



## KITCHEN

Free from refined sugar and limited use of dairy and gluten,  
our menu has been designed to accommodate to all dietary requirements.

“Place for all, Food for all, Fun for all”

Working closely with artisanal producers Chef Kostas is bringing to your table only the highest quality ingredients.

We recommend you to share our starters “Family style”. We hope you enjoy your experience at A.O.K

## NIBBLES

GRILLED PADRON PEPPERS  
Olive oil & sea salt  
8

BLACK OLIVE  
TAPENADE  
8

CRUDITES BASKET  
Seasonal raw vegetables with dips  
21

## STARTERS

DELICA PUMPKIN SOUP	Crispy quinoa	* supplement 5g winter black truffle 10	10
BEEF TARTARE	Scottish fillet of beef, onsen quail egg & olive bread melba toast		18 / 30
BURRATINA	Roasted beetroot, orange & sorrel		15
PRAWN COCKTAIL	Baby gem & avocado, yoghurt “Marie Rose”		16
ROASTED CARROTS & LENTILS	Romano peppers, feta, Sicilian lemon & turmeric		14
SEA BREAM CEVICHE	Apple, lime, chili & avruga caviar		15

## AOK CLASSICS

available till 3pm

RUMBLED EGGS  
all served with toasted sourdough

with smoked salmon	16
with black truffle	20
with Alba white truffle	40

SHAKSHUKA  
Baked organic eggs in rich tomato sauce,  
sweet peppers & herbs  
20

AOK PANCAKES  
Organic maple syrup, coconut chantilly  
& fresh berries  
18

## FROM THE GARDEN

BBQ AUBERGINE  
Honey, tahini, zaatar, roasted buckwheat & feta  
20

ROASTED CAULIFLOWER  
Beetroot & ravigote dressing  
14

COURGETTI  
Seasonal vegetables, aromatic herbs  
& tomato sauce  
24

HOMEMADE TRUFFLE GNOCCHI  
Autumn truffle, parmesan & port reduction  
28

WHITE TRUFFLE TAGLIATELLE  
Homemade pasta & fresh white truffle from Alba  
44

## SALADS

AOK CHICKEN CAESAR SALAD	Baby gem, yoghurt & seeded croutons	12 / 20
TUNA GARDEN SALAD	Gem lettuce, watercress, green beans, tomato, olives & lemon dressing	13 / 21
GRILLED MANOURI CHEESE	Cos lettuce, courgettes, mint, sesame & honey vinaigrette	11 / 19
GREEK SALAD	Tomatoes, cucumber, feta cheese, olives, red onion & green pepper	11 / 19
COBB SALAD	Mixed leaves, avocado, spring onion, roasted sweet corn & balsamic vinaigrette	17
	with grilled chicken	5
	with prawns	5
	with homecured beef bacon	5

## SANDWICHES

all served with sauté new potatoes

CHICKEN BURGER  
Grilled herb marinated chicken breast,  
spicy tomato chutney & rocket  
21

HAMBURGER  
Scottish beef, goat cheese,  
caramelised onion & watercress  
24

FALAFEL PITTA  
Minted yoghurt, beetroot ketchup  
& pickled slaw  
18

## FROM THE SEA

CRAB RISOTTO	32
Bisque, parmesan foam & fennel pollen	
HONEY ROASTED SALMON	28
Verjus, daikon, apple & shimeji mushrooms	
BAKED COD FILLET	31
Vine ripe tomatoes, olives, capers, raisins & pine nuts	
WILD TIGER PRAWNS	35
Grilled, spicy chermoula	
FILLET OF WILD SEABASS	40
Fava beans & tomato vierge sauce	

## FROM THE LAND

GRILLED BABY CHICKEN	24
Bok choy, Medjool dates & lemon	
GRILLED CHICKEN PAILLARD	21
Herb marinated corn fed chicken breast, rocket & cherry tomatoes	
BBQ LAMB CHOPS	34
Provençal herbs, aubergine & roasted shallot	
GRILLED SIRLOIN TAGLIATA 280GR	32
28 days aged Scottish beef, cherry tomatoes & rocket leaves	
ROASTED CHALLANS DUCK BREAST	38
Celeriac & blueberry bigarade sauce	

## SIDES

SWEET POTATO MASH	Almond & lemon thyme	6	WILTED BABY SPINACH	6
SAUTED NEW POTATOES	Shallot & parsley	6	GARDEN LEAF SALAD	5.5
MAPLE GLAZED ROOT VEGETABLES		7.5	ROASTED BRUSSEL SPROUTS	6

## SPECIAL OF THE DAY

Please,  
feel free to ask to your waiter  
for the Special of the Day

If you have any particular dietary request, feel free to ask for our support.

Prices include VAT. A discretionary 12.5% service charge will be added to your bill.