



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

Autumn truffle, parmesan & rocket

14

STARTERS

| | | |
|---------------------------|--|---------|
| DELICA PUMPKIN SOUP | Crunchy quinoa | 11 |
| 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 |
| LENTILS & ROASTED CARROTS | 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 & pickled blackberries

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

Autumn truffle, parmesan & port reduction

26

GIGLI PASTA

Wild mushrooms & Jerusalem artichoke

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

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 WILD SEABASS | 36 | BBQ LAMB CHOPS | 34 |
| Yellow split peas, samphire & cherry tomatoes | | Confit baby aubergine & avocado tzatziki | |
| WILD TIGER PRAWNS | 35 | GRILLED SIRLOIN TAGLIATA 280GR | 34 |
| Grilled, marinated in spicy chermoula | | 28 days aged Scottish beef, cherry tomatoes & rocket leaves | |
| | | VEAL SCALOPPINE | 32 |
| | | Rainbow chard, green olives, capers & lemon | |

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 |
| HOMEMADE CURED BEEF BACON | | 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.