANGO & LIME MIXED LEAF SALAD, COAL FIRED CHILLI, CITRUS AIOLI	£16.50
VOVEM BEEF CARPACCIO	ROCKET SALAD, BEEF DRIPPING CROUTONS, SHAVED MANCHEGO, SWEET BALSAMIC GLAZE	£18

TO SHARE			
BAKED BREAD SELECTION	HOMEMADE BREAD, OLIVE OIL & BALSAMIC, SALTED BUTTER	£10	
BAKED CAMEMBERT	STUDED WITH ROSEMARY & GARLIC, BALSAMIC ONION CHUTNEY, TOASTED SOURDOUGH BREAD	£16.50	
LOCH FYNE OYSTERS	HAND SELECTED, FRESH SCOTTISH OYSTERS HOMEMADE HOT SAUCE, FRESH LEMON SERVED OVER CRUSHED ICE	EACH	£4.50
		1/2 DOZEN	£28
		DOZEN	£56

VOVEM OX GRILL

Discover our exquisite offerings, sourced from top-tier farms and personally chosen by our chef.
Every cut is meticulously selected to guarantee unparalleled quality, inviting our guests to savour the finest flavours our country has to offer.

FILLET 8oz
£44

RIBEYE 8oz
£36

SIRLOIN 8oz
£34

BLACK ANGUS RUMP 9oz
£30

FLAT IRON 9oz
£28

PICHANA 9oz
£26

HIGHLAND WAGYU *DUNBLANE*

Highland Wagyu husband and wife team Mohsin Altajir and Martine Chapman breed 100% Fullblood Wagyu, Wagyu crosses, Aberdeen Angus and more, from their 25,000-acre estate farm in Perthshire and are the largest producer of Wagyu cattle in the UK. Passionate about Wagyu, their main focus is to produce the best luxury Wagyu beef in the world with a consistent marbling score of 9+, the highest rating outside of Japan. Genetics play a huge part in producing their quality beef; 95% of Highland Wagyu's Wagyu cattle bloodlines are Tajima, which come from the area where the great Kobe beef originates and some of their bloodlines can be traced back 70 years. Highland Wagyu create a stress-free environment for their cattle so they burn less fat and achieve the correct marbling; Wagyu is renowned for being highly marbled, which is what gives the beef its unique tender and buttery flavour.

RUMP 8oz
£65

RIBEYE 8oz
£85

FILLET 7oz
£92

SEE YOUR SERVER FOR GUEST & SPECIALITY CUTS AVAILABLE THIS WEEK

*ALL STEAKS COME WITH A CHOICE OF SAUCE OR BUTTER, SEE: SAUCES & BUTTERS
DON'T FORGET TO ADD ACCOMPANIMENTS TO YOUR MEAT, SEE: SIDES*

OX GRILL SHARING CUTS

ALL AGED TO A MINIMUM OF 60 DAYS

R&J YORKSHIRE'S FINEST *NORTH YORKSHIRE*

Embarking on a new venture five years ago, R&J developed their revolutionary Signature Salt Aged Beef Range, using salt imported direct from the Himalayan mountains. The salt acts to purify the air, removes the moisture and under strict temperature controlled conditions alters the humidity to provide the optimum conditions to make their revolutionary Signature Salt Aged Beef Range. Through hours of research and trials, R&J identified the specific beef fit for salt ageing: a "thick heifer" provides a magnificent finished product at approximately 28 months of age. Chefs and fine diners claim they have never tasted beef as good; it is the connoisseur's choice. There are few butchers in the world able to provide Himalayan Salt Aged Beef, which is why Vovem has brought R&J Yorkshire's Finest to Aberdeen.

CHATEAUBRIAND
£140 per 1kg

PORTERHOUSE
£125 per 1kg

TOMAHAWK
£110 per 1kg

PLEASE NOTE AS THEY ARE LARGER, OUR SHARING CUTS TAKE A LITTLE LONGER TO COOK ON OUR OX GRILL THAN OUR STANDARD CUTS. THANK YOU FOR YOUR PATIENCE.

*ALL STEAKS COME WITH TWO CHOICES OF SAUCE OR BUTTER, SEE: SAUCES & BUTTERS
DON'T FORGET TO ADD ACCOMPANIMENTS TO YOUR MEAT, SEE: SIDES*

ADD SURF & TURF TO YOUR PLATE

GRILLED SCOTTISH SCALLOPS 100G

SERVED WITH FRESH LEMON

MARKET PRICE
SEE SERVER

BAKED 1/2 LOBSTER TAIL

SERVED WITH MIXED SALAD & FRESH LEMON

MARKET PRICE
SEE SERVER

TEMPERATURE GUIDE

**BLUE
RARE**

Very Red, Cold Centre

MEDIUM RARE

Red, Cool Centre

Red, Warm Centre

MEDIUM

MEDIUM WELL

WELL DONE

Pink, Hot Centre

Dull Pink Centre

Not Recommended

MORE FROM THE OX GRILL & KITCHEN

AN ALTERNATIVE SELECTION OF MAIN DISHES

MEAT	ABERDEEN ANGUS BEEF BURGER*	8OZ BEEF BURGER, SMOKED BACON & ONION JAM, CHEESE, LETTUCE, TOMATO, <i>VOVEM</i> SIGNATURE MAYO, SERVED WITH SKINNY FRIES <i>OR</i> TRIPLE COOKED CHIPS, HOUSE COLESLAW	£23
	ROAST CHICKEN SUPREME	CRISPY SKIN CHICKEN BREAST, MAPLE GLAZED CARROT, HAGGIS DAUPHINOISE, BLACK PUDDING BON BONS, ROAST CHICKEN JUS	£28
	VEAL MILANESE	HERB CRUSTED VEAL CUTLET, TAGLIATELLE RAGU, BASIL, FRESH PARMESAN	£26
	SLOW COOKED BEEF SHIN RAGU	PULLED BEEF IN A RICH BEEF RAGU, RIGATONI, GARLIC & CHEESE CIABATTA	£22
	WOOD FIRED PORCHETTA	OX GRILLED CRISPY PORK BELLY, BROWN BUTTER MASH, SAVOY CABBAGE & BACON, CIDER JUS	£28
SEAFOOD	PAN SEARED FILLET OF COD	CRISPY SKIN FILLET OF COD, CHARRED TENDERSTEM BROCCOLI, CHIVE POMME PURÉE, SEAFOOD BISQUE, SAMPHIRE	£24
	<i>VOVEM</i> SCAMPI	CORNFLAKE CRUMBED LANGOUSTINE TAILS, TRIPLE COOKED CHIPS, MUSHY PEAS, HOMEMADE TARTARE SAUCE, CHARRED LEMON	£26
VEG	MISO GLAZED CAULIFLOWER STEAK (V)	SPRING ONION POTATOES, SAUTÉED GREENS, CRISPY NOODLES, MISO GLAZE	£22

*GLUTEN FREE OPTION AVAILABLE

www.vovem.co.uk

A discretionary service charge of 10% will be added to your bill.
For special dietary requirements or allergy information, please speak with our staff before ordering.

SAUCES & BUTTERS

WHISKEY PEPPERCORN SAUCE BLUE CHEESE SAUCE BONE MARROW JUS VOVEM CHIMICHURRI	£5.00	BONE MARROW BUTTER CONFIT GARLIC & ROSEMARY BUTTER WHOLEGRAIN MUSTARD BUTTER SMOKED PAPRIKA & SUNDRIED TOMATO BUTTER	£5.50
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SIDES

OUR SIDE PORTIONS ARE SUITABLE FOR 2 PEOPLE TO SHARE

SKINNY FRIES <i>VOVEM SIGNATURE MAYO + TRUFFLE & PARMESAN</i>	£6.00 +£3	CREAMY MASH POTATO <i>FRESH CHIVES</i>	£7.00
TRIPLE CHIPS <i>SMOKED SEA SALT + TRUFFLE & PARMESAN</i>	£7.00 +£3	CREAMY SAVOY CABBAGE <i>SMOKED PANCETTA</i>	£7.00
BROCCOLI & CAULIFLOWER GRATIN <i>BAKED IN TRIPLE CHEESE SAUCE WITH PARMESAN & HERB CRUMB</i>	£8.00	BAKED MAC & CHEESE <i>PARMESAN & HERB CRUMB</i>	£8.50
VOVEM PORK BELLY BITES <i>STICKY GLAZE</i>	£8.50	CORNFLAKE CHICKEN TENDERS <i>HOMEMADE BOURBON BBQ SAUCE</i>	£8.50
SAUTÉED MUSHROOMS <i>FRESHLY SHAVED PARMESAN</i>	£7.50	TENDERSTEM BROCCOLI <i>STEAMED AND SEASONED WITH FLAKY SALT</i>	£7.00

DESSERTS

VOVEM STICKY TOFFEE PUDDING	HOMEMADE SPONGE, DATE PURÉE, BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM	£9.50
VANILLA CRÈME BRÛLÉE	CHOCOLATE CHIP SHORTBREAD	£9.00
SHARING CHEESEBOARD	SELECTION OF SCOTTISH CHEESE	£17.50
DULCE DE LECHE	BURNT HONEY PANA COTTA, DULCE DE LECHE CREME, BUTTER CRUMB, HONEYCOMB ICE CREAM	£10.50
SELECTION OF SORBET	PLEASE SEE SERVER FOR FLAVOUR CHOICES OF THE DAY	£6.50