

Lumi

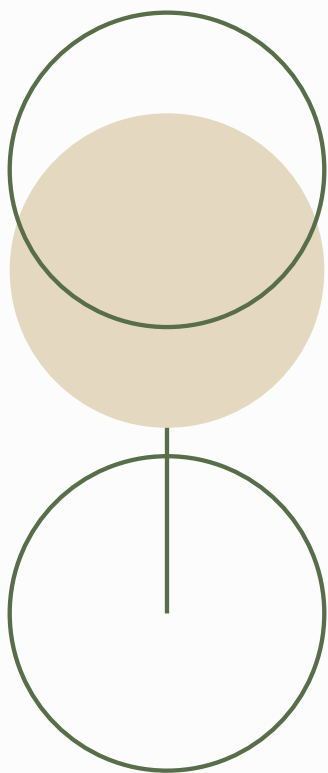
BEVERAGE MENU

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
<i>Maria Gomes</i>	
Luís Pato, Rosé, Bairrada	32
<i>Touriga Nacional</i>	
Perrier-Jouët, Grand Brut, Champagne	140
<i>Chardonnay, Pinot Noir, Pinot Meunier</i>	
Ruinart, Blanc de Blancs, Brut, Champagne	180
<i>Chardonnay</i>	
Veuve Clicquot, Brut Rosé, Champagne	160
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>	

Smooth & Appealing Whites

Rebello, Douro	25
<i>Rabigato, Códrega do Larinho, Gouveio</i>	
Soalheiro, Vinho Verde	32
<i>Alvarinho</i>	
San Joanne Terroir Mineral, Vinho Verde	26
<i>Loureiro, Avesso</i>	
Taboaella Villae, Dão	31
<i>Encruzado, Bical, Cerceal Branco</i>	

Elegant & Aromatic Whites

Conde Vimioso Sommelier Edition, Tejo	29
<i>Sauvignon Blanc</i>	
Quinta do Freixo, Alentejo	33
<i>Chardonnay</i>	
In.fi.ni.tu.de, Sintra, Lisboa	32
<i>Chardonnay, Viognier</i>	

€

MOB, Dão 30
Encruzado, Bical, Malvasia Fina

Musgo Dão 34
Encruzado

Manoella 35
Gouveio, Viosinho, Rabigato e Códaga do Larinho

Outstanding Whites

Esporão Reserva, Alentejo 38
Antão Vaz, Arinto, Roupeiro

Dona Berta, Douro 33
Rabigato

Arrepiado Collection, Alentejo 55
Antão Vaz, Chardonnay, Riesling

Guru, Porto 70
Codega, Gouveio, Rabigato, Viosinho

Rosé

Passarella Descoberta, Dão 27
Touriga Nacional, Tinta Roriz

Conde Vimioso Sommelier Edition, Tejo 32
Castelão

Soalheiro, Vinho Verde 36
Alvarinho, Pinot Noir

Versatile & Fruity Reds

Rebello, Douro 25
Touriga Nacional, Touriga Franca, Tinta Roriz

€

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, Códega 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

7

Touriga Nacional, Touriga Franca, Tinta Roriz

Art Terra, Organic, Alentejo

8

Touriga Nacional, Syrah

Oxalá Granitico

8

Syrah

Charming Fortified Wines

Infantado White, Douro

7

Infantado Ruby, Douro

7

Infantado 10 years Tawny, Douro

9

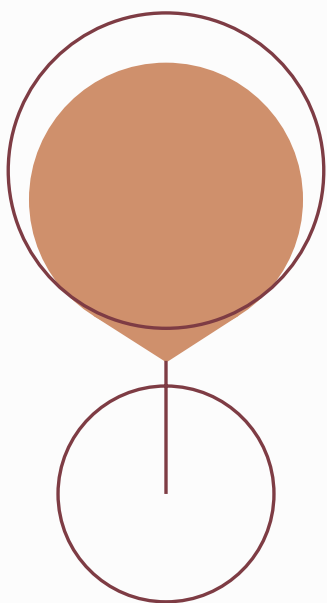
Infantado LBV, Douro

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 14
Rum, Lime, Mint, Sugar Syrup, Soda

Carajillo 14
Licor 43, Jalapeño Liqueur, Espresso

Mezcal Negroni 14
Mezcal, Vermouth Rosso, Campari

Gin & Tonic *

Fever-Tree Indian Tonic

Tanqueray 13
Lime

Martin Miller's 14
Orange Peel and Cinnamon

Tanqueray 10 15
Grapefruit

Monkey 47 18
Orang and Mint

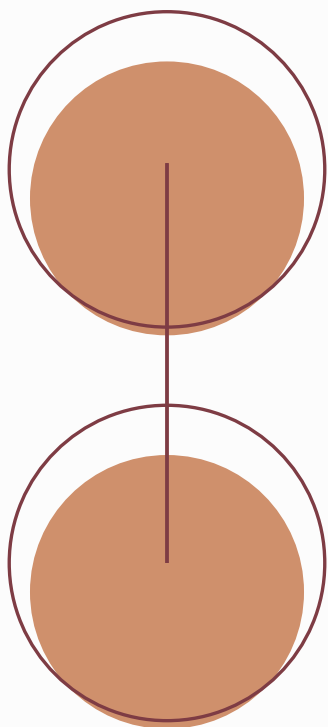
Sharish 15
Apple

Hendrick's 15
Cucumber

Gin Mare 15
Orange and Rosemary

Roku Gin 15
Ginger and Lime

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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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