
attiko
LISBON
LET'S CELEBRATE THE NEW YEAR
VAMOS CELEBRAR O ANO NOVO
2027

attiko
LISBON

LIVE ENTERTAINMENT

Dance the night away with electrifying performances and surprise acts that will keep the energy soaring till countdown.

PREMIUM SET MENU

Indulge in a curated feast crafted by our Executive Chef, designed to delight every sense.

PRICING

€350 per adult from 12 years old inclusive. Premium Set Menu, Open Bar with selected Attiko beverages and Live entertainment included.

Vegetarian Menu available upon request. Please inform us when confirming your reservation.

Children's Menu (for children aged 4 to 11) is available upon request at 50 % of the adult price. Children aged 3 and under dine free of charge.

TERMS & CONDITIONS

- Reservations will be confirmed upon receipt of full payment.
- Provisional reservations will be held for a maximum of 24 hours.
- Cancellations made after 30th November 2026 are non-refundable.
- Packages are valid for New Year's Eve 2026-27 only and are non-transferable.
- Program available on 31st December 2026, from 8:00 PM to 2:00 AM.
- Dress code will be strictly enforced — Smart elegant euphoric glam theme.

ME Lisbon
Avenida António Augusto de Aguiar 2, Floor 12
1050-214 Lisbon, Portugal
+ 351 963 729 885
reservations@attikolisbon.com

V4.EN.29.10.26









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EUPHORIA

NEW YEAR'S MENU

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SET MENU

UPON ARRIVAL

CHAMPAGNE FLUTE

STARTERS

SALTY EDAMAME [S,VG]
maldon sea salt, lime

CRISPY SHISO, TORO, UNI & CAVIAR [F,G,S,SE,SF]
Mediterranean bluefin tuna belly, white soy, sesame seeds

BLUEFIN TUNA CARPACCIO [F,S]
truffle soy, shio konbu, chives

JAPANESE A5 WAGYU TATAKI [S]
Kagoshima A5 wagyu, daikon, leeks, chili

SUSHI BAR

SURF & TURF MAKI [E,S,SF]
tiger prawn, Kagoshima A5 wagyu, takuan, tiger prawn emulsion

NIGIRI SELECTION [F,SF]
6 pieces

SASHIMI SELECTION [F,SF]
6 pieces

MAIN COURSE

A5 JAPANESE WAGYU [G,S,SE]
Kagoshima A5 wagyu, red chili, sesame, sweet soy, chives

OR

BLACK COD [E,F,G,SE,SF]
yuzu ginger miso, cucumber pickles

OR

YUZU KOZHO BABY CHICKEN [G,S]
coquelet chicken, miso, yuzu kosho sauce, crispy potato

WITH

BROCCOLINI [D,N,V]
ponzu butter, roasted pine nuts

STEAMED RICE [SE,VG]
hitomebore rice from Tohuku region, toasted sesame seeds

DESSERT

DARK CHOCOLATE [D,E,V]
five textures, served with raspberry champagne sorbet

OPEN BAR OF SELECTED ATTIKO BEVERAGES INCLUDED:
SPARKLING, RED & WHITE WINE, SPIRITS, MIXOLOGY, SOFT DRINKS AND WATER

PRICES ARE LISTED IN EUR AND INCLUDE VAT AT THE LEGAL RATE IN FORCE.
IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE INFORM US.

MENU PASSAGEM DE ANO

SET MENU

BOAS-VINDAS

FLUTE DE CHAMPAGNE

ENTRADAS

EDAMAME COM SAL [S,VG]
sal marinho maldon, lima

SHISO CROCANTE, TORO, UNI & CAVIAR [F,G,S,SE,SF]
barriga de atum bluefin do Mediterrâneo, soja branca, sementes de sésamo

CARPACCIO DE ATUM BLUEFIN [F,S]
molho de soja com trufa, shio konbu, cebolete

TATAKI DE WAGYU JAPONÊS A5 [S]
wagyu A5 de Kagoshima, daikon, alho-francês, chili

SUSHI BAR

MAKI SURF & TURF [E,S,SF]
camarão-tigre, wagyu A5 de Kagoshima, takuan e emulsão de camarão-tigre

SELEÇÃO DE NIGIRI [F,SF]
6 peças

SELEÇÃO DE SASHIMI [F,SF]
6 peças

PRATO PRINCIPAL

WAGYU JAPONÊS A5 [G,S,SE]
wagyu A5 de Kagoshima, malagueta vermelha, sésamo, soja doce, cebolinho

OU

BACALHAU NEGRO [E,F,G,SE,SF]
miso com yuzu e gengibre, sésamo, soja doce, cebolinho

OU

FRANGUINHO YUZU KOSHO [G,S]
frango coquelet, miso, molho yuzu kosho, batata crocante

COM

BROCCOLINI [D,N,V]
manteiga ponzu, pinhões tostados

ARROZ AO VAPOR [SE,VG]
arroz hitomebore da região de Tohoku, sementes de sésamo tostadas

SOBREMESA

DARK CHOCOLATE [D,E,V]
cinco texturas, servido com sorbet de framboesa e champagne

BAR ABERTO INCLUÍDO DE BEBIDAS SELEÇÃO ATTIKO:
VINHO BRANCO, TINTO E ESPUMANTE, ESPIRITUOSAS, MIXOLOGIA, SOFT DRINKS E ÁGUA

OS PREÇOS SÃO APRESENTADOS EM EUR E INCLUEM IVA À TAXA LEGAL EM VIGOR.
CASO TENHA ALGUMA RESTRIÇÃO ALIMENTAR OU ALERGIA, POR FAVOR INFORME-NOS.
(D) LATICÍNIOS (E) OVOS (F) PEIXE (G) GLUTEN (N) FRUTOS SECOS (S) SOJA (SE) SÉSAMO (SF) MARISCO
(V) VEGETARIANO (VG) VEGAN

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EUPHORIA

BEBIDAS | DRINKS

VINHOS | WINES

ESPUMANTE | SPARKLING WINE

LUÍS PATO VINHA PAN
Baga
Bairrada, Portugal

MEMÓRIAS DE SANTAR BRUTO
Encruzado, Alvarinho
Dão, Portugal

VINHO TINTO | RED WINE

M.O.B. LOTE 3
Touriga Nacional, Alfrocheiro
Dão, Portugal

FITA PRETA
Rufete, Moreto, Touriga Nacional
Beira Interior, Portugal

VALLADO ORGANIC SUPERIOR
Touriga Nacional, Sousão
Douro, Portugal

VINHO ROSÉ | ROSÉ WINE

DONA PATERNA
Alvarinho, Vinhão
Vinhos Verdes, Portugal

VINHO BRANCO | WHITE WINE

CHÃO DOS EREMITAS PEQUENO EREMITA
Roupeiro, Rabo de Ovelha
Alentejo, Portugal

ROYAL PALMEIRA
Loureiro
Vinhos Verdes, Portugal

XISTO ILIMITADO
Rabigato, Códega do Larinho, Gouveio, Arinto
Douro, Portugal

BEBIDAS | DRINKS

ESPIRITUOSAS | SPIRITS

GIN - CITADELLE

VODKA - ABSOLUT

RUM - PLANTERAY 3 STARS

TEQUILA - CASAMIGOS BLANCO

WHISKY JAPONÊS | JAPANESE WHISKY - TOKI

COCKTAILS DE ASSINATURA | SIGNATURE COCKTAILS

ATTŌTEKI SPRITZ
espumante, maracujá, fava tonka, água tónica
sparkling wine, passion fruit, tonka bean, tonic water

SAKURA GIMLET
gin, cereja, lima
gin, cherry, lime

IZAKAYA COBBLER
vinho do Porto, papaia, melão, toranja
Port wine, papaya, melon, grapefruit

MOCKTAILS DE ASSINATURA | SIGNATURE MOCKTAILS

TŌKIRI
toranja, morango, hibiscus, framboesa, ruibarbo
grapefruit, strawberry, hibiscus, raspberry, rhubarb

UME LOWBALL
toranja, açaí, ameixa, cardamomo
grapefruit, acai, plum, cardamom

HANA HIGHBALL
sabugueiro, água tónica & kombucha de hortelã-pimenta
elderflower, tonic water & peppermint kombucha

COCKTAILS CLÁSSICOS | CLASSIC COCKTAILS

APEROL SPRITZ

OLD FASHIONED

PALOMA

MOSCOW MULE

OUTRAS SUGESTÕES | OTHER SUGGESTIONS

cerveja de pressão Asahi Lager | draught beer

cerveja engarrafada Super Bock 0% | alcohol-free bottled beer

seleção Fever-Tree | Fever-Tree selection

sumos | juices

Coca-Cola & Coca-Cola Zero

água com e sem gás | still and sparkling water