



Sky brunch

FOOD MENU

SHARING-STYLE SET MENU

EDAMAME ^{V, VG}

sea salt, lime

CRISPY SHRIMP ^E

spicy chili mayo, shichimi

SALMON CRUDO ^{GF}

orange ponzu sauce, truffle, salmon roe

ASIAN CAESAR SALAD ^{V, D, E}

mizuna, pomegranate, parmesan, lotus root

BEEF TATAKI ^{GF}

truffle ponzu, mix cress

ABURI SALMON ^{GF, E}

salmon roe, avocado, lime

CAULIFLOWER MAKI ^{V, VG}

crispy cauliflower, avocado, cucumber

TRUFFLE WAGYU SLIDER (2PCS) ^D

wagyu beef, crispy mushrooms, truffle aioli

YUZU KOSHO BABY CHICKEN ^{GF}

miso, kosho yuzu, garlic

MISO CHILEAN SEABASS ^{D, GF}

white miso, beetroot, cauliflower, shichimi

STIR FRY VEGETABLES ^D

mixed vegetables, garlic soya butter, sesame seeds

ATTIKO DESSERT PLATTER

YUZU CHEESE CAKE ^{D, E}

yuzu mousse, lotus biscuit

DARK CHOCOLATE CAKE ^{D, E}

MOCHI ICE CREAM ^D

SEASONAL FRUITS ^{V, VG}

SOFT DRINKS

AED 390

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 PATRÓN

patron tequila, grapefruit juice, agave, Attiko sour elixer, hibiscus & rhubarb
soda

SUPPAI URII ROKU GIN

roku gin, sake, yuzu liqueur, midori, cucumber soda

ATTINI HAKU VODKA

haku vodka, apricot purée, homemade spicy kumquat & charcoaled
pineapple cordial

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE,
10% SERVICE CHARGE & 5% VALUE-ADDED TAX



attiko

DUBAI