

A rooftop lounge area with modern furniture and a view of a city skyline at sunset. The scene is captured from an elevated perspective, showing a curved balcony with a glass railing. The furniture consists of light-colored sofas and armchairs with wooden frames, arranged around low wooden tables. Potted plants are scattered throughout the space. In the background, a city skyline is visible under a warm, golden sunset sky. The sun is low on the horizon, casting a long, shimmering reflection on the water below. A large Ferris wheel is prominent in the distance. The overall atmosphere is serene and sophisticated.

attiko

EVENTS

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.



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  20 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.

Indoor Bar:  35 seated  50 standing
Outdoor Bar:  25 seated  60 standing



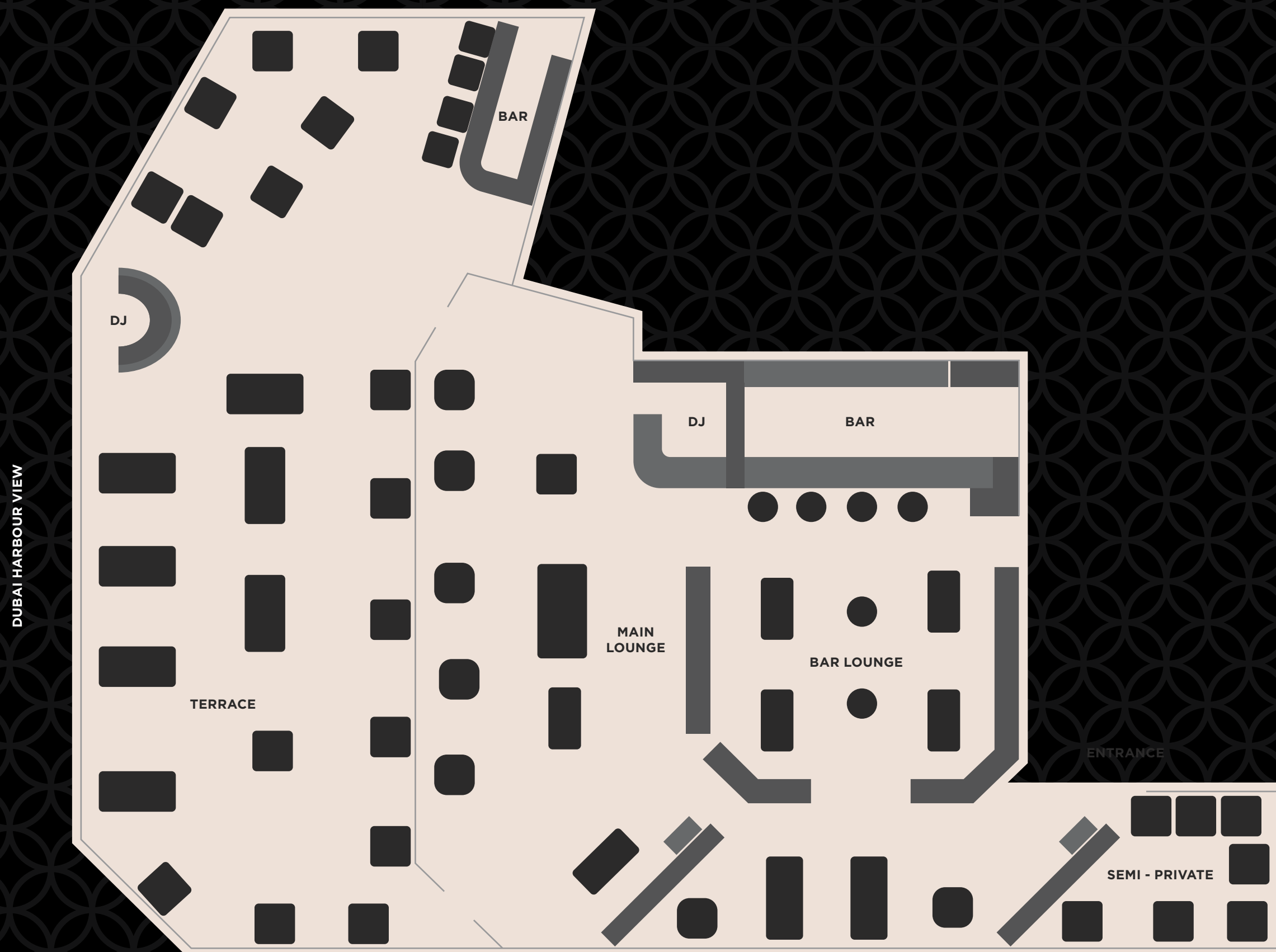
Outdoor Terrace

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.

70 seated 200 standing



Floor Plan



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

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

Semi-Private Area:

Capacity for 20pax seated and 20 pax standing.

Indoor and Outdoor Bar:

Capacity for 35 pax seated and 60 pax standing.

Terrace:

Capacity for 70 pax seated and 200 pax standing.

Main Dining: Capacity for 100 pax seated and 160-200 pax standing.

Full Venue Capacity: 350 pax standing.

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 Menus

UP TO 25 PEOPLE ONLY

DINNER MENU

OPTION A

SHARING CONCEPT

AED325

STARTER

EDAMAME ^{V,VG}
shichimi, salt, lime

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

SALMON CRUDO
orange ponzu sauce, truffle, salmon roe

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

CRISPY SHRIMP ^E
spicy chili mayo, shichimi

MAIN

WAGYU BEEF GYOZA ^D
wagyu beef, mushroom, sweet soy

YUZU KOSHO BABY CHICKEN
miso, yuzu kosho, crispy potato, garlic

EGGPLANT MISOYAKI ^{V, VG}
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}
shichimi, salt, lime

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

YELLOWTAIL OSASHIMI
yuzu truffle, caviar, mix cress

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

CRISPY SHRIMP ^E
spicy chili mayo, shichimi

MAIN

WAGYU BEEF GYOZA ^D
wagyu beef, mushroom, sweet soy

YUZU KOSHO BABY CHICKEN
miso, yuzu kosho, crispy potato, garlic

MISO CHILEAN SEABASS ^D
white miso, beetroot, cauliflower

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}
shichimi, salt, lime

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

BLUEFIN TUNA CARPACCIO
truffle soy, shio konbu, chive

SELECTION OF SUSHI
sashimi, nigiri, maki

CRISPY SHRIMP ^E
spicy chili mayo, shichimi

MAIN

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

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

MISO CHILEAN SEABASS ^D
white miso, beetroot, cauliflower

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}
shichimi, salt, lime

BLUEFIN TUNA CARPACCIO
truffle soy, shio konbu, chive

WAGYU BEEF TATAKI
truffle ponzu, fresh truffle, mix cress

SELECTION OF SUSHI
sashimi, nigiri, maki

CRISPY SCALLOP
hokkaido scallop, yuzu kosho, salmon roe

MAIN

KING CRAB LEG
alaskan king crab, yuzu butter, lime

WAGYU BEEF STRIPLOIN
red chili, sesame, sweet soy, chive

MISO CHILEAN SEABASS ^D
white miso, beetroot, cauliflower

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 CRUDO
orange ponzu sauce, truffle, salmon roe

BLUEFIN TUNA CARPACCIO
truffle soy, shio konbu, chive

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

WAGYU BEEF TATAKI
truffle ponzu, fresh truffle, mix cress

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

MAKI

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

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 kimchi sauce, sesame

HOT

MUSHROOM GYOZA ^D
seasonal mushroom, cauliflower, onion, sweet soy

WAGYU BEEF GYOZA ^D
wagyu beef, mushroom, sweet soy

CRISPY SHRIMP ^E
spicy chili mayo, shichimi

MISO CHILEAN SEABASS ^D
white miso, beetroot, cauliflower

YUZU KOSHO BABY CHICKEN
miso, yuzu kosho, crispy potato, garlic

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

TRUFFLE WAGYU SLIDERS ^{(2 PIECES) 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

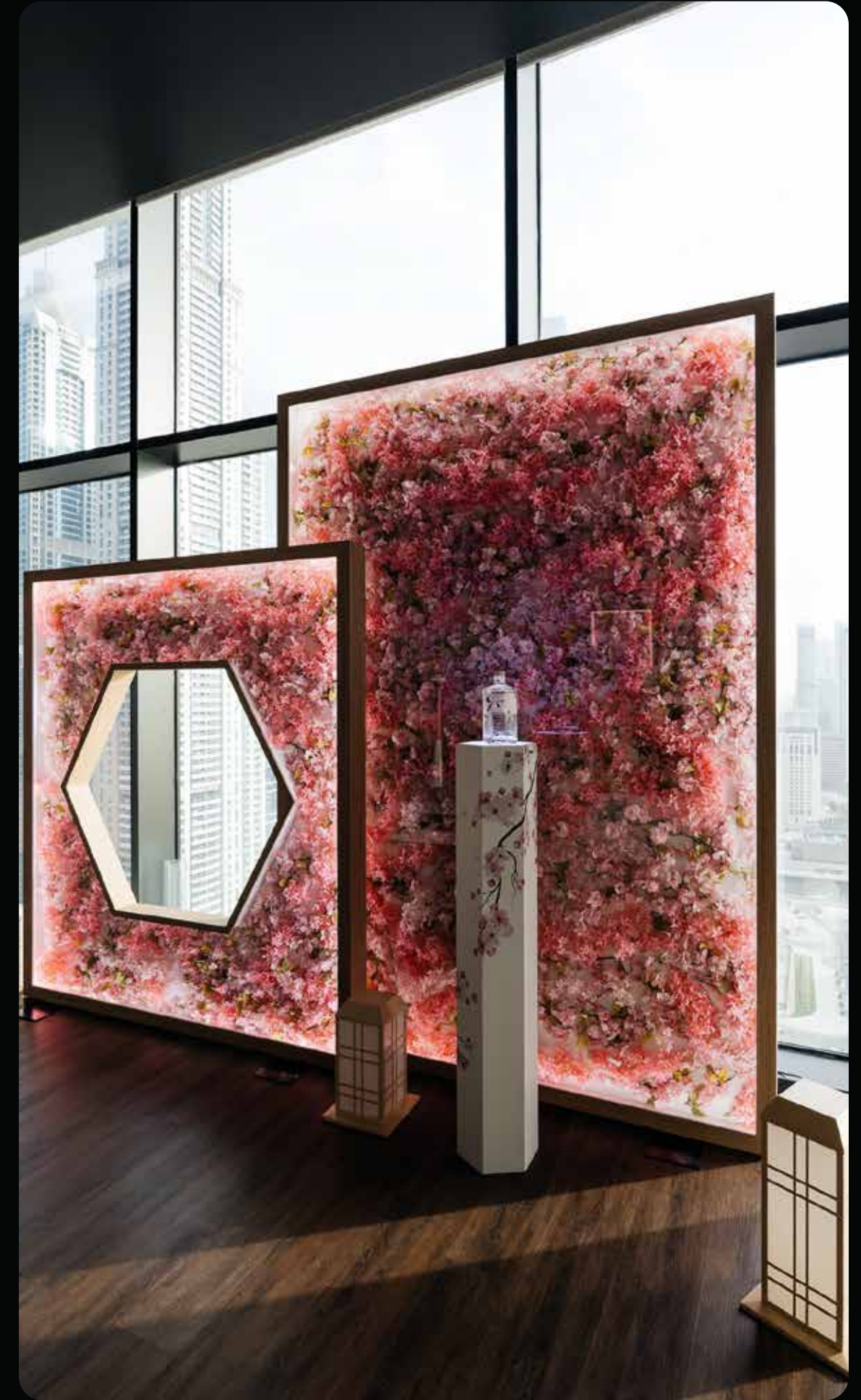
3 HOURS AED200

4 HOURS AED250

ANY ADDITIONAL HOUR AED75















Awards & Recognition

2023

Time Out Restaurant Awards “Best Bar Food”
What’s On Nightlife Awards 2023 - Highly Commended as Best Rooftop Bar
Winner of Identity Design Awards 2023
Time Out Dubai Nightlife Awards 2023 - Best Rooftop Bar
Fact Dining Awards 2023 - Favourite Rooftop Bar
Timeout Nightlife Awards 2023 - Bar of the Year - Highly Commended
Timeout Nightlife Awards 2023 - Best Bar with the View - Highly Commended



WINNER
BEST ROOFTOP BAR

identity
**DESIGN
AWARDS
2023**

WINNER
RESTAURANT INTERIOR
DESIGN

2024

Time Out Dubai Restaurant Awards 2024 - Highly Commended Best Bar Food in Dubai



RESTAURANT
AWARDS
2023

WINNER
BEST BAR FOOD



FAVOURITE ROOFTOP BAR

CONTACT US

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LOCATION

31st Floor, W Dubai - Mina Seyahi

Complimentary valet parking available

 attikodubai

 theattiko

The word 'attiko' is rendered in a 3D, gold-colored font with a metallic sheen. The letters are thick and blocky, with the 'i' having a dot. The 'o' is a simple ring. The logo is set against a dark, textured background that looks like a wall or a large sign.