Brunch is served on weekends and bank holidays from 11:30 am to 2:30 pm
All day menu during weekends and bank holidays starts at 3:30 pm
To share (or not...)

PEA GAZPACHO €7 🍛
with pistachios, padron peppers & sourdough croutons

GREEN BEAN TEMPURA €7
with lime and basil mayo

SPICY CHICKEN WINGS €8
with smoky mayo

HUMMUS €8 🍛 🌱
with crostini

OXTAIL CROQUETTES €9.50
with broad bean pesto

SUMMER SALAD €12 🍛 🌱
with avocado, beetroot and toasted almonds. *Add burrata or smoked salmon

PORTOBELLO MUSHROOM BURGER €12 🍛 🌱
with basil pesto, roasted peppers and cheese

ORECCHIETTE PASTA €13 🍛 🌱
with asparagus, shitake mushrooms & vegan basil pesto

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

CHEESE BOARD €16 🍛

VEGGIE WRAP €14 🍛
with feta, roasted pepper, spinach & avocado

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

CHICKEN SKEWERS €16 🍛
on pitta with spicy yoghurt dip

BETTER THAN A BURGER €16
pulled pork sandwich, caramelised onion, purple cabbage pickle and BBQ sauce. Served with fat chips

ROASTED OCTOPUS €16.5
with sweet potato and padrón peppers

SIRLOIN STEAK €18
with egg on top and chimichurri sauce

Desserts

RED VELVET BEET AND BERRIES CAKE €7 🍛
with Greek yoghurt

LUMI CHEESECAKE €7 🍛 🌱
with strawberries and vanilla

PANNA COTTA €7 🍛
with cherry, raspberry and lemon

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
THE KIDS MENU OF @LUMI_ROOFTOP IS THE YUMMIEST OF THEM ALL!
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<table>
<thead>
<tr>
<th>Our Cocktails</th>
<th>€12</th>
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<tbody>
<tr>
<td><strong>TIMELESS</strong></td>
<td></td>
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<tr>
<td>Vodka, hibiscus, lemon, strawberry, egg white</td>
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<tr>
<td><strong>PORT by The Vintage</strong></td>
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<tr>
<td>White Port, St Germain, lemon, pineapple, rosemary</td>
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<tr>
<td><strong>BAIRRO ALTO TWIST</strong></td>
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<tr>
<td>Gin, chamomile, basil, lemon, egg white</td>
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<tr>
<td><strong>LUMI NEGRONI</strong></td>
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<tr>
<td>Gin, Vermouth, Madeira Wine, orange</td>
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<tr>
<td><strong>SUNSET LOVER</strong></td>
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<tr>
<td>Mezcal, Tequila, lime, mango, agave</td>
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<tr>
<td><strong>LUMI AFTER</strong></td>
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<tr>
<td>Bourbon, Singeverga, vanilla, lemon</td>
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<table>
<thead>
<tr>
<th>Classics Our Way</th>
<th>€12</th>
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<tbody>
<tr>
<td><strong>MARGARITA</strong></td>
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<tr>
<td>Add jalapeno, ginger or strawberry</td>
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<tr>
<td><strong>GIN AND TONIC</strong></td>
<td>(from €12)</td>
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<tr>
<td><strong>APEROL SPRITZ</strong></td>
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<td><strong>MOJITO</strong></td>
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<tr>
<td><strong>PISCO SOUR</strong></td>
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<td><strong>MOSCOW MULE</strong></td>
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<td><strong>PALOMA</strong></td>
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<tr>
<td><strong>EXPRESSO MARTINI</strong></td>
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<tr>
<td><strong>BLOODY MARY</strong></td>
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<table>
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<tr>
<th>No-Booze Spritzers</th>
<th>€6</th>
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<tbody>
<tr>
<td><strong>PASSION FRUIT SPRITZER</strong></td>
<td></td>
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<tr>
<td>Feel free to add a shot (+€6)</td>
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<tr>
<td>Shot premium (+€8)</td>
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</tbody>
</table>

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Lumi

BEVERAGE MENU
12:00 pm - 12:00 am
(last orders before 23:30 pm)
Vermouth & Bitters

Martini [Dry, Bianco, Rosso] €6
Martini Tónico [Dry, Bianco, Rosso] €8
Dry Martini €11
Campari, Aperol, Fernet Branca €6

Cognac & Brandys

Medronho €8
Grappa €9
CRF Reserva €10
Adega Velha 12 Anos €14
Hennessy V.S. €16
Remy Martin V.S.O.P. €16
Hennessy X.O. €55

Whiskey

IRISH
Jameson €9
Black Bush €13

BLENDED SCOTCH
Famous Grouse €8
Johnnie Walker Red Label €8
Dewar’s 12 years €11
Johnnie Walker Black Label €12
Johnnie Walker Blue Label €28
Macallan Double Cask 12 years €14
Laphroaig 10 years €16
Balvenie 12 years €16
Glenfiddich €18

AMERICAN
Jim Bean €8
Jack Daniel’s €9
Markers Mark €10

Liqueurs

Amêndoa Amarga €6
Ginja de Óbidos €6
Licor Beirão €6
St. Germain €9
Italicus €10
Baileys €7
Disaronno Amaretto €6
Campari €7
Kahlua €6
Cointreau €7
The Classic Spirits

VODKA
- Stolichnaya €8
- Grey Goose €12

GIN
- Tanqueray 7cl €12
- Bombay 7cl €13
- Martin Miller's 7cl €14
- Hendricks 7cl €15
- Gin Mare 7cl €16
- Sharish 7cl [Portugal] €16.50
- Monkey 47 5cl €17
- Nikka Coffey 7cl €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 Draught 20 cl €3
- Super Bock Draught 50 cl €6.5
- Super Bock Stout 33 cl €3.5
- Bandida do Pomar, Cider, 33 cl €4
- Super Bock Non-Alcoholic bottled 33 cl €3.5

Water, Tonic & Soft Drinks

WATER
- Still 37.5 cl €2.5
- Still 75 cl €3.5
- Sparkling 25 cl €2.5
- Sparkling 75 cl €3.5

TONIC
- Fever Tree Mediterranean €4
- Fever Tree Indian €4

SODAS
- Lumi Ice Tea €5
- Coca-Cola
- Coca-Cola Zero, 7 Up €3.5
- Fever Tree Ginger Ale or Ginger Beer €4
- Fruit juices [orange, grapefruit, apple, pineapple] €4

Hot Beverages

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

COFFEE
- Expresso €2
- Other Coffees €3
Wine by the Glass

SPARKLING
Luis Pato, Maria Gomes [Bairrada] €7.5

WHITE WINE
Lumi suggestion €7.5
Oxalá [Alentejo] €6.5
San Joanne [Vinho Verde] €7
Conde Virmioso Sauvignon Blanc [Tejo] €7.5
Freixo Chardonnay [Alentejo] €8

RED WINE
Lumi suggestion €7.5
Circii [Alentejo] €6.5
Art Terra Biológico [Alentejo] €7.5
M. I. [Douro] €8

FORTIFIED
Porto LBV 2013 €7
Porto Tawny 10Y €9
Moscatel €5
Champagne & Sparkling

CHAMPAGNE
Ruinart Brut [France] €120
Bollinger Special Cuvée Brut [France] €120
Bollinger Rosé Brut [France] €160

SPARKLING
Luís Pato, Maria Gomes [Bairrada] €28
Luís Pato, Baga, Rosé | Bairrada | €30

White Wine

VINHO VERDE
Quinta San Joanne €26
Soalheiro Alvarinho €32

DOURO
Mãos €26
Grainha €40

ALENTEJO
Oxalá €25
Tiago Cabaço Verdelho €31
Quinta do Freixo Chardonnay €32
Esporão Reserva €38

TEJO
Quinta do Pinto Estate Collection 34€

DÃO & BAIRRADA
MOB €30
Taboadella Vila€ €31
O Fugitivo Curtimenta Branca €70

INTERNATIONAL
Domaine Bonnard, Sancerre [France] €44
Domaine Bonnard, Pouilly-Fumé, [France] €44

Rosé Wine

Passarellad Descoberta
[Dão] €27
Monte D’Oiro Biológico
[Lisboa] €34
Soalheiro Alvarinho e Pinot Noir
[Vinho Verde] €36
Red Wine

DOURO
M.I. €26
Zimbro €28
Murças Reserva €74
Murças Margem €110
Batuta €160

ALENTEJO
Circii €23
Art Terra €32
Incendi €33
Monte da Peceguina €36
Esporão Reserva €45
Quinta do Freixo Reserva €46
Outeiro €90
Tapada de Coelheiros €107
Mouchão €117
Herdade de Grous Reserva €119
Pêra Manca €700

BEIRAS
Luís Pato Vinha Pan €110

LISBOA
Quinta de Santana Reserva €123

DÃO & BAIRRADA
Passarela Reserva Abanico €32

INTERNATIONAL
Château Reynon [France] €59
Warwick [South Africa] €62
La Motte, Cab. Sauv., Stellenbosch [South Africa] €66
Leopard’s Leap [South Africa] €80
Delaire Graff, Botmaskop, Stellenbosch, [South Africa] €80
Ambassador Cabernet Sauv. [USA] €88
Ambassador, Diploma [USA] €65
Viña Tondonia Reserva [Spain] €110
Château Lynch-Moussas, Grand Cru [France] €181