



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 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

## STARTERS

DELICA PUMPKIN SOUP	Crunchy quinoa	11
BURRATINA	Seasonal tomatoes & basil	16
BEEF TARTARE	Scottish fillet of beef, onsen quail egg & olive bread melba toast	18
QUINOA SALAD	Beetroots, golden raisins, kalamansi & cumin	15
PUY LENTILS & ROASTED CARROTS	Romano peppers, feta, Sicilian lemon & turmeric	14
SEA BASS CEVICHE	Pink grapefruit, fennel & extra virgin olive oil	15

## FROM THE GARDEN

### CHARRED BRITISH ASPARAGUS

Caramelised onion hummus,  
kalamata olives & blood orange

21

### BBQ AUBERGINE

Honey, tahini, zaatar, toasted 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 PRIMAVERA

Burrata, fresh peas, asparagus & wild garlic

26

## SALADS

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

## SANDWICHES

*all served with sauté new potatoes*

AOK CHICKEN	HAMBURGER
Grilled herb marinated chicken breast, tomato chutney & rocket	Scottish beef, caramelised onion, tomato & watercress
20	24

## FROM THE SEA

HONEY ROASTED SALMON	28
Verjus, daikon, apple & shimeji mushrooms	
CHARRED FILLET OF COD	33
Lemon verbena, baby artichokes & garden vegetable fricassée	
FILLET OF WILD SEABASS	38
Yellow split peas, samphire & cherry tomatoes	
WILD TIGER PRAWNS	36
Grilled, marinated in spicy chermoula	

## 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	36
Confit baby aubergine & avocado tzatziki	
GRILLED SIRLOIN TAGLIATA 280GR	34
28 days aged Scottish beef, cherry tomatoes & rocket leaves	

## 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.