

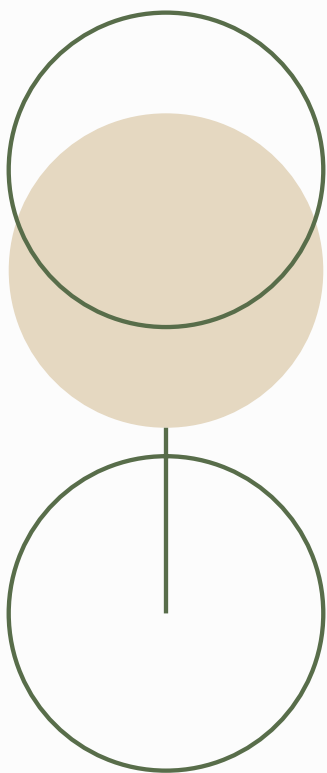
Lumi

BEVERAGE MENU
12:00 pm – 12 am

(Last orders before 11:30 PM)

Another table, the same creative perspective.

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



Wines

Bubbly Wines €

Luís Pato, Brut, Bairrada 30
Maria Gomes

Luís Pato, Rosé, Bairrada 32
Touriga Nacional

Perrier-Jouët, Grand Brut, Champagne 140
Chardonnay, Pinot Noir, Pinot Meunier

Ruinart, Blanc de Blancs, Brut, Champagne 180
Chardonnay

Veuve Clicquot, Brut Rosé, Champagne 160
Pinot Noir, Chardonnay, Pinot Meunier

Smooth & Appealing Whites

Rebello, Douro 25
Rabigato, Códega do Larinho, Gouveio

Soalheiro, Vinho Verde 32
Alvarinho

San Joanne Terroir Mineral, Vinho Verde 26
Loureiro, Avesso

Taboaella Villae, Dão 31
Encruzado, Bical, Cerceal Branco

Elegant & Aromatic Whites

Conde Vimioso Sommelier Edition, Tejo 29
Sauvignon Blanc

Quinta do Freixo, Alentejo 33
Chardonnay

In.fi.ni.tu.de, Sintra, Lisboa 32
Chardonnay, Viognier

€

MOB, Dão	30
<i>Encruzado, Bical, Malvasia Fina</i>	
Musgo Dão	34
<i>Encruzado</i>	
Manoella	35
<i>Gouveio, Viosinho, Rabigato e Códega do Larinho</i>	

Outstanding Whites

Esporão Reserva, Alentejo	38
<i>Antão Vaz, Arinto, Roupeiro</i>	
Dona Berta, Douro	33
<i>Rabigato</i>	
Arrepiado Collection, Alentejo	55
<i>Antão Vaz, Chardonnay, Riesling</i>	
Guru, Porto	70
<i>Codega, Gouveio, Rabigato, Viosinho</i>	

Rosé

Passarella Descoberta, Dão	27
<i>Touriga Nacional, Tinta Roriz</i>	
Conde Vimioso Sommelier Edition, Tejo	32
<i>Castelão</i>	
Soalheiro, Vinho Verde	36
<i>Alvarinho, Pinot Noir</i>	

Versatile & Fruity Reds

Rebello, Douro	25
<i>Touriga Nacional, Touriga Franca, Tinta Roriz</i>	

€

Oxalá Granítico 23
Syrah

Remarkable Reds

Herdade do Sobroso Reserva, Alentejo 36
Aragonez, Trincadeira, Alicante Bouschet, Alfrocheiro

Abanico Reserva, Dão 27
Jaen, Alfrocheiro, Touriga Nacional

Art Terra, Biológico, Alentejo 31
Touriga Nacional, Syrah

Maria Isabel, Douro 42
Touriga Nacional, Touriga Franca, Tinta Roriz

Quinta do Freixo Reserva, Alentejo 43
Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

Signature Intense Reds

Herdade dos Grous Reserva, Alentejo 90
Alicante Bouschet, Tinta Miúda, Touriga Nacional

Murças Reserva, Douro 74
Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional

Batuta, Douro 160
Touriga Franca, Tinta Roriz

Pêra-Manca, Alentejo 700
Aragonez, Trincadeira

Sangria €

Sangria Espumante 34
Frutos Vermelhos

Sangria Branca 28
Maracujá

Sangria Tinta 28
Maçã, Laranja, Limão, Hortelã, Canela

SIP & SAVOUR € glass

Bubbly

Luís Pato, Brut, Bairrada 9
Maria Gomes

Whites

A nossa sugestão 10

Rebello, Douro 7
Rabigato, Códrega do Larinho, Gouveio

San Joanne Terroir Mineral, Vinho Verde 7
Loureiro, Avesso

Quinta do Freixo, Alentejo 9
Chardonnay

Conde Vimioso Sommelier Edition, Tejo 9
Sauvignon Blanc

Rosé

Conde Vimioso Sommelier Edition, Tejo 9
Castelão

Reds

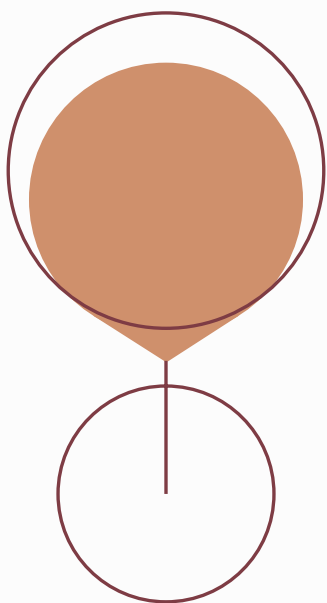
€
glass

A nossa sugestão	10
Rebello, Douro <i>Touriga Nacional, Touriga Franca, Tinta Roriz</i>	7
Art Terra, Organic, Alentejo <i>Touriga Nacional, Syrah</i>	8
Oxalá Granitico <i>Syrah</i>	8

Charming Fortified Wines

Infantado White, Douro	7
Infantado Ruby, Douro	7
Infantado 10 years Tawny, Douro	9
Infantado LBV, Douro	7
Alambre Roxo 5 anos, Setúbal	7

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Cocktails

Our Signature Cocktails

€
glass

Cocktail of the Month 13

Timeless 15

*Vodka, Strawberry, Hibiscus Syrup, Lemon Juice,
Egg White, Ginger Ale*

Pineapple Pal 14

*Bourbon, White Vermouth, Lemon Juice, Sugar Syrup,
Pineapple Juice, Ginger Beer*

Mezcalita 15

*Mezcal, Agave Syrup, Lemon Juice, Cucumber, Basil,
Egg White*

Spicy hibiscus 14

*Gin, Jalapeño Liqueur, Hibiscus and Lemongrass Syrup,
Grapefruit Juice, Lemon Juice*

Full bloom 15

*Gin, Italicus, St Germain, Sugar syrup, Lemon Juice,
Sparkling Wine, Soda*

Spritzers

Aperol Spritz 15

Aperol, Sparkling Wine, Sparkling Water

Hugo Spritz 15

St Germain, Sparkling Wine, Sparkling Water

Garden Spritz 15

*St Germain, Rose Syrup, Lemon Juice, Rosé
Sparkling Wine, Soda*

M´Rita 15

*Reposado Tequila, Agave Syrup, Lemon Juice,
Tonic Water*

Mocktails

€
glass

V Aperol

9

Giffard Spritz, Orange, Tonic Water

Ginger Spritz

9

Honey, Ginger Syrup, Lemon Juice, Soda

Lumi Ice Tea

9

*Earl Grey Tea, lemon juice, passion fruit syrup,
orange juice*

Smooth Paragon

9

Paragon Rue Berry, Strawberry Shrub, Green Tea, Soda

Bluebejito

9

Blueberry Syrup, Lemon Juice, Mint, Soda

Classics

Passion Colada

14

Coconut Liqueur, Passion Fruit Juice, Lemon Juice, Mint

Moscow Mule

14

Vodka, Lemon Juice, Ginger Beer

Margarita

14

*Tequila, Cointreau, Lemon Juice, Cointreau, Strawberry
or Jalapeño*

Porn Star Martini

14

*Vodka, vanilla, Passion Fruit Juice, Passion Fruit Liqueur
Passion Fruit Syrup, Lemon Juice, Sparkling Wine*

Sours

14

*Whisky / Pisco / Vodka / Amaretto, Lemon Juice, Sugar
Syrup, Egg White*

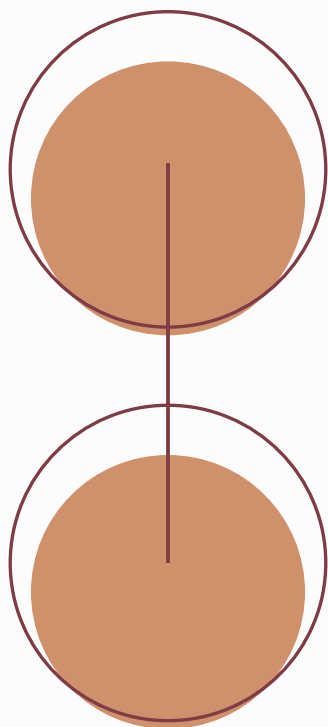
Dry Martini

14

Gin / Vodka, Vermouth Extra Dry

	€ glass
Mojito <i>Rum, Lime, Mint, Sugar Syrup, Soda</i>	14
Carajillo <i>Licor 43, Jalapeño Liqueur, Espresso</i>	14
Mezcal Negroni <i>Mezcal, Vermouth Rosso, Campari</i>	14
 Gin & Tonic * <i>Fever-Tree Indian Tonic</i>	
Tanqueray <i>Lime</i>	13
Martin Miller's <i>Orange Peel and Cinnamon</i>	14
Tanqueray 10 <i>Grapefruit</i>	15
Monkey 47 <i>Orange and Mint</i>	18
Sharish <i>Apple</i>	15
Hendrick's <i>Cucumber</i>	15
Gin Mare <i>Orange and Rosemary</i>	15
Roku Gin <i>Ginger and Lime</i>	15

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Other
Drinks

Scotch Whisky *

€
glass

Johnnie Walker Black Label <i>Blended</i>	12
Johnnie Walker Blue Label <i>Blended</i>	32
Monkey Shoulder <i>Blended Speyside</i>	13
Laphroaig 10 <i>Islay</i>	18
The Balvenie 12 DoubleWood <i>Single Malt</i>	16
Macallan 12 Double Cask <i>Single Malt Highland</i>	18
The Glenrothes 12 <i>Speyside</i>	15

Irish Whisky *

Bushmills Black Bush	10
Jameson	9

Japanese Whisky *

Nikka From The Barrel	15
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American Whisky *

Jack Daniel's	10
Woodford Reserve	14
Makers Mark	12
Bulleit Bourbon	12
Bulleit Rye	13

Cognac & Aguardentes *

€
glass

Hennessy VSOP	15
Hennessy XO	35
Grappa Nonino Il Moscato	10
Adega Velha 12 ANOS	10
CRF Reserva	9
Junior Jacques Medronho	9
Pisco 1615 Ancholado	10

Rum *

Planteray 3 Stars	10
Planteray Dark	10
Diplomático Exclusive Reserve	13
Kraken Black Spiced	11
Leblon	9

Tequila & Mezcal *

Cazcabel Blanco	12
Cazcabel Reposado	13
Ojo de Tigre	13
Patron Silver	12

Vodka *

€
glass

Three Sixty <i>Germany</i>	9
Ketel one <i>Netherlands</i>	12
Grey Goose <i>France</i>	15

Vermute & Bitters *

Noilly Prat	7
Antica Formula	12
Cinzano Rosso 1757	9
Cinzano Bianco	7
Campari	9
Fernet Branca	9
Green Chartreuse	12
Ricard	9

Liqueurs

Licor Beirão	7
Ginja de Óbidos	7
Amêndoa Amarga	7
Baileys	9
Disaronno Amaretto	7
Cointreau	9

* Portion served 5cl extra mixer +2€ available mixers: coca-cola, coca-cola zero, sprite, cranberry juice, fresh orange juice, castelo sparkling water, fever tree tonic, ginger beer, ginger ale.

	€ glass
Grand Marnier	9
Licor 43	9
St. Germain	10
Italicus	12
Frangelico	9

Shots

30ml

Shot premium	8
<i>Patrón Silver, Cazcabel Reposado, Mezcal, Grey Goose, Hennessy VSOP, Nikka Whisky, Diplomático</i>	

Shot	6
<i>José Cuervo Silver, Leblon, Three Sixty, Jameson, Planteray 3 stars</i>	

Beers & Ciders

Draught Beer <i>200ml</i>	4.5
Draught Beer <i>500ml</i>	7.5
Dois Corvos <i>IPA Craft Beer</i>	6
Super Bock Stout	5
Super Bock Non-alcoholic	5
Bandida do Pomar, Cider	5

Water

	€
Still Water <i>375ml</i>	3
Still Water <i>750ml</i>	3.5
Sparkling Water Pedras Salgadas <i>250ml</i>	3
Sparkling Water Castelo <i>250ml</i>	3
Sparkling Water Pedras Salgadas <i>700ml</i>	4.5

Juices

Lemonade	5
Fresh Juice <i>Orange, Grapefruit, Apple, Pineapple, Cranberry</i>	5

Soft Drinks

Coca-Cola	4.5
Coca-Cola Zero	4.5
Sprite	4.5
Fever Tree Ginger Beer	5
Fever Tree Ginger Ale	5
Fever Tree Indian Tonic	4

Hot Beverages

€

Espresso	3
Double espresso	4
Cappuccino	4.5
Latte	4.5
Tea	4.5
<i>Earl Grey, English Breakfast, Chamomile, Green, Lemon & Ginger</i>	

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