HOT APPETISERS

CHICKEN LIVER 10.9
Tender chicken liver sautéed in butter with caramelized onion finished with a rich teriyaki glaze for a bold bold savoury flavour

GRILLED HALLOUMI 8
Grilled halloumi topped with sweet fig jam (v) (d)

SCALLOPS 12
Exquisitely pan-seared scallops, presented atop of a bed of butternut squash purée

CALAMARI 9.9
Fresh, tender squid fried in light breadcrumbs, served with homemade sriracha aioli mayo and lime (g) (d)

GOAT'S CHEESE 9
Honey Glazed, drizzled with honey, served atop a rich layer of tangy sour cherry jam, beetroot purée and sprinkled with crunchy walnuts (d) (n)

DYNAMITE PRAWNS 12
Lightly battered crispy fried prawns coated with our vibrant homemade spicy sauce (g) (d)

LUMA TENDERS 9
Fried chicken tenders, coated in our signature sweet chili sauce and served alongside tangy pickles with spring onions and sesame seeds (s) (d) (g)

CHICKEN TACOS 9
Shredded chicken served in three soft mini tacos, topped with baby gem lettuce with sriracha mayo (g) (d)

COLD APPETISERS

MIXED OLIVES 5
Marinated green and black olives with mixed herbs and aioli (vgf)

BURRATA 9
Creamy buffalo cheese, with mango, chilli, coriander salsa and pesto dressing (v)

SMASHED BEETROOT 8
Oven roasted fresh beetroot mixed with strained yoghurt, mayonnaise, feta cheese, dill, spring onions and crush walnuts (v) (n)

HUMMUS WITH PADRON PEPPERS 7
Chickpea and tahini dip topped with padron peppers (v) (vegan)

TUNA TARTARE 11
With sesame oil, soya sauce, tabasco, dijon mustard, capers and shallots (v)

SMOKED AUBERGINE 8
With creamy yogurt, garlic and miso (v)

LUMA CHEF'S SELECTION 21
Selection of 4 meze dips. A curated assortment of the finest cold appetizers, perfect for sharing and savouring together (v) (g)

PASTA & RISOTTOS

SEAFOOD LINGUINE 21
With mixed seafood and cooked with creamy tomato sauce

TRUFFLE CHICKEN PASTA 19
Penne pasta enveloped in a velvety truffle sauce, combined with chicken, mushrooms, and a sprinkle of Parmesan cheese

PENNE ALL'ARRABBIATA 14
Spicy tomato sauce, garlic, extra virgin olive oil & red chili flakes, finished with fresh basil

RISOTTO PORCINI 16
Creamy Arboiro rice with wild porcini mushrooms and Parmigano-Reggiano
+ADD Chicken £5

RISOTTO AL LEGUMI 16
Creamy Arborio rice with seasonal vegetables, simmered in vegetable stock and finished with a touch of Parmigiano-Reggiano.

SALADS

FRESH GRILLED TUNA SALAD 18
Mixed leaves with red onion, cherry tomatoes, and cucumber, topped with perfectly grilled tuna and served with a light, refreshing salad dressing.

FETA CHEESE SALAD 15
A simple, crisp combination of tomato, peppers, and red onion, topped with feta cheese and dressed in a zesty lemon and olive oil dressing.

CHICKEN CAESAR SALAD 17
Fresh baby gem lettuce, crunchy croutons, and grilled chicken breast, tossed in creamy Caesar dressing and finished with shavings of Parmesan cheese.

GOAT'S CHEESE SALAD MIX 16
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.

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 19
Juicy ground lamb seasoned with aromatic herbs served with rice and red onion salad

DUCK BREAST 21
Glazed with sticky Asian sauce. Accompanied by a smooth butternut squash purée and vibrant wild broccoli

GRILLED CHICKEN BREAST 21
Grilled over smoky charcoal. Presented on a layer of thin bread, complemented by rice and grilled tomatoes

FILLET OF LAMB 23
Grilled tender fillet of lamb, marinated in a blend of fresh thyme and a mix of herbs served with thin bread, rice and grilled tomatoes

ROAST LAMB SHANK 23
Served with creamy mashed potatoes and rich gravy

THE MIXED GRILL 27
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)

FROM the SEA

GRILLED SALMON 24
Served with mashed potatoes, tenderstem broccoli

SEA BASS FILLET 27
Served with mashed potatoes, tenderstem broccoli

TUNA STEAK 26
Served with mashed potatoes, vegetables and mango chilli salsa

LOBSTER THERMIDOR 59
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.

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

CHICKEN MILANESE 23
Crispy breaded chicken escalope served alongside spaghetti Milanese for a classic, comforting Italian-inspired dish.

LAMB SARMA BEYTI 24
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.

JOSPER LAMB CUTLETS 29
Prepared as an entire rack to retain its natural moisture, presented atop a bed of creamy mashed potatoes and vibrant wild broccoli.

CHICKEN BURGER 18
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.

LUMA BURGER (s) 19
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

TRUFFLE BURGER 19
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

12% service charge added to bill

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.

All Sauce 2.2
Red Wine Jus, Peppercorn Sauce

28 DAY AGED

T-BONE 600G 49
A tender 28-day dry-aged T-bone of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli

DALLAS STEAK 600G 49
A tender 28-day dry-aged Rib steak of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli

TOMAHAWK 1.2KG 85
A tender 28-day dry-aged Tomahawk of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli

RIB EYE STEAK - 350G 38
A tender 28-day dry-aged rib-eye steak, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli

SIRLOIN STEAK - 350G 33
A tender 28-day dry-aged sirloin of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli

FILLET STEAK - 250G 37
A sumptuous 28-day dry-aged beef fillet, our most velvety cut, paired with crisp tenderstem wild broccoli

If you have any allergies please let us know