Luso

FESTIVE PRIVATE DINING AND EVENTS

Luso

WELCOME TO LUSO

We are inspired by Portugal and the wider Iberian coast and land – their dining culture, respect for the land and sea, and honest approach to cooking. Our menu nods to the familiar and the new, while our hospitality reflects the same spirit of warmth and generosity.

Wild seabass baked in salt, Native Cornish lobster rice prepared head-to-tail, and Iberian ham from Salamanca sliced to order sit alongside olive oil martinis and wines from iconic producers such as Herdade do Cebolal, including bottles aged underwater off the Alentejan coast.

Click here for a 3D tour of the restaurant.

CAPACITIES

First Floor Dining Room Exclusive – 65 seated
First Floor Dining Room Semi-Exclusive – 36 seated
Adega Private Dining Room – 12 seated

FIRST FLOOR DINING ROOM

EXCLUSIVE HIRE

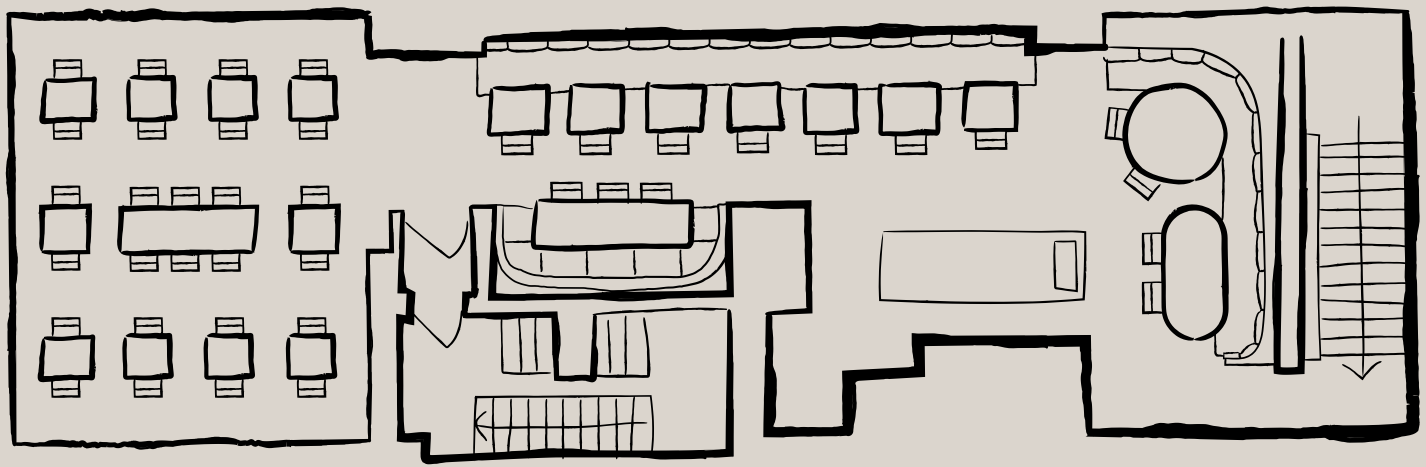
FIRST FLOOR DINING ROOM: EXCLUSIVE HIRE

Our first floor dining room offers a versatile setting for groups of up to 65 guests, well suited to a range of events from festive celebrations to corporate gatherings.

CAPACITY

65 seated

FIRST FLOOR DINING ROOM: EXCLUSIVE HIRE FLOOR PLAN



65 seated

FIRST FLOOR DINING ROOM

SEMI-EXCLUSIVE HIRE

FIRST FLOOR DINING ROOM: SEMI-EXCLUSIVE HIRE

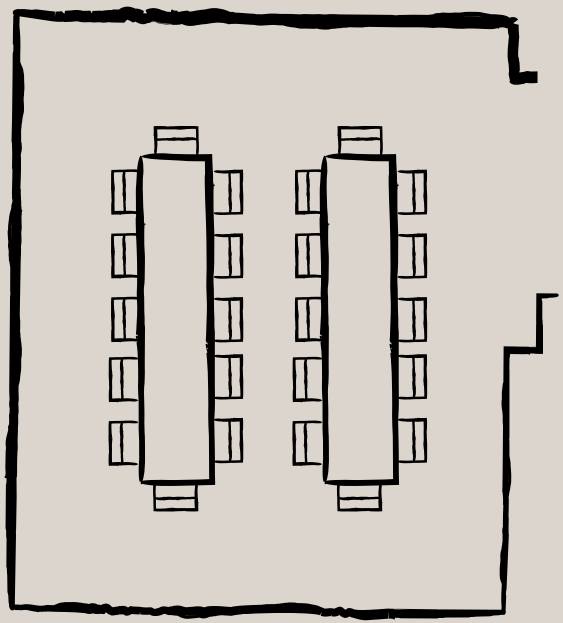
Our upstairs semi-private dining room offers an intimate setting for groups of up to 36 guests.

Decorated with traditional gyotaku prints by a Portuguese artist, the space reflects the restaurant's inspiration from Portugal and the wider Iberian coast.

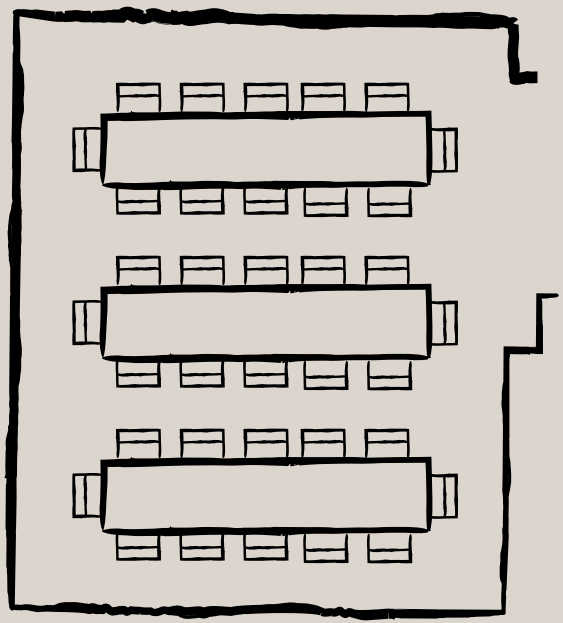
CAPACITY

36 seated

FIRST FLOOR DINING ROOM: SEMI-EXCLUSIVE HIRE FLOOR PLAN



24 seated



36 seated

THE ADEGA

THE ADEGA

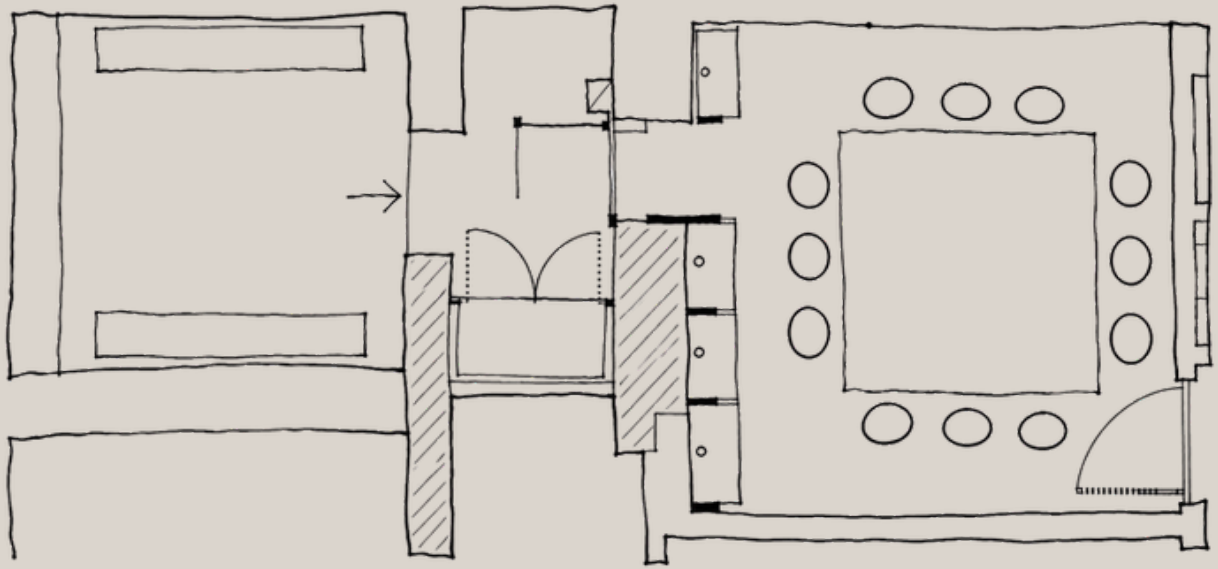
The Adega is the private dining room at Luso, a home-from-home situated on the lower ground floor, overlooking our wine cellar.

An extension of the restaurant in a warm, familial setting, this intimate space hosts up to 12 guests. Guests will dine from an ever-changing, sharing-style menu inspired by the Iberian coast and rural Portugal.

CAPACITY

12 seated

ADEGA FLOOR PLAN



12 seated

FOOD + DRINK

ADEGA

SAMPLE MENUS

Luso

MENU CLÁSSICO

Fish pâté
Portuguese cream cheese v
Sourdough bread, salted butter v

Sautéed squid, lemon butter
Grilled chorizo
Tempura runner beans, paprika mayo v
Grilled courgette, greens, Ibérico cheese v

80

Grilled whole baby chicken, chilli
Butterflied bream, pil pil
Mushroom & leek rice v

Green leaf salad v
Tomato salad v
Fried potatoes v

Almond tart v

V vegetarian. Please speak to your server for vegan options.

Please ask about allergens and inform us of dietary requirements.
A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.

Luso

MENU ESPECIAL

Fish pâté
Ibérico ham
Portuguese cream cheese v
Sourdough bread, salted butter v

Tempura runner beans, paprika mayo v
Short rib wagyu croquettes
Wild prawns, garlic bisque
Clams, white wine, garlic, coriander

125

Bairrada-style suckling pig
Mushroom & leek rice v

Ex-dairy Jersey ribeye
or
Whole seabass baked in salt

Tomato salad v
Fried potatoes v
Green leaf salad v
Grilled red peppers v

Chocolate mousse v
Almond tart v

V vegetarian. Please speak to your server for vegan options.

Please ask about allergens and inform us of dietary requirements.
A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.

Vegetarian and vegan menus are available on request

Beneath the restaurant, our cellar showcases an eclectic collection of wines, from highly regarded producers to emerging winemakers.

Explore indigenous Portuguese varietals by the glass or bottle, alongside rare and cellar-aged wines including Herdade do Cebolal Emerso Branco (£170) and Herdade do Cebolal Emerso Tinto (£160) – both aged underwater off the Alentejan coast.

To accompany the menu, we offer a Classic Wine Pairing (£35) and Signature Wine Pairing (£58). Our bar team can also provide tailored guidance ahead of your event to curate a bespoke wine selection.

CONTACT US

We'd love to hear about your event – get in touch
to arrange a visit or discuss your requirements.

ENQUIRE

30 Charlotte Street, London, W1T 2NG
luso.restaurant | @luso.restaurant

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