

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...)

TOASTED CHESTNUT AND HAZELNUT SOUP €9 
with sourdough bread and black garlic cream

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

"A STONE THAT MADE A SOUP" €15
with chorizo, seasonal vegetables, pork and coriander

SPICY CHICKEN WINGS €16 
with smoked mayonnaise

OXTAIL CROQUETTES €13
with roasted carrot, Dijon mustard and *La Vera* paprika

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

CHEESE AND CHARCUTERIE PLATTER €25

BURRATA, ROASTED PUMPKIN AND PISTACHIO SALAD €17 
with romesco, watercress and rocket

DUCK SPRING ROLL €17 
with peanut, ginger and orange

SWEET POTATO GNOCCHI, KALE AND FERMENTED CASHEW CREAM €17  
with roasted cauliflower and pecan

FLAKED COD WITH ROASTED ONION €22
with potato purée, hispi cabbage, olives and cornbread

SPICY KING PRAWNS SAUTÉED IN GARLIC AND HERBS €22 

BRAISED OCTOPUS AND CHICKPEAS €23

CHICKEN SKEWERS €19  
in pita bread with spicy yoghurt sauce

BETTER THAN A BURGER, FROM THE SEA €20
Tuna loin, lemon and miso mayonnaise, cucumber and wakame seaweed in a brioche bun. Served with chunky chips

CATCH OF THE DAY €25
with coriander rice and clams

18-HOUR COOKED PORK RIBS €22
with celeriac purée and glazed carrots

BEEF SIRLOIN STEAK €28
with egg, served with chunky chips and Dijon mustard sauce

Desserts

"PODRE" OLIVE OIL & CINNAMON CAKE €9 
with ice cream and caramelised rice amazake

NUT AND CARAMEL SEMIFREDDO €9 
with coconut caramel and blueberries

DEFINITELY ORANGE €9 
Orange tart with orange and cinnamon crumble, orange cream and orange sorbet

BAKED CHOCOLATE AND RASPBERRY CHEESECAKE €9 

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



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