

Lumi

ALL DAY MENU

12:30 pm — 00:00 am

(last orders before 10:15 pm)

Brunch is served on weekends and bank holidays from 11:30 to 3:00 pm

All Day Menu resumes at 3:30pm

To share (or not...)

ROASTED CARROT
SOUP €7 🌱

SPICY CHICKEN
WINGS €8
with smoky mayo

OXTAIL
CROQUETTES €9.50
with fava bean pesto

ROASTED PUMPKIN
ALMOND PESTO €8 🌱 🥥 *

GREEN BEAN
TEMPURA €7
with lime and basil mayo

BURRATA SALAD €11 🌱 🥥 *

PORTOBELLO
MUSHROOM
BURGER €12 🌱 🥥 *

TUNA CEVICHE €14
with carrot, avocado, cherry
tomato, red onion pickle and
fried cassava

CHEESE BOARD €14

SIRLOIN STEAK €18
with porcini sauce
topped with a fried egg

CAULIFLOWER
TEMPURA €12 🌱 🥥
with nutty mash, sautéed
courgette and sour cream topping

SPICY GARLIC
KING PRAWNS €15.5
sautéed in garlic and herbs

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

ROASTED OCTOPUS €16.5
with sweet potato and
padrón peppers

PICA-PAU €13
traditional Portuguese beef
strips in a pickle sauce

LAMB KOFTA SKEWER €16 🥥
with Bulgur salad, flatbread, tzatziki
and peanut dips

VEGGIE WRAP €14 🌱
sweet potato, feta, spinach
and chilli

BETTER THAN
A BURGER €16
pulled pork sandwich, fat chips,
caramelised onions, purple
cabbage pickle and BBQ sauce

Desserts

TIRAMISÙ,
OUR WAY €7 🌱
with Moscatel and carob

LUMI CHEESECAKE €7 🌱 🥥
with pumpkin jam and
caramelised nut topping

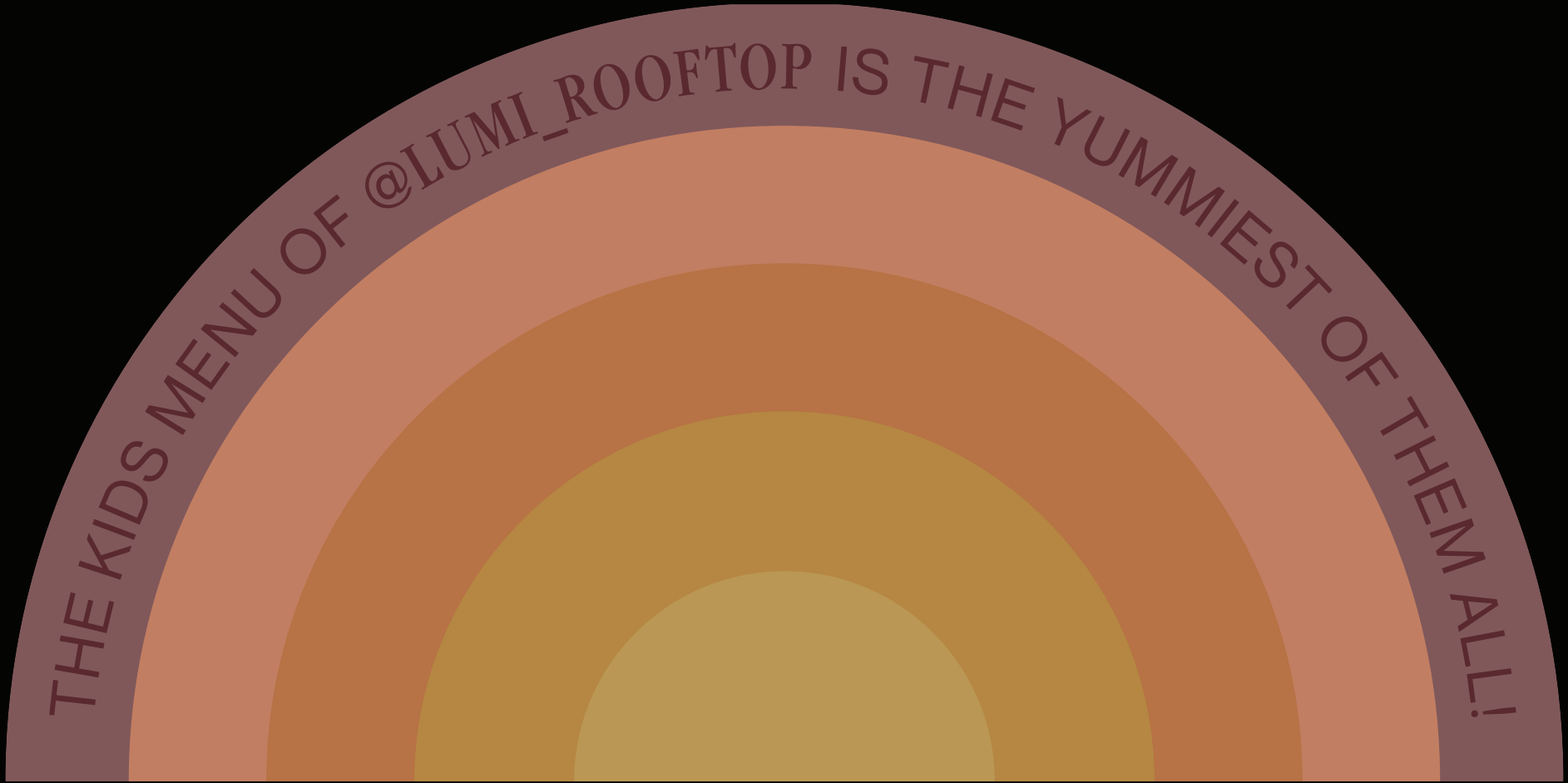
BANANA BOMB €8 🌱 🥥
peanut butter ice cream, maple
syrup, cocoa and almond

CRÈME BRÛLÉE €7 🌱

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 🥥 with nuts

* subject to ingredient changes



THE KIDS MENU OF @LUMI_ROOFTOP IS THE YUMMIEST OF THEM ALL!

Soup, Main Course and Dessert €16
Main with Soup or Dessert €12

Soup

CARROT
SOUP

Pasta

SPAGHETTI
with bolognese
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 - 00:00 am

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

LUMIAFTER

Bourbon, singeverga liquor, xarope de baunilha, sumo de lima

Classics Our Way

€12

MARGARITA

Add jalapeno, ginger or strawberry

GIN AND 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

Lumi

BEVERAGE MENU

12:30 pm - 00:00 am

Aperitifs

APERITIFS

Martini [Dry, Bianco, Rosso] €6

Martini Riserva Speciale
Rubino, Ambrato €8

Martini Tónico
[Dry, Bianco, Rosso] €8

Dry Martini €11

BITTERS

Campari, Aperol,
Fernet Branca €6

Martini Riserva
Speciale €6

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 €9

Black Bush €13

SCOTCH

Famous Grouse €8

Johnnie Walker Red Label €8

Dewar's 12 €11

Johnnie Walker Black Label €12

Johnnie Walker Blue Label €28

SINGLE MALT

Macallan Double Cask

12 anos €14

Balvenie 12 €16

Craigellachie 13 €18

Glenfiddich 18 €18

BOURBON

Jim Bean €8

Jack Daniel's €9

Markers Mark €10

Liqueurs

PORTUGUESE

Beirão, Ginja,
Amêndoa Amarga €6

The Classic Spirits

VODKA

Stolichnaya €8
Grey Goose €12

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
Mount 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

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

Fever Tree Mediterranean €4
Fever Tree Indian €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

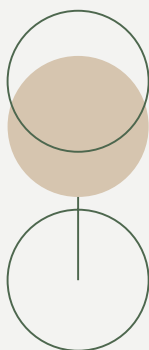
Teas & Coffees

TEA

English Breakfast
Earl Grey, Chamomile,
Green, Mint, Ginger €3

COFFEE

Espresso €2
Other Coffees €3



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 2020
[Alentejo] €6

Diálogo 2020 [Douro] €7

Chocapalha Chardonnay
2020 [Lisboa] €8

Monólogo Sauv. Blanc 2021
[Minho] [Organic] [Vegan] €8.5

VINHO VERDE

Portal do Fidalgo Alvarinho
2020 [Monção] €7.5

ROSÉ

Quinta do Portal 2019
[Douro] €7.5

Monte D'Oiro 2020
[Lisboa] [Organic] €7

RED WINE

Vale da Calada 2020
[Alentejo] €6.5

Diálogo 2020 [Douro] €7

Zimbros 2017 [Douro] €7.5

Art Terra 2020 [Alentejo]
[Organic] €8.5

FORTIFIED

Porto LBV 2013 [Porto] €7

Porto Tawny 10Y [Porto] €9

Red Wine

ALENTEJO

- Vale da Calada 2020 €19
Art Terra 2020 [Biológico] €32
Monte da Peceguina 2018 €33
Esporão Reserva 2018 €37
Quinta Do Carmo 2017 €38
Freixo 2017 €39
São Lourenço de Barrocal 2014 €60
Ravasqueira – Magnum 2015 €77
Tapada de Coelhoiros 2013 €107
Mouchão 2013 €117
Herdade de Grous 2015
[Reserva] €119
Esporão Reserva 2015 €160
Outeiro 2013 €169

BEIRAS

- Luis Pato Vinha Formal 2011 €85.70
Luis Pato Vinha Pan 2015 €145
Luis Pato Quinta do Moinho
2000 €185

DOURO

- Diálogo 2020 €26
Zimbro 2017 €28
Papa Figos 2019 €28
Poças Reserva 2007 €55
Murças 2012 [Reserva] €74
Murças 2016 [Margem] €110
Carm Maria de Lourdes –
Magnum 2016 €214

DÃO

- Quinta do Escudial
Reserva 2015 €29

LISBOA

- Quinta da Sant'Ana Reserva
2014 €123

INTERNATIONAL

- Château Reynon 2015 €59
Warwick 2015
[South Africa] €62
La Motte, Cab. Sauv., Stellen-
bosch 2016
[South Africa] €66
Meerlust, Cab. Sauv., Stellen-
bosch 2014
[South Africa] €90
Meerlust - Cabernet Sauv. 2014
[South Africa] €96
Meerlust 2013
[South Africa] €112
Graffe Shiraz 2016
[South Africa] €175
Rioja 2006 [Spain] €138
Rioja (Gran Reserva) 2007
[Spain] €338
Pauillac 2016 [France] €181
Château Montrose, Saint
Estèphe 2012 [France] €234
Château Lynch-Bages, Pauillac
2011 [France] €280
Château Longueville Baron,
Pauillac 2011 [France] €289
Ambassador Cabernet Sauv.
2014 [USA] €88

White Wine

DOURO

Planalto 2020 €19

Zimbro 2019 €22

Dialogo 2020 €26

Carm 2020 €28

Quinta do Cidró

Gewurztraminer 2017 €37

Quinta do Cidró Chardonnay
2017 €37

ALENTEJO

Vale da Calada 2020 €19

Freixo Reserva 2017 €32

Monte da Peceguina 2019 €32

Esporão Reserva 2018 €36

Amphora Art Terra 2017
[Organic] €37

Pêra Manca 2018 €75

LISBOA

Quinta de Chocopalha

Chardonnay 2020 €30

Quinta de Sant'Ana Riesling
2017 €39

MINHO

Monólogo Sauv. Blanc 2021

[Organic] [Vegan] €32

INTERNATIONAL

Sancerre "Les Chailloux" 2020

[France] €29

Pouilly-Fume "Les Chailloux"

2019 [France] €29

Gewurtztraminer 2015

[France] €74

Other Wines

ROSÉ

Monte D'Oiro 2020

[Lisboa] [Organic] 26€

Quinta do Portal Colheita 2019

[Douro] €27

Soalheiro 2018 [Douro] €36

VINHO VERDE

Portal do Fidalgo Alvarinho 2020

[Monção] €22

FORTIFIED

Porto LBV 2013 [Porto] €45

Porto Tawny 10Y [Porto] €60

Moscatel roxo 2012 €39

SPARKLING WINE

Esp. Sidónio de Sousa NVRosé

[Bairrada] €27

Esp. São Domingos Blanc de Blanc

2017 [Bairrada] €28

CHAMPAGNE

Champagne Bollinger Spécial

Cuvée [France] €76

Champagne Bollinger Rosé NV

[France] €106