



attiko  
DUBAI



brunch <sup>Sky</sup>

# FOOD MENU

## SHARING-STYLE SET MENU

EDAMAME <sup>V, VG</sup>  
shichimi, salt, lime

SALMON SALAD <sup>D, GF</sup>  
thai dressing, mango, avocado, cucumber

BEEF TATAKI <sup>GF</sup>  
truffle ponzu, mix cress

ABURI SALMON <sup>GF, E</sup>  
salmon roe, avocado, lime

AVOCADO & ENOKI <sup>V, VG</sup>  
avocado, furikake, wasabi mayo

GREENBEAN TEMPURA <sup>V, E</sup>  
greenbean, truffle aioli, shichimi

CRISPY SHRIMP <sup>E</sup>  
spicy chilli mayo, shichimi

TRUFFLE WAGYU SLIDERS <sup>D</sup> (2PIECES)  
wagyu beef, crispy mushroom, truffle aioli

YUZU KOSHO BABY CHICKEN <sup>GF</sup>  
miso, yuzu kosho, crispy potato, garlic

MISO CHILEAN SEABASS <sup>D, GF</sup>  
white miso, beetroot, cauliflower

SEASONAL MUSHROOM <sup>D</sup>  
garlic soy butter, chilli crumble

## ATTIKO DESSERT PLATTER

YUZU CHEESE CAKE <sup>D, E</sup>  
yuzu mousse, lotus biscuit

DARK CHOCOLATE CAKE <sup>D, E</sup>

MOCHI ICE CREAM <sup>D</sup>

SEASONAL FRUITS <sup>V, VG</sup>

## SOFT DRINKS

AED 290

## HOUSE BEVERAGE

AED 490

**SPIRITS:** VODKA, GIN, RUM, WHISKY

**WINE:** RED, WHITE & ROSÉ

**BEER**

## SPARKLING & COCKTAILS

AED 590

PROSECCO

SHIMIZU FUZZY  
sparkling wine, peach, passion fruit, mango, ginger syrup

GAYAKI SUN  
vodka, sake, sparkling wine apple, lychee, lavender, rose & orange blossom

APEROL SPRITZ

## CHAMPAGNE & PREMIUM COCKTAILS

AED 790

PERRIER-JOUËT GRAND BRUT

SIGNATURE COCKTAILS

MOON PALOMA <sup>PATRÓN</sup>  
patron tequila, grapefruit juice, agave, Attiko sour elixer, hibiscus & rhubarb soda

SUPPAI URUI <sup>ROKUGIN</sup>  
roku gin, sake, yuzu liqueur, midori, cucumber soda

ATTINI <sup>HAKU VODKA</sup>  
haku vodka, apricot purée, homemade spicy kumquat & charcoaled pineapple cordial