

Lumi


ALL DAY MENU


12:30 pm – 11 pm

To share (or not...)

GAZPACHO €6 

HUMMUS €7 
with alentejo olives

GREEN BEAN
TEMPURA €7 
with a lime and basil mayo

ROASTED PUMPKIN
SALAD €9 
with goat's cheese
and walnuts

SAUSAGE TRIO €9
with three dips

SEARED TUNA €14
with pepper, ginger and lime

SPICY GARLIC
KING PRAWNS €12
sauteed in garlic and herbs

KING PRAWN
TEMPURA €13
with a spicy tomato and
coriander polenta

BACALHAU SALAD €13
with poached egg and
homemade corn bread

CHEESE BOARD €14

ROASTED
OCTOPUS €14
with sweet potato and
padrón peppers


PICA-PAU €11
Traditional Portuguese beef
strips in a pickle sauce

PORK TROTTERS €11
in a coriander marinade
served on garlic bread

PAN-FRIED QUAIL €13
with pickled vegetables

GRILLED STEAK €15
with Pata Negra ham, topped
with a fried egg

HAMBURGER €16
with Pata Negra ham
and fat chips

PORTOBELLO
MUSHROOM
BURGER €11 

with basil pesto, roasted
peppers and provolone

Desserts

ARTISAN ICE CREAM €3
Selection from Rebel Café
[dairy free flavours available]

CHOCOLATE PARFAIT €6
with carob and almond

LUMI RICE PUDDING €6

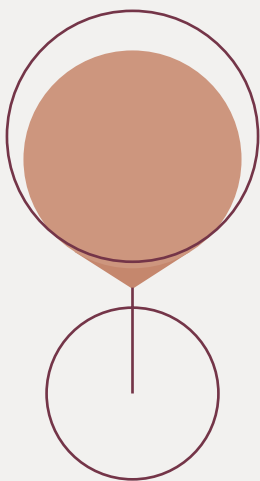
CRISPY BANANA €6
with caramel, peanuts and
vanilla ice cream

LEMON VERBENA
CRÈME BRÛLÉE €7

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 vegetarian

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COCKTAIL MENU

12:30 pm – 11 pm

Our Cocktails

€12

TUGA NEGRONI

Portuguese “Sharish” Gin,
Ginja & Moscatel de Setúbal

DOWNTOWN

Mezcal, honey, cardamom
& ginger infusion

NEW MEDICINE

Botanical Gin infused
with turmeric, fresh lime
& egg white

PORT by The Vintage

White Port, St. Germain,
lime & pineapple juice,
basil, cumin & rosemary
infusion

TIMELESS

Vodka infused with
hibiscos, fresh lime, egg
white & strawberry pulp

Classics Our Way

€12

MARGARITA

Add jalapeno, ginger
or strawberry

GIN & TONIC (from €12)

APEROL SPRITZ

MOJITO

PISCO SOUR

MOSCOW MULE

PALOMA

EXPRESSO MARTINI

BLOODY MARY

No-Booze Spritzers

€6

PASSION FRUIT SPRITZER

HIBISCUS SPRITZER

Feel free to add a shot (+ €4)

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VAT INCLUDED

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BEVERAGE MENU

12:30 pm – 11pm

Wine by the Glass

SPARKLING WINE

São Domingos Blanc de Blanc
2015, Bairrada €7.5

Sidónio de Sousa NV Rosé,
Bairrada €7

WHITE WINE

Vale da Calada 2017
[Alentejo] €5.5

Diálogo 2018 [Douro] €6.5

Chocapalha Chardonnay
2018 [Lisboa] €7.5

Chocapalha Sauv. Blanc 2018
[Lisboa] €8

VINHO VERDE

Portal do Fidalgo Alvarinho
2017 [Monção] €7

ROSÉ

Quinta do Monte d'Oiro 2018
[Lisboa] [Organic] €6.5

Quinta do Portal 2018
[Douro] €7

RED WINE

Vale da Calada 2017
[Alentejo] €6

Diálogo 2017 [Douro] €6.5

Zimbro 2017 [Douro] €7

Art Terra 2016 [Alentejo]
[Organic] €8

FORTIFIED

Porto LBV 2013 [Porto] €6.5

Porto Tawny 10Y [Porto] €8.5

Red Wine

DOURO

Diálogo 2018 €26

Zimbro 2013 €28

Papa Figos 2017 €28

Quinta das Murças Esporão
2012 €53

DÃO

Quinta do Escudial
Reserva 2014 €29

LISBOA

Merlot Sr. Morais 2009 €29

ALENTEJO

Vale da Calada 2017 €29

Art Terra 2016 [Organic] €32

Monte da Peceguina 2017 €33

Esporão Reserva 2016 €37

Quinta Do Carmo 2015 €38

Freixo 2016 €39

INTERNATIONAL

Château Montrose, Saint
Estèphe 2012 [France] €234

Château Lynch-Bages,
Pauillac 2011 [France] €280

Château Longueville Baron,
Pauillac 2011 [France] €289

La Motte, Cab. Sauvignon,
Stellenbosch 2016
[South Africa] €66

Meerlust, Cab. Sauvignon,
Stellenbosch 2014
[South Africa] €90

White Wine

LISBOA

Quinta de Chocapalha
Chardonnay 2018 €30
Quinta de Chocapalha
Sauvignon Blanc 2018 €32
Quinta de Sant'Ana Verdelho
2017 [Organic] €33
Quinta de Sant'Ana Sauvignon
Blanc 2018 [Organic] €35
Quinta de Sant'Ana Riesling
2017 €39

DOURO

Planalto 2018 €19
Zimbro 2017 €22
Dialogo 2018 €26
Carm 2018 €28
Quinta do Cidrô
Gewurztraminer 2017 €37
Quinta do Cidrô
Chardonnay 2017 €37

ALENTEJO

Vale da Calada 2018 €18
Freixo Reserva 2017 €32
Monte da Peceguina 2017 €32
Esporão Reserva 2017 €36
Amphora Art Terra 2017
[Organic] €37
Pêra Manca 2015 €75

INTERNATIONAL

Sancerre "Les Chailloux"
2017 [France] €29
Pouilly-Fume "Les Chailloux"
2017 [France] €29

Other Wines

ROSÉ

Quinta do Monte d'Oiro 2018
[Lisboa] [Organic] €26
Quinta do Portal Colheita 2017
[Douro] €27
Soalheiro 2018 [Douro] €36

VINHO VERDE

Portal do Fidalgo Alvarinho
2017 [Monção] €22

FORTIFIED

Porto LBV 2013 [Porto] €45
Porto Tawny 10Y [Porto] €60

SPARKLING

Esp. São Domingos Blanc de
Blanc 2016 [Bairrada] €28
Esp. Sidónio de Sousa NV
Rosé [Bairrada] €27
Esp. Quinta de Sant'Ana 2015
Rosé [Lisboa] €40

CHAMPAGNE

Champagne Bollinger Spécial
Cuvée [France] €76
Champagne Bollinger Rosé
NV [France] €106

Aperitifs

APERITIFS

Martini [Dry, Bianco, Rosso] €5
Martini Riserva Speciale
Rubino, Ambrato €7
Martini Tónico
[Dry, Bianco, Rosso] €7
Dry Martini €10

BITTERS

Campari, Aperol,
Fernet Branca €5
Martini Riserva
Speciale €5

Cognac & Portuguese Brandys

BRANDYS & GRAPPAS

Pisco €6
Medronho €8
Grappa €9
CRF Extra Reserva €10
Adega Velha 12 Anos €14

COGNAC

Courvoisier €8
Martell V.S.O.P. €10
Hennessy V.S. €16
Remy Martin V.S.O.P. €16
Hennessy X.O. €55

Whisky & Bourbon

IRISH

Jameson €8
Black Bush €12

SCOTCH

Famous Grouse €7
Johnnie Walker Red Label €7
Dewar's 12 €10
Johnnie Walker Black Label €12
Johnnie Walker Blue Label €28

SINGLE MALTE

Macallan Amber €14
Balvenie 12 €16
Craigellachie 13 €18
Glenfiddich 18 €18

BOURBON

Jim Bean €7
Jack Daniel's €8
Markers Mark €9

Liqueurs

PORTUGUESE

Beirão, Ginja,
Amêndoa Amarga €5

INTERNATIONAL

Amaretto, Bailey's, Cointreau,
Kahlúa, Tia Maria €5

The Classic Spirits

VODKA

Stolichnaya €8
Grey Goose €12
Absolute €8

GIN

Bombay, Tanqueray €12
Sharish [Portugal] €12
Martin Millers €12
Hendriks, Gin Mare €13
Monkey 47 €15
G'Vine €16

RUM

William Hinton [Madeira] €6
William Hinton 3Y [Madeira] €8
Mout Gay Rum €9

CACHAÇA

Leblon €9

TEQUILA

José Cuervo
Especial Reposado €6
Patron Silver €8
Patron Añejo €11

Beer & Cider

Lager 20cl. €3
Lager 50cl. €6.5
Local Craft Beer,
bottled 33 cl. €4.5

Lager/Stout, bottled 33 cl. €3.5
Non-Alcoholic beer,
bottled 33 cl. €2.5
Cider, bottled 33cl. €4

Water, Tonic & Soft Drinks

WATER

Still 75 cl. €3
Sparkling 25 cl. €2
Sparkling 75 cl. €3.5

TONIC

Castello €2.5
Fever Tree €4

SOFT DRINKS

Coca Cola or 7 Up €3.5
Fruit Juices [Apple, Pineapple,
Passion Fruit, Orange] €4
Fever Tree Ginger Ale
or Ginger Beer €4

Teas & Coffees

TEA

Chás Jing, Jing Tea - English
Breakfast, Earl Grey,
Chamomile, Mint, Ginger €3

COFFEE

Espresso €2
Other Coffees €3



Soup, Main Course and Dessert €12
Main with Soup or Dessert €8

Soup

PUMPKIN
SOUP

Pasta

SPAGHETTI
with bolognaise
sauce

Meat

CHICKEN NUGGETS
with chips & peas
SAUSAGES
with chips & peas

Fish

FISH NUGGETS
with chips & peas

Dessert

ICE CREAM
2 scoops
BROWNIE
with vanilla ice cream

* Dairy-free ice cream
options available.

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