

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...)

ROASTED CARROT

SOUP €8 ♡🌱

with coconut and ginger

BAKED SHEEP'S CHEESE

€9.50 ♡🌱

with honey, rosemary, chilli flakes and almonds

SPICY CHICKEN

WINGS €10.50

with smoky mayo

HUMMUS €9.50 ♡🌱🌱

with crostini

OXTAIL CROQUETTES 🌱

€10.50

with broad bean pesto

BURRATA SALAD €14.5 ♡🌱

with quinoa, quince jam, baked hokkaido pumpkin, pine nuts and fig vinegar

PORTOBELLO MUSHROOM

BURGER €14.50 ♡🌱🌱*

with basil pesto, roasted peppers and cheese

MUSHROOM AND HOKKAIDO PUMPKIN

RISOTTO €16.50 ♡

PICA-PAU €16.50

traditional Portuguese beef cubes in a pickle sauce

CHEESE AND CHARCUTERIE

PLATTER €18 🌱

VEGGIE WRAP €16 ♡

with feta, roasted pepper, spinach & avocado

SEARED TUNA €16.50

with pepper, ginger, lime and wasabi mayo

ROASTED CODFISH

'À BRÁS' €17

traditional recipe from Bairro Alto

SPICY GARLIC KING

PRAWNS €18

sautéed in garlic and herbs

CHICKEN SKEWERS €18.50 🌱

on pitta with spicy yoghurt dip

BETTER THAN A BURGER

€18.50

pulled pork sandwich, caramelised onion, purple cabbage pickle and BBQ sauce. Served with fat chips

OCTOPUS TEMPURA €19

with padrón peppers and pepper aioli

SIRLOIN STEAK €22

with egg on top and chimichurri sauce

Desserts

FRENCH TOAST €8 ♡

with baked apple, miso caramel and dulce de leche ice cream

LEMON AND COCONUT

MERINGUE PIE €8 ♡

PANNA COTTA €8 ♡

with cherry jam, raspberry and lemon

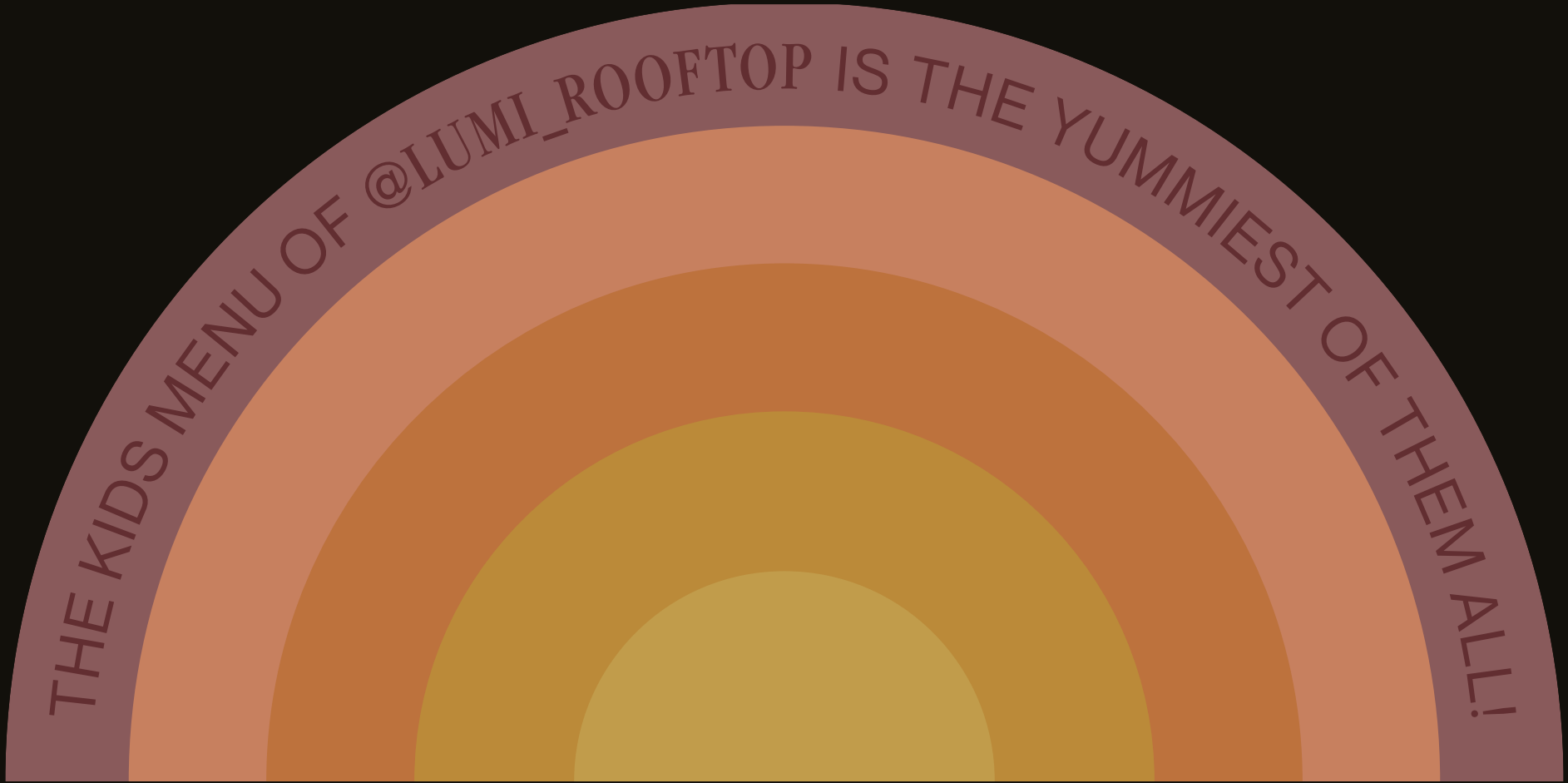
BANANA BOMB €9 ♡🌱🌱

banana, peanut, cocoa and maple syrup ice cream

Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. 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
Soup, Main Course and Dessert

€12
€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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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

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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

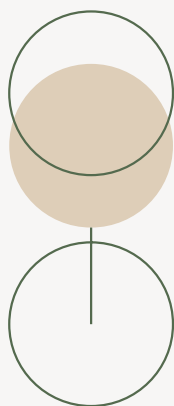
Hot Beverages

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

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

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

Conde Vimoso Sommelier

Edition Sauvignon Blanc €29

Quinta do Pinto Estate

Collection €34

DÃO & BAIRRADA

MOB €30

Taboadella Vilae €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

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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 Coelhoiros €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