



*Br*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 CRUDO

orange ponzu sauce, truffle, salmon roe

ASIAN CAESAR SALAD ^{V, D, E}

mizuna, pomegranate, parmesan, lotus root

BEEF TATAKI

truffle ponzu, mix cress

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}

Soft Drinks

AED 325

House Beverage

AED 445

SPIRITS

VODKA, GIN, RUM, WHISKY

WINE

RED, WHITE & ROSÉ

BEER

Sparkling & Cocktails

AED 545

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 695

PERRIER-JOUËT GRAND BRUT

SIGNATURE COCKTAILS

MOON PALOMA



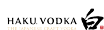
patron tequila, grapefruit juice, agave, Attiko sour elixir, hibiscus & rhubarb soda

SUPPAI URUI



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

ATTINI



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

