



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

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
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 & pickled blackberries	
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	
Autumn truffle, parmesan & port reduction	
	26
GIGLI PASTA	
Wild mushrooms & Jerusalem artichoke	
	26

SALADS

AOK CHICKEN CAESAR SALAD	15	
Baby gem, yoghurt, parmesan & seeded		
GRILLED MANOURI CHEESE	13	
Cos lettuce, courgettes, mint, sesame &		
GREEK SALAD	Tomatoes, cucumber, feta cheese, olives, red onion & green pepper	13
COBB SALAD	Leaves, avocado, spring onion, roasted sweet corn & balsamic vinaigrette	14
	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 autumn 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
Confit aubergine & avocado tzatziki	
GRILLED SIRLOIN TAGLIATA 280GR	34
28 days aged Scottish beef, cherry tomatoes & rocket leaves	
VEAL SCALOPPINE	32
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 WILD SEABASS	36
Yellow split peas, 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.



at home

KITCHEN

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

You can order for Collection or Delivery
TUESDAY to SATURDAY 10am to 9pm
SUNDAY 10am to 8pm



Please visit our website aokkitchen.co.uk
or call us on **02038899400**

COLD- PRESSED JUICES (250 ML)

ORANGE	4.5
GRAPEFRUIT	4.5
MIXED APPLE	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

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 2019	21
Albarino, Mytilus, Spain 2018	26
Gavi San Pietro, Italy 2019	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 2018	41
Chardonnay, Carpe Diem, Anderson Valley, USA 2015	44
Chablis 1 ^{er} Cru, Forest Moreau-Naudet, France 2018	51
Puligny-Montrachet, Joseph Pascal, France 2017	58
Cervaro della Sala, Antinori, Umbria, Italy 2016	74

ROSE WINE

Domaine des Jeanne, Lord Mervyn Davies, France 2018	29
Whispering Angel, Chateau D'esclans, France 2019	45
Chateau Minuty Cuvee 281, France 2019	80

RED WINE

Sangiovese di Romagna, Armigero, Italy 2016	21
Malbec, Pretty, Fabre Montmayou, Argentina 2019	26
Chianti Classico Riserva, Castelgreve, Italy 2015	30
Bordeaux, Chateau du Retout, France 2014	34
Carmenere Gran Reserva, Calcu, Chile 2015	37
Rioja, Miguel Merino Vitola Reserva, Spain 2013	42
Pinot Noir, La Crema, Sonoma Coast USA 2015	50
Ornellaia, Le Serre Nuove, Tuscany Italy 2014	62
Chateau Palmer, Alter-Ego, Margaux, France 2013	102
Merlot, Mayacamas, Napa Valley, USA 2014	110
Tignanello, Antinori, Italy 2016	135
Chateau Figeac, Saint-Emilion, France 2011	155

FOLLOW US @AOK.KITCHEN