

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

Another table, the same creative perspective.

Visit BLUE BISTROT at our sister hotel, The Vintage, with Chef João's signature.

To share (or not...)

CARROT AND AJÍ AMARILLO GAZPACHO €9 ♡ 🌿
with cucumber, herb-infused olive oil and focaccia croutons

PEIXINHOS DA HORTA WITH BASIL MAYO €10 ♡
Traditional Portuguese green bean tempura fritters

SPICY CHICKEN WINGS €16 🌶️
with smoky mayo

OXTAIL CROQUETTES €13
with roasted carrot, Dijon mustard and pimentón de La Vera

PICA-PAU €22
Traditional Portuguese beef slices in a pickle sauce

PORTUGUESE CHEESE AND CHARCUTERIE PLATTER €25

REQUEIJÃO CHEESE AND TOMATO SALAD WITH ROASTED ALMONDS €16.5 ♡
with cured red onion, basil shoots, cornbread crumble and fresh rocket

TAGLIATELLE WITH VEGAN PEA AND MINT PESTO AND PINE NUTS €16.5 ♡

HORSE MACKEREL TARTARE WITH LOCAL PRAWNS €19
with pickled red onion, cherry tomatoes and tomato foam

DUCK SPRING ROLL €16.5 🌶️
with peanut, ginger and orange sauce

LOW-TEMPERATURE COD WITH CALDEIRADA SAUCE €22
with crushed potatoes and stuffed piquillo pepper

SPICY KING PRAWNS SAUTÉED IN GARLIC AND HERBS €21.5 🌶️

OCTOPUS SALAD WITH CHARCOAL PURÉE €20
with chickpeas, red pepper, green beans and coriander

CHICKEN SKEWERS €18.5 🌶️
in pita bread with spicy yoghurt sauce

BETTER THAN A BURGER, TUNA EDITION €20
Tuna loin, lemon and miso mayo, cucumber and wakame seaweed in a brioche bun. Served with chunky chips

CATCH OF THE DAY €25
with coriander rice, *berbigão* and padrón peppers

DUCK ROULADE €24
with shiitake and spinach, sweet potato purée and asparagus

SIRLOIN STEAK €28
topped with a fried egg and served with chunky chips and Dijon mustard sauce

Desserts

LUMI RICE PUDDING €9 ♡
with lemon curd, puffed rice, cinnamon and lemon crumble

NUT AND CARAMEL VEGAN SEMIFREDDO €9 🌿
with coconut caramel, fresh blueberries, toasted mixed nuts, and a hint of coconut crumble

DEFINITELY ORANGE €11 ♡
Orange cake with orange and cinnamon crumble, orange custard cream and orange sorbet

CARAMELISED WHITE CHOCOLATE MOUSSE €9 ♡
with crispy buckwheat and passion fruit gel

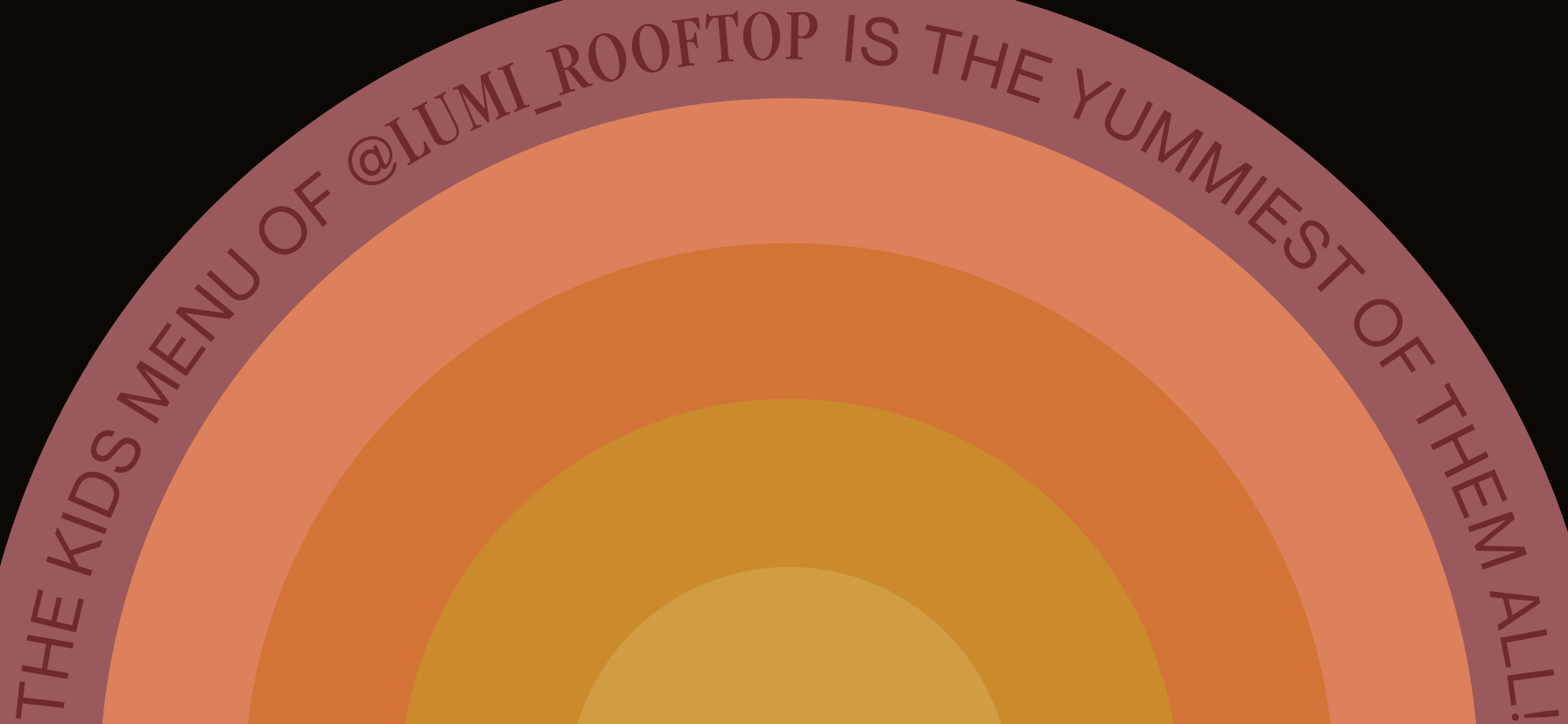
No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter VAT INCLUDED.

♡ vegetarian

🌿 vegan

🌶️ spicy

🌶️ slightly spicy



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

TAGLIATELLE
with bolognese
sauce

Meat

CHICKEN NUGGETS
with chunky chips & peas

SAUSAGES
with chunky chips & peas

Fish

FISH NUGGETS
with chunky chips & peas

Dessert

ICE CREAM*
2 scoops

BROWNIE
with vanilla ice cream

* Dairy-free ice cream
options available.

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

SMALL
LUXURY
HOTELS
OF THE WORLD

R. DE SÃO PEDRO DE ALCÂNTARA 35, 1250-237 LISBOA