



KITCHEN

BRUNCH 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 & BAKES

GRILLED PADRON PEPPERS

Olive oil & sea salt

6

BREAD BASKET

Tapenade & fava hummus

6

SOURDOUGH FLATBREAD

Truffled cream cheese, parmesan,
rocket & fresh summer truffle

14

VIENNOISERIE

Any pastry or muffin from our Bakery

4

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

12 / 20

Baby gem, yoghurt, parmesan & seeded croutons

GRILLED MANOURI CHEESE

11 / 19

Cos lettuce, courgettes, mint, sesame & honey vinaigrette

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

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

HAMBURGER

Scottish beef, caramelised onion,
tomato & watercress

22

FROM THE LAND

FROM THE SEA

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

SIDES

SWEET POTATO MASH	Almond & lemon thyme	6	AVOCADO	6
SAUTED NEW POTATOES	Shallot & parsley	6	CHICKEN SAUSAGES	6
WILTED BABY SPINACH		6	HOMEMADE CURED BEEF BACON	6
CHARRED BROCCOLINI		6	SMOKED SALMON	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.



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NIBBLES & BAKES

GRILLED PADRON PEPPERS Olive oil & sea salt (VG) 6 (-)	BREAD BASKET Tapenade & fava hummus (VG) 6 (1)(2)(5)(12)(14)	SOURDOUGH FLATBREAD Summer truffle, parmesan & rocket (VG) 14 (2)(7)	VIENNOISERIE Any pastry or muffin from our Bakery 4
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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

AOK CLASSICS

available till 3pm

RUMBLED FREE-RANGE EGGS

all served with toasted sourdough

(-) with smoked salmon	16 (2)(4)(5)
(V) with summer truffle	18 (2)(4)

(V) SHAKSHUKA (2)(4)	
Baked organic eggs in rich tomato sauce, sweet peppers & herbs	20

(V) AOK PANCAKES (4)(7)	
Organic maple syrup, coconut chantilly & fresh berries	18

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	12 / 20
Baby gem, yoghurt, parmesan & seeded croutons (4 5 7 9)(12)(14)	
(VG) GRILLED MANOURI CHEESE	11 / 19
Cos lettuce, courgettes, mint, sesame & honey vinaigrette (7)(12)(14)	
(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	

SANDWICHES

all served with sauté new potatoes

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

with grilled chicken	6
with prawns	6
with homecured beef bacon	6

FROM THE SEA

(-) HONEY ROASTED SALMON (5 14)	28
Verjus, daikon, apple & shimeji mushrooms	
(-) BAKED COD FILLET (5 14)	31
Quinoa provençal & lemon emulsion	
(-) FILLET OF SEABASS (1)(5)(14)	32
Fava beans, samphire & cherry tomatoes	
(-) WILD TIGER PRAWNS (3 14)	35
Grilled, marinated in spicy chermoula	

(-) GRILLED BABY CHICKEN (14)	24
Pak choy, Bonbon dates & lemon	
(-) GRILLED CHICKEN PAILLARD (14)	21
Herb marinated corn fed chicken breast, rocket & cherry tomatoes	
(-) BBQ LAMB CHOPS (9)(14)	34
Provençal herbs, fresh peas & charred spring onions	
(-) GRILLED SIRLOIN TAGLIATA 280GR (14)	32
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) AVOCADO (-)	6
(VG) SAUTED NEW POTATOES	Shallot & parsley (-) 6	(-) CHICKEN SAUSAGES (2 14)	6
(VG) WILTED BABY SPINACH (-)	6	(-) HOMEMADE CURED BEEF BACON (-)	6
(VG) CHARRED BROCCOLINI (-)	6	(-) SMOKED SALMON (5)	6

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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