

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
9\$

EDAMAME AJI

Grilled soy beans | ginger | aji limo
10\$

GUACAMOLE

Guacamole | aji Amarillo | yuzu kosho | plantain chips
19\$

DIP DE ALCACHOFA Y ESPINACAS

Artichoke | spinach | gratin mixed with parmesan &
mozzarella | crostini bread
24\$

CEVICHE & TIRADITO MARINATED RAW FISH & THINLY SLICED

SAKE NIKKEI CEVICHE

Salmon | avocado | chulpe | avocado |
wasabi nori | ponzu truffle
26\$

SAKE TIRADITTO

Salmon | ginger | lime | orange wasabi
23\$

MAKI

SAKE

Salmon | avocado | cucumber |
yuzo kosho | aji passion | teriyaki
22\$

CANGREJO LOCO

Fresh crab | roasted quinoa | sweet chili sauce
24\$

MAGURU

Bluefin tuna | cucumber | tempura
shrimps | acevichado | quinoa
24\$

ENSALADS SALADS



AGETA

Shiitake | daikon | mizuna | green apple |
asparagus | togarashi | Goma
19\$

BRESAOLA

Bresaola | rucola | parmesan | mango |
Champagne dressing
28\$

CROQUETAS DE CABRA

Goat cheese croquettes | mesclun |
dry fruits | Balsamic honey vinegar
21\$

BURATTA

Fresh Burrata | beetroot tomato | heirloom
tomato | mesclun | rucola | roasted quinoa |
basil | Raspberry vinegar sauce
32\$

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES

Shrimp | halloumi | avocado | kimchi |
togarashi | truffle cream
22\$

ROLLO DE SALMON

Salmon | avocado | mango | passion fruit |
truffle cream cheese | teriyaki
22\$

ROLLO DE POLLO

Chicken | aged parmesan | sundried tomato
| Rocca | cream cheese | truffle cream
20\$

BARILL DE CAMARONES

Breaded shrimps tempura | spicy japanese
mayo | mix tobiko | wakame
23\$

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
23\$

PAPAS A LA TRUFA

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

PAPAS FRITAS

French Fries | Cajun Spinkles | jager
cocktail sauce
11\$

FLAMMKUCHEN GERMAN DOUGH



FLAMMKUCHEN A LA TRUFA

Flammkuchen dough | fontina cheese |
mozzarella | emmental | parmesan | black
Paris mushrooms | baby Rocca | truffle
35\$

BRESAOLA RUCOLA

Flammkuchen dough | bresaola | duo
cheese | Rocca | parmesan | tomato sauce
| balsamic reduction
35\$

DE POLLO MEXICANO

Flammkuchen dough | Miso marinated
chicken breast | duo cheese | mesclun
salad | Guacamole dip
31\$

CAZUELAS IRON POTS



RISOTTO NERO

Risotto | parmesan | shiitake | shimeji |
cepes | truffle cream
28\$

CALAMARES

Calamari | mirin | enoki | kimchi
26\$

PLATO PRINCIPAL MAIN COURSE

POLLO ASADO

Corn fed baby chicken | Karachi | aji limo
32\$

MACHU PICCHU

200gr. grain-fed Australian
wagyu mb5 tenderloin
52\$

SAKE TERIYAKI

Grilled salmon | orange tonkatsu | artichoke
44\$



PELOTA DE CHOCOLATE

vanilla ice cream | chocolate fondant
15\$



JOSPER PAIN PERDU

Bourbon vanilla | Pepita Chocolate
15\$



BOLA DE TIRAMISU

Mascarpone cheese | Porto | dark & white
chocolate flakes | espresso-soaked lady fingers
\$17

