

Lumi

ALL DAY MENU
12:30 pm - 10:30 pm

(last orders before 10 pm)

To share (or not...)


GAZPACHO €6


SPICY CHICKEN
WINGS €8

with smoky mayo

OXTAIL CROQUETTES €9,50
with fava bean pesto

HUMMUS €7 
with crostini and Alentejo olives

GREEN BEAN
TEMPURA €7 
with lime and basil mayo

GOAT'S CHEESE
SALAD €9 
with Hokkaido pumpkin,
peas and asparagus

PORTOBELLO
MUSHROOM
BURGER €11 
with basil pesto, roasted
peppers and provolone

SEARED TUNA €14
with pepper, ginger and lime

SPICY GARLIC
KING PRAWNS €14,5
sauteed in garlic and herbs

KING PRAWN
TEMPURA €13
with spicy tomato and
coriander polenta

CODFISH AND
CHICKPEA SALAD €13

ROASTED
OCTOPUS €15,5
with sweet potato and
padrón peppers

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

LAMB KOFTA
SKEWER €16
with flatbread, spicy peanut
sauce & yoghurt sauce

HAMBURGER €16
with Pata Negra Ham,
mushrooms and fat chips

GRILLED STEAK €17
with Pata Negra ham, topped
with a fried egg

CHEESE BOARD €14

Desserts

RED BERRY
CHEESECAKE €6

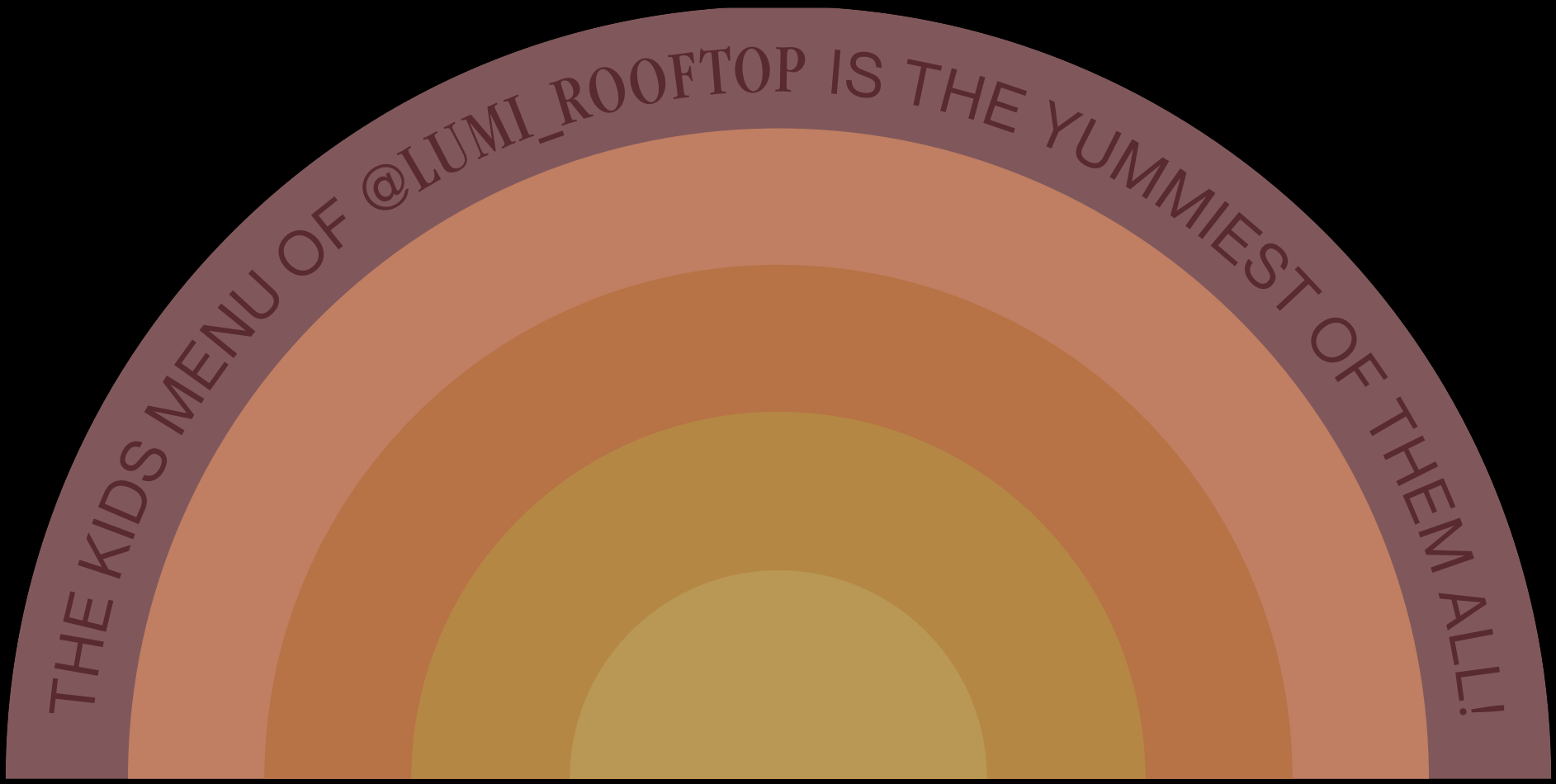
LEMON VERBENA
CRÈME BRÛLÉE €6

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

CHOCOLATE PARFAIT €7
with carob and almond

Please let us know of any food allergies, intolerances or preferences. Menu items may contain or have come into contact with wheat, eggs, milk, soybean, peanuts, tree nuts, fish, shellfish or other allergens. No menu item can be charged if it was not requested or used by the client. VAT INCLUDED

 vegetarian



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

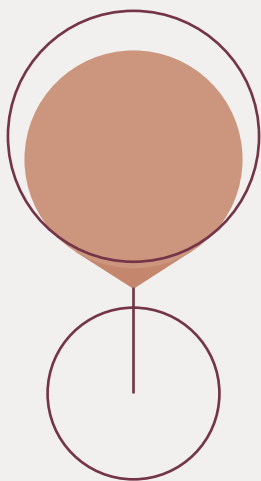
Dessert

ICE CREAM
2 scoops
BROWNIE
with vanilla ice cream

* Dairy-free ice cream
options available.

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COCKTAIL MENU
12:30 pm – 10:30 pm

Our Cocktails

12€

TIMELESS

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

BAIRRO ALTO TWIST

Chamomile infused gin, basil syrup, lime juice & egg white

SUNSET LOVER

Mezcal, Tequila, lime & mango juice, honey cardamom & ginger

PORT by The Vintage

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

LUMINEGRONI

Infused Gin, Portuguese Vermouth, Madeira wine, sugar cane honey & orange zest

Classics Our Way

12€

MARGARITA

Add jalapeno, ginger or strawberry

GIN TÓNICO (desde 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
2017, Bairrada 7.5€
Sidónio de Sousa NV Rosé,
Bairrada 7€

WHITE WINE

Vale da Calada 2019
[Alentejo] 5.5€
Diálogo 2019 [Douro] 6.5€
Chocapalha Chardonnay
2019 [Lisboa] 7.5€
Chocapalha Sauv. Blanc 2019
[Lisboa] 8€

VINHO VERDE

Portal do Fidalgo Alvarinho
2019 [Monção] 7€

ROSÉ

Quinta do Monte d'Oiro 2019
[Lisboa] [Biológico] 6.5€
Quinta do Portal 2019
[Douro] 7€

RED WINE

Vale da Calada 2018
[Alentejo] 6€
Diálogo 2017 [Douro] 6.5€
Zimbro 2017 [Douro] 7€
Art Terra 2020 [Alentejo]
[Biológico] 8€

FORTIFIED

Porto LBV 2013 [Porto] 6.5€
Porto Tawny 10Y [Porto] 8.5€

Red Wine

DOURO

Diálogo 2019 26€
Zimbro 2017 28€
Papa Figos 2019 28€
Quinta das Murças Esporão
2015 53€

DÃO

Quinta do Escudial
Reserva 2014 29€

LISBOA

Merlot Sr. Morais 2009 47€

ALENTEJO

Vale da Calada 2018 19€
Art Terra 2020 [Biológico] 32€
Monte da Peceguina 2018 33€

Esporão Reserva 2017 37€
Quinta Do Carmo 2016 38€
Freixo 2016 39€

INTERNACIONAL

Château Montrose, Saint
Estèphe 2012 [França] 234€
Château Lynch-Bages,
Pauillac 2011 [França] 280€
Château Longueville Baron,
Pauillac 2011 [França] 289€
La Motte, Cab. Sauvignon,
Stellenbosch 2016
[África do Sul] 66€
Meerlust, Cab. Sauvignon,
Stellenbosch 2014
[África do Sul] 90€

White Wine

LISBOA

Quinta de Chocapalha
Chardonnay 2019 30€

Quinta de Chocapalha
Sauvignon Blanc 2019 32€

Quinta de Sant'Ana Verdelho
2017 [Biológico] 33€

Quinta de Sant'Ana Sauvignon
Blanc 2018 [Biológico] 35€

Quinta de Sant'Ana Riesling
2017 39€

DOURO

Planalto 2019 19€

Zimbro 2017 22€

Dialogo 2019 26€

Carm 2018 28€

Quinta do Cidró
Gewurztraminer 2017 37€

Quinta do Cidró
Chardonnay 2017 37€

ALENTEJO

Vale da Calada 2019 19€

Freixo Reserva 2017 32€

Monte da Peceguina 2018 32€

Esporão Reserva 2018 36€

Amphora Art Terra 2017
[Biológico] 37€

Pêra Manca 2017 75€

INTERNACIONAL

Sancerre "Les Chailloux"
2017 [França] 29€

Pouilly-Fume "Les Chailloux"
2017 [França] 29€

Other Wines

ROSÉ

Quinta do Monte d'Oiro 2019
[Lisboa] [Biológico] 26€

Quinta do Portal Colheita 2019
[Douro] 27€

Soalheiro 2018 [Douro] 36€

VINHO VERDE

Portal do Fidalgo Alvarinho
2019 [Monção] 22€

CHAMPANHES

Porto LBV 2013 [Porto] 45€

Porto Tawny 10Y [Porto] 60€

ESPUMANTES

Esp. São Domingos Blanc de
Blanc 2017 [Bairrada] 28€

Esp. Sidónio de Sousa NV
Rosé [Bairrada] 27€

Esp. Quinta de Sant'Ana 2015
Rosé [Lisboa] 40€

CHAMPANHES

Champagne Bollinger Spécial
Cuvée [França] 76€

Champagne Bollinger Rosé
NV [França] 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