



TRACK & TRACE  
A.O.K  
REGISTRATION FORM



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

Summer 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 / 30

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

Summer truffle, parmesan & port reduction

26

### PASTA ALLA NORMA

Fresh creste di gallo, spicy tomato sauce, roasted  
mauve aubergine, pine nuts & salted ricotta

23

## 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 homecured beef bacon* 6

## SANDWICHES

*all served with sauté new potatoes*

### AOK CHICKEN

Grilled herb marinated chicken breast,  
tomato chutney & rocket

20

### HAMBURGER

Scottish beef, caramelised onion,  
tomato & watercress

24

## FROM THE LAND

VEAL RAGU 26

Homemade fresh tagliatelle & aged parmesan

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

Summer vegetable kebab

GRILLED SIRLOIN TAGLIATA 280GR 36

28 days aged Scottish beef, green beans, watercress & aged parmesan

## FROM THE SEA

HONEY ROASTED SALMON 28

Verjus, daikon, apple & shimeji mushrooms

BAKED FILLET OF COD 31

Green peas velouté, celeriac & basil oil

FILLET OF WILD SEABASS 38

Yellow split peas, samphire & cherry tomatoes

WILD TIGER PRAWNS 36

Grilled, marinated in spicy chermoula

## SIDES

SWEET POTATO MASH Almond & lemon thyme 6

SAUTED NEW POTATOES Shallot & parsley 6

CHICKEN SAUSAGES 6

HOMEMADE CURED BEEF BACON 6

WILTED BABY SPINACH 6

AVOCADO 6

CHARRED BROCCOLINI 6

SMOKED SALMON 8

## 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.