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MENU



TO START



EDAMAME ^{V, VG} grill seaweed nori, shichimi, salt, lime	30
ASIAN CAESAR SALAD ^{V, D, E} mizuna, pomegranate, parmesan, lotus root	55
TUNA TATAKI SALAD mix salad, daikon radish, onion soy, red chili	65
EGGPLANT TEMPURA ^{V, VG} chili garlic soy, coriander, red chili	45
YELLOWTAIL CARPACCIO ^{GF} lime, green chili, thai basil, mix cress, pomelo	60
BEEF TATAKI truffle ponzu, fresh truffle, leek, crispy garlic	70
SHRIMP TEMPURA ^E spicy chili mayo, shichimi	50
OYSTER 4 PIECES coconut milk, coriander miso, caviar	65
PRAWN TARTLET hokkaido botan prawn, lime, avocado, yuzu gel	95
CRISPY RICE SALMON ^{D, GF, E} tobiko, sushi rice, caviar avocado, yuzu gel	60
BLUEFIN TUNA CARPACCIO truffle soy, shio konbu, chive	95

MAINS

WAGYU SLIDER (2 PIECES) ^D wagyu beef, foie gras, crispy onion	80
BLACK PEPPER CHICKEN chicken, shiitake mushroom, asparagus	70
CHILEAN SEABASS ^D white miso, beetroot, cauliflower	140
LOBSTER ^D lime butter, chili crumble, lime	185
KING CRAB ^D orange butter, shichimi, shallot pickles	210
SPICY WAGYU BEEF STRIPLOIN red chili, sesame, sweet soy, chive	185

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10% SERVICE CHARGE & 5% VALUE-ADDED TAX

SASHIMI (3 PIECES)

O-TORO fatty tuna	75
CHU-TORO tuna belly	70
AKAMI red tuna	65
SAKE salmon	50
HAMACHI yellowtail	55
SUZUKI sea bass	50
BOTAN EBI spot prawn	80

NIGIRI (2 PIECES)

O-TORO fatty tuna	75
CHU-TORO tuna belly	70
AKAMI red tuna	65
SAKE salmon	50
HAMACHI yellowtail	55
SUZUKI sea bass	50
BOTAN EBI spot prawn	80

ATTIKO SIGNATURE SUSHI

SEA URCHIN papaya, lime, seaweed nori	95
TEMARI SUSHI tuna, salmon, yellowtail, seabass, caviar	105

MAKI

SHRIMP TEMPURA ^E tempura shrimp, spicy mayo, shichimi	60
ABURI SALMON ^{GF,E} salmon roe, avocado, lime	65
SPICY TUNA chopped tuna, spicy kimchi sauce, sesame	60
CAULIFLOWER ^{V,VG} crispy cauliflower, avocado, cucumber	50

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BEVERAGES



CHAMPAGNE

Laurent Perrier La Cuvée	175	1050
Veuve Clicquot Yellow Label		1150
Veuve Clicquot Yellow Label 1.5L		2700
Perrier-Jouët Grand Brut		1350
Perrier-Jouët Grand Brut 1.5L		3100
Billecart-Salmon Extra Brut		1400
Perrier-Jouët Blason Rosé		1900
Ruinart Blanc de Blancs		2600
Perrier-Jouët Belle Epoque		4500
Perrier-Jouët Belle Epoque Rosé		5400
Carbon Brut		4600
Ruinart Rosé Magnum 1.5L		4700
Dom Pérignon Blanc		5100
Dom Pérignon Blanc 1.5L		14000
Dom Pérignon Rosé		8500
Louis Roederer Cristal 2014		6900

ROSÉ WINE

M de Minuty Rosé, Côtes De Provence	85	400
M de Minuty Rosé, Côtes De Provence 1.5L		775
Château d'Esclans Whispering Angel Rosé		540
Minuty Prestige Rosé		550
Ôbeló Provence Rosé		670
Château de Selle Rosé, Domaines Ott*		1200

WHITE WINE

Dark Horse Sauvignon Blanc	70	340
Le Rime Chardonnay / Pinot Grigio, Banfi	85	380
Pascal Jolivet Attitude, Sauvignon Blanc		550
Kung Fu Girl, Riesling		555
Gavi DOCG, Granée, Beni di Batasiolo		560
Gérard Bertrand Orange Gold Organic		580
Dr. Loosen, Riesling Kabinett 'Blue Slate'		590
Mâcon 'Aux Bois d'Allier', Domaine Cordier Père et Fils		620
M. Chapoutier Condrieu, 'Invitare'		1400
Vistamare, Gaja		1700
Château de Chassagne-Montrachet, Domaine Bader-Mimeur		1900
Pouilly Fumé, 'Baron de L', Ladoucette		2600

RED WINE

Da Luca, Nero d'Avola	70	340
Marqués de Cáceres, Rioja Crianza DOCA	85	410
Pascal Jolivet Attitude Pinot Noir		550
Domaine Joseph Drouhin, Laforet, Bourgogne Pinot Noir		590
Dourthe 'Réserve', Montagne St.-Emilion		610
Ruffino Riserva Ducale Chianti Classico		730
Amarone Valpolicella Classico, Luigi Righetti		790
Promis Ca'Marcanda, Toscana IGP, Gaja		1200
Château d'Arsac		1250
The Prisoner Red Blend		1500
Pio Cesare Barolo		1900
Alter Ego de Palmer, 2nd wine of Ch. Palmer 2013		2400
Château Mont-Redon, Châteauneuf-du-Pape 'Le Plateau'		3400

SAKE & SHOCHU

Hakutsuru Junmai	85	320
Rihaku, Dreamy Clouds Tokubetsu Junmai Nigori		380
Dassai 45 Junmai Daiginjo	360	1300
Hakkaisan Ginjo	370	1400
Heavensake Junmai Daiginjo	580	2100
Hakutsuru Awayuki Junmai Sparkling		295
Kaido Iwainoaka Imo Shochu	260	1000

BEER

Asahi		55
Kirin Ichiban		55
Hitachino White Ale		70
Peroni		55
Thatcher's Gold		55

VODKA

Tito's Vodka	60	1400
Haku	60	1400
Nikka Coffey	65	1400
Grey Goose	70	1600
Ciroc	70	1600
Belvedere	70	1600
Crystalhead	75	1800
Grey Goose 1.5L		3500
Ciroc 1.75L		3700
Belvedere 1.75L		3700

GIN

Bulldog	55	1200
Tanqueray 10	60	1400
Roku	60	1400
London No 1	60	1400
Gin Mare	60	1400
Stranger & Sons	60	1400
Opihr Spiced	60	1400
Nikka Coffey	60	1400
Oxley	65	1500
Hendricks	65	1500
The Botanist	65	1500
Monkey 47	85	1400

RUM

Bacardi Carta Blanca	55	1300
Sailor Jerry	55	1300
Matusalem Clasico	60	1400
Matusalem Gran Reserva 15 YO	70	1600
Bacardi 8 Años	65	1500
Gosling's Black Seal	65	1500
Flor De Caña Gran Reserva 7 YO	65	1500
Flor De Caña Centenario 25 YO	160	3800
Bumbu	70	1600
Zacapa 23 YO	100	2400
Facundo Eximo	130	2900
Cachaça 51	55	1300

AGAVE

1800 Silver	55	1300
1800 Reposado	60	1400
Patrón Silver	65	1600
Patrón Reposado	75	1800
Patrón Añejo	85	2000
Don Julio Blanco	95	2200
Don Julio Reposado	105	2500
Don Julio Añejo	115	2800
Don Julio 1942	420	10000
Clase Azul Plata	210	4700
Clase Azul Reposado	250	5600
Avión Reserva 44	390	8700
Dos Hombres	85	2000

JAPANESE WHISKY

Taketsuru Pure Malt	65	1450
Nikka Coffey Malt	90	1900
Hibiki Harmony	120	2600
Yamazaki 12 YO	280	6500

BLENDED SCOTCH WHISKY

J. Walker Black Label	55	1200
J. Walker 18 YO	125	3000
J. Walker Blue Label	320	7600
Chivas Regal 12 YO	65	1400
Chivas Regal 13 YO Extra Sherry	70	1400
Chivas Regal 18 YO	130	3000

SINGLE MALT

X by Glenmorangie	65	1400
Glenmorangie Original	75	1600
Glenmorangie 18 YO	160	3800
Talisker Storm	90	1900
Glenfiddich 12 YO	75	1600
Glenfiddich 15 YO	90	1900
Glenfiddich 18 YO	135	2900
Laphroaig 10 YO	75	1650
The Macallan 12 YO Sherry Cask	110	2400
The Macallan 15 YO Double Cask	180	3900
The Macallan 18 YO Double Cask	340	7600
The Macallan Rare Cask	405	8600

BLENDED MALT

Monkey Shoulder	65	1400
Smokey Monkey	70	1500

IRISH & CANADIAN WHISKY

Jameson Whiskey	60	1400
Jameson Black Barrel Select Reserve	80	1700
Crown Royal	60	1800

BOURBON

Makers Mark	60	1400
Woodford Reserve	60	1400
Jack Daniel's Old No.7	60	1400
Four Roses Small Batch	65	1400

COGNAC & BRANDY

Hennessy VS	60	1300
Hennessy VSOP	80	1800
Hennessy XO	300	6600
Courvoisier VS	65	1400
Courvoisier VSOP	85	1900
Remy VSOP	95	2000
Pisco 1615 Puro - Quebranta	60	1300
Amaro, Nonino	60	1300

LIQUEURS, APERITIFS & DIGESTIVES

Lillet Blanc	55	
Mancino Rosso	55	
Martini Extra Dry Vermouth	55	
Aperol	55	
Jagermeister	60	1300
Jagermeister Cold Brew	60	1300
Molinari Sambuca Extra	60	1300
Molinari Sambuca Caffè	60	1300
Benedictine	55	
Limoncello del Sole	55	
Baileys	55	
Southern Comfort	55	

SWEET WINE

Moscatel Oro Floralis, España DO	55	350
Hakutsuru Ume Wine	55	500
Bin 27, Fonseca	70	700
Pedro Ximenez, San Emilio, Solera Reserva, Emilio Lustau	95	900
Oremus Vendemia Tardia Late Harvest Tokaji	110	700





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COCKTAILS





MOCKTAILS

REBOOT

apple, honey, cucumber, yuzu, ginger

65

EXPRESS

pineapple, blueberry, coconut cream, lemon

65

RADIANCE

peach, lemon, orange, basil, thyme, yoghurt

65





COCKTAILS

BUI VIEN STREET dry gin, aperol, pandan syrup, citric solution, coconut water	70
OTHERS & THE EAST spiced rum, homemade raspberry & wasabi syrup, fresh grapefruit, lemon, ginger beer	75
DÀMAÌ-CHÀ whiskey infused with sesame oil, plum wine, homemade barley tea syrup, plum bitters	90
SILKY WAY vodka, melon liqueur, clarified milk with citrus, lavender and black tea	80
MAMUANG tequila, mango purée, mango, warm spices, lime	85
SOUL PICKLE gin, basil, watermelon, ginger, lemon, prosecco	75
CONTAGIOUS SPARK rum, limoncello, yuzu, lychee, rose	80





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DESSERTS



SOMETHING SWEET



THREE KINDS OF MOCHI ICE CREAM	50
chocolate ^{CF} passion fruit ^{V, VG, CF} mango ^{V, VG, CF}	
PASSION FRUIT CHEESECAKE ^{D, E}	55
served with banana ice cream	
DARK CHOCOLATE CAKE ^{D, E}	55
served with vanilla ice cream	
STRAWBERRY ICE CREAM ^{V, D}	40
served with crispy meringue	
SEASONAL FRUIT PLATTER ^{V, VG, CF}	50



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DESSERT COCKTAILS

SWEET MEMORIES shochu, horchata, cocoa liqueur, mint liqueur	80
VANILLA DREAM brandy, amaretto, kahlua, vanilla, chocolate bitter	75
FIRST BASE rum, white chocolate liqueur, strawberry, ginger ale	70

SWEET WINE

Moscatel Oro Floralis, España DO	55	350
Hakutsuru Ume Wine	55	500
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