

House Bites

Sticky Wings €11

Lemon Chicken Wings, Spring Onion, Fresh Coriander
allergen free

Brisket Doughnut €13

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

Pork Belly €13

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

Chili Beef Bash Taco €10

Beef Ragout, Chili Peppers, Red Kidney Beans, Spring Onions, Coriander,
Pico Di Gallo, Chesse Sauce, Mexican Cheese, Chives
GF contains – dairy, sulphites, celery

Sizzlin' Surf & Salsa Taco €12

Tail-on Prawns, Spicy Siracha Sauce, Avocado, Pineapple & Tomato Salsa,
Spring Onions, Coriander, Chives, Jalapeños
GF contains – eggs, sulphites, crustaceans, celery

Prawn €18

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

Sea bass €16

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

Starters

Lamb €19

Mint And Coriander Rub,
Chimichurri Sauce
GF contains - sulphites

Texas Home-Made Sausages €17

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

Chicken Thighs €16

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

Lumi Tagliatelle €18

Flat Pasta, 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 Pasta, Fresh Crayfish, Garlic, Preserved Lemon, Cream
contains – dairy, crustaceans, fish, gluten, celery, lupin

Chicken Riggies €14

Rigatoni Pasta, Bell Peppers, Chicken, Chilli Cream, Tomato Sauce
contains – dairy, gluten, sulphites, lupin

Golden State Wild Rice Bowl €15

Wild Rice, Sweet Potato, Forest Mushrooms, Spring Onion, Sweet
Corn, Dried Cranberries
GF, V, VE allergen free

All Pasta And Rice Dishes May Be Served As A Main Course For An Additional €9

Main Courses

Poke Bowls

Salmon Teriyaki €28

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

Crispy Beef €29

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

Chicken €26

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

Beetroot €23

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 €28

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

Fish

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 €24

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

Grilled Tiger Prawns €24

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

Lobster Special €13 per 100g

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

Main Courses

Meats

Brick-Roasted Cockerel €29

Lemongrass, Red Curry, Coriander, Coconut, Baby Corn
GF contains – soy, celery

Bone-In Pork Ribs €22

Char Siu Sauce Marinated Ribs, Sesame Seeds, Pickled Kimchi Cabbage
GF contains – sesame, soy, sulphites

Argentinian Grain Fed Rib eye €36

Gochujang Rub, Preserved Lemon, Ginger, Pickled Broccolini
GF contains – sesame, sulphites

Argentinian Beef Striploin Pacheco €10 per 100g

Texas Spice Rub, Torched Baby Gem, Roasted Shallot Gravy
GF contains – celery

Vegan Flank Steak €29

Baby Carrots, Onion Textures, Wilted Spinach, Peas, Dried Cherry Tomatoes
GF, V, VE contains – soy

• Mibrasa Grilled USDA Rib eye €17.5 per 100g

Maldon Salt, House Grown Herbs, Olive Oil
allergen free

• Mibrasa Grilled T Bone €11 per 100grms

Maldon Salt, House Grown Herbs, Olive Oil
allergen free

• Mibrasa Grilled, Beef Tomahawk Special €10 per 100g

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

&

cauliflower & Kimchi Cabbage

Smoked Cauliflower, Kimchi Cabbage, Togarashi, Nori
GF contains – crustaceans, traces of fish, soy

BURGER BAR

American Burger €23

Angus Smashed Double Patty, American Cheese, Bacon
Jalapenos, Lettuce, Tomatoes, Onions
contains – egg, dairy, gluten, soy, celery, sulphites, mustard

Lumi Burger €22

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 €26

Angus Smashed Double Patty, Red Onion Relish, Cheddar Cheese
Fried Egg, Texas Smoked, Sausage, Honey BBQ sauce
contains – eggs, dairy, gluten, celery, mustard, lupin

Garden Power Burger €17

Sweet Potato, Chickpea and Bean Patty, Smashed Avocado
Rocket Leaves, Tomato Chutney, Vegan Cheese
GF, V, VE contains – sulphites

All Burgers Are Served With Skin On Fries & Coleslaw

Sides

Poutine Mash €5.5

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

Cauliflower & Kimchi Cabbage €5

Smoked Cauliflower, Kimchi
Cabbage, 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

Skin on Fries €3.5

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

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

Sushi

Sashimi & Sushi

Sashimi Assortment €20 per person

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

minimum order for 2, up to a maximum of 4 per platter

Chef selected assortment of Maki Rolls, Hosomaki, and Nigiri

GF contains – crustaceans, fish, sulphites, lupin

Platters Require 30 Minutes Preparation Time

Maki Rolls

8 pieces

California €12

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, crustaceans, fish, gluten,
sulphites*

Prawn €18

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

GF contains – dairy, crustaceans

Gyuniku €15

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

GF contains – soy, celery, gluten, mustard

Green Dragon €9

Papaya, Cucumber, Carrots,
Cream Cheese, Avocado

GF, V contains – dairy

Royal Volcano €15

Salmon, Tuna, Crab, Cucumber, Sesame, Vol-
cano Sauce, Prawn Tempura Crumbs

contains – eggs, crustaceans, fish, sesame, gluten

Hosomaki Rolls

6 pieces

Tuna €10

Fresh Tuna, Nori, Sushi Rice

GF contains – fish, sulphites, lupin

Salmon €10

Fresh Salmon, Nori, Sushi Rice

GF contains – fish, sulphites, lupin

Avocado €9

Avocado, Nori, Sushi Rice, Cream Cheese

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

Nigiri

3 pieces

Salmon €10

Finely Sliced Salmon, Sushi Rice, Wasabi

GF contains – fish, sulphites, lupin

Tuna €13

Fresh Tuna, Sushi Rice, Wasabi

GF contains – fish, sulphites, lupin

Seabass €12

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*

DESSERTS

Banana Foster €7

Fresh Banana, Cinamon, Caramel Sauce,
Whipped White Chocolate Ganache,
Caramelized Hazelnuts, Panna Ice-Cream

GF, V contains – tree nuts, milk

Key Lime Pie €7

Sweet Pastry, Lime Curd, Mango Sauce,
Caramelized Sugar, Lemon Sorbet

V contains – eggs, gluten, dairy [may contain traces of nuts]

Brownie Sundae €7.5

Brownie Cake, Dark Chocolate Mousse, Chocolate Sauce,
Dark Chocolate Rocher, Coffee Ice-Cream

GF, V contains -eggs, tree nuts, dairy

Mississippi Pecan Tart €8

Sweet Pastry, Pecan Tart Mix, Caramel Sauce, Ganache,
Whipped White Chocolate, Salted Caramel Ice-Cream

V contains – tree nuts, gluten, dairy, eggs

Apple Pie €8

Sweet Pastry, Apple Pie Mix, Vanilla Sauce,
Chocolate Ganache, Vanilla Ice-Cream

V contains – gluten, eggs, dairy [may contain traces of nuts]

Carrot and Pineapple Cake €7.5

Carrot Cake, Pineapple Jelly, Honey Sauce,
Cream Cheese Frosting, White Chocolate Cream

V contains – tree nuts, gluten, eggs, dairy

New York Cheesecake €8

Breton, New York Cheesecake Mix,
Madagascar Vanilla, Berry Compote

V contains – gluten, eggs, dairy [may contain traces of nuts]

Blueberry & Pistachio Cake €7.5

Blueberry Vegan Mousse, Pistachio,
Forest Fruit Compote, Strawberry Sauce

GF, V, VE contains -tree nuts, soy