

ALL DAY MENU



THE MEMORIES WE SHARE

- Pão com chouriço** €4.5
Freshly baked bread with chorizo
- Nibbles board [v]** €8
Selection of marinated olives, spicy lupins, Algarve style carrots and toasted alentejano bread
- Cheese and charcuterie platter** €23
- Pica-pau** €21
Traditional Portuguese beef slices in a pickle sauce
- Pea falafel [vg] [ss]** €16
with cashew cream, cucumber, tomato and chilli oil
- Hummus [vg]** €9.5

HANDS ON

- Much Better Than A Burger** €18.5
Black pork sandwich on beer bread with caramelised onion, pickled red cabbage and chunky chips
- Spicy chicken wings [ss]** €16
- Cod fritters** €12
with cuttlefish ink aioli
- Duck spring roll [s]** €16.5
with peanut, ginger and orange sauce

DON'T YOU SHARE

- Chicken skewer in pita [s]** €19
with a spicy yoghurt sauce
- Requeijão cheese salad [v]** €16.5
with tomato, basil and olive powder
- Octopus salad** €20
with charcoal purée and chickpeas

SO SWEET

- Raspberry & Passion Fruit Mille-Feuille [v]** €9
- Crispy banana [vg]** €9
with peanut and coconut sorbet
- Lemon meringue tart [v]** €9
with pistachio ice cream
- Chocolate and miso mousse [v]** €10
with strawberries, meringue and crumble

[v] vegetarian [vg] vegan [s] slightly spicy [ss] spicy

VAT included.

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.



*Another table, the same creative perspective. Visit LUMI ROOFTOP
at our sister hotel, The Lumiares, with Chef João's signature.*

R. RODRIGO DA FONSECA 2, LISBOA, @VROOFTOP