

# Lumi

ALL DAY MENU  
12:30 pm – 10:30 pm

## To share (or not...)

WINTER CHESTNUT  
SOUP €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

ROASTED COD €13  
with chickpeas, smoked  
paprika and poached egg

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

ROASTED DUCK RICE €14  
with black pork chorizo

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

SERICAIA €6  
traditional egg pudding from  
Alentejo with roasted plums

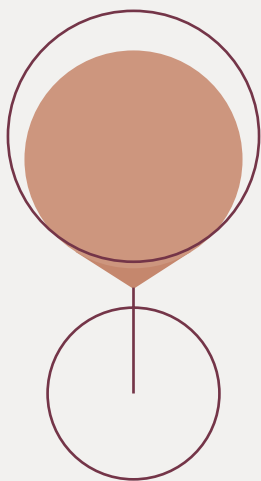
CRISPY BANANA €6  
with caramel, peanuts and  
vanilla ice cream

LEMON VERBENA  
CRÈME BRÛLÉE €7

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♡ vegetarian

# Lumi



COCKTAIL MENU  
12:30 pm – 10:30 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

Feel free to add a shot (+€4)

### HIBISCUS SPRITZER

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VAT INCLUDED

# Lumi

BEVERAGE MENU

12:30 pm – 10:30 pm

## 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 €47

### ALENTEJO

Vale da Calada 2017 €19

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 Cidró  
Gewurztraminer 2017 €37  
Quinta do Cidró  
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

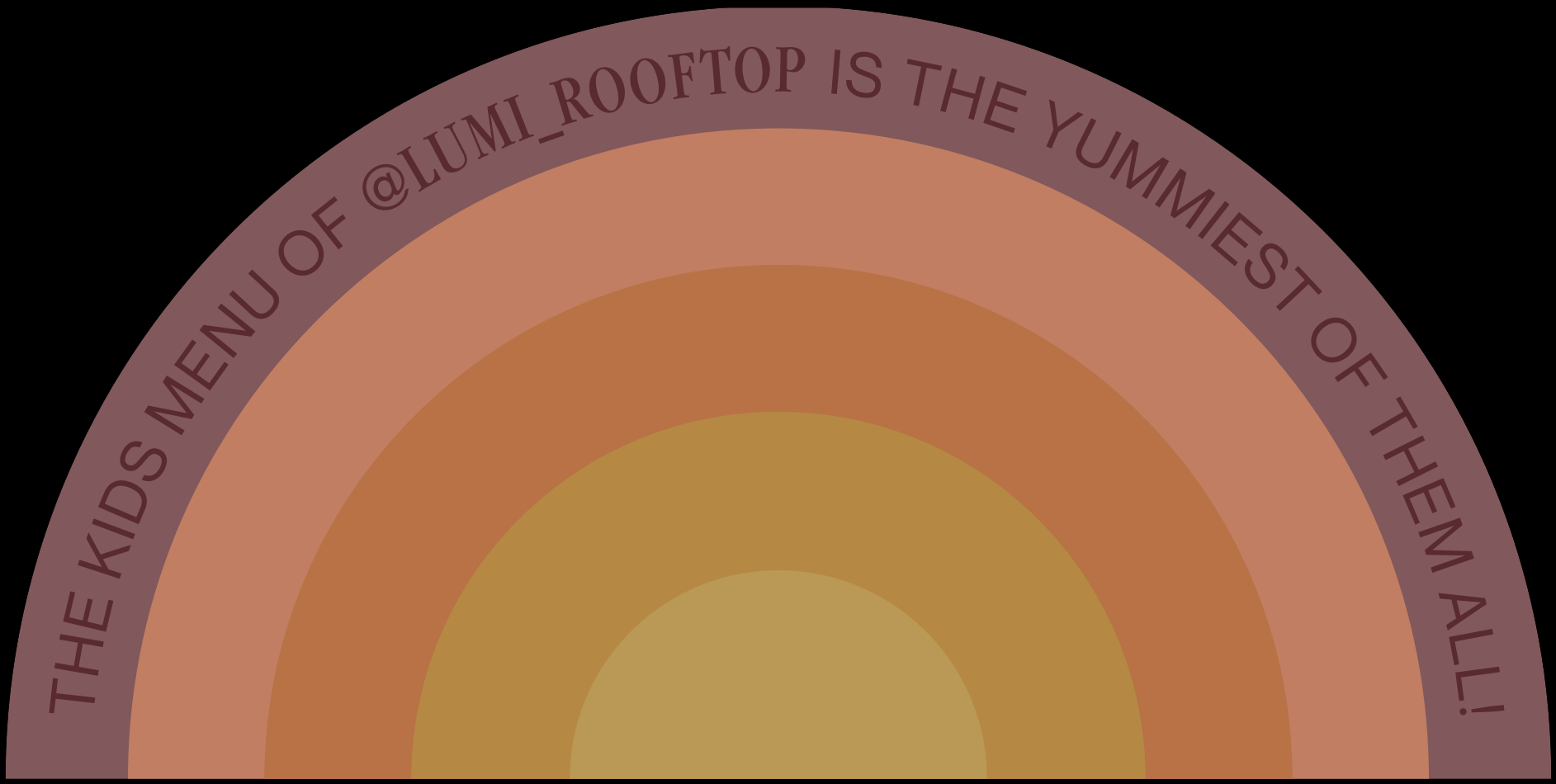
## Teas & Coffees

### TEA

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

### COFFEE

Espresso €2  
Other Coffees €3



THE KIDS MENU OF @LUMI\_ROOFTOP IS THE YUMMIEST OF THEM ALL!

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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