

LUMA

*A St. Pete Mediterranean Mezze.
Where golden light meets the timeless spirit
and soulful flavors of the Mediterranean
warmed by the St. Petersburg sun.*

MEZZE TEAR + SHARE

TEAR • 4

Pita sundried tomato oil, oregano

Housemade Lavash fennel pollen

Market Crudite radish, baby carrots, little gem lettuce

Grilled Naan garlic oil, za'atar

SHARE

Smoky Baba baba ganoush, sumac, pomegranate relish 8

Seriously Good Garlic Hummus crispy chickpeas, urfa pepper 8

Muhammara Sweet Heat Pepper Spread piquillo pepper, marcona almond 9

Cool Cucumber Yogurt greek yogurt, cucumber, fresh herbs, garlic, lemon 9

Golden Whipped Feta roasted beets, pistachio, honey 9

Mezze Board a curated spread of signature dips & seasonal accompaniments, served with warm pita and designed for sharing. 28

FOR THE TABLE

Marinated Olives + Pickles citrus marinated olives + pickles 9

Aegean Lamb Chop mediterranean herbs, tzatziki, black garlic* 26

Gambas al Ajillo florida pink shrimp, garlic 24

Fire Kissed Shishito Pepper blistered pepper, smoked sea salt, lemon 9

Char-Grilled Pulpo grilled octopus, smoked chorizo, crispy potato 23

Golden Cauliflower crispy golden-fried cauliflower, chinese honey mustard glaze 13

Moroccan Spiced Eggplant slow roasted eggplant, chickpea tomato ragu olive relish 13

Crispy Snapper Milanese arugula artichoke salad, grilled lemon, fried capers 24

Gulf Shrimp Bucatini cherry tomato, calabrian chili, basil 26

Rigatoni alla Norma ricotta salata, roasted eggplant, tomato 17

Pappardelle Bolognese slow simmered beef ragu, shaved parmesan 21

Halloumi Esh flaming halloumi cheese, arak, grilled naan 24

GARDEN + GROVE SEASONAL GREENS + VEGGIES

Whipped Burrata delicata squash, pomegranate relish, za'atar 16

Crispy Brussel Sprouts grapefruit, hazelnut, tahini vinaigrette 14

Charred Baby Carrots sunflower seed crunch, coconut labneh 13

Baby Gem Caesar everything bagel croutons, pecorino* 16

Watermelon + Feta arugula, aleppo pepper, citrus vinaigrette 17

CRUDO CITRUS + THE SEA

Florida Gulf Ceviche serrano pepper, passion fruit, sesame* 21

Black Grouper Tiradito coconut, lime, sweet potato* 24

FEAST MAINS + MORE

Mediterranean Roasted Whole Fish new potatoes, olive + artichoke salad MKT

Mezze Burger local angus burger, brioche bun, roasted red pepper mayo pickled red onion, whipped feta, crispy french fries* 24

Four-Hour Slow-Braised Short Rib Kebab guava barbeque glaze, spiced carrot puree sunflower seed crumble 28

Fire Grilled Chicken chicken thighs, braised leeks, castelvertrano olive preserved lemon, herbs 28

Spiced Salmon Kebab harissa salmon, blistered tomatoes, salmoriglio moroccan couscous* 28

Grilled Butchers Steak salsa verde, charred broccolini, sundried tomato relish* 39

Lamb 'Over Fire' Skewer zhoug, cippolini agrodulce, whipped goat cheese* 29

WINES BY THE GLASS

SPARKLING WINES

Champagne Nicolas Feuillatte Exclusive Brut, Chouilly, France N.V.	21/84
Prosecco Nino Franco Rustica, Valdobbiadene, Italy N.V.	13/52
Cava Rosé 'de nit', Raventós I Blanc, Barcelona, Spain 2020	14/56

WHITE WINES

Albariño Torre Penelas, Pazo Das Bruxas, Rías Baixas, Spain 2024	14/56
Assyrtiko Mylonas, Attiki, Greece, 2024	14/56
Pinot Grigio Kettmeir, Alto Adige, Italy, 2024	13/52
Sauvignon Blanc Chateau Sancerre, Loire Valley, France 2024	20/80
Sauvignon Blanc Groth, Napa Valley, California, USA, 2024	14/50
Chardonnay Domaine Laroche Saint Martin, Chablis, France, 2023	20/80
Chardonnay Stag's Leap Wine, Napa Valley, California, USA 2023	16/64
Riesling Poet's Dream, Columbia Valley, Washington, USA, 2023	14/56
Chenin Blanc Domaine Pichot, Vouvray, Loire Valley, France, 2023	13/52

ROSE WINES

Rosé Entourage, Côtes de Provence, France, 2024	14/56
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RED WINES

Frappato Planeta, Sicily, Italy, 2022	15/60
Pinot Noir Ken Wright Cellars, Willamette Valley, Oregon, USA 2022	16/64
Malbec Gérard Bertrand Heritage An 1152, Cahors, France, 2021	14/56
Sangiovese Brancaia Chianti Classico, Tuscany, Italy 2023	16/64
Tempranillo Pago Del Cielo Celeste Crianza, Ribera Del Duero, Spain 2022	15/60
Cabernet Sauvignon Truchard, Napa Valley, California, USA 2022	20/80

Vintage May Vary

BEERS & SELTZERS

Heineken NA	7
Florida Man Double IPA 9% abv	8
Yuengling Flight Lager 4.2% abv	7
Birra Moretti L'Autentica' Pilsner 6% abv	7
Jai Alai IPA 7.5% abv	8
Beach Blonde Ale 5% abv	7
Miller Lite 4.2% abv	7
3 Daughters Key Lime Apple Cider 5.5% abv	7
Nutrl 4.5% abv	8
Surfside 4.5% abv	8

COCKTAILS

Golden Empress Empress Gin, Moroccan Mint Tea, Lemon, Honey	16
Sunstone Bulleit Bourbon, Date Syrup, Saffron Bitters, Cardamom Bitters Orange Peel	16
Thyme & Tide Prosecco, Aperol, Mastiha, Thyme, Orange	16
Rose Negroni Empress Elderflower Rose Gin, Dry Vermouth, Bitter Bianca	17
Santa Sol Santa Familia Cristalino Tequila, Ancho Reyes, Lime Hibiscus Syrup, Tajín Rim	16
Midnight in Mykonos Banyan Vodka, Paradeco Coffee Mr. Black Coffee Liqueur, Honey, Cardamom	16
Pomegranate Sky Santa Familia Tequila, Grapefruit, Pomegranate, Seltzer Smoked Sea Salt	16
Carajillo Santa Familia Cristalino Tequila, Licor 43, Paradeco Espresso	14
Sundrift Black Market THC (5ml), Strawberry, Lemon, Lavender Syrup Sparkling Water	18

MOCKTAILS

Cucumber Sol muddled cucumber, lemon juice, honey, mint, soda water	14
Blood Orange Fizz orange juice, rosemary, lime juice, soda water	14