


# Lumi

ALL DAY MENU  
12:30 pm - 01:00 pm


(last orders before 10:15 pm)



## To share (or not...)



ROASTED PUMPKIN  
SOUP €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

ARTISAN BURRATA €9    
with Hokkaido pumpkin, spinach,  
rucola, kale and lettuce

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

SEARED TUNA €14  
with pepper, ginger and lime

CHEESE BOARD €14 

MUSHROOM  
BRUSCHETTA €12   
with Serra da Estrela cheese,  
egg and chestnut

SPICY GARLIC  
KING PRAWNS €14.5  
sauteed in garlic and herbs

ROASTED CODFISH  
'À BRÁS' €14  
traditional recipe from Bairro Alto

ROASTED  
OCTOPUS €15.5  
with sweet potato and  
padrón peppers

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


LAMB KOFTA SKEWER  
or FALAFEL €16   
with Bulgur salad,  
flatbread and dips


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

SIRLOIN STEAK €17  
with porcini sauce  
topped with a fried egg

## Desserts

LUMI CHEESECAKE  
CHEESECAKE €6    
with pumpkin jam  
and caramelised nuts

LEMON VERBENA  
CRÈME BRÛLÉE €6 

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

CHOCOLATE BROWNIE €7   
with hazelnut ice cream

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  vegan  walnut \* subject to ingredient changes



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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# Lumi



COCKTAIL MENU  
12:30 pm - 01:00 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 (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

# Lumi

BEVERAGE MENU

12:30 pm - 01:00 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

### FORTIFIED

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

### SPARKLING WINE

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

### CHAMPAGNE

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

Tanqueray (70cl) €12  
Bombay (70cl) €13  
Martin Millers (70cl) €14  
Hendriks (70cl) €15  
Gin Mare (70cl) €16  
Sharish (70cl) [Portugal] €16.50  
Monkey 47 (50cl) €17  
Nikka (70cl) €17

### 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