



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

Winter truffle, parmesan & rocket

14

AOK CLASSICS

available till 3pm

RUMBLED FREE-RANGE EGGS

all served with toasted sourdough

with smoked salmon 16

with winter truffle 18

SHAKSHUKA

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

20

AOK PANCAKES

Organic maple syrup, coconut chantilly
& fresh berries

18

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

Winter 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

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

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 baby 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

SWEET POTATO MASH Almond & lemon thyme 6

SAUTED NEW POTATOES Shallot & parsley 6

ROASTED BRUSSEL SPROUTS 6

CHICKEN SAUSAGES 6

HOMEMADE CURED BEEF BACON 6

WILTED BABY SPINACH 6

AVOCADO 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.