

The image features a white background with the word "LUUM" in a bold, dark red serif font. The text is centered and surrounded by four decorative borders. The top-left border shows a colorful, abstract pattern with red, orange, and blue. The top-right border features a similar abstract pattern with red, orange, and blue. The bottom-left border displays a circular design with a green center, yellow and orange segments, and a purple background. The bottom-right border shows a colorful, abstract pattern with red, orange, and blue.

LUUM




Please scan to view the menu online



19 MOTCOMB STREET,
LONDON SW1X 8LB

@LUUM.LONDON



LUUM honours the flavours and flair of Mexico through
the region's vibrant fruits and aromatic spices.

We offer a unique, curated list of agave and
sugarcane-based spirits, all served in beautifully
bespoke glassware and earthenware.





LUUM MEZCAL

PRIVATE BOTTLING

This limited release brings to life the characters of our “Above the Ground” signature cocktails list.

Available as a set of 3 bottles

TOBALA

SAN BALTHAZAR CHICHICAPAM

Hailing from San Baltazar Chichicapam in the central valleys of Oaxaca, we’re delighted to visit the family palenque of Maestro Fortunato Hernandez and honoured to showcase another of their consistently crowd-pleasing mezcals here at LUUM.

This 100% Tobalá (A. Potatorium) production has been proofed with a relatively wide cut into both the puntas and colas of distillation, resulting in a correspondingly rich profile.

50_{ML}

24

In collaboration with



All prices include VAT at the current rate.
An optional 15% service charge will be added to your bill.





Signature Cocktails

Above the Ground

Above The Ground celebrates light spirits, vibrant and zesty flavours, and fruits that grow across the land.

SUNSET BLISS

18

Enemigo Blanco Tequila, Hibiscus & Grapefruit
Franklin & Sons Pineapple & Almond Soda

PUERTO VALLARTA

18

Leblon Cachaça, Lulo, Mango

PRICKLY FINGERS

17

Código Blanco Tequila, Prickly Pear House Marmalade

MEET ME AT MAPIMÍ

17

El Gobernador Pisco, Yerba Mate & Jalapeño Cordial

EL PASTOR

17

Saffron-Infused Santiago de Cuba 11 Rum
Cointreau, Pistachio Orgeat

MAYAN DREAM

19

Dalmore 12 Sherry Cask, Cola Reduction
Peychaud, Citrus, Umami





LUUM MEZCAL

PRIVATE BOTTLING

This limited release highlights the richer and deeper character of our “Below the Ground” signature cocktails list.

Available as a set of 3 bottles

BIQUIX

SAN JOSE DEL PEÑASCO

In Oaxaca’s Sierra Sur region, within the district of Miahuatlán, lies the small community of San José de Peñasco. Here, Roman Bautista and his family work with native agave to craft small-batch spirits.

This is a pure maguey Cuixe (Agave Karwinskii), the quintessential and original maguey of the region. In keeping with regional style, the agave was cooked underground, milled by a shredder, fermented in wooden tinas, and distilled in a copper alembic.

50ML

22

In collaboration with



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Signature Cocktails

Below the Ground

Below the Ground focuses on aged spirits and bolder, richer, and earthier flavours.

AMETHYST ROOTS

18

Lost Explorer Espadín Mezcal & Tequila
Purple Carrot Shrub & Manzanilla Sherry, Black Pepper

ESCOGÉS SIPPER

17

Glencadam PX Sherry Cask Whisky, Hibiscus Agave
Lillet Blanc, Suze, Orange Bitters

TO LUUM

17

Brugal 1888 Rum, Fernet Branca
Hops & Ginger Reduction, Chinotto Tassoni

PUEBLA MIST

19

Butter-Washed Bladnoch Vinaya Whisky
Espresso, Grand Marnier, Tonka

RIO GRANDE

17

Doorly's 5 Rum, Banana Shrub, Cacao Nibs Soda

CALavera RHAPSODY

17

Teremana Blanco, Horchata Mix, Coconut Milk, Cinnamon



LUUM MEZCAL

PRIVATE BOTTLING

This exquisite Jabali captures the unique refinement of the rare spirits showcased in our "Precious Stones" signature cocktails.

Available as a set of 3 bottles

JABALÍ

SAN LUIS AMATLÁN

Camilo Garcia Gutierrez produces occasional small batches at the family palenque, which is frequented more by his brother-in-law Nicolás, with exceptional results.

With Convallis being famously low-yielding and tricky to work with, the additional Espadín has a balancing effect on the fermentation, creating an extremely well-rounded distillation.

50ML

28

In collaboration with



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Signature Cocktails

Precious Stones

Refined in taste, these cocktails use vintage spirits from the last century, elevating iconic drinks that have come to define today's drinking culture.

OPAL FIRE

44

José Cuervo Blanco "La Rojeña" 1970's, Cointreau 1960's

TURQUOISE

29

Havana Club Silver 1970's, Sugar Cane

AGATE

38

Four Roses 6 Years 1980's, Brown Sugar & Bitters

OBSIDIAN

50

Johnnie Walker Black Label 1960's, Drambuie 1960's





Cócteles Vírgenes

SUNSET BLOSSOM 12
Three Spirits Social Elixir, Hibiscus
Franklin & Sons Grapefruit Soda

GOLDEN EMBER 12
Sipsmith Free Glider, Smoky Ginger, Honey

SUNSHINE TOMMY 12
Almave Non-Alcoholic Blue Agave, Agave Syrup

Cerveza

PACIFICO 7

EMPRESS PALE ALE 8

UNLTD 0% 7

All prices include VAT at the current rate.
An optional 15% service charge will be added to your bill.





Wine by the Glass

CHAMPAGNE

		125ml	750ml
Charles Heidsieck, Réserve	NV	19	115
Rare	2013	49	295
Charles Heidsieck, Réserve Rosé. NV	NV	27	160

BLANC

Côtes du Rhône blanc, Famille Perrin, Rhône	2023	10	55
Chardonnay, EQ, Matetic, San Antonio Valley	2022	14	84
Sancerre, Dominique et Janine Crochet, Loire	2023	16	89

ROSÉ

Miraval, Côtes de Provence	2023	12	69
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ROUGE

La Guerre des Bouchons Rouge, Pays d'Oc	2022	12	77
Malbec, De Sangre, Bodega Luigi Bosca, Uco Valley, Mendoza	2021	14	84
Le Petit Ducru, St Julien, Bordeaux	2021	21	126





Bonitas

A reflection of the spirit and zest of Mexican cuisine,
with a focus on fresh ingredients, bold spices, and
authentic recipes.

LUUM GUACAMOLE	12
Jalapeño, Pistachios - V / VG	
ELOTE GROQUETAS	15
Caviar, Ancho, Honey - G	
PRAWN TAQUITOS	14
Guajillo, Lemon - G	
WAGYU ANTIGUCHO CHIMICHURRI	28
Yogurt, Chipotle	
TRUFFLE QUESADILLA SWEET ELOTE	16
Black Truffle, Mozzarella - V	
TUNA TOSTADA	15
Blue Fin Tuna, Avocado, Red - G	

Postre

CHURROS	13
Salted Caramel, Passion Fruit - G	

VG - VEGAN | V - VEGETARIAN | G - GLUTEN
Certain dishes can be adapted to suit your dietary requirements.
Please scan the QR code for allergen information.
An optional 15% service charge will be added to your bill.

