



KITCHEN

ALL DAY MENU

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

6

BREAD BASKET

Tapenade & fava hummus

6

SOURDOUGH FLATBREAD

Summer truffle, parmesan & rocket

14

STARTERS

DELICA PUMPKIN SOUP	Crunchy quinoa	10
BEEF TARTARE	Scottish fillet of beef, onsen quail egg & olive bread melba toast	18 / 30
BURRATINA	Seasonal tomatoes & basil	16
PRAWN COCKTAIL	Baby gem & avocado, yoghurt “Marie Rose”	16
ROASTED CARROTS & LENTILS	Romano peppers, feta, Sicilian lemon & turmeric	14
SEA BASS CEVICHE	Corsican grapefruit, kalamansi & fennel	15

FROM THE GARDEN

ROASTED CARROTS

Caramelised onion hummus,
kalamata olives & gooseberries

15

BBQ AUBERGINE

Honey, tahini, zaatar, roasted buckwheat & feta

20

ROASTED CAULIFLOWER

Beetroot & ravigote dressing

14

COURGETTI

Seasonal vegetables, aromatic herbs & tomato sauce

19

HOMEMADE TRUFFLE GNOCCHI

Summer truffle, parmesan & port reduction

26

GIGLI PASTA

Scottish girolles mushrooms,
charred corn & Grana Padano

26

SALADS

AOK CHICKEN CAESAR SALAD	Baby gem, yoghurt, parmesan & seeded croutons	12 / 20
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	14
	<i>with grilled chicken</i>	6
	<i>with prawns</i>	6
	<i>with homecured beef bacon</i>	6

SANDWICHES

all served with sauté new potatoes

AOK CHICKEN	HAMBURGER
Grilled herb marinated chicken breast, spicy tomato chutney & rocket	Scottish beef, caramelised onion, tomato & watercress
19.5	22

FROM THE LAND

GRILLED BABY CHICKEN	24
Pak choi, Bon bon dates & lemon	
GRILLED CHICKEN PAILLARD	21
Herb marinated corn fed chicken breast, rocket & cherry tomatoes	
BBQ LAMB CHOPS	34
Provençal herbs, fresh peas & charred spring onions	
GRILLED SIRLOIN TAGLIATA 280GR	32
28 days aged Scottish beef, cherry tomatoes & rocket leaves	
VEAL SCALOPPINE	30
Rainbow chard, green olives, capers & lemon	
BAKED COD FILLET	31
Quinoa provençal & lemon emulsion	
FILLET OF SEABASS	32
Fava beans, samphire & cherry tomatoes	
HONEY ROASTED SALMON	28
Verjus, daikon, apple & shimeji mushrooms	
WILD TIGER PRAWNS	35
Grilled, marinated in spicy chermoula	

SIDES

SWEET POTATO MASH	Almond & lemon thyme	6	WILTED BABY SPINACH	6
SAUTED NEW POTATOES	Shallot & parsley	6	AVOCADO	6
CHICKEN SAUSAGES		6	CHARRED BROCCOLINI	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.



KITCHEN

ALL DAY MENU

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

(VG) 6 (-)

BREAD BASKET

Tapenade & fava hummus

(VG) 6 (1)(2)(3)(12)(14)

SOURDOUGH FLATBREAD

Summer truffle, parmesan & rocket

(VG) 14 (2)(7)

STARTERS

(VG)	DELICA PUMPKIN SOUP	Crunchy quinoa	(1)	10
(-)	BEEF TARTARE	Scottish fillet of beef, onsen quail egg & olive bread melba toast	(4 5 9 14)	18 / 30
(V)	BURRATINA	Seasonal tomatoes & basil	(7)(14)	16
(-)	PRAWN COCKTAIL	Baby gem & avocado, yoghurt “Marie Rose”	(3 7 14)	16
(VG)	ROASTED CARROTS & LENTILS	Romano peppers, feta, Sicilian lemon & turmeric	(1)(7)(14)	14
(-)	SEA BASS CEVICHE	Corsican grapefruit, kalamansi & fennel	(5 14)	15

FROM THE GARDEN

ROASTED CARROTS

Caramelised onion hummus,
kalamata olives & gooseberries

(VG) 15 (12 14)

BBQ AUBERGINE

Honey, tahini, zaatar, roasted buckwheat & feta

(VG) 20 (7)(9)(12 14)

ROASTED CAULIFLOWER

Beetroot & ravigote dressing

(VG) 14 (10)(14)

COURGETTI

Seasonal vegetables, aromatic herbs & tomato sauce

(VG) 19 (-)

HOMEMADE TRUFFLE GNOCCHI

Summer truffle, parmesan & port reduction

(V) 26 (4 7)(14)

GIGLI PASTA

Scottish girolles mushrooms,
charred corn & Grana Padano

(V) 26 (2 4 7)

SALADS

(-)	AOK CHICKEN CAESAR SALAD	Baby gem, yoghurt, parmesan & seeded croutons	(4 5 7 9)(12)(14)	12 / 20
(VG)	GRILLED MANOURI CHEESE	Cos lettuce, courgettes, mint, sesame & honey vinaigrette	(7)(12)(14)	11 / 19
(VG)	GREEK SALAD	Tomatoes, cucumber, feta cheese, olives, red onion & green pepper	(7)(14)	11 / 19
(VG)	COBB SALAD	Mixed leaves, avocado, spring onion, roasted sweet corn & balsamic vinaigrette	(9)(14)	14
		with grilled chicken		6
		with prawns		6
		with homecured beef bacon		6

SANDWICHES

all served with sauté new potatoes

(-)	AOK CHICKEN	Grilled herb marinated chicken breast, spicy tomato chutney & rocket	19.5 (2)(4)(6)(7)(12)(14)
(-)	HAMBURGER	Scottish beef, caramelised onion, tomato & watercress	22 (2)(4)(6)(7)(12)(14)

FROM THE LAND

FROM THE SEA

(-)	HONEY ROASTED SALMON	(5 14)	28	(-)	GRILLED BABY CHICKEN	(14)	24
	Verjus, daikon, apple & shimeji mushrooms				Pak choi, Bon bon dates & lemon		
(-)	BAKED COD FILLET	(5 14)	31	(-)	GRILLED CHICKEN PAILLARD	(14)	21
	Quinoa provençal & lemon emulsion				Herb marinated corn fed chicken breast, rocket & cherry tomatoes		
(-)	FILLET OF SEABASS	(1)(5)(14)	32	(-)	BBQ LAMB CHOPS	(9)(14)	34
	Fava beans, samphire & cherry tomatoes				Provençal herbs, fresh peas & charred spring onions		
(-)	WILD TIGER PRAWNS	(3 14)	35	(-)	GRILLED SIRLOIN TAGLIATA 280GR	(14)	32
	Grilled, marinated in spicy chermoula				28 days aged Scottish beef, cherry tomatoes & rocket leaves		
				(-)	VEAL SCALOPPINE	(1)	30
					Rainbow chard, green olives, capers & lemon		

SIDES

(VG)	SWEET POTATO MASH	Almond & lemon thyme	(10)	6	(VG)	WILTED BABY SPINACH	(-)	6
(VG)	SAUTED NEW POTATOES	Shallot & parsley	(-)	6	(VG)	AVOCADO	(-)	6
(-)	CHICKEN SAUSAGES		(2 14)	6	(VG)	CHARRED BROCCOLINI	(-)	6

SPECIAL OF THE DAY

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

ALLERGENS

V Vegetarian	1 Celery	3 Crustaceans	5 Fish	7 Milk	9 Mustard	11 Peanuts	13 Soya
VG Vegan	2 Gluten	4 Eggs	6 Lupin	8 Molluscs	10 Nuts	12 Sesame seeds	14 Sulphur dioxide