

attiko

DUBAI

events 



Events & Private Dining at attiko

Our talented team will assist you in crafting a **tailored experience**, ensuring every detail reflects your unique vision. From intimate gatherings to larger events, we offer **flexible spaces** that can accommodate your needs, including our impressive outdoor terrace with breathtaking panoramic views.

Whether you're seeking an intimate atmosphere or a vibrant, high-energy ambiance, attiko caters to all preferences. With a selection of talented live entertainers, allow us to set the perfect mood, ensuring a **seamless transition from sundowners to a night of revelry**.







Immerse yourself in the stunning panoramic views of Dubai Harbour, The Palm Jumeirah, and Bluewater Island from our 31st-floor location in W Dubai - Mina Seyahi. Whether it's a **corporate gathering, product launch, or a milestone celebration**, attiko provides the perfect backdrop to leave a lasting impression on your guests.

The sleek and sophisticated design of attiko, inspired by an Asian garden, creates a beguiling backdrop for your event.

Semi-private Dining Room

With its chic design and contemporary decor, this intimate space sets the stage for a captivating dining experience, with **floor-to-ceiling windows** providing **breathtaking views of Dubai's skyline** glistening beyond.

Perfect for private dinner celebrations or a small cocktail event, our semi-private dining room is ideally positioned to enjoy the unmistakable energy and atmosphere of attiko nights, while also maintaining **privacy and comfort for your guests.**

 20 seated  30 standing



Indoor Bar & Outdoor Bar

Toast to unforgettable memories in our chic indoor bar or under the stars on our panoramic outdoor terrace bar. Both offering a selection of **stylish high tables and bar stools**.

With unparalleled service and a magnetic ambiance, attiko's indoor and outdoor bar areas promise to create an **exclusive cocktail event** that will leave a lasting impression on your guests.

 40 seated  70 standing

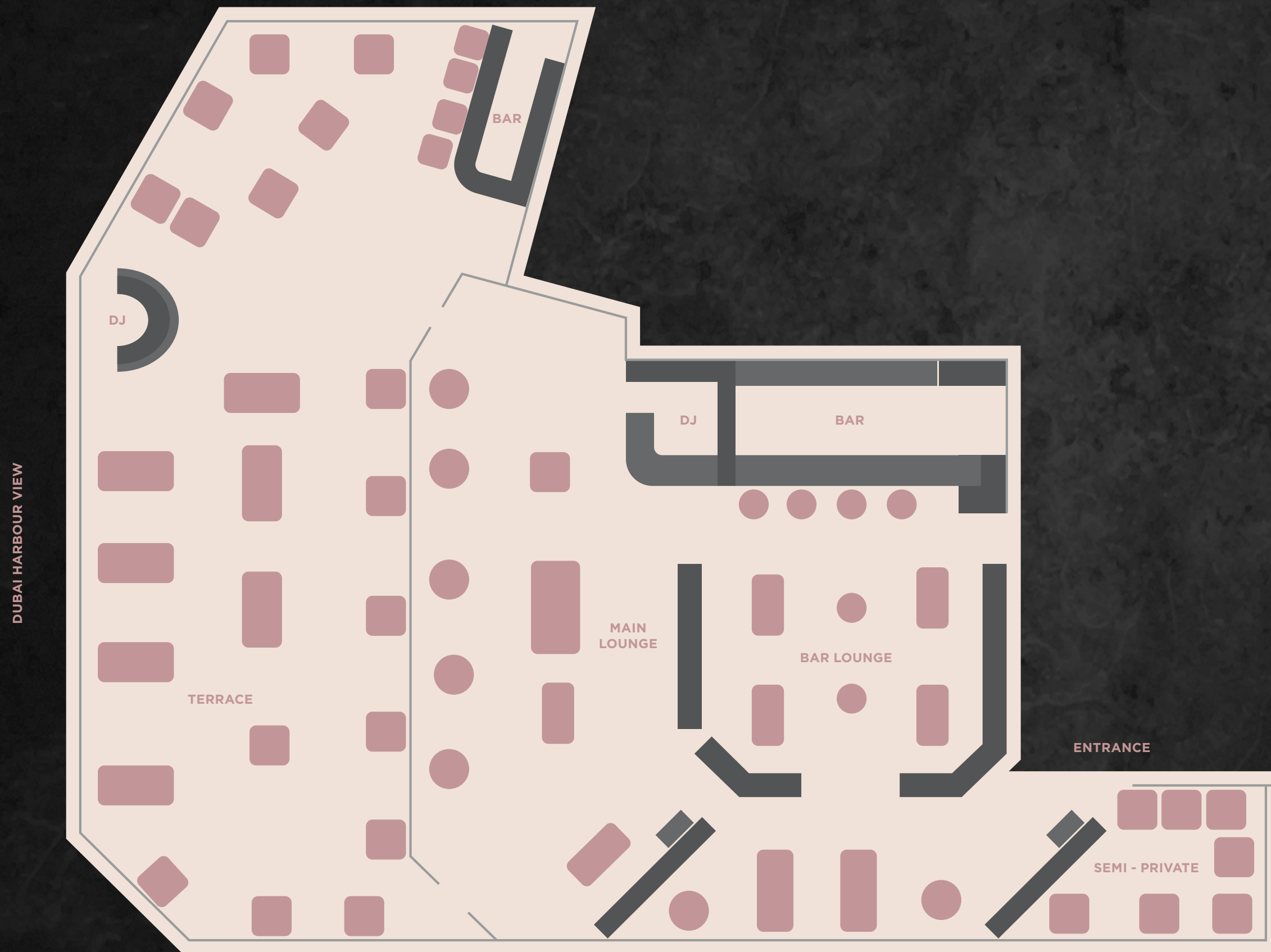


Outdoor Terrace

Experience the **epitome of cool sophistication** at Attiko, where our impressive outdoor terrace sets the stage for extraordinary events. Perched on the 31st floor of W Dubai - Mina Seyahi, this breathtaking open-air space offers **unparalleled panoramic views** of Dubai's iconic skyline, including the picturesque Dubai Harbour, The Palm Jumeirah, and Bluewater Island.

 60 seated  250 standing

Floor Plan



ATTIKO is divided into three main areas: the main indoor area, the terrace, and the semi-private area.

Both the lounge and the terrace have their own bar areas.

Semi-Private Area:

Capacity for 20 pax seated and 30 pax standing.

Terrace:

Capacity of 60 pax seated / 200 pax standing

Main indoor venue:

Capacity of 60 pax seated / 150 pax standing

Indoor bar:

Capacity of 32 pax seated / 60 pax standing

Outdoor bar:

Capacity of 28 pax seating / 60 pax standing

Exclusive Venue Hire

Larger events can be accommodated across the entire venue on request. Our exclusive, **full privatisation** option allows you and your guests to indulge in a captivating experience, where every corner of our stunning venue is yours to enjoy and transform.

Our dedicated events team will work closely with you to curate a bespoke experience, tailored to your unique vision and requirements. **Customized branding opportunities, bespoke entertainment options, and personalized decor elements** allow you to infuse your event with your own distinctive style and leave a lasting impression on your guests.





Dining at attiko

Inspired by the flavors **Japanese and East-Asian cuisine**, and meticulously curated by our talented Head Chef, our menu is a celebration of taste, designed to tantalize even the most discerning palates.

From delectable Asian bites to artfully crafted **signature dishes meant for sharing**, each plate is a symphony of flavors and textures that promises to delight your guests' senses. With a focus on the finest ingredients and traditional infusion methods, our menu showcases the perfect balance of **innovation and tradition**.

Set Menu

UP TO 25 PEOPLE ONLY

Dinner Menu



OPTION A

Sharing Concept
AED325

Starter

EDAMAME ^{V, VG}

yaki seaweed nori, shichimi, salt, lime

ASIAN CAESER SALAD ^{GF, V, VG, D, E}
mizuna, pomegranate, parmesan, lotus root

SALMON CARPACCIO ^{GF}
orange ponzu sauce, truffle, salmon roe

CAULIFLOWER MAKI ^{V, VG}
crispy cauliflower, avocado, cucumber

CRISPY SHRIMP
spicy chili mayo, shichimi

Main

WAGYU GYOZA ^D
wagyu beef, mushroom, sweet soy

YUZU KOSHO BABY CHICKEN
miso, yuzu kosho, garlic

EGGPLANT MISOYAKI
miso glazed eggplant, sesame seeds

Sides

BROCCOLINI & MIX MUSHROOM

Dessert

ATTIKO DESSERT PLATTER ^{D, VG}
dark chocolate cake, yuzu cheesecake,
mix fruit, coconut ice cream

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS
(V) VEGETARIAN (VG) VEGAN (E) EGGS

Dinner Menu



OPTION B

Sharing Concept
AED425

Starter

EDAMAME ^{V, VG}

yaki seaweed nori, shichimi, salt, lime

SALMON SALAD ^{GF, V, D, E}
thai dressing, mango, avocado, cucumber, onion

YELLOWTAIL CARPACCIO ^{GF}
lime, green chili, thai basil, mix cress, pomelo

CALIFORNIA MAKI ^{GF, E}
crab, avocado, cucumber, tobiko

CRISPY SHRIMP
spicy chili mayo, shichimi

Main

WAGYU GYOZA ^D
wagyu beef, mushroom, sweet soy

YUZU KOSHO BABY CHICKEN
miso, yuzu kosho, garlic

CHILEAN SEABASS ^D
miso, beetroot, cauliflower, shichimi

Sides

BROCCOLINI & MIX MUSHROOM

Dessert

ATTIKO DESSERT PLATTER ^{D, VG}
dark chocolate cake, yuzu cheesecake,
mix fruit, coconut ice cream

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS
(V) VEGETARIAN (VG) VEGAN (E) EGGS

Dinner Menu



OPTION C

Sharing Concept
AED525

Starter

EDAMAME ^{V, VG}

yaki seaweed nori, shichimi, salt, lime

SALMON SALAD ^{V, D, E}
thai dressing, mango, avocado, cucumber, onion

BLUEFIN TUNA CARPACCIO
truffle soy, shio konbu, lime, chive

SELECTION OF SUSHI
sashimi, nigiri, maki

CRISPY SHRIMP
spicy chili mayo, shichimi

Main

YUZU BUTTER LOBSTER ^{GF, D}
yuzu kosho butter, chili crumble, lime

WAGYU BEEF STRIPLOIN ^{GF}
sesame, sweet soy, chive

CHILEAN SEABASS ^D
miso, beetroot, cauliflower, shichimi

Sides

BROCCOLINI & MIX MUSHROOM

Dessert

ATTIKO DESSERT PLATTER ^{D, VG}
dark chocolate cake, yuzu cheesecake,
mix fruit, coconut ice cream

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS
(V) VEGETARIAN (VG) VEGAN (E) EGGS

Dinner Menu



OPTION D

Sharing Concept
AED725

Starter

EDAMAME ^{V, VG}

grill seaweed nori, shichinori, salt, lime

BLUEFIN TUNA CARPACCIO
truffle soy, shio konbu, chive

BEEF TATAKI WITH TRUFFLE
truffle ponzu, leek, crispy garlic

SELECTION OF SUSHI
sashimi, nigiri, maki

CRISPY SCALLOP
Hokkaido scallop, yuzu kosho, salmon roe

Main

KING CRAB LEG ^{GF, D}
Alaskan king crab, yuzu butter, lime

WAGYU BEEF STRIPLOIN
sesame, sweet soy, chive

CHILEAN SEABASS ^D
miso, beetroot, cauliflower, shichimi

Sides

BROCCOLINI & MIX MUSHROOM

Dessert

ATTIKO DESSERT PLATTER ^{D, VG}
dark chocolate cake, yuzu cheesecake,
mix fruit, coconut ice cream

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS
(V) VEGETARIAN (VG) VEGAN (E) EGGS

Canapes & Beverage Packages

Canapes Menu



Cold

SALMON CARPACCIO
orange ponzu sauce, truffle, salmon roe

BLUEFIN TUNA CARPACCIO
lime, green chilli, thai basil, mis cress, pomelo

CRISPY RICE & SALMON TARTAR ^{D,GF,E}
tobiko, sushi rice, caviar, avocado, yuzu gel

BEEF TATAKI
truffle ponzu, fresh truffle, leek, crispy garlic

SWEET CORN TACO ^{V,VG}
sweet corn, avocado, yuzu, red onion

Maki

CAULIFLOWER MAKI
crab, avocado, cucumber, tobiko

ABURI SALMON MAKI ^{GF,E}
salmon roe, avocado, lime

CALIFORNIA MAKI
crab, avocado, cucumber, tobiko

SHRIMP TEMPURA MAKI ^E
tempura shrimp, spicy mayo, shichimi

SPICY TUNA MAKI
chopped tuna, spicy sauce, sesame

Hot

MUSHROOM GYOZA ^{V,D}
seasonal mushroom, cauliflower, onion, sweet soy

WAGYU GYOZA
wagyu beef, mushroom, sweet soy

CRISPY SHRIMP ^E
spicy chili mayo, shichimi

CHILEAN SEABASS ^D
white miso, beetroot, cauliflower

YUZU KOSHO BABY CHICKEN
miso yuzu kosho, garlic

EGGPLANT MISO YAKI ^{V, VG}
miso glazed eggplant, sesame seeds

TRUFFLE WAGYU BEEF SLIDER ^D
wagyu beef, crispy mushrooms, truffle aioli

PRAWN & CRAB SPRING ROLL
prawn, crab, den miso, lime

Sweet

DARK CHOCOLATE CAKE ^{GF,V,D}

YUZU CHEESECAKE ^{N,D,E,V}

SELECTION OF MOCHI ICE CREAM ^{GF,N,V,D}

CHOICE OF 6: AED210 | CHOICE OF 8: AED280 | CHOICE OF 10: AED350

Raw Bar

OYSTER
akazu vinagrette

SASHIMI SELECTION
tuna, salmon, yellowtail

NIGIRI SELECTION
tuna, salmon, yellowtail

TUNA TARTAR WITH CAVIAR ^D
yuzu ponzu, caviar, cracker

AED695 PER PERSON (MINIMUM 30 GUESTS)
available at an additional charge upon request

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS (V) VEGETARIAN (VG) VEGAN (E) EGGS

Beverage Packages

Standard Package

HOUSE POURING BEVERAGE
BEER, WINE, SPIRITS

WATER, JUICES & SOFT DRINKS INCLUDED

3 HOURS AED375
4 HOURS AED450

Premium Package

PREMIUM BEVERAGES
BEER, WINE, SPIRITS

WATER, JUICES & SOFT DRINKS INCLUDED

3 HOURS AED475
4 HOURS AED550

Deluxe Package

PREMIUM BEVERAGES
BEER, WINE, SPIRITS
WITH PROSECCO & COCKTAILS

WATER, JUICES & SOFT DRINKS INCLUDED

3 HOURS AED575
4 HOURS AED650

Non-alcoholic Package

SOFT DRINKS
FRESH JUICES
COFFEE
WATER

MOCKTAILS

3 HOURS AED200
4 HOURS AED250

ANY ADDITIONAL HOUR AED75









Contact Us

+971 (0) 43509983

events@theattiko.com

www.theattiko.com

Location

31st Floor, W Dubai - Mina Seyahi

Complimentary valet parking available

 attikodubai

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