



FOOD MENU

COLD STARTER & SALAD

<p>MYKONOS SALAD (D G V) Organic tomato, cucumber, Kalamata olives, and red onion, served with feta cheese</p>	84
<p>CRISPY DUCK SALAD (E G S SS) Crispy duck breast with baby spinach and lettuce, served with sesame dressing</p>	90
<p>CHILL W-MELON (D N V) Watermelon served with sheep's cheese, toasted almonds, chili flakes, and basil leaves</p>	84
<p>SPK CHEESE PLATTER (D N V) Classic Mediterranean cheese selection served with dried fruits, nuts, and black grapes</p>	139

MARINATED & RAW

<p>OYSTER NO. 3 (SH) Gillardeau oysters served with lemon wedge and mignonette</p>	334
<p>SKYLINE YELLOWTAIL Yellowtail carpaccio served with microgreens and truffle vinaigrette.</p>	114
<p>TUNA TATAKI (S) Seared bluefin tuna served with orange tobiko and yuzu truffle dressing</p>	185
<p>SPK CEVICHE SELECTION Selection of yellowtail, tuna, or salmon marinated in tigers milk with ají amarillo, pineapple, corn, and fresh herbs</p>	114
<p>SKY ROYAL TARTARE (E G) Minced Wagyu beef tartare with pickled cucumber, capers, homemade truffle mayonnaise, served on toasted bread and topped with black caviar</p>	139

(A) ALCOHOL (C) CELERY (D) DAIRY (E) EGG (F) FISH (G) GLUTEN (MU) MUSTARD (N) NUTS
(R) RAW (S) SOYA (SS) SESAME SEEDS (SH) SHELLFISH (SP) SULPHITES (V) VEGETARIAN

ALL PRICES ARE IN AED AND INCLUDE 5% VAT AND 7% MUNICIPALITY FEE.
ALL PRICES EXCLUDE 10% SERVICE CHARGE.

HOT STARTERS & BITES

BABY CALAMARI (E G SH)	89
Crispy baby calamari served with tartar sauce, green chili, and lime wedge	
DYNAMITE SHRIMP (E G SH)	89
Crispy shrimp served with homemade dynamite mayonnaise and chives	
MISO SOUP (G S V)	65
Traditional miso broth with tofu, seaweed, and spring onions	
EDAMAME (S V)	45
Steamed soybeans with choice of salt or spicy seasoning	
BAO BUN (E G S)	119
Slow-cooked Wagyu short ribs with hoisin sauce, served with pickled kimchi	
ARANCINI (D E G V)	79
Crispy risotto balls filled with mozzarella cheese, served with fresh tomato sauce	
W-SMASHED BURGER (D E G)	129
Finely smashed Wagyu beef patty served with pickles, gherkins, and truffle fries	

SUSHI ROLLS

SCALLOP BLAZE ROLL (G S SH)	119
Fresh scallop, truffle aioli, and tenkasu, topped with fresh jalapeño sauce	
VEGETABLE ROLL (S SS V)	95
Pickled carrot, cucumber, and avocado, topped with spicy glaze and black sesame seeds	
EBI TRUFFLE ROLL (E G S SH)	109
Tempura prawn, avocado, and pickled carrot with homemade spicy mayonnaise, truffle, and truffle sauce	
CRISPY SALMON ROLL (E G S)	109
Tempura salmon, cheddar cheese, avocado, and sriracha sauce	
CALIFORNIA ROLL (E G S SH)	109
Crab, cucumber, avocado, fresh truffle mayo, and tobiko	
SPK SUSHI PLATTER (E G S SS)	495
Assortment of signature sushi rolls including salmon, seabass, and yellowtail selections	

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NIGIRI & SASHIMI DELIGHT

Served with ginger, wasabi and soy sauce

SALMON NIGIRI (3 PCS) (G)	72
HAMACHI NIGIRI (3 PCS) (G)	76
TUNA NIGIRI (3 PCS) (G)	85
WAGYU NIGIRI (3 PCS) (G)	85
SPK NIGIRI PLATTER (6 PCS) (G)	172
SALMON SASHIMI (3 PCS)	82
HAMACHI SASHIMI (3 PCS)	85
TUNA SASHIMI (3 PCS)	85
SASHIMI PLATTER	270

PASTA

SPINACH & RICOTTA RAVIOLI (D E G V) Homemade ravioli served with fresh tomato sauce and basil leaves	119
SPAGHETTI CLAMS (G SH) Spaghetti with clams, fresh chili, garlic, and cherry tomatoes.	155
ASPARAGUS RISOTTO (D G V) Creamy risotto with green asparagus and semi-dried cherry tomatoes	129
TAGLIATELLE BOLOGNESE (D E G) Homemade tagliatelle pasta served with classic Bolognese sauce	150

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MAIN COURSES

RED WAVE PRAWNS (D S) Grilled prawns with garlic chili butter, served with toasted bread	195
OVEN-BAKED SALMON Wrapped salmon fillet with tomato, lemon, onion, and fresh herbs	175
DOVER SOLE (D) Whole Dover sole fillet served with capers and brown butter sauce	295
ROASTED BABY CHICKEN (D G) Corn-fed baby chicken with toasted bread, chicken jus, and fresh truffle	145

STEAKS

WAGYU TENDERLOIN (250 G) Grilled Wagyu tenderloin with chimichurri sauce, Padron peppers, and cherry tomatoes	314
WAGYU RIB-EYE STEAK (320 G) Grilled Wagyu rib-eye served with chimichurri sauce, Padron peppers, and cherry tomatoes	349
BEEF KUSHIYAKI (S) Skewered grilled Wagyu beef rib-eye with spicy teriyaki sauce and lime wedge	159

SIDES

FRENCH FRIES	42
TRUFFLE FRIES (D V)	52
CHARRED BROCCOLINI	52
MASHED POTATO (D V)	42
MASHED POTATO WITH TRUFFLE (D V)	55
GRILLED PADRON PEPPERS	45
GRILLED ASPARAGUS	42

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DESSERTS

TIRAMISU (A D E G) Homemade classic tiramisu	65
CHOCOLATE SOUFFLÉ (D E G) Warm baked chocolate cake served with vanilla ice cream	72
SKY PARTY FRUITS PLATTER Sliced fresh tropical fruits with wild berries	289
SINGLE FRUITS PLATTER Seasonal fruit selection	174
ICE CREAM SELECTION (D N V) Vanilla, pistachio, chocolate, or caramel	59
SORBET SELECTION (V) Lemon, mango, or strawberry	59

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