

A . O. K

TRACK & TRACE
A.O.K
REGISTRATION FORM

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

SOURDOUGH FLATBREAD

Summer truffle, parmesan & rocket

STARTERS	
DELICA BUMBUM COURT OF THE	
DELICA PUMPKIN SOUP Crunchy quinoa	12
BURRATINA Seasonal tomatoes & basil	17
BEEF TARTARE Scottish fillet of beef, onsen quail egg & olive bread melba toast	9 / 32
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	16

NIBBLES

BREAD BASKET

Tapenade & fava hummus

AOK CLASSICS

available till 3pm

RUMBLED FREE-RANGE EGGS

all served with toasted sourdough

with smoked salmon 16 with summer truffle 18

SHAKSHUKA

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

20

AVOCADO ON TOAST

Toasted sourdough & charred datterini tomatoes

12

AOK PANCAKES

Organic maple syrup, coconut chantilly & fresh berries

18

FROM THE GARDEN

GRILLED PADRON PEPPERS

Olive oil & sea salt

ROASTED CARROTS

Caramelised onion hummus, kalamata olives & pickled blackberries 16

10

BBQ AUBERGINE

Honey, tahini, zaatar, toasted buckwheat & feta

20

ROASTED CAULIFLOWER

Beetroot & ravigote dressing

14

COURGETTI

Seasonal vegetables, aromatic herbs & tomato sauce

20

HOMEMADE TRUFFLE GNOCCHI

Summer truffle, parmesan & port reduction

26

PEARLED SPELT & MUSHROOM RISOTTO

Scottish girolle & charred corn

29

Grilled, marinated in spicy chermoula

FROM THE SEA

SALADS

AOK CHICKEN	CAESAR SALAD	Baby gem, yoghurt, parmesan & seeded croutons	13 / 20
GRILLED MANO	OURI CHEESE	Cos lettuce, courgettes, mint, sesame & honey vinaigrette	12 / 19
GREEK SALAD	Tomatoes, cucumb	per, feta cheese, olives, red onion & green pepper	12 / 19
COBB SALAD	Mixed leaves, avoca	do, spring onion, roasted sweet corn & balsamic vinaigrette	14

with grilled chickenwith homecured beef bacon6

SANDWICHES

all served with sauté new potatoes

FROM THE LAND

VEAL RAGU

AOK CHICKEN

Grilled herb marinated chicken breast,

tomato chutney & rocket

21

HAMBURGER

Scottish beef, caramelised onion, tomato & watercress

24

FROM THE SEA		Homemade fresh tagliatelle & aged parmesan	
HONEY ROASTED SALMON Verjus, daikon, apple & shimeji mushrooms	29	GRILLED BABY CHICKEN Pak choi, Bon bon dates & lemon	26
ROASTED FILLET OF COD Scottish chanterelle mushrooms, celeriac velouté & carob bread gremolada	33	GRILLED CHICKEN PAILLARD Herb marinated corn fed chicken breast, rocket & cherry tomatoes	21
FILLET OF WILD SEABASS Yellow split peas, samphire & cherry tomatoes	40	BBQ LAMB CHOPS Summer vegetable kebab	36
WILD TIGER PRAWNS	36	GRILLED SIRLOIN TAGLIATA 300GR	36

SIDES

SWEET POTATO MASH Almond & lemon thyme	6.5	WILTED BABY SPINACH	7
SAUTED NEW POTATOES Shallot & parsley	6.5	AVOCADO	6
CHICKEN SAUSAGES	6.5	CHARRED BROCCOLINI	7
HOMEMADE CURED BEEF BACON	6.5	SMOKED SALMON	8

SPECIAL OF THE DAY

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

Please, feel free to ask to your waiter for the Special of the Day