



Sky
Brunch



FOOD MENU

Sharing-Style Set Menu

EDAMAME ^{V, VG}

grill seaweed nori, shichimi, salt, lime

CRISPY SHRIMP ^E

spicy chili mayo, shichimi

SALMON CARPACCIO

orange ponzu sauce, truffle, salmon roe

ASIAN CAESAR SALAD ^{V, D, E}

mizuna, pomegranate, parmesan, lotus root

BEEF TATAKI

truffle ponzu, fresh truffle, leek, crispy garlic

SPICY TUNA MAKI

chopped tuna, spicy sauce, sesame

CAULIFLOWER MAKI ^{V, VG}

crispy cauliflower, avocado, cucumber

TRUFFLE WAGYU SLIDER (2PCS) ^D

wagyu beef, crispy mushrooms, truffle aioli

YUZU KOSHO BABY CHICKEN

miso, kosho yuzu, garlic

MISO CHILEAN SEABASS ^D

white miso, beetroot, cauliflower, shichimi

STIR FRY VEGETABLES

mixed vegetables, garlic 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}

BEVERAGES

BEER

VODKA

GIN

RUM

WHISKY

RED WINE

WHITE WINE

ROSÉ WINE

SPARKLING WINE

SHIMIZU FUZZY

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

GAYAKI SUN

vodka, sake, sparkling cold reduction, apple, lychee, lavender,
rose & orange blossom

APEROL SPRITZ

CHAMPAGNE

AED325: NON-ALCOHOLIC PACKAGE

AED445: HOUSE BEVERAGE PACKAGE

AED545: SPARKLING & COCKTAILS PACKAGE

AED695: CHAMPAGNE PACKAGE



attiko

DUBAI

