



SOUPS & SALADS

Lumi's House Wonton Soup 7

Savory filled shrimp and pork dumplings in a light broth

Lump Crab and Asparagus Soup 7.5

White asparagus and lump crabmeat with a silky light broth

Roasted Poblano Pepper & Chicken Soup 6

Feijoada 8

Black beans simmered with pork, served with jasmine rice and collard greens

Shrimp & Chicken Lotus Salad 13

A crispy blend of lotus root, jicama, carrots, shredded chicken and fresh shrimp drizzled with our zesty Asian dressing.

Chinese Chicken Salad 11.5

Crispy blend of iceberg lettuce, mandarin oranges, cucumbers, tomatoes, green onions and topped with crispy wonton strips and our soy sesame vinaigrette.

Sal Picão Tower 9

Tasty chicken, sautéed red and green bell peppers piled high and dressed in a creamy aioli dressing.

LUMI DUMPLINGS

Our version of a delightful filled Asian favorite. Hand-made with your choice of our savory fillings and steamed or pan fried to perfection.

Classic Pork and Chives Dumplings 6.5

Served with Lumi's House sauce

Chinese 5 Spice Duck & Leek Dumplings 7.5

Served with spicy plum sauce

Shrimp, Cilantro & Jicama Dumplings 7.5

Served with sweet & sour sauce

Thai Panang Curry Chicken Dumplings 7

Served with our coconut-curry sauce

LUMI EMPANADAS

Influenced by delicious Brazil food culture the empanada is mouth watering and won't disappoint. Our family recipe is made with a light dough wrapped with your choice of our savory fillings and deep fried to golden perfection.

Spinach, Mozzarella & Portabello Empanadas 6.5

Served with cilantro cream sauce

Chicken Empanadas 6.5

Served with ancho cream sauce

Fiesta Shrimp & Crab Empanadas 8.5

Served with cilantro cream sauce

Hearty Beef & Yukon Potato Empanadas 6.5

Served with ancho cream sauce



ENTREES

Full portions of our house specialties

Picanha Steak 20

Grilled in traditional Brazilian style over opened flame, seared to perfection and served with garlic spinach and portabello fries

Rack of Lamb 25

Grilled in traditional Brazilian style over opened flame, seared to perfection and served with caprese salad

Thai Blue Crab Fried Rice 16

Lightly battered soft shell crab served over savory blue crab fried rice

TAPAS STYLE ENTREES

Enjoy small plates of our specialties for yourself or order a bunch to share with others.

Ahi Tuna Nachos 8

Fresh ahi tuna delicately tossed with green onions, cilantro, and jalapeños in a delicate but spicy Sriracha & wasabi aioli

Chinese BBQ Ribs 8

Tender baby back ribs slowly basted in our secret hoisin-honey sauce and accompanied with our mango salsa – lip smackin' good!

Spicy Sriracha Buffalo Wings 7

These wings are a delicious twist to an old favorite.

Cilantro & Jalapeño Shrimp Roll 8.5

A crowd favorite, fried golden and served with our sweet and spicy cilantro sauce.

Fresh Vietnamese Summer Rolls 7

A salad you can eat with your hands – grilled pork, cucumbers, romaine lettuce wrapped in rice paper and accompanied with hoisin-peanut sauce

Blue Crab & Cream Cheese Wonton 7.5

Served with sweet chili sauce

Ba Noi Egg Rolls 7

Grandma's recipe – pork and shrimp rolled in a flaky & crispy wrapper

SIDES

Edamame, Lightly Salted 4

Edamame, Saucy 5

Stir fried with garlic and a yummy brown sauce

Portabello Fries with Duo Dipping Sauce 8

Thick wedges of hand cut portabello mushrooms

Garden Fresh Sautéed Spinach with Garlic 6

Light and heart healthy dish

DESSERTS

Green Tea Crème Brûlée 5

White Chocolate Crème Brûlée 5

Mango Mousse 4

Fried Banana Ice Cream Sundae 5

Green Tea Ice Cream 3

Chocolate Empanada with Ice Cream 5

DRINKS

Soft Drinks 2

Coke, Diet Coke, Sprite, Dr. Pepper

Iced Tea 2

Iced Green Tea 2.5

Hot Chrysanthemum Flower Tea 6

Smart Water 3

Vietnamese Drip Coffee 4

Served Hot or Cold with Cafe Du Monde beans and condensed milk

Guarana Soda 3

San Pellegrino Sparkling Mineral Water 4

18% GRATUITY WILL BE ADDED TO ALL PARTIES OVER 6 OR MORE

