
SPREADS

- FAVA BEAN HUMMUS** _ 10€
lemon confit, thyme, olive oil
- WHIPPED RICOTTA** _ 10€
smoked maple syrup, black pepper
- SPINACH YOGURT** _ 13€
wheat berry, urfa pepper, spinach
- CHARRED PEPPER & WALNUT** _ 14€
pomegranate, aleppo pepper

SMALL PLATES

- SEAFOOD PLATEAU** _ 55€
oysters, carabineros prawn, crab, lobster
- 6 OYSTERS** _ 14€
cocktail sauce, mignonette
- CRAB TOAST** _ 18€
vadouvan aioli, pink peppercorn, crispy shallot
- OCTOPUS CATALANA** _ 18€
tomato, pickled red onion, kalamata olive
- ANCHOVY** _ 15€
cultured butter, grilled sourdough
- IMPEPATA DI COZZE** _ 14€
local mussels, garlic, white wine, black pepper, sour- dough crouton
- FRITTO MISTO** _ 18€
calamari, shrimp, zucchini, eggplant, meyer lemon

SALADS

- GREEN MIX LEAF** _ 7€
lemon vinaigrette
- TOMATO SALAD** _ 9€
herbs, red onion, cucumber, olive
- BURRATA** _ 13€
smoked eggplant puree, chery tomato, arugula & balsamic reduction

VEGETABLES

- BRAISED ARTICHOKEs** _ 13€
mint, taralli crumble, lemon
- GRILLED TOMINO** _ 12€
orange blossom preserve, burnt rosemary
- GREEN BEANS** _ 9€
parmigiano fondue
- BROCCOLINI** _ 11€
garlic, chilli flakes , olive oil
- ROSEMARY FRIES** _ 10€
fried rosemary, truffle oil seasoning
- SAUTÉD LEMON POTATOES** _ 8€

PINSAS

- MARGHERITA** _ 14€
tomato, basil, fresh mozzarella
- MORTADELLA** _ 18€
burrata di Andria, bronte pistachio
- MUSHROOM** _ 23€
porcini, shaved black truffle, fontina
- SPICY 'NDUJA** _ 22€
smoked mozzarella, tomato
- VEGETABLE** _ 16€
grilled seasonal vegetables

SANDWICHES

- MORTADELLA** _ 13€
eggplant, arugula, hojiblanca olive oil, stracciatella
- GRILLED ZUCCHINI** _ 10€
caramelized onion, mint salsa verde, caper aioli
- BARLUME BURGER** _ 20€
bun, red cheddar cheese, tomato, red onion, chipotle mayo
- SEASONAL CRISPY FISH** _ 18€
bun, aioli, cabbage slaw

MEAT

- PROSCIUTTO DI PARMA** _ 15€
buffalo mozzarella
- WAGYU CARPACCIO** _ 22€
artichoke, shaved parmigiano, preserved truffle
- NONNA EMMA'S POLPETTE** _ 14€
tomato sauce

PASTA

- LINGUINI WITH CLAMS** _ 19€
clams, bottarga, lemon zest, hojiblanca olive oil
- GNOCCHETTI** _ 23€
mussels, calamari, prawns, seabass, clams
- BUSIATE** _ 19€
duck ragu, orange zest, parmigiano
- CALAMARATA** _ 16€
eggplant, tomato, basil, ricotta salata
- PACCHERI** _ 18€
fresh tuna, kalamata olive, caperberry, cherry tomato

MAINS

- ROASTED CHICKEN** _ 20€
romesco, hojiblanca olive oil
- DRY-AGED RIBEYE** _ 33€
porcini rub, roasted garlic, rosemary
- MEDITERRANEAN BRANZINO** _ 28€
charred orange, pistachio herb butter
- GRILLED PRAWNS** _ 26€
tarragon vinaigrette

DESSERTS

- TIRAMISSU** _ 10€
- PANNACOTA** _ 9€
pineapple jam with pink peppercorn, mint gel
- SEASONAL FRUIT PLATTER** _ 13€
with ice cream
- ICECREAM SELECTION** _ 14€

KIDS MENU

3 COURSE MENU _ 22€

STARTER

VEGETABLES CRUDITÉ

CREAM OF VEGETABLES

MINI HOMEMADE PINSA BLANCA

MAIN COURSES

PENNE OR SPAGHETTI

Choice between, tomato sauce, butter & parmesan cheese

CHICKEN OR FISH NUGGETS

French fries

PINSA BREAD MINI CHEESEBURGER

Tomato, lettuce, cheese, mayonnaise

STEAMED VEGETABLES

Broccoli, green beans, courgette, extra virgin olive oil

DESSERT

ICE CREAM

Two scoops of our gelato selection

SEASONAL FRUIT PLATTER

SOFT DRINKS

COCA-COLA _ 4€

COCA-COLA ZERO _ 4€

FANTA ORANGE _ 4€

SPRITE _ 4€

FUZE PEACH _ 4€

FUZE LEMON _ 4€

GINGER ALE _ 3€

GINGER BEER _ 4€

BEERS & CIDERS

MORETTI 0,33L _ 7€

SAGRES 0.30L _ 3€

SAGRES 0.50L _ 6€

HEINEKEN 00% _ 6€

BANDIDA POMAR _ 4€

BANDIDA POMAR _ 6€

BOHEMIA _ 6€

BOHEMIA _ 9€

WATER

NON SPARKLING _ 4,5€

AQUA PANNA _ 7€

SPARKLING _ 4,5€

SAN PELLEGRINO _ 8€

CASTELO _ 4€

CASTELO FINNA _ 4€

FEVER TREE INDIAN _ 4€

FEVER TREE MED. _ 4€

FEVER TREE LIGHT _ 4€

NATURAL JUICES

PINNAPLE _ 3€

ORANGE _ 5€

APPLE _ 3€

LEMONADE _ 5€

SANGRIA

WHITE _ 30€

ROSÉ _ 30€

RED _ 30€

LAMBRUSCO _ 35€

CHAMPAGNE _ 80€

CAFETERIA

ESPRESSO _ 2,5€

CAPPUCCINO _ 4€

FLAT WHITE _ 4€

AMERICANO _ 3,5€

TEAS

BLACK _ 4€

GREEN _ 4€

CHAMOMILE _ 4€

FRESH MINT TEA _ 5€

ROOIBOS _ 4€

BARLUME

VALE DO LOBO

Prices in Euros, VAT included · No service charge or gratuity is included · Recommended gratuity for quality service is 10% · Allergen information is available for consultation.

If you have any allergies or intolerances, please let a member of staff know in advance. · No dish or drink will be invoiced if it has not been requested, including couvert.