LUME

BY The Terrace

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BY THE TERRACE

12H
—
18H

PARA PICAR
LITLES BITES

Hummus — 10€
Crudites de legumes, grão crocante
Vegetables cruditties, crispy chickpeas

Tiras de Frango · *Chicken Tenders* — 12€
Maionese de trufa · *Truffle mayo*

Batata gulosa · *Loaded potatoes* — 11€
Molho de queijo cheddar, abacate, pico de gallo e cebolinho
Cheddar sauce, avocado, pico de gallo and chives

Batata frita · *French fries* — 6€

Batata frita trufada · *Truffled fries* — 7€

SALADAS
SALADS

Salada caprese · *Caprese salad* — 17€
Burrata, tomate, rúcula e pesto
Burrata, tomato, arugula and pesto sauce

Cesar Braseada · *Caesar Sauce* — 15€
Alface romana, parmesão, pão grelhado, bacon, molho césar
Grilled baby romain lettuce, parmesan cheese, grilled bread, bacon, caesar sauce

ELEVE A SUA CESAR · *UPGRADE YOUR CAESAR*
Frango grelhado · *Grilled chicken* — +4€
Camarão · *Shrimp* — +7€

Salada de camarão · *Shrimp salad* — **22€**
Mescla de alface, quinoa, abacate, manga, pepino e vinagrete de citrinos
Mixed lettuce, quinoa, avocado, mango, cucumber and citrus vinaigrette

Salada de frango · *Chicken salad* — **19€**
Mescla de alface, tomate cherry, edamame, croutons, kimchi
e vinagrete de citrinos
Mixed lettuce, cherry tomato, edamame, croutons, kimchi
and citrus vinaigrette

POKE — 17€

Arroz temperado, edamame, salada de wakame, tomate cherry,
manga, pepino, pickle couve roxa, cebolinho, sementes de sésamo
e molho de soja e sésamo
Seasoned rice, edamame, wakame salad, cherry tomatoes, mango,
cucumber, pickled red cabbage and soy & sesame dressing

ELEVE O SEU POKE · *UPGRADE YOUR POKE*
Tofu grelhado · *Grilled tofu* — **+4€**
Frango grelhado · *Grilled chicken* — **+4€**
Camarão · *Shrimp* — **+7€**
Salmão marinado · *Marinated salmon* — **+7€**
Atum marinado · *Marinated tuna* — **+7€**

SMASH BURGER

Classic — **14€**
100g carne Barrosã, alface, tomate e molho especial
100g of certified Barrosã beef, lettuce, tomato and special house sauce

Bacon cheese — **17€**
2 × 100g carne Barrosã, queijo cheddar, bacon e molho especial
2 × 100g of certified Barrosã beef, cheddar, bacon and special house sauce

Double cheese — **17€**
2 × 100g carne Barrosã, queijo cheddar e molho especial
2 × 100g of certified Barrosã beef, cheddar cheese and special house sauce

WRAPS & SANDES
WRAPS & SANDWICHES

Wrap de legumes grelhados — **13€**
Grilled vegetables wrap
Curgete, cogumelos, tomate, quinoa e molho pesto
Zucchini, mushrooms, tomato, quinoa and pesto sauce

Wrap de salmão fumado — **16€**
Smoked salmon wrap
Salmão fumado, queijo creme, abacate e rúcula
Smoked salmon, cream cheese, avocado and arugula

Wrap de frango · *Chicken wrap* — **15€**
Frango grelhado, alface, tomate e kimchi
Grilled chicken breast, lettuce, tomato and kimchi

Prego · *Beef sandwich* — **17€**
Lombo de novilho, bolo do caco e mostarda
Beef tenderloin, sweet potato bun and mustard

Prego de atum · *Tuna steak sandwich* — **16€**
Lombo de atum, bolo do caco e kimchi

SOBREMESAS
DESSERTS

Tarte de Maçã · *Apple Pie* — **9€**
Gelado de baunilha fumada
Smoked vanilla ice cream

Tarte de Noz · *Walnut Pie* — **9€**
Gelado requeijão e abóbora
Ricotta and pumpkin ice cream

Pastel de Nata — **2,5€**

Espetada de fruta · *Fruit skewers* — **6€**
Ganache de chocolate
Chocolate ganache

Seleção de gelados · *Ice cream selection* — bola · *scoop* **3€**

COCKTAIL

Frozen Daiquiris — 12€
Rum da Madeira, sumo de limão, coco e lima ou morango ou yuzu e gelo
Madeira island rum, lemon juice, coconut & lime or strawberry or yuzu and ice

Moscow Mule — 12€
Vodka, ginger beer e sumo de lima
Vodka, ginger beer and lime juice

Coastal Cream — 12€
Macieira cream, banana, puré de coco e gelo
Macieira cream, fresh banana, coconut purée and ice

Pineapple & Berry Fizz — 14€
Tequila Reposado, sumo de caju, gengibre, abacaxi, hortelã e framboesas
Tequila Reposado, cashew juice, ginger, pineapple, mint and raspberries

Guava spritz — 12€
Sumo de goiaba, licor de sabugueiro, espumante e soda
Guava juice, elderflower liqueur, sparkling wine and soda

Verjus spritz — 14€
Verjus, Alvarinho e Fever Tree Elderflower
Verjus, Alvarinho wine and Fever Tree Elderflower

ESPIRITUOSOS 5cl
SPIRITS

Vodka Absolut — 8€

Gin Adamus — 12€

Gin Sharish — 14€

Rum William Hinton Original — 8€

VINHO WINE

BRANCO · *WHITE*

Casa Relvas "Vinha da Safa" — 6,5€ — 26€
Sauvignon Blanc / Alentejo

Barranco Longo Grande Escolha — 7€ — 27€
Arinto, Encruzado / Algarve

ROSÉ

Vallado — 6€ — 23,5€
Touriga Nacional / Douro

TINTO · *RED*

Vallado — 6€ — 23,5€
Touriga Nacional, Touriga Franca, Tinta Roriz,
Sousão, Vinhas Velhas / Douro

Barranco Longo Private Selection — 7€ — 27€
Aragonês, Alicante Bouchet / Algarve

ESPUMANTE E CHAMPANHE
SPARKLING WINE & CHAMPAGNE

Quinta do Ortigão Blanc de Blancs — 9€ — 30€
Arinto, Bical, Cerceal / Beiras

Pommery — 85€
Chardonnay / França

Veuve Clicquot Brut Yellow — 22€ — 110€
Meunier, Chardonnay / França

SANGRIA 1L

Vinho branco, rosé ou tinto — 25€
White, rosé ou red

Espumante · *Sparkling wine* — 35€

CERVEJA E SIDRA
BEER & CIDER

Sagres pressão · *Draught beer* 30cl — **4€**

Sagres pressão · *Draught beer* 50cl — **6€**

Sagres sem álcool garrafa 33cl — **4€**
Non alcoholic beer bottle

Bandida do Pomar pressão · *Draught Cider* 33cl — **5€**

Bandida do Pomar pressão · *Draught Cider* 50cl — **7€**

REFRIGERANTES E SUMOS NATURAIS
SOFT DRINKS & FRESH JUICES

Coca cola, Coca cola zero, Fanta, Sprite, Ice Tea — **4€**

Fever Tree — **5€**

Laranja do Algarve · *Fresh Algarve orange juice* — **5€**

Abacaxi · *Pineapple* — **7€**

Manga · *Mango* — **7€**

Especial do Dia · *Special of the day* — **6€**

BATIDOS
MILKSHAKES

Tropical Green Mango — **8€**
Manga, leite de coco, manjericão e sumo de lima
Mango, coconut milk, basil and lime juice

Almond Velvet — com álcool · *with alcohol* — **10€**
Amarguinha, bebida de amêndoa, sorbet de limão e sumo de lima
Almond liqueur, almond drink, lemon sorbet and lime juice

SMOOTHIES

Manga e Maracujá · *Mango & Passion fruit* — **7€**

Morango e Banana · *Strawberry & Banana* — **7€**

Pre-workout Detox — **7€**
Beterraba, laranja, gengibre e cenoura
Beetroot, orange, ginger and carrot

CAFÉ FRIO
ICE COFFEE

Iced coffee — **4€**
Café, leite, baunilha, gelo
Coffee, milk, vanilla, ice

Dalgona — **5€**
Café, açúcar, água quente, bebida de amêndoa e gelo
Coffee, sugar, hot water, almond beverage and ice

Coconut coffee — **5€**
Água de coco, creme de café com baunilha e caramelo e gelo
Coconut water, coffee cream with vanilla and caramel and ice

LUME

Menu

PARA PICAR
LITLES BITES

Hummus — **10€**
Crudites de legumes, grão crocante
Vegetables cruditties, crispy chickpeas

Tábua de Queijos e Enchidos — **14€**
Cheese and Charcuterie Board
Queijos e enchidos nacionais, compotas, pickles, azeitonas e tostas
National cheeses and cured meats, jams, pickles, olives, and toasts

Asas de Frango Picantes · *Spicy Chicken Wings* — **13€**

Tiras de Frango · *Chicken Tenders* — **12€**
Molho trufa e queijo da ilha
Truffle and São Jorge cheese island dip

Batata Gulosa · *Loaded Potatoes* — **11€**
Molho queijo cheddar, abacate, pico de gallo, cebolinho
Cheddar sauce, avocado, "pico de gallo", chieves

Pica Pau do Lombo · *Tenderloin "Pica Pau"* — **19€**
Pickles e tostas
Homemade pickles and toasts

Bruschetta de Muxama — **14€**
Dried Tuna Bruschetta
Molho romesco, tomate, queijo de São Jorge
Romesco sauce, tomato, São Jorge Island cheese

LOUNGE BAR · LOUNGE BAR · LOUNGE BAR ·

SALADAS
SALADS

Cesar Braseada · *Caesar Sauce* — **15€**
Alface romana, parmesão, pão grelhado, bacon, molho césar
Grilled baby romain lettuce, parmesan cheese, grilled bread, bacon, caesar sauce

ELEVE A SUA CESAR · *UPGRADE YOUR CAESAR*
Frango grelhado no Josper · *Josper grilled chicken* — **+4€**
Camarão · *Shrimp* — **+7€**

Burrata Fumada · *Smoked Burrata* — **17€**
Abacate, tomate e manjericão
Avocado, tomato and basil

SANDES
SANDWICH

Todas as sandes são servidas com batata frita caseira
All sandwiches are served with hand cut french fries

Hamburguer · *Burger* — **21€**
200g carne Barrosã DOP, alface, tomate, pickle cebola, *gherkins*, bacon, molho especial
200g of certified "Barrosã" meat, lettucce, tomato, red onion pickles, gherkins, bacon and special house sauce

Sandes de Frango · *Chicken Sandwich* — **19€**
Bolo do caco de espinafres, frango grelhado, alface, tomate, pickle de cebola roxa, molho especial
Sweet potato and spinach bun, grilled chicken breast, lettuce, tomato, pickled red onion, special house sauce

Sandes Legumes Grelhados — **18€**
Grilled Vegetables Sandwich
Bolo do caco de beterraba, courgete, cogumelos, tomate e molho pesto
Sweet potato and beetroot bun, zucchini, mushrooms, tomato and pesto sauce

Prego Beef — **23€**
Lombo de novilho, bolo do caco, cebola frita, mostarda
Tenderloin, sweet potato bun, crispy onion, mustard

Prego de Atum · *Tuna Steak Sandwich* — **22€**
Lombo de atum, bolo do caco, cebola frita, manteiga de alho
Tuna, sweet potato bun, crispy onion, garlic butter

SOBREMESAS
DESSERTS

Tarte de Maçã · *Apple Pie* — **9€**
Gelado de baunilha fumada
Smoked vanilla ice cream

Tarte de Noz · *Walnut Pie* — **9€**
Gelado requeijão e abóbora
Ricotta and pumpkin ice cream

Pastel de Nata — **2,5€**

LOUNGE BAR · LOUNGE BAR · LOUNGE BAR ·

Vegetariano · *Vegetarian* · À base de plantas · *Plant based* · Glúten · *Gluten*
Frutos de casca rija · *Nuts* · Ovos · *Eggs* · Peixe · *Fish* · Mostarda · *Mustard*
Leite · *Milk* · Dióxido de enchofre e sulfitos · *Sulphur dioxide and sulphites*

Ao valor total do pedido será acrescida uma gratificação sugerida de 10%.
Valores com IVA · Nenhum prato, produto alimentar ou bebida, incluindo o Couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (DL-10/2015 de 16/01)
Caso possua algum tipo de alergia ou intolerância alimentar por favor consulte previamente um dos nossos colaboradores.
A suggested service charge of 10% will be added to the total order value.
Prices include VAT · No dish, food item or drink, including the Couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it (DL-10/2015 of 16/01). · If you suffer from any type of food allergy or intolerance please inform our staff

COCKTAIL MENU

Se o seu cocktail favorito não constar na nossa carta, a equipa de bar estará ao seu dispor · *If your favorite cocktail is not on our menu, the bar team will be able to accomodate your request*

AS NOSSAS CRIAÇÕES · *OUR CREATIONS*

Lume Sour — **14€**
Medronho, Sumo de limão, Cordial de tangerina artesanal, Xarope de açúcar, Espuma cítrica de amêndoa
Medronho, Lemon juice, Craft tangerine cordial, Sugar syrup, Almond citrus foam

Mar d'Algarve Paloma — **14€**
Tequila, Cordial laranja artesanal, Xarope de agave, Soda de toranja, Sal cítrico
Tequila, Craft orange cordial, Agave syrup, Grapefruit soda, Citrus salt

Smoked Boulevardier — **14€**
Mezcal, Bourbon, Campari, Vermute rosso, Solução salínica
Mezcal, Bourbon, Campari, Vermouth rosso, Saline solution

Atlantic Mojito — **14€**
Rum da Madeira infusionado com alecrim, Sumo de lima, Poejo, Xarope açucar, Soda
Madeira island rum infused with Rosemary, Fresh lime juice, Pennyroyal, Sugar syrup, Soda

Smoked Margarita — **14€**
Mezcal infusionada com kaffir e botões de Sezchuan, Sumo de lima, Triple sec, Sal vulcânico
Mezcal infused with kaffir and Sezchuan buttons, Fresh lime juice, Triple sec, Black salt

CRAFT BATCH COCKTAIL

Not a Sea Breeze — **14€**
Vodka infusionada com folhas de figueira, Sumo de goiaba, Soda de toranja
Vodka infused with fig leaves, Guava juice, Grapefruit soda

Fizzy Kaffir — **14€**
Gin de kaffir artesanal, Cointreau, Soda
Craft kaffir gin, Cointreau, Soda

Coconut Washed Negroni — **14€**
Campari infusionado com coco, London Dry Gin, Vermute doce
Campari infused with coconut, London Dry Gin, Sweet vermouth

Bbq Old Fashioned — **14€**
Bourbon aromatizado com bacon, Whisky fumado, Xarope de ácer, Bitter de laranja, Angustura bitter
Bourbon flavored with bacon, Smoked whisky, Maple syrup, Orange bitter, Angustura bitter

TONICS

Porto Tónico — **12€**
Porto Rosé, Fever Tree Elderflower, Folha de kaffir
Rosé Port wine. Fever Tree Elderflower, Kaffir leaves

G&T — **12€**
Gin Newhall, Fever Tree Mediterranica, laranja, Tomilho
Newhall gin, Mediterranean Fever Tree, Orange, Thyme

SPRITZES

Algarve Spritz — **12€**
Per Se, Amarguinha, Cordial de tangerina, Espumante
Per Se, Amarguinha, Tangerine cordial, Sparkling Wine

Limão Spritz — **12€**
Limoncello, Espumante, Soda, Manjericão fresco
Limoncello, Sparkling wine, Soda, Fresh basil

Aperol Spritz — **12€**
Aperol, Espumante, Soda
Aperol, Sparkling wine, Soda

NIGHTCAPS

Carob Expresso Martini — **12€**
Vodka baunilha, Xarope de alfarroba artesanal, Expresso,
Bitter de cacau, Solução salina
Vanilla vodka, Craft carob syrup, Espresso, Cocoa bitter, Saline solution

Minty Paradise Frappé — **12€**
Frangélico, Creme menta verde
Frangélico, Green mint cream

ZERO PROOF

The Cat in the Hat — **8€**
Xarope de cherry cola, Sumo de arando, Soda
Cherry cola syrup, Cranberry juice, Soda

Mango Mule — **8€**
Puré de manga, Sumo de limão, Cerveja de gengibre
Mango purée, Lemon juice, Ginger beer

Virgin Mojito — **8€**
Soda, Lima, Hortelã, Açucar
Soda, Lime, Mint, Sugar

VINHO WINE

BRANCO · *WHITE*

QM Alvarinho / Vinho Verde — 8€ — 29€

Casa Relvas "Vinha da Safa" — 6,5€ — 26€
Sauvignon Blanc / Alentejo

Barranco Longo Grande Escolha — 7€ — 27€
Arinto, Encruzado / Algarve

ROSÉ

Vallado Touriga Nacional / Douro — 6€ — 23,5€

TINTO · *RED*

Vallado — 6€ — 23,5€
Touriga Nacional, Touriga Franca, Tinta Roriz,
Sousão, Vinhas Velhas / Douro

Barranco Longo Private Selection — 7€ — 27€
Aragonês, Alicante Bouchet / Algarve

ESPUMANTE E CHAMPANHE
SPARKLING WINE & CHAMPAGNE

Quinta do Ortigão Blanc de Blancs — 9€ — 30€
Arinto, Bical, Cerceal / Beiras

Quinta dos Abibes Rosé Brut Baga / Bairrada — 10€ — 34,5€

Pommery Chardonnay / França — 16€ — 85€

Veuve Clicquot Brut Yellow — 110€
Meunier, Chardonnay / França

SANGRIA — 1L

Vinho branco, rosé ou tinto — 25€

Espumante — 35€

MENU BAR

VERMOUTH | AMARO | PASTIS	5cl
La Quintinye Extra dry, Blanc, Rouge FR	7€
Pimm's GB	8€
Campari IT	9€
Fernet Branca IT	7€
Averna IT	7€
Ricard FR	7€
Jagermeister DE	7€
Cynar IT	7€

VINHO DO PORTO | MOSCATEL	6cl
PORT WINE | MOSCATEL	
Noval Porto Branco · *White Port* PT	8€
Noval Porto Tawny Reserva · *Tawny Reserve Port* PT	8€
Noval Porto LBV · *Late Bottle Vintage Port* PT	9€
Noval Porto Tawny 10 anos · *10 years Tawny Port* PT	10€
Mocatel de Setúbal PT	7€
Horácio Simões Moscatel Roxo PT	10€

VODKA	5cl
Smirnoff RU	8€
Absolut SE	8€
Stolichnaya RU	8€
Venakki PT	10€
Absolut Elyx SE	16€

GIN	5cl
Bombay SC	12€
Adamus PT	12€
Alarve PT	12€
Do Diebe PT	14€
Sharish PT	14€
Hendricks SC	14€

RUM, TEQUILA & MEZCAL — 5cl

- William Hinton Original PT — 8€
- William Hinton 3 anos · *Aged 3 years* PT — 10€
- Cazcabel Blanco MX — 10€
- Cazcabel Reposado MX — 12€
- Mezcal MX — 12€

BRANDY — 5cl

- Macieira PT — 7€
- Aguardente de Medronho PT — 8€
- Aguardente Vínica Lourinhã XO PT — 25€
- Remy Martin V.S.O.P. FR — 14€
- Hennessy VS FR — 12€
- Hennessy XO FR — 38€
- Grappa IT — 8€
- Calvados FR — 7€
- Pisco PE — 8€

WHISKY — 5cl

- Jameson IE — 8€
- Four Roses US — 8€
- Famouse Grouse SC — 8€
- Jack Daniels US — 10€
- Makers Mark US — 10€
- Glenfiddish 12 IE — 12€
- Nikka from the Barrel JP — 14€
- Balvenie 12 SC — 15€
- Laphroaig 10 SC — 18€
- Macallan 12 SC — 25€

LICORES · *LIQUEURS* — 5cl

- Amarguinha PT — 6€
- Licor Beirão PT — 6€
- Ginja PT — 6€
- Licor 35 PT — 6€
- Per Se PT — 6€
- Macieira Cream PT — 6€
- Licor Sabugueiro PT — 6€
- Licores Estrangeiros · *Imported Liqueurs* — 8€

CERVEJA E SIDRA · *BEER & CIDER*

Sagres pressão · *Draught beer* 30cl / PT — **4€**
Sagres pressão · *Draught beer* 50cl / PT — **6€**
Sagres sem álcool garrafa 33cl / PT — **4€**
Non alcoholic beer bottle
Heineken 33cl / NL — **5€**
Budweiser 33cl / US — **6€**
Corona 33cl / MX — **6€**
Bandida do Pomar pressão · *Draught Cider* 33cl / PT — **5€**
Bandida do Pomar pressão · *Draught Cider* 50cl / PT — **7€**

SUMOS E REFRIGERANTES · *JUICES & SOFT DRINKS*

Sumo de laranja natural · *Fresh orange juice* 30cl — **5€**
Sumo de manga e maracujá 30cl — **5€**
Mango and passion fruit juice
Limonada · *Lemonade* 30cl — **5€**
Coca cola, Coca cola zero — **4€**
Fanta, Sprite — **4€**
Ice Tea 33cl — **4€**
Fever Tree — **5€**

ÁGUA · *WATER*

Luso · *Luso still water* 50cl — **3€**
Castelo · *Castelo sparkling water* 33cl — **3€**
Água filtrada sem gás · *Filtered still water* 75cl — **3,5€**
Água filtrada com gás · *Filtered sparkling water* 75cl — **3,5€**

CAFETARIA · *COFFEE*

Expresso · *Expresso* — **3€**
Descafeinado · *Decaffeinated* — **3€**
Americano · *Black coffee* — **3,5€**
Café com leite · *Coffee with milk* — **3,5€**
Capuccino — **3,5€**
Latte — **4€**
Chocolate quente · *Hot Chocolate* — **3,5€**
Chá · *Tea* — **3,5€**

COFFEE CREAM

Algarvio — 12€
Medronho, Café, Xarope de açucar, Natas
Medronho, Coffee, Sugar syrup, Cream

Pastel de Nata — 12€
Licor 35, Café, Natas, Canela
Licor 35, Coffee, Cream, Cinnamon

Irish — 12€
Jameson, Café, Xarope de açucar, natas
Jameson, Coffee, Sugar syrup, Cream

COLD BREWED COFFEE

Orchata Dalgona — 10€
Café, Bebida de amêndoa, Açucar amarelo, Gelo
Coffee, Almond milk, Brown sugar, Ice

Coconut Coffee — 10€
Água de coco, Café, Xarope de baunilha, Caramelo, Gelo
Coconut water, Coffee, Vanilla syrup, Caramel, Ice

Ice Coffee — 8€
Café, Leite, Xarope de açucar, gelo
Coffee, Milk, Sugar syrup, Ice

Vegetariano · *Vegetarian* · À base de plantas · *Plant based* · Glúten · *Gluten*
Frutos de casca rija · *Nuts* · Ovos · *Eggs* · Peixe · *Fish* · Mostarda · *Mustard*
Leite · *Milk* · Dióxido de enchofre e sulfitos · *Sulphur dioxide and sulphites*

Ao valor total do pedido será acrescida uma gratificação sugerida de 10%.
Valores com IVA • Nenhum prato, produto alimentar ou bebida, incluindo o Couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (DL-10/2015 de 16/01)
Caso possua algum tipo de alergia ou intolerância alimentar por favor consulte previamente um dos nossos colaboradores.
A suggested service charge of 10% will be added to the total order value.
Prices include VAT • No dish, food item or drink, including the Couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it (DL-10/2015 of 16/01). • If you suffer from any type of food allergy or intolerance please inform our staff