

Oyster Bar

East Coast Oysters ☒

Ginger-Lime Mignonette, Cucumber
Jalapeno Salsa, Wasabi-Infused Tobiko

22 Half / 39 Full

Baked Truffle Oysters

Spinach Garlic Reduction, Chili, Truffle Butter Breadcrumbs

23 Half / 40 Full

Flatbreads to Share

Margherita

Tomato Sauce, Fior di Latte, Basil, Olive Oil

16

Mushroom

Sauteed Cremini, Hen of the Woods, Fior di Latte, Chives

18

Prosciutto

Prosciutto, Fior Di Latte, Arugula, Tomatoes, Garlic, Onion, Basil, Olive Oil

22

Appetizers

Warm Olives

Pomegranate Labneh, Sundried Tomato Pesto, Sourdough

9

Polenta Fries ☒

Fried Polenta Sticks, Calabrian Chili Aioli, Parmesan, Pea Shoot

12

Brussel Sprouts 🌱 ☒

Sweet Jalapeno Sauce, Pomegranate Labneh,
Chilis, Toasted Walnuts

12

Fish Tacos

Deep-Fried Cod, Ginger-Soy Coleslaw,
Pico De Gallo, Jalapeno Crema, Cilantro, Lime

19

L.F.C.

Fried Chicken, House-Made Sweet + Spicy Gochujang Sauce,
Sesame Seeds, Scallions

16

Moroccan Octopus ☒

Roasted Fingerlings, Pomegranate Citrus Labneh,
Sundried Tomato Salsa Verde

23

Burrata & Prosciutto

Heirloom Tomatoes, Basil, Arugula, Fig Preserve,
Sourdough Crostini

23

Charcuterie Board - Serves 2

Cured Meats, Assorted Cheeses, House Giardiniera,
Fig Preserve, Marinated Olives, Sourdough Crostini

29

Salads

Add Goat Cheese 3 / Add Smoked Tempeh 8 / Add 4oz Blackened Chicken Breast 10 /
Add 5 Wild Argentinian Shrimp 12 / Add 4oz Salmon Fillet 14

Lume Salad 🌱 ☒

Frisée, Radicchio, Arugula, Carrot, Cucumber, Heirloom
Tomatoes, Taro Root Chip, Walnut Plum Dressing

16

Baby Gem 🌱

Chef's Famous Caesar Dressing, Sourdough
Croutons, Double-Smoked Bacon, Parmesan

17

Harvest Hummus Bowl

Kale, Meyer Lemon Quinoa, Roasted Sweet Potato,
Beet Hummus, Spiced Chickpeas, Avocado, Radish,
Carrot, Walnut Plum Dressing

18

Beet Salad 🌱 ☒

Gold + Red Beets, Frisée, Radicchio, Arugula, Crumbled
Goat Cheese, Toasted Walnuts, White Balsamic Vinaigrette

18

🌱 Vegan 🌾 Gluten Free 🌱 Vegan Optional Upon Request

Proudly Presented by Executive Chef, Alexander Abate.
For events and other inquiries, email hello@lumetoronto.ca
Gratuuity will be added to parties of 6 or more.

Lume
KITCHEN + LOUNGE

Handhelds

All Served With Crispy French Fries or House Salad

Cubano

Pork Belly, Smoked Ham, Swiss Cheese, House Pickles,
Chili Lime Aioli, Ciabatta Bun

19

The Lume Burger

Fresh 6oz Patty, Gruyere, Lettuce, Crisp Leeks, Truffle Aioli,
House Pickles, Butter Bun

20

Spicy Chicken Sandwich

Deep Fried Chicken, House Hot Sauce, Dijon Mayo,
Ginger-Soy Coleslaw, Ciabatta Bun

18

Portobello Avocado

Grilled Portobello Mushroom, Smoked Tempeh, Avocado,
Vine Ripe Tomatoes, House Pickles, Spinach, Sundried
Tomatoe Salsa Verde, Red Fife Wheat Bun

18

Pastas

Penne a La Vodka

Pancetta, Garlic, Shallots, Tomato Sauce, Crème, White Wine

21

Shrimp Linguine

Argentinian Shrimp, Tomatoes, Chilies, Lemon, Olive Oil, Arugula, Parmesan

24

Sacchetti

Fresh Truffle Ricotta Stuffed Pasta, Leeks, Hen of the Woods, Parmesan

29

Pappardelle

Fresh Pasta, Braised Short Rib Ragù, Juniper Gremolata, Parmesan

29

Mains

Add Goat Cheese 3 / Add Smoked Tempeh 8 / Add 4oz Blackened Chicken Breast 10 /
Add 5 Wild Argentinian Shrimp 12 / Add 4oz Salmon Fillet 14

Cauliflower Steak

Cauliflower Mash, Broccolini, Pomegranate Labneh, Salsa Verde

24

Atlantic Salmon

7oz Pan Seared Atlantic Salmon, Roasted Squash
Purée, Broccolini, Blood Orange Beurre Blanc

34

Basil Lemon Branzino

Roasted Squash Puree, Caper Relish, Basil Lemon Foam

36

Roasted Half Chicken

Broccolini, Sundried Tomato Salsa Verde

29

Slow Braised Lamb Shank

Cauliflower Mash, Broccolini, Lamb Jus

36

Bone-in New York

14oz Certified Angus Beef Striploin, Broccolini, Truffle Butter

58

Sides

Truffle Fries Truffle Oil, Parmesan, Parsley

10

Grilled Broccolini Truffle Oil, Parmesan

10

Wild Forrest Mushrooms Chardonnay White Wine, Herbs

7

Roasted Fingerling Potatoes Rosemary, Sea Salt

7

Brussel Sprouts Sweet Jalapeno Sauce, Spiced Walnuts

9

Kids Menu

Chicken Fingers + Fries

9

Cheese Burger + Fries

9

Penne Pasta Choice of Pomodoro, Butter, Rosé, or Alfredo Sauce

9

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