

Lumi

ALL DAY MENU

12:00pm - 12:00am

(last orders before 10:15 pm)

Brunch is served on weekends and bank holidays from 11:00 to 2:30 pm

All day menu during weekends and bank holidays starts at 3:30 pm

To share (or not...)

**ROASTED CARROT
SOUP €7** ♡

**GREEN BEAN
TEMPURA €7**
with lime and basil mayo

**SPICY CHICKEN
WINGS €8**
with smoky mayo

**ROASTED PUMPKIN
ALMOND PESTO €8** ♡ 🌱 🥜*
with toast

**OXTAIL
CROQUETTES €9.50**
with broad beans pesto

BURRATA SALAD €11 ♡ 🌱 🥜*
with roasted Hokkaido
pumpkin, beetroot and quinoa

**PORTOBELLO
MUSHROOM
BURGER €12** ♡ 🌱 🥜*
with basil pesto, roasted
peppers and cheese

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

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

CHEESE BOARD €14 ♡

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

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

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

**SPICY GARLIC
KING PRAWNS €15.5**
sautéed in garlic and herbs

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

ROASTED OCTOPUS €16.5
with sweet potato and
padrón peppers

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

SIRLOIN STEAK €18
with porcini sauce
topped with a fried egg
and fat chips

Desserts

**TIRAMISÙ,
OUR WAY €7** ♡
with Moscatel and carob

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

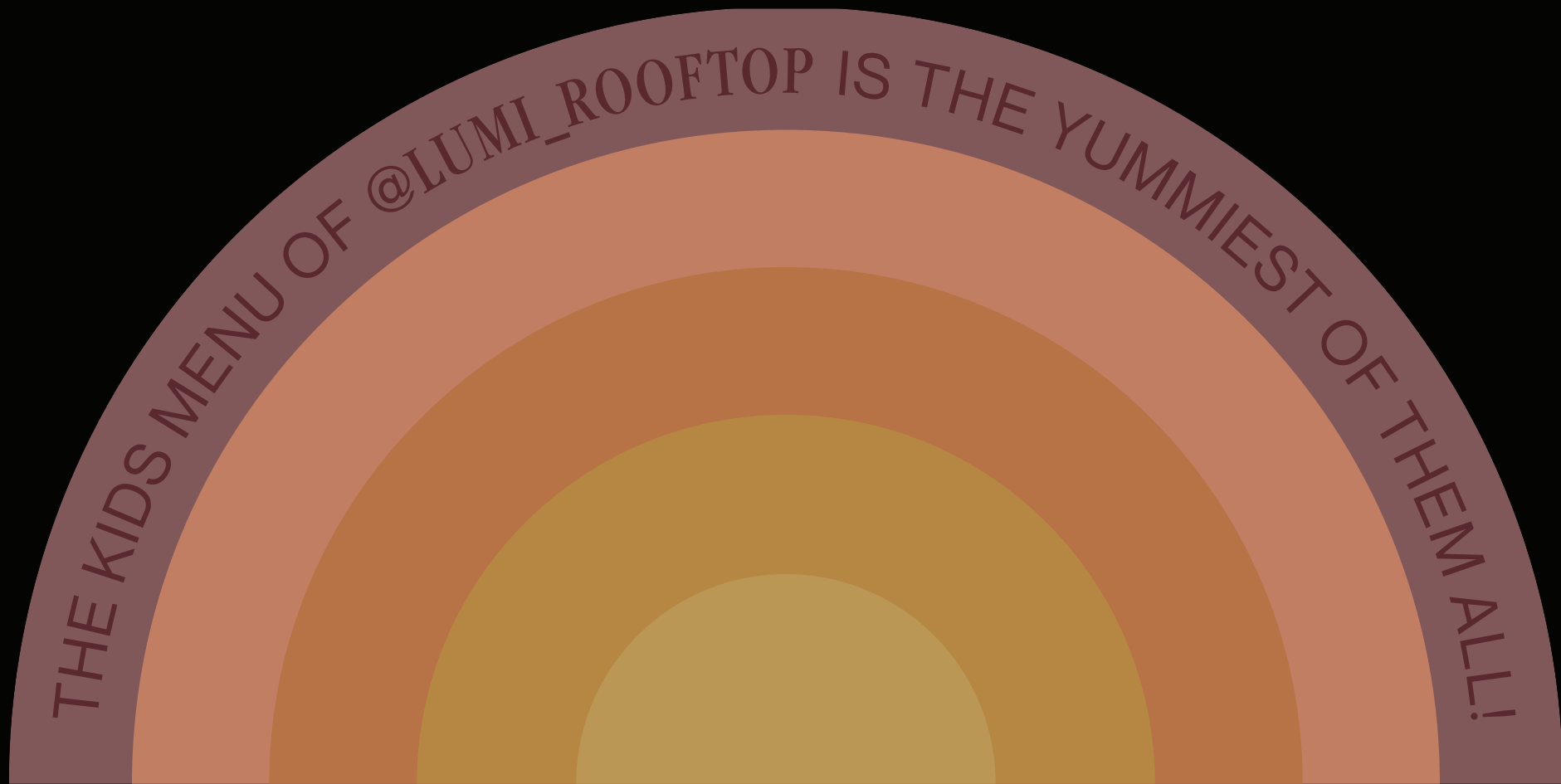
CRÈME BRÛLÉE €7 ♡

BANANA BOMB €8 ♡ 🌱 🥜
peanut butter ice cream , maple
syrup, cocoa 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 🥬 vegan 🌱 with nuts

* subject to ingredient changes





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

Soup

CARROT
SOUP

Pasta

SPAGHETTI
with bolognese
sauce

Meat

CHICKEN NUGGETS
with fat chips & peas

SAUSAGES
with fat chips & peas

Fish

FISH NUGGETS
with fat chips & peas

Dessert

ICE CREAM*
2 scoops

BROWNIE
with vanilla ice cream

* Dairy-free ice cream
options available.

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COCKTAIL MENU

12:00pm - 12:00am

(last orders before 23:30 pm)

Our Cocktails

€12

TIMELESS

Vodka, hibiscus syrup,
lemon juice, egg white
& strawberry pulp

BAIRRO ALTO TWIST

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

SUNSET LOVER

Mezcal, Tequilla,
lime juice, mango pulp
& honey ginger syrup

PORT by The Vintage

White Port, St. Germain,
lemon juice, pineapple juice,
rosemary syrup

LUMINEGRONI

Infused Gin, Portuguese
Vermouth, Madeira wine,
& orange zest

LUMIAFTER

Bourbon, Singeverga liquor,
vanilla syrup & lemon juice

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

Feel free to add a shot (+€6)
Shot premium (+€8)

HIBISCUS SPRITZER

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VAT INCLUDED

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BEVERAGE MENU

12:00pm - 12:00am

(last orders before 23:30 pm)

Aperitifs

APERITIFS

Martini [Dry, Bianco, Rosso] €6

Martini Tónico

[Dry, Bianco, Rosso] €8

Dry Martini €11

BITTERS

Campari, Aperol,

Fernet Branca €6

Cognac & Portuguese Brandys

BRANDYS & GRAPPAS

Pisco €6

Medronho €8

Grappa €9

CRF Extra Reserva €10

Adega Velha 12 Anos €14

COGNAC

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

Laphroaig €17

Johnnie Walker Blue Label €28

Macallan Double Cask

12 years €14

SINGLE MALT

Laphroaig

10 years €16

Balvenie 12 €16

Glenfiddich €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 Coffey (70 cl) €17

RUM

William Hinton

Natural [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

Super Bock Lager 20 cl €3

Stout, bottled 33 cl. €3.5

Super Bock Alcohol Free
bottled 33 cl €3.5

Cider, bottled 33cl. €4

Lager 20cl. €6.5

Super Bock Lager 50 cl €6.5

Water, Tonic & Soft Drinks

WATER

Still 35,5 cl. €1.5

Still 75 cl. €3

Sparkling 25 cl. €2

Sparkling 75 cl. €3.5

TONIC

Fever Tree Mediterranean €4

Fever Tree Indian €4

SODAS

Lumi Ice Tea €3

Coca-Cola,

Coca-Cola Zero, 7 Up €3.5

Fever Tree Ginger Ale

ou Ginger Beer €4

Fruit juices

[Orange, grapefruit,
apple, pineapple] €4

Teas & Coffees

TEA

English Breakfast

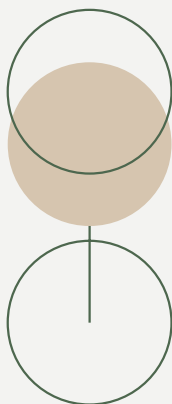
Earl Grey, Chamomile,

Green, Mint, Ginger €3

COFFEE

Espresso €2

Other Coffees €3



Wine by the Glass

SPARKLING

Kompassus Bruto
[Bairrada] €7.5

WHITE WINE

Oxalá [Alentejo] €6.50
Mão [Douro] €6.50
Portal do Fidalgo
Alvarinho €7.5
Herdade Grande
Chardonnay [Alentejo] €8

FORTIFIED

Porto LBV 2013 [Porto] €7
Porto Tawny 10Y [Porto] €9

ROSÉ

Monte D'Oiro 2020
[Lisboa] [Bio] €7
Quinta do Portal 2019
[Douro] €7.5

RED WINE

Circii [Alentejo] €6.5
Diálogo 2020 [Douro] €7
Zimbro 2017 [Douro] €7.5
Art Terra 2020 [Alentejo]
[Bio] €8.5

Red Wine

ALENTEJO

Circii [Alentejo] €23
Art Terra €32
Monte da Peceguina €33
Esporão Reserva €37
Quinta Do Carmo €38
Quinta do Freixo Reserva €39
Cartuxa 2017 €50
São Lourenço de Barrocal €60
Tapada de Coelhoiros 2013 €107
Mouchão 2013 €117
Herdade de Grous 2015
[Reserva] €119
Outeiro 2013 €169
Pêra Manca 2013 €700

BEIRAS

Luís Pato Vinhas Velhas 2012 €35
Luís Pato Vinha Formal 2011 €85
Luís Pato Vinha Pan 2015 €145
Luís Pato Quinta do Moinho
2000 €185

DOURO

Diálogo €26
Zimbro €28
Papa Figos €28
Poças Reserva 2007 €55
Murças 2016 [Reserva] €74
Murças 2016 [Margem] €110
Batuta 2015 €120

LISBOA

Quinta da Sant'Ana Reserva
2014 €123

INTERNATIONAL

Château Reynon
[France] 2015 €59
Warwick 2015
[África do Sul] €62
La Motte, Cab. Sauv., Stellen-
bosch 2016 [África do Sul] €66
Ambassador Cabernet Sauv.
2014 [USA] €88
Meerlust, Cab. Sauv., Stellen-
bosch 2014 [África do Sul] €90
Meerlust Cabernet Sauv. 2013
Magnum [South Africa] €96
Meerlust 2013 Cab. Sauv. 2013
[South Africa] €112
La Rioja Alta, Gran Reserva,
Rioja, 2007 [Spain] €138
La Rioja Alta, Reserva, Rioja,
2007 [Spain] €138
Dellaire Graffe, Shiraz,
Stellenbosch, 2016
[South Africa] €175
Château Lynch-Moussas, Grand
Cru, Pauillac 2016 [France] €181
Château Montrose, Saint
Estèphe 2012 [France] €234
Château Lynch-Bages, Grand
Cru, Pauillac 2011 [France] €280
Château Pichon Baron Pauillac,
Second Cru 2012 [France] €289

White Wine

DOURO

Planalto €19

Mãos [Douro] €24

Dialogo €26

Carm €28

Quinta do Cidrô

Gewurztraminer €37

Quinta do Cidrô

Chardonnay €37

ALENTEJO

Oxalá [Alentejo] €23

Herdade Grande Chardonnay €30

Quinta do Freixo Reserva €32

Monte da Peceguina €32

Esporão Reserva €36

Amphora Art Terra [Bio] €37

VINHO VERDE

Portal do Fidalgo

Alvarinho [Monção] €22

LISBOA

Quinta de Sant'Ana Riesling

2017 €39

INTERNATIONAL

Sancerre "Les Chailloux" 2020

[France] €29

Pouilly-Fume "Les Chailloux"

2019 [France] €29

Domaine Bonnard, Sancerre,

2020 [France] €29

Domaine Bonnard,

Pouilly-Fumé, 2020

[France] €29

Gewurtztraminer 2015

[France] €74

Léon Beyer, Gewurtztraminer,

2015 [France] €74

Other Wines

ROSÉ

Monte D'Oiro

[Lisbon] [Bio] €26

Quinta do Portal Colheita

[Douro] €27

Soalheiro [Vinho Verde] €36

SPARKLING

Kompassus Bruto [Bairrada] €29

Kompassus Rosé [Bairrada] €35

Qta de Sant'Ana Rosé

[Lisbon] €40

FORTIFIED

Moscato de Roxo 2012 €39

Porto LBV 2013 [Porto] €45

Porto Tawny 10Y [Porto] €60

CHAMPAGNE

Bollinger Spécial Cuvée

Brut [France] €120

Bollinger Rosé Brut [France] €160