

HOT APPETISERS

CHICKEN LIVER Tender chicken liver sautéed in butter with caramelized onion finished with a rich teriyaki glaze for a bold bold savoury flavour	10.9
GRILLED HALLOUMI Grilled halloumi topped with sweet fig jam (v) (d)	8
SCALLOPS Exquisitely pan-seared scallops, presented atop of a bed of butternut squash purée	12
CALAMARI Fresh, tender squid fried in light breadcrumbs, served with homemade sriracha aioli mayo and lime (g) (d)	9.9
GOAT’S CHEESE Honey Glazed, drizzled with honey, served atop a rich layer of tangy sour cherry jam, beetroot purée and sprinkled with crunchy walnuts (d) (n)	9
DYNAMITE PRAWNS Lightly battered crispy fried prawns coated with our vibrant homemade spicy sauce (g) (d)	12
LUMA TENDERS Fried chicken tenders, coated in our signature sweet chili sauce and served alongside tangy pickles with spring onions and sesame seeds (s) (d) (g)	9
CHICKEN TACOS Shredded chicken served in three soft mini tacos, topped with baby gem lettuce with sriracha mayo (g) (d)	9

COLD APPETISERS

MIXED OLIVES Marinated green and black olives with mix herbs and alveoli (vgf)	5
BURRATA Creamy buffalo cheese, with mango, chilli, coriander salsa and pesto dressing (v)	9
SMASHED BEETROOT Oven roasted fresh beetroot mixed with strained yoghurt, mayonnaise, feta cheese, dill, spring onions and crush walnuts (v) (n)	8
HUMMUS WITH PADRON PEPPERS Chickpea and tahini dip topped with padron peppers (v) (vegan)	7
TUNA TARTARE With sesame oil, soya sauce, tabasco, dijon mustard, capers and shallots (v)	11
SMOKED AUBERGINE With creamy yogurt, garlic and miso (v)	8
LUMA CHEF’S SELECTION Selection of 4 meze dips. A curated assortment of the finest cold appetizers, perfect for sharing and savouring together (v) (g)	21

PASTA & RISOTTOS

SEAFOOD LINGUINE With mixed seafood and cooked with creamy tomato sauce	21
TRUFFLE CHICKEN PASTA Penne pasta enveloped in a velvety truffle sauce, combined with chicken, mushrooms, and a sprinkle of Parmesan cheese	19
PENNE ALL’ARRABBIATA Spicy tomato sauce, garlic, extra virgin olive oil & red chili flakes, finished with fresh basil	14
RISOTTO PORCINI Creamy Arboiro rice with wild porcini mushrooms and Parmigano-Reggiano +ADD Chicken £5	16
RISOTTO AL LEGUMI Creamy Arborio rice with seasonal vegetables, simmered in vegetable stock and finished with a touch of Parmigiano-Reggiano.	16

SALADS

FRESH GRILLED TUNA SALAD Mixed leaves with red onion, cherry tomatoes, and cucumber, topped with perfectly grilled tuna and served with a light, refreshing salad dressing.	18	CHICKEN CAESAR SALAD Fresh baby gem lettuce, crunchy croutons, and grilled chicken breast, tossed in creamy Caesar dressing and finished with shavings of Parmesan cheese.	17
FETA CHEESE SALAD A simple, crisp combination of tomato, peppers, and red onion, topped with feta cheese and dressed in a zesty lemon and olive oil dressing.	15	GOAT’S CHEESE SALAD MIX A vibrant mix of leaves with avocado, beetroot, apricot, and walnuts, topped with warm grilled goat’s cheese and finished with our signature house dressing.	16

SIDES

PADRON PEPPERS	5	TRIPLE COOKED CHIPS	5
TRUFFLE MAC 'N' CHEESE	8	MASHED POTATO	5
WILD TENDERSTEM BROCCOLI	6	TRUFFLE CHEESY CHIPS	7

MAIN CREATIONS

GRILLED LAMB MEAT BALLS Juicy ground lamb seasoned with aromatic herbs served with rice and red onion salad	19
DUCK BREAST Glazed with sticky Asain sauce. Accompanied by a smooth butternut squash purée and vibrant wild broccoli	21
GRILLED CHICKEN BREAST Grilled over smoky charcoal. Presented on a layer of thin bread, complemented by rice and grilled tomatoes	21
FILLET OF LAMB Grilled tender fillet of lamb, marinated in a blend of fresh tyme and a mix of herbs served with thin bread, rice and grilled tomatoes	23
ROAST LAMB SHANK Served with creamy mashed potatoes and rich gravy	23
THE MIXED GRILL The best selection of perfectly grilled charcoal meats from; chicken breast, lamb fillet, meat balls and a lamb chop. Placed on a thin bread. Served with a side of rice (g) (d)	27

CHICKEN MILANESE Crispy breaded chicken escalope served alongside spaghetti Milanese for a classic, comforting Italian-inspired dish.	23
LAMB SARMA BEYTI House-crafted lamb mince, Josper-grilled to perfection and wrapped in soft lavash bread. Served over a rich base of smoked aubergine and garlic yoghurt, finished with a luxurious tomato sauce and accompanied by golden crispy chips.	24
JOSPER LAMB CUTLETS Prepared as an entire rack to retain its natural moisture, presented atop a bed of creamy mashed potatoes and vibrant wild broccoli.	29
CHICKEN BURGER Juicy grilled chicken breast crowned with melted cheese, nestled inside a fluffy brioche bun. Accompanied by fresh tomato, tangy pickle, crunchy lettuce, and a touch of sriracha mayo for a spicy kick. Served with triple-cooked chips.	18
LUMA BURGER (s) Our signature steak burger is adorned with melted cheese, caramelised onions, fresh tomatoes, and crisp lettuce, all brought together with a hint of sriracha mayo. Encased in a soft brioche bun, it’s paired with triple-cooked chips and a sesame-touched pickle on the side	19
TRUFFLE BURGER Our signature steak burger is adorned with creamy truffle sauce, parmesan cheese, crispy shallots, crisp lettuce, and a beef tomato. Encased in a soft brioche bun, it’s paired with triple-cooked chips	19

FROM JOSPER OVEN

Our skilled chefs have honed their expertise in the Josper artistry, ensuring our steaks are among the most succulent and flavorful in the world and beyond. Our Josper grill, an enclosed wood-fired charcoal marvel, reaches an intense heat of up to 500°C while preserving optimal moisture. Every steak is complemented by a sauce of your selection. Opt for either (1) Rich Red Wine or (2) Zesty Peppercorn.

28 DAY AGED

T-BONE 600G A tender 28-day dry-aged T-bone of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	49
DALLAS STEAK 600G A tender 28-day dry-aged Rib steak of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	49
TOMAHAWK 1.2KG A tender 28-day dry-aged Tomahawk of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	85
RIB EYE STEAK - 350G A tender 28-day dry-aged rib-eye steak, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, mriples-cooked chips	38
SIRLOIN STEAK - 350G A tender 28-day dry-aged sirloin of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	33
FILLET STEAK - 250G A sumptuous 28-day dry-aged beef fillet, our most velvety cut, paired with crisp tenderstem wild broccoli and a side of velvety mashed potatoes	37

FROM the SEA

GRILLED SALMON Served with mashed potatoes, tenderstem broccoli	24
SEA BASS FILLET Served with mashed potatoes, tenderstem broccoli	27
TUNA STEAK Served with mashed potatoes, vegetables and mango chilli salsa	26
LOBSTER THERMIDOR Succulent lobster flambéed in brandy with shallots, mushrooms, and fresh herbs, folded into a creamy white wine sauce and topped with melted mozzarella cheese for a rich, indulgent finish.	59

SUNDAY ROAST

Available Every Sunday at Luma
SERVED FROM 12pm UNTIL 4pm
Choose from Scottish Roast Beef, Chicken and Lamb

12% service charge added to bill

If you have any allergies please let us know