



KITCHEN

at home

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 with 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

STARTERS

DELICA PUMPKIN SOUP	Crunchy quinoa	10
BEEF TARTARE	Scottish fillet of beef, onsen quail egg & olive bread melba toast	18
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	15
Caramelised onion hummus, kalamata olives & gooseberries	
BBQ AUBERGINE	20
Honey, tahini, zaatar, roasted buckwheat & feta	
ROASTED CAULIFLOWER	14
Beetroot & ravigote dressing	
COURGETTI	19
Seasonal vegetables, aromatic herbs & tomato sauce	
HOMEMADE TRUFFLE GNOCCHI	
Summer truffle, parmesan & port reduction	
	26
GIGLI PASTA	26
Scottish girolles mushrooms, charred corn & Grana Padano	

SALADS

AOK CHICKEN CAESAR SALAD	15
Baby gem, yoghurt, parmesan & seeded	
GRILLED MANOURI CHEESE	13
Cos lettuce, courgettes, mint, sesame &	
GREEK SALAD	13
Tomatoes, cucumber, feta cheese, olives, red onion & green pepper	
COBB SALAD	14
Leaves, avocado, spring onion, roasted sweet corn & balsamic vinaigrette	
	with grilled chicken 6
	with prawns 6
	with homecured beef bacon 6

AOK CLASSICS

available till 3pm

RUMBLED FREE-RANGE EGGS

all served with toasted sourdough

with smoked salmon 16

with summer truffle 18

SHAKSHUKA 20

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

AOK PANCAKES 18

Organic maple syrup, coconut chantilly & fresh berries

SANDWICHES

all served with sauté new potatoes

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

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	

FROM THE SEA

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

SIDES

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

If you have any particular dietary request, please have a look at our Allergen Menu and feel free to ask for support.



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Thank you for choosing to order
from A.O.K Kitchen at Home.

You can now order for Collection or Delivery

TUESDAY to THURSDAY 10am to 9pm

FRIDAY & SATURDAY 10am to 9.30pm

SUNDAY 10am to 8pm

through our website aokkitchen.co.uk.

CHAMPAGNE

Prosecco, Zero Sugar, Thomson & Scott	30
Champagne, Francoise Monay NV	50
Champagne, Billecart Salmon Rose NV	75
Champagne, Ruinart Blanc de Blancs NV	75
Champagne, Dom Perignon 2009	180

WHITE WINE

Marsanne-Viognier, Chemin de la Serre 2018	21
Albarino, Mytilus, Spain 2017	26
Gavi San Pietro, Italy 2018	31
Sancerre Tradition, Pascal Thomas, France 2018	33
Chablis, J-P Ellevin, France 2018	34
Posh, Saints-Hills, Croatia 2017	39
Argyros Estate, Assyrtiko, Greece 2017	41
Chardonnay, Carpe Diem, Anderson Valley, USA 2015	44
Chablis 1 ^{er} Cru, Forest Moreau-Naudet, France 2017	51
Puligny-Montrachet, Joseph Pascal, France 2016	58
Cervaro della Sala, Antinori, Umbria, Italy 2017	74

COLD- PRESSED JUICES (250 ML)

ORANGE	4.5
MIXED APPLE	4.5
BEETROOT	4.5
WATERMELON	4.5
PINEAPPLE	4.5

BEERS & CIDER

Freedom Hell - Organic Lager, UK 4.8%	4.5
Freedom Pale - Aromatic Pale Ale, UK 4.2%	4.5
Aspall Cider, UK 5%	6.5

ROSE WINE

Domaine des Jeanne, Lord Mervyn Davies, France 2018	29
Whispering Angel, Chateau D'esclans, France 2018	45
Chateau Minuty Cuvee 281, France 2018	80

RED WINE

Sangiovese di Romagna, Armigero, Italy 2016	21
Malbec, Pretty, Fabre Montmayou, Argentina 2018	26
Chianti Classico Riserva, Castelgreve, Italy 2013	30
Bordeaux, Chateau du Retout, France 2014	34
Carmenere Gran Reserva, Calcu, Chile 2015	37
Rioja, Miguel Merino Vitola Reserva, Spain 2012	42
Pinot Noir, La Crema, Sonoma Coast USA 2015	50
Ornellaia, Le Serre Nuove, Tuscany Italy 2013	62
Chateau Palmer, Alter-Ego, Margaux, France 2014	102
Merlot, Mayacamas, Napa Valley, USA 2014	110
Tignanello, Antinori, Italy 2016	135
Chateau Figeac, Saint-Emilion, France 2011	155

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