

MIA

Sky Bar

MIA

A Toast to Creativity

A tribute to the spirit of mixology — where imagination meets precision, each cocktail crafted to surprise, delight, and inspire. From the first sparkling sip to the lingering finish, every creation is a story in liquid form, every glass a celebration of artistry.

Quitte Martini

A refined twist on the classic

Gin · Zitronensaft · Canonita · Zuckersirup · Quitte Marmelade

Gin · lemon juice · Canonita · sugar syrup · quince jam

16



The Perfect Peach

Light, refreshing, and full of mellow peach flavor.

Pfirsichlikör · Vodka · Limettensaft · Erdbeersirup · Peach Red Bull

Pfirsichlikör · Vodka · Limettensaft · Erdbeersirup · Peach Red Bull

16



Jade Spirit

A crisp, elegant blend of bergamot and melon

Bergamot · Midori · Zitronensaft & Gurke · Zuckersirup · Eiweiß
Bergamot · Midori · Lemon Juice & cucumber · sugar syrup · egg white

16



Pink Mirage

A light, playful blend of berries and citrus.

Bergamot · Cranberrysaft · Holundersirup
 · Grenadinesirup · Limettensaft · Gurke
 Bergamot · Cranberry juice · Elderflower syrup
 · Grenadine syrup · Lime juice · Cucumber

16



Paprika Heat

bold, warming blend of smoke and spice.

Vodka · Vanillesirup · Limettensaft · Triple Sec · Grüne Paprika

Vodka · vanilla syrup · lime juice · triple sec · green pepper

16



Blue Fly

A lively dance of citrus and whispering herbs.

Gin · Zuckersirup · Eiweiß · Butterfly Tee
 · Blue berry, coconut Red Bull · Limettensaft
 Gin · sugar syrup · egg white · butterfly tea
 · blueberry, coconut Red Bull · Lime juice

16



Cielo Rosa

A delicate balance of fruity brightness and soft floral whispers.

Lavendel Tequilla · Limettensaft · Zuckersirup · Cointreau · Lavendelsirup · Tonic

Lavender Tequila · Lime juice · Sugar syrup · Cointreau · Lavender syrup · Tonic

16



MIA

World Classics

A tribute to timeless cocktails — where tradition meets mastery, each recipe crafted to honor its heritage while delighting the senses. From the first balanced sip to the last lingering note, every glass tells a story, every pour is a celebration of craftsmanship.

Flavor with Spirits

Cocktails with Alcohol

Whiskey Sour 15

Whiskey · Eiweiß

Zitronensaft · Zuckersirup

Whiskey · Eggwhite

Lemon Juice · Sugarsyrup

Moscow Mule 15

Vodka · Limettensaft

Spicy Ginger Beer

Vodka · Lime Juice

Spicy Ginger Beer

Old Fashioned 15

Whiskey · Zucker · Angostura

Whiskey · Sugar · Angostura

Negroni 15

Campari · Roter Wermuth · Gin

Campari · Red Vermouth · Gin

Espresso Martini 16

Vodka · Espresso · Kahlua · Zuckersirup

Vodka · Espresso · Kahlua · Simple Syrup

Pornstar Martini 17

Passoa · Vodka · Vanillesirup

Maracuja · Limettensaft · Champagner

Passoa · Vodka · Vanillasyrup

Lime Juice · Passion Fruit · Champagne

Magarita 15

Tequilla · Cointreau · Limettensaft

Tequilla · Cointreau · lime Juice

Cosmopolitan 15

Cointreau · Cranberrysaft

Limettensaft · Vodka

Cointreau · cranberry Juice

lime Juice · Vodka

Gin Basil Smash 16

Gin · Limettensaft

Zuckersirup · Basilikum

Gin · Lime Juice · Sugarsyrup · Basil

Flavor Without Spirits

Mocktails

Sweet Rainbow 12

Orangensaft · Zitronensaft

Grenadinesirup · Blue Curacao

Orange juice · Lemon juice

Grenadine syrup · Blue Curacao

Anastasia 12

Ananassaft · Orangensaft

Apfelsaft Ginger Ale · Zitronensaft

Pineapple juice · orange juice

apple juice · ginger ale · lemon juice

Tropical Heat 12

Orangensaft · Maracujasaft

Ananassaft · Zitronensaft

Grenadinesirup · Orange juice

Passion fruit juice · Pineapple juice

Lemon juice · Grenadine syrup

Sprit & Shine

Spritz

Aperol Spritz	13
Limoncello Spritz	13
Lillet Wild Berry	13
Canonita Spritz	13
Sarti Spritz	13

Extended Sips

Longdrinks

Gin Tonic	13
Cola Rum	13
Cola Whiskey	13
Vodka Lemon	13
Vodka Bull	14
Cazcabel Grapefruit	13

Island Spirits

Rum 4cl

Barcardi 4	12
Mount Gay XO	14
Plantation XO	14
Ron Zacapa 23Y	15

Golden Spirits

Whiskey 4cl

Laphroaig 10Y	14
Glenmorangie 12Y	17
Chivas Regal 12Y	12
Craiggelachie 13Y	14
Highland Park 12Y	14
Toki	11

Botanical Spirits

Gin 4cl

Bombay Sapphire	12
London N.3	12
Nordes	13
Mare	15
Hendricks	14
Monkey 47	15
Tanqueray Ten	13
Siegfried	13
Roku	12

Fine Spirits

Destillate · Vodka 4cl

Belvedere	13
Absolut	11
Grey Goose	13

Fiery Spirits

Tequila 4cl

Cazcabel	11
Don Julio Reposado	15
Patron Anejo	15
Patron Blanco	14

Elegant Spirits

Brände · Cognac 4cl

Asbach 8	13
Carlos I	13
Hennessy XO	32
Calvados VSOP	18
Bisquit VSOP	17
Remy Martin XO	32
Pierre Ferrand 1840	13
Schladerer Williams Birne	9
Schladerer Himbeergeist	9

Aromatic Spirits

Vermuth 5cl

Ferdinands Saar White	12
Dolin Blanc	9
Noilly Prat Dry	10

The Bitter Side

Bitters

Averna	7
Fernet Branca	7
Jägermeister	7
Killepitsch	7
Nonino Merlot	13
Nonino Chardonnay	11

Ramazotti	7
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On Tap

Bier vom Fass

Veltins 0,3L	5
Veltins 0,5L	7
Radler 0,3L	6
Radler 0,5L	7
Füchsen Alt 0,25L	5

Straight from the Barrel

Flaschenbier · Bottled Beer

Franziskaner Weißbier 7

Estrella 5,5

Veltins alkohofrei 5

The Cellar's Gems

premium bottled

Belvedere 0,7L 210

Barcardi 4 0,7L 190

Bombay 0,7L 120

Buffolo Trace 0,7L 190

Ruinart 0,75L 220

Rosé

Ruinart 0,75L 210

Blanc de Blanc

Moet 0,75L 170

Imperial Ice

Moet 0,75L 160

Imperial Rosé

Moet 0,75L 150

Imperial Blanc

Refreshing Sips

Softgetränke · Soft Drinks

Cola, Fanta, Sprite 0,2L 5

Schorlen 0,2L 5

Tomas Henry 0,2L 6

Tonic, Ginger Ale, Soda
Cherry Blossom

Fever Tree 0,2L 6

Mediterranean, Bitter lemon
Ginger Beer, Ginger Ale, Wildberry

Red Bull 0,25L 6

Classic, sugar free,
blueberry-cocos, wild peach

Warm & Comforting

Heißgetränke · Hot Drinks

Café Créma 5

Espresso 4

Doppelter Espresso 6

Cappuccino 6

Latte Macchiato 6

Glas Tee 6

Kännchen Tee 7

Frischer Pfefferminz Tee 8

MIA

Bar Bites

Mon - Thu 18:00 - 23:00 / Fr - Sa 18:00 - 00:00

Crafted to complement every sip — our selection of refined snacks balances flavor, texture, and tradition. From savory indulgences to delicate pairings, each bite is designed to elevate your cocktail experience, turning a simple moment into a feast for the senses.

Shared Moments

Small plates, big flavors — crafted to connect.

Pan de Cristal

Katalanisches Brot
Tomate & geröstete Aioli

Pan de Cristal

Catalan bread, tomato & roasted aioli



Bellota Ibérico Schinken

Aus der Extremadura
36 Monate gereift

Bellota Ibérico ham

From Extremadura
Aged 36 months



Marinierte Oliven

Grüne Gordal-Oliven
& geröstete Mandeln

Marinated olives

Green Gordal olives
& roasted almonds



Pimientos de Padrón

Bratpaprika & grabes Meersalz

Padrón peppers

Fried peppers & coarse sea salt



Manchego-Trüffel-Kroketten

Cremig Schwarze Trüffelremoulade

Manchego truffle croquettes

Creamy black truffle remoulade



8 Wildfang-Garnelen al Ajillo

4 U. | 16

Knablauch, Chili, Olivenöl
& ein Hauch Sherry

Wild-caught prawns al ajillo

Garlic, chilli olive oil & a dash of sherry



Austern

Fine de Claire Nr. 2

7 U. | 18

Frisch geöffnet, Zitrus
& Sherry-Vinaigrette

Oysters

Fine de Claire No. 2

Freshly opened with citrus
& sherry vinaigrette



Voyage

Caviar Beluga Amur

40g | 80

Crème fraîche & Blinis

Voyage Caviar Beluga Amur

Crème fraîche & Blinis



7

Tapas-Platte

22g | 39

Chorizo, Serrano Schinken,
Pimientos & Manchego



Pinchos & Bites

Little tastes, big moments — crafted to share and savor.

Kalb & Portwein

Eschmortes Kalbsragout ,
Portweinglanz, Schalottencrunch, rote
Zwiebel & Kerbel

Veal & port wine

Braised veal ragout with port wine glaze,
shallot crunch, red onion & chervil



Kartoffeln & Lachs

Kartoffelsalat, Zitronen-Aioli,
Dill, gebeizter Lachs, Apfelgel
& Granny-Smith-Chips

Potatoes & salmon

Potato salad with lemon aioli , dil,
marinated salmon, apple gel &
Granny Smith chips



Manchego & Trüffel

Manchego-Trüffel-Espuma,
Kräutercrunch & Käsechip

Manchego & truffle

Manchego truffle espuma
with herb crunch & cheese chip



Sweet Endings

A final indulgence — crafted to linger, delight, and complete the moment.

Frichuelos flambiert

Asturische Pfannkuchen, Orangen-Ricotta

Frichuelos flambéed

Asturian pancakes, orange ricotta



9

Caesar Salad

18/26

Römersalat, Caesar-Dressing, Parmesan
Croutons, Sardellenfilets & mit oder
ohne Hähnchen

Caesar salad

Romaine lettuce with caesar dressing,
parmesan cheese, croutons, anchovy
fillets with or without chicken



9

Beef Burger

26

Rindhackfleisch, Cheddar, Gewürzgurke
Tomate, Salat, Burgersauce, Brioche-Bun,
kanarische Kartoffeln

Beef burger

Ground beef with cheddar cheese,
pickled gherkin, tomato, lettuce, burger
sauce, brioche bun & canarian potatoes



9

Filetsteak

42

Rinderfilet, Kräuter Seitling
und Karotte kanarische Kartoffeln
& Café-de-Paris-Butter

Fillet steak

Beef fillet with herb oyster mushrooms
and carrots, canarian potatoes
& café de Paris butter



MIA



Gluten
Gluten



Eier
Eggs



Laktose
Lactose



Sesam
Sesame



Sulfite
Sulphites



Soja
Soy



Erdnüsse
Peanuts



Nüsse
Nuts



Senf
Mustard



Schalentiere
Molluscs



Lupinen
Lupins



Fisch
Fish



Krebstiere
Crustaceans



Sellerie
Celery



Lokales Produkt
Local Product

In diesem Restaurant sind Informationen zu Allergenen auf Anfrage erhältlich.
Dieses Haus erfüllt die Vorschriften des Königlichen Erlasses 1410/2006
vom 1. Dezember zur Vorbeugung der Anisakis-Parasitose.

This restaurant has allergens information available upon request.
This establishment complies with Royal Decree 1410/2006
of 1 December on the prevention of anisakis parasitosis.

INNSiDE by Meliã
Düsseldorf Hafen