

STORY

Rising from BEIRUT, one of the top nightlife destinations in the world, AMELIA established its roots as one of Mar Mikhael's hidden gems, where a 500-years old historical building was revamped and morphed into a refined Lounge Restaurant offering the best in Mixology, Gastronomy and Music.

With its reputation for delivering a high standard in hospitality, AMELIA has spread her wings in DOWNTOWN DUBAI, at the iconic ADDRESS SKY VIEW. As you step inside, you transcend into a retro futuristic steampunk inspired theme with a mixture of elegance, feminine atmosphere embodying a mix of aviation with both machinery & sophistication.

WE ARE CHEFS taking you on a culinary journey born of Japanese & Peruvian origins; Our menu boasts a finely articulated blend of Nikkei Cuisine with Mediterranean hints and an intense intercultural exchange expressing the diversity of flavours. Guests at AMELIA will journey on a mouth-watering adventure, delicately prepared and cooked to perfection.

WE ARE MIXOLOGISTS and proud guardians of this legacy of innovation as we push the outer bounds of mixology with an almost chemical precision, elevating the customer experience to an undeniable standard of excellence. At AMELIA, we awaken the senses and bring our creations to life, whether enjoying a forgotten or modern classic or relishing one of our unique and signature cocktails.

WE ARE DJ's taking you on an epic musical journey; building up the mood through our unique mix of Ethnic, Lounge, Deep Tech, Afro and Progressive House, curated to deliver our guests a profound and definitive experience and make every night at AMELIA an experience to remember.

Amelia's insatiable appetite for bringing people together with a focus on warm service in an uplifting atmosphere delivering a truly unique experience that invokes all senses.

Bon voyage

APERITIVOS APPETIZERS

EDAMAME

Grilled soy beans | kosher salt
7\$

EDAMAME AJI

Grilled soy beans | ginger | aji limo
8\$

GUACAMOLE

Guacamole | aji Amarillo | yuzu kosho plantain chips
17\$

DIP DE ALCACHOFA Y ESPINACAS

Artichoke | spinach | gratin mixed with parmesan &
mozzarella | crostini bread
21\$

CEVICHE MARINATED RAW FISH

SAKE NIKKEI

Salmon | avocado | chulpe | avocado | wasabi nori |
ponzu truffle
22\$

LUBINA

Wild sea bass | chulpe | red onion | mango | passion
fruit | sweet potato coriander | yuzu tiger milk
20\$

MARISCOS

White fish | octopus | prawns | passion fruit |
coconut tiger milk
26\$

CEVICHE MARINATED RAW FISH

AHI SAKE

Bluefin tuna | salmon | ginger | trio tobiko
| ponzu
24\$

MAGURO

Tuna | sesame sauce
27\$

HAMACHI

Yellowtail | green chili | chives | ponzu
25\$

SAKE

Salmon | ginger | lime | orange wasabi
23\$

CARNE DE WAGYU

Wagyu mb4 | parmesan | Rocca | balsamic
reduction | truffle cream | sriracha
36\$

VIEIRAS

Hokkaido scallops | mandarin | ponzu
sumac
29\$

WAGYU TARTARE

Wagyu beef mb 4 | truffle sauce | shallots
sesame oil | soy | yuzu karashi
36\$

MAKI

SAKE

Salmon | avocado | cucumber |
yuzu kosho | aji passion | teriyaki
12\$

WAGYU

Wagyu | avocado | cucumber | teriyaki |
spicy mayo | truffle
19\$

CANGREJO LOCO

Fresh crab | roasted quinoa | sweet chili sauce
14\$

MAGURU

Bluefin tuna | cucumber | tempura
shrimps | acevichado | quinoa
14\$

ENSALADAS SALADS

AGETA

Shiitake | daikon | mizuna | green apple |
asparagus | togarashi | Goma
14\$

CANGREJO REAL

Fresh king crab | Green tea noodles | mizuna |
green apple | mango | ginger vinegar dressing
48\$

BRESAOLA

Bresaola | rucola | parmesan | mango |
walnuts | honey balsamic dressing
22\$

QUINUA EXOTICA

Black & white quinoa | strawberry | mango |
green onion | raspberry vinegar sauce
16\$

CROQUETAS DE CABRA

Goat cheese croquettes | mesclun |
dry fruits | honey vinegar
18\$

BURATTA

Fresh Burrata | beetroot tomato | heirloom
tomato | mesclun | rucola | roasted quinoa |
basil | Raspberry vinegar sauce
22\$

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES

Shrimp | halloumi | avocado | kimchi |
togarashi | truffle cream
17\$

ROLLO DE SALMON

Salmon | avocado | mango | passion fruit |
truffle cream cheese | teriyaki
21\$

ROLLO DE POLLO

Chicken | aged parmesan | sundried tomato
| Rocca | cream cheese | truffle cream
18\$

BARILL DE CAMARONES

Breaded shrimps tempura | spicy japanese
mayo | mix tobiko | wakame
20\$

WAGYU BAO

Mantou bao | wagyu beef | shiitake | baby
Rocca | fontina cheese | truffle cream
22\$

WAGYU EMPANADAS

Gyoza dough | wagyu beef | capsicum |
shiitake | soy hondashi sauce
17\$

GYOZA DE POLLO

Gyoza dough | chicken | parmesan cheese
| soy hondashi sauce
16\$

SHIITAKI UNI

Shiitake | sea urchin cream | crispy quinoa
21\$

PAPAS A LA TRUFA

Baby potato | truffle cream | aged
parmesan | smoked wild thyme
21\$

PAPAS FRITAS

French Fries | Cajun Spinkles | jager
cocktail sauce
6\$

FLAMMKUCHEN GERMAN DOUGH

FLAMMKUCHEN A LA TOMATE

Flammkuchen dough | fontina cheese |
mozzarella | Paris Mushroom | tomato paste |
baby Rocca
16\$

FLAMMKUCHEN A LA TRUFA

Flammkuchen dough | fontina cheese |
mozzarella | emmental | parmesan
| black Paris mushrooms | baby Rocca | truffle
25\$

BRESAOLA RUCOLA

Flammkuchen dough | bresaola | duo cheese |
Rocca | parmesan | tomato sauce | balsamic
reduction
22\$

CAZUELAS IRON POTS

RISOTTO NERO

Risotto | parmesan | shiitake | shimeji |
cepes | truffle cream
24\$

MARISCOS MEZCLADO

Oden noodles | lobster | calamari |
prawns | aged parmesan | kimchi cream
28\$

CALAMARES

Calamari | mirin | enoki | kimchi
21\$

PATO

Duck Breast | shallots | Honey Cream
26\$

PLATO PRINCIPAL MAIN COURSE

POLLO ASADO

Corn fed baby chicken | Karachi | aji limo
23\$

JAGER BURGER

Beef patty | mushroom | honey | cheese |
tomato | wild Rocca
22\$

MACHU PICCHU

200gr. grain-fed Australian
wagyu mb5 tenderloin
48\$

WAGYU RIB EYE

400gr. grain-fed Australian wagyu | marbel 6-5
90\$

ASADO EBI

Grilled U8 Prawns | oyster noodles
52\$

SAKE TERIYAKI

Grilled salmon | orange tonkatsu | artichoke
38\$



PELOTA DE CHOCOLATE

vanilla ice cream | chocolate fondant

15\$



LUKUMA TIRAMISU

14\$



JOSPER PAIN PERDU

bourbon vanilla

15\$



PASSION YUZU CHEESECAKE

16\$



SORBET

Lemon | Strawberry | Mango

8\$





**ALL REGULAR
COCKTAILS**

8\$



SIGNATURE COCKTAILS

REBIRTH

Amelia

Tequila Reposado, Vermentino White Wine,
Passion Fruit, Strawberry, Citrus
9\$

Passenger

Ketel One Vodka, Mango, Passion Fruit,
Black Pepper, Citrus
9\$

Into the Wild

Tanqueray Gin, Honey, Ginger, Mango,
Lemongrass
9\$



THE RISE

Pesca

Vermentino white wine, Peach, Vanilla,
Elder flower, Quinine, Mint, Citrus aroma
9\$

The Phoenix

Captain Morgan Rum, Banana, Cinnamon,
Falernum, Almond, Anise, Citrus, Bitters
9\$

The last stand

Johnnie Walker Gold Reserve,
Zacapa 23y, Honey, Almond, Citrus
11\$



SIGNATURE COCKTAILS



EDGE OF GLORY

M.I.A.: Missing in Action

Don Julio Blanco, Mezcal, Granny Smith Apple,
Wild thyme, Yuzu
11\$

Misty Forest

Singleton 12y, Peach, Apricot,
Citrus, Smoke
10\$

Daddy Booze

Tanqueray gin, Brandy, Apricot,
Honey, Citrus, Bitters
10\$



ACROSS THE OCEAN

Samurai X

Roku Gin, Pineapple, Ginger,
Cucumber, Sesame Oil
9\$

Bright Sided Cloud

Ketel One Vodka, Mancino Sakura Vermouth,
House Flowers Mix, Acids
11\$

Reincarnated

Ketel one vodka, granny smith apple, wild thyme,
celery, anis, pineapple vinegar, citrus
10\$



SIGNATURE COCKTAILS



A SCIENTIFIC EXPERIENCE
"REVOLUTION OVER CLASSICS"

Spicy Paloma


Don Julio Blanco, Clarified Grape Fruit,
Light Jalapeno Pickles
10\$

Raspberry crush

Tanqueray gin, basil, raspberry,
dry vermouth, prosecco
10\$

Naughty Colada

Takamaka Caribbean Rum, Pineapple
& Ginger Vacuum Cooked,
Coconut, Milk Washed
10\$





**FLAVORS:
THE SERIES**



SPRING/SUMMER 2023

Blossom

Donjudio Blanco, Yellow Chartreuse,
Coconut, Nuts, Citrus, Aroma
10\$

Yellow Sapphire

Tanqueray Gin, Cachaça, Pineapple,
Cocchi Americano, Herbs and Bitters
10\$

Lolita

Bourbon whiskey, Hazelnut,
Cherries mix, Bitters
9\$



WINE

THE GLASSES

SPARKLING

Astoria Treviso Brut \$10

Astoria Treviso Rose \$11

WHITE

Ixsir altitude white 6\$

Vermentino 5\$

ROSE

Ixsir altitude rose 6\$

Icastelli pinot grigio rose 5\$

RED

Ixsir altitude red 6\$

Opera maestra 5\$

THE BOTTLES

CHAMPAGNE (FRANCE)

2009 Dom Perignon \$1,000

2004 Dom Perignon rose \$2,200

Moet & Chandon brut \$260

Moet & Chandon Rose \$390

Moet & Chandon Ice Imperial \$320

Moet & Chandon Ice Imperial rose \$490

PROSSECO (ITALY)

Astoria Treviso Brut \$50

Astoria Treviso Rose 60\$

WINE

WHITE WINE

Ixsir altitude white

(Lebanon) \$30

2021 Ixsir grand reserve white

(Lebanon) \$46

2019 EL Ixsir white

(Lebanon) \$110

2021 La Bollina Armason Chardonnay

(Gavi, Italy) \$45

2021 Astoria Pinot grigio

(Italy) \$45

2021 Vermentino

(Toscana, Italy) \$30

2018 Gavi, La Bollina

(Italy) \$40

2009 Chablis Domain des Hates

(Bourgone France) \$80

ROSE WINE

Ixsir altitude rose

(Lebanon) \$30

2021 Ixsir grand reserve white rose

(Lebanon) \$49

2019 Icastelli Pinot Grigio

(Italy) \$25

2017 Parallel 45

(Côtes du Rhone, France) \$35

2022 By OTT

(Côtes de Provence, France) \$110

2021 AIX

(Côtes de Provence, France) \$110

WINE

RED WINE

Ixsir altitude red

(Lebanon) \$30

2015 Ixsir grand reserve white red

(Lebanon) \$54

2016 EL Ixsir red

(Lebanon) \$124

2016 Bargylus

(Syria) \$75

2019 Astoria El Puro

Merlot (Italy) \$50

2019 Astoria Caranto

Pinot Noir (Italy) \$50

2019 Astoria Icona

Cabernet Sauvignon (Italy) \$50

2021 opera maestro, Nero D'avola

(Sicilia, Italy) \$50

2018 Brouilly

(Bourgogne, France) \$50

2020 Sangre de Torro

(Spain) \$35

2013 Segla

(bourdeaux, France) \$300

2013 Château Giscours

(Bourdeaux, France) \$500