



**Inspired by the bold, sun-kissed flavours  
of the Mediterranean and the relaxed  
creativity of California's food culture,  
Lumi is a destination to all that are seeking  
something fresh, joyful, and flavourful.  
With its citrus-forward identity  
and energetic setting in St George's Bay,  
Lumi is where colour, culture, and connection  
come together in every experience.**

## **House Bites**

### **Sticky Wings €10.5**

Lemon Chicken Wings, Spring Onion, Fresh Coriander  
*allergen free*

### **Brisket Doughnut €12.5**

Pulled Beef, Mushroom, Pecorino Cheese, Herb Emulsion  
*contains – eggs, dairy, gluten, soy, celery, sulphites, lupin*

### **Prawn Crunch €18**

Squid Ink, Mussels, Preserved Lemon, Chilli  
*contains – eggs, dairy, molluscs, crustaceans, gluten, lupin*

### **Pork Belly €10.5**

Pork Belly, Honey, Sesame Seeds, Lime  
*GF contains – sesame, soy, celery, sulphites*

### **Southwest Harvest Burrito €10.5**

Sweet Potato, Red Leicester Cheese,  
Wild Rice, Pistachio, Cilantro  
*V contains – nuts, dairy, gluten, lupin*

### **Chilli Ranch Burrito €11**

Mexican Cheese, Beef Chuck, Spicy Bean,  
Fresh Coriander, Spring Onions  
*contains – dairy, gluten, lupin*

### **Tokyo Crunch Taco €9**

Tempura Nori Shell, Yakiniku Marinated Beef,  
Spring Onions, Sesame  
*contains – eggs, traces of fish, sesame, gluten, soy, lupin*

### **Ocean Breeze Tempura Taco €11**

Tempura Nori Shell, Tobanjan Marinated Salmon,  
Wakame, Avocado, Red Masago  
*contains – eggs, fish, gluten, soy, sesame, lupin*

## Burger Bar

### **American Burger €15.5**

Angus Smashed Double Patty, American Cheese, Bacon  
Jalapenos, Lettuce, Tomatoes, Onions

*contains – egg, dairy, gluten, soy, celery, sulphites, mustard*

### **Lumi Burger €14.5**

Boneless Chicken Thighs, Lemon and Peppered Batter  
Spicy Slaw Mixchef's Special Sauce, Onion Rings  
Smoked Paprika, Honey & Lime Juice Emulsion

*contains – eggs, dairy, gluten, sulphites, mustard*

### **Californian Burger €17**

Angus Smashed Double Patty, Red Onion Relish, Cheddar Cheese  
Fried Egg, Texas Smoked, Sausage, Honey BBQ sauce

*contains – eggs, dairy, gluten, celery, mustard, lupin*

### **Brisket Bun €17.5**

Wood Oven Smoked Brisket of Beef, Pickled Red Cabbage  
Mango Sauce, Crispy Onions

*contains – eggs, dairy, gluten, sulphites, lupin*

### **Garden Power Burger €11**

Sweet Potato, Chickpea and Bean Patty, Smashed Avocado  
Rocket Leaves, Tomato Chutney, Vegan Cheese

*GF, V, VE contains – sulphites*

### **The Double Luxe Burger €26**

Wagyu Smashed Double Patty, Beef Tomatoes, Lettuce  
Raw Onion, Applewood Cheese, Mustard, Cherkins

*contains – eggs, dairy, gluten, mustard, lupin Pasta & Rice*

## Pasta & Rice

### **Lumi Tagliatelle €18**

Lemon Sauce, Prawn Tails, Heavy Cream, Parmesan Cheese, Parsley

*contains – eggs, dairy, crustaceans, fish, gluten, lupin*

### **Mama's Meatball Pasta €15**

Spaghetti Pasta, Beef and Pork Meat Balls, Tomato Sauce, Fresh Basil, Garlic, Onions

*contains – gluten, celery, sulphites, lupin*

### **California Cheddar Dream €12**

Macaroni Pasta, Mornay Cheesy Béchamel Sauce, Breadcrumbs

*contains – dairy, gluten, lupin*

### **Crayfish Monica €34**

Tortiglioni, Fresh Crayfish, Garlic, Preserved Lemon, Cream

*contains – dairy, crustaceans, fish, gluten, celery, lupin*

### **Chicken Riggies €13**

Rigatoni Pasta, Bell Peppers, Chicken, Chilli Cream, Tomato Sauce

*contains – dairy, gluten, sulphites, lupin*

### **Golden State Wild Rice Bowl €14.5**

Sweet Potato, Forest Mushrooms, Spring Onion, Sweet Corn, Dried Cranberries

*GF, V, VE allergen free*

## Cured & Raw

### Prawn €18

Marinated Local Prawn, Wakame, Passion Fruit, Squid Ink Tapioca  
*GF contains – crustaceans, mollusc, sesame*

### Scallop €21

Raw Scallops In Shell, Apple Vinaigrette, Chilli, Shiso Leaves  
*GF contains – crustaceans, soy, celery, sulphites*

### Sea bass €15.5

Marinated Sea Bass, Sweet Potato, Fresh Ginger, Lime, Coriander  
*GF contains – fish, celery*

### Local Tuna €15

Seared Tuna, Pistachio, Papaya Pulp, Citrus  
*GF contains – tree nuts, fish, mustard*

## Poke Bowls

### Salmon Teriyaki €18

Teriyaki Salmon, Mango, Wakame, Sushi Rice, Chilli  
Spinach, Pomegranate, Corn On The Cob  
*GF contains – fish, sesame, soy, celery, sulphites*

### Crispy Beef €18.5

Beef Strips, Sesame Seeds, Torched Pineapple, Fava Beans  
Spring Onion, Wild Rice, Candied, Hazelnuts, Lime  
*GF contains – tree nuts, sesame, soy, mustard*

### Chicken €16

Lemon Pepper Grilled Chicken Breast, Avocado, Shredded Carrots  
Cucumber, Heirloom, Tomatoes, Quinoa, Pomegranate  
*GF contains – mustard*

### Beetroot €13

Pickled Beetroot, Papaya, Balsamic Vinaigrette, Candied Walnuts  
Tomato And Onion Chutney, Rocket Leaves, Crispy Tofu  
*GF, V, VE contains – tree nuts, soy, celery, sulphites*

### Crispy Duck €17.5

Duck, Watermelon, Black Rice, Pinenuts, Pomegranate, Rocket Leaves  
*GF contains – tree nuts, sesame, soy*

# Sushi

## Sashimi & Sushi

### Sashimi Assortment [serves one] €20

An elegant selection of expertly sliced sashimi, featuring two portions each of sea bass, tuna, salmon, and locally sourced scarlet prawns

*GF contains – crustaceans, fish, sulphites, lupin*

### Sushi Platter €30 per person (minumum 2, up to 4 serving)

Chef selected assortment of Maki Rolls, Hosomaki, and Nigiri.

*GF contains – crustaceans, fish, sulphites, lupin*

## Maki Rolls

8 pieces

### California €11

Crab, Avocado, Cucumber,  
Sesame Seeds, Sriracha Mayo

*GF contains – eggs, crustaceans, celery, sesame*

### Rainbow €16

Shrimp Tempura, Saffron Mayo,  
Pickled Cucumber, Ikura

*contains – eggs, crustaceans, gluten, sulphites, lupin*

### Dynamic Tuna €15

Fresh Sesame Tuna, Cucumber, Mango,  
Asparagus, Teriyaki

*GF contains – eggs, fish, celery*

### Firestorm Salmon €12

Salmon, Fresh Avocado, Tempura Crumbs,  
Wakame, Spicy Mayo

*contains – eggs, traces of crustaceans, fish, gluten, sulphites*

### Prawn €18

Local Scarlet Prawns, Fresh Asparagus, Chives,  
Soft Cheese, Preserved Lemon, Rice Crisps

*GF contains – dairy, crustaceans*

### Alaska €13

Crab, Cucumber, Mango,  
Torched Salmon, Red Masago

*GF contains – eggs, crustaceans, fish*

### Gyuniku €15

Miso Beef, Asparagus, Spring Onions,  
Teriyaki, Crispy Onions

*GF contains – soy, celery, gluten, mustard*

### Green Dragon €8.5

Papaya, Cucumber, Carrots,  
Cream Cheese, Avocado

*GF, V contains – dairy*

### Royal Volcano €14.5

Salmon, Tuna, Crab, Cucumber, Sesame Seeds,  
Volcano Sauce, Prawn Tempura Crumbs

*contains – eggs, crustaceans, fish, sesame, gluten*

### Sea bass €14

Fresh Seabass, Kiwi, Asparagus, Pickled Ginger,  
Sriracha Mayo, Cream Cheese, Chives

*GF contains – eggs, dairy, fish, sulphites, lupin*

## Hosomaki Rolls

6 pieces

### Tuna €10

Fresh Tuna, Nori, Sushi Rice

*GF contains – fish, sulphites, lupin*

### Salmon €9

Fresh Salmon, Nori, Sushi Rice

*GF contains – fish, sulphites, lupin*

### Crab €8.5

Crab, Nori, Sushi Rice, Cream Cheese

*GF contains – dairy, crustaceans, traces of fish, sulphites, lupin*

### Avocado €7

Avocado, Nori, Sushi Rice, Cream Cheese

*GF contains – dairy, traces of fish, sulphites, lupin*

## Nigiri

3 pieces

### Salmon €9

Finely Sliced Salmon, Sushi Rice, Wasabi

*GF contains – fish, sulphites, lupin*

### Tuna €12

Fresh Tuna, Sushi Rice, Wasabi

*GF contains – fish, sulphites, lupin*

### Local Prawn €18

Local Scarlet Prawn, Sushi Rice, Wasabi

*GF contains – crustaceans, sulphites, lupin*

### Seabass €11

Fresh Seabass, Sushi Rice, Wasabi

*GF contains – fish, sulphites, lupin*

*all sushi and sashimi are served with traditional accompaniments including soy sauce, wasabi, and pickled ginger*

## Robata Grill Blades

### Lamb €19

Mint And Coriander Rub, Chimichurri Sauce  
*GF contains - sulphites*

### Texas Home-Made Sausages €14.5

Beef, Pork, BBQ Seasoning, Volcano Mayo  
*GF contains – eggs, dairy, soy, mustard, celery*

### Chicken Thighs €16

Yuzu And Lemon Grass Marinate, Peanut Butter Sauce  
*GF contains – peanuts, dairy*

### Prawns €22

Miso and Kaffir Lime Glaze, Exotic Fruit Salsa  
*GF contains – crustaceans, soy*

### Octopus €19

Lemon and Confit Garlic marinate, Green Goddess Sauce  
*GF contains – dairy, molluscs, sulphites*

### Salmon €14

Soy and Sesame marinate, Teriyaki Sauce  
*GF contains – fish, sesame, soy, sulphites*

### Veggie Katsu €9

Baby Corn, Bell Peppers, Pickled Shitake, Soya Butter Yaki Marinade  
*GF, V, VE contains – sesame, soy, sulphites*

## Fish

### Fresh Fish & Shellfish from our daily catch €Market Price

*Cooked to your choice from any of the below methods:*

Casserole cooked, poached in a Cherry Tomato, Basil & Onion Broth,  
Grilled, Seared with Onion, Tomato, Garlic & Parsley

### Lobster Special €13 per 100g

Lemon, Garlic, Paprika, Thyme, Rosemary, Parsley, Butter  
*GF contains – dairy, crustaceans*

### Whole Sea bass €29

Kung-Pao Sauce, Ginger, Bell Peppers, Spring Onion  
*GF contains – fish, sesame, soy, sulphites*

### Grilled Octopus €30

Miso Butter, Tahini, Chickpea, Coriander  
*GF contains – dairy, mollusc*

### Salmon €23

Bang Bang Dressing, Edamame, Sesame Seeds  
*GF contains – dairy, fish, sesame, sulphites*

### Grilled Tiger Prawns €24

Yakitori Marinate, Mango & Passion Fruit Salsa, Jalapenos  
*GF contains – crustaceans, soy, sulphites*

## Meats

### **Brick-Roasted Cockerel €23**

Lemongrass, Red Curry, Coriander, Coconut, Baby Corn

*GF contains – soy, celery*

### **Bone-In Pork Ribs €20**

Char Siu Sauce Marinated Ribs, Sesame Seeds, Pickled Kimchi Cabbage

*GF contains – sesame, soy, sulphites*

### **Lamb outlets €38**

Black Bean Marinate, Masala Green Lentils, Mint Sour Cream

*GF contains – dairy, soy*

### **Argentinian Grain Fed rib-eye €36**

Gochujang Rub, Preserved Lemon, Ginger, Pickled Broccolini

*GF contains – sesame, sulphites*

### **Argentinian Beef Striploin Pacheco €10 per 100grms**

Texas Spice Rub, Torched Baby Gem, Roasted Shallot Gravy

*GF contains – celery*

### **Veal Tomahawk €9.5 per 100grms**

Chimichurri, Red Onion, Mirin, Maitake Mushroom

*GF contains – sulphites, soy*

## **Mibrasa Wood-fired Oven Grills**

### **USDA Rib eye €17.5 per 100grms**

Maldon Salt, House Grown Herbs, Olive Oil

*allergen free*

### **T Bone €11 per 100grms**

Maldon Salt, House Grown Herbs, Olive Oil

*allergen free*

### **Beef Tomahawk Special €10 per 100grms**

Maldon Salt, House Grown Herbs, Olive Oil

*allergen free*

*all Mibrasa grills are served with*

### **New Potatoes**

*Mibrasa Grilled New Potatoes, Thyme, Rosemary*

*GF contains – dairy, soy*

### **Smoked Cauliflower & Kimchi Cabbage**

*Togarashi, Nori*

*GF contains – crustaceans, traces of fish, soy*

## Sauces and Dressings

### **Chimichurri €3**

Oregano, Olive Oil, Parsley, Garlic, Lemon, Chilli  
*GF contains – sulphites*

### **Kung Pao Sauce €3**

Soy, Hoisin, Oyster Sauce, Rice Vinegar,  
Dry Sherry, Honey, Chilli, Sesame Oil  
*GF contains – sesame, soy, sulphites,*

### **Coconut & Peanut Butter Sauce €3**

Coconut, Peanut Butter, Sesame Oil  
*GF contains – nuts, sesame, dairy, soy*

## Sides

### **Poutine Mash €5.5**

Onion Gravy, Cheese, Parsley  
*GF, V contains – dairy, celery*

### **Baby Corn and Broccolini €7**

Miso, Sesame, Mirin  
*GF, V, VE contains – sesame, sulphites*

### **Smoked Cauliflower & Kimchi Cabbage €5**

Togarashi, Nori  
*GF, V, VE contains – sesame, sulphites, traces of fish, soy*

### **New Potatoes €4.5**

Mibrasa Grilled New Potatoes, Thyme, Rosemary  
*GF, V, VE - allergen free*

### **Chopped salad €4**

Lettuce, Tomatoes, Onions, Cucumber, Mayo, Chives  
*GF, V contains – eggs, soy, sulphites*

### **Sweet Potato Sticks €4.5**

Smoked Paprika and Garlic Dust, Lemon Sour Cream  
*V contains – dairy [traces of gluten]*

### **Skin on Fries €3.5**

BBQ seasoning  
*V contains – celery, mustard [traces of gluten]*