

# Lumi

ALL DAY MENU

12:00 pm – 12:00 am

(last orders before 10:15 pm)

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

## Desserts

### RED VELVET BEET AND BERRIES CAKE €7 ♡

with Greek yoghurt

### LUMI CHEESECAKE €7 ♡ 🌱

with strawberries and vanilla

### 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

### PANNA COTTA €7 ♡

with cherry, raspberry and lemon

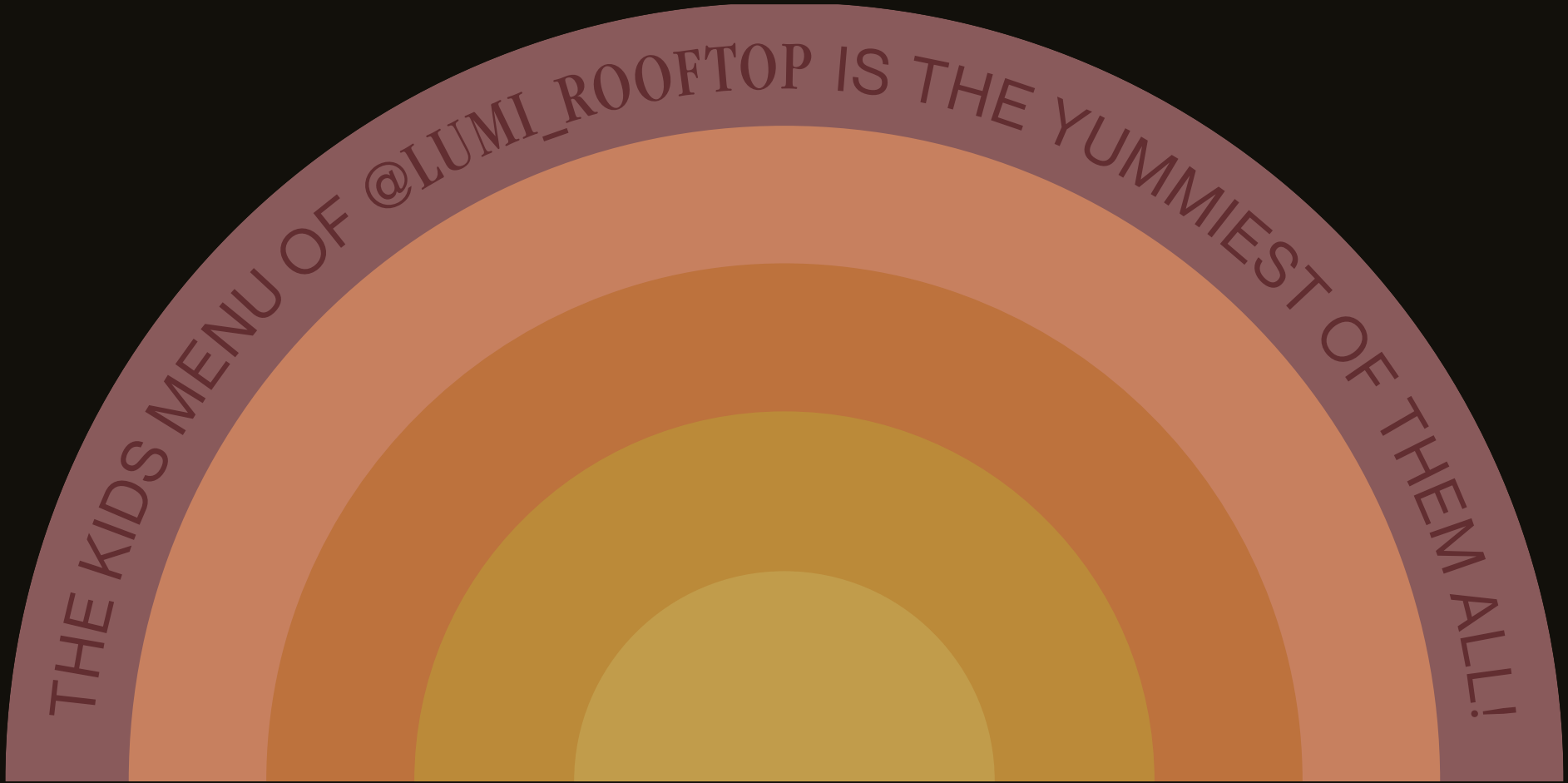
### BANANA BOMB €8 🌱 🌱

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!

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

Soup

CARROT  
SOUP

Pasta

ORECCHIETTE  
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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# Lumi



COCKTAIL MENU  
12:00 pm - 12:00 am  
(last orders before 23:30 pm)

## Our Cocktails

€12

### TIMELESS

Vodka, hibiscus, lemon,  
strawberry, egg white

### PORT by The Vintage

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

### BAIRRO ALTO TWIST

Gin, chamomile, basil,  
lemon, egg white

### LUMINEGRONI

Gin, Vermouth, Madeira  
Wine, orange

### SUNSET LOVER

Mezcal, Tequila, lime,  
mango, agave

### LUMIAFTER

Bourbon, Singeverga,  
vanilla, lemon

## Classics Our Way

€12

### MARGARITA

Add jalapeno, ginger  
or strawberry

### PISCO SOUR

### MOSCOW MULE

### PALOMA

### GIN AND TONIC (from €12)

### EXPRESSO MARTINI

### APEROL SPRITZ

### BLOODY MARY

### MOJITO

## No-Booze Spritzers

€6

### PASSION FRUIT SPRITZER

### HIBISCUS SPRITZER

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

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VAT INCLUDED

# 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

### SINGLE MALT

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

Kahlúa €6

Cointreau €7



## The Classic Spirits

### VODKA

Stolichnaya €8  
Grey Goose €12

### GIN

Tanqueray 7cl €12  
Bombay 7cl €13  
Martin Millers 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

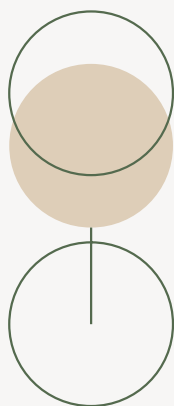
## Hot Beverages

### 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 Vimioso Sauvignon  
Blanc [Tejo] €7.5  
Freixo Chardonnay  
[Alentejo] €8

### FORTIFIED

Porto LBV 2013 €7  
Porto Tawny 10Y €9  
Moscatel €5

### ROSÉ

Monte D´Oiro  
Biológico [Lisboa] €8

### RED WINE

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

# Champagne & Sparkling

## CHAMPAGNE

Ruinart Brut [France] €120

Bollinger Special Cuvée Brut [France] €120

Bollinger Rosé Brut [France] €160

## SPARKLING

Luis Pato, Maria Gomes [Bairrada] €28

Luis 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

Passarella 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

Luis Pato Vinha Pan €110

## LISBOA

Quinta de Santana Reserva €123

## DÃO & BAIRRADA

Passarella 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