



## KITCHEN

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 9  
Olive oil & sea salt

BREAD BASKET 6  
Tapenade & fava hummus

SOURDOUGH FLATBREAD 18  
Rocket pesto, courgette & smoked ricotta

## AOK CLASSICS

*available till 3.30pm*

RUMBLLED FREE-RANGE EGGS  
*all served with toasted sourdough*  
with smoked salmon 20  
with fresh truffle 22

SHAKSHUKA 21  
Baked organic eggs in rich tomato sauce,  
sweet peppers & herbs

AVOCADO ON TOAST 15  
Toasted sourdough  
& charred datterini tomatoes

AOK PANCAKES 22  
Organic maple syrup, coconut chantilly  
& fresh berries

## STARTERS

DELICA PUMPKIN SOUP Crunchy quinoa 15

BURRATINA Seasonal tomatoes & basil 19

QUINOA SALAD Beetroots, golden raisins, kalamansi & cumin 18

PUY LENTILS & ROASTED CARROTS Romano peppers, feta, Sicilian lemon & turmeric 18

SALMON TARTARE Clementines, beetroot, avocado & dill oil 19

BEEF TARTARE Dry aged Scottish beef, onsen quail egg & olive bread melba toast 24 / 36

MACKEREL Fresh bean salad, grapes and monks beard 24

## FROM THE GARDEN

BBQ AUBERGINE 22  
Honey, tahini, zaatar, toasted buckwheat & feta

ROASTED CAULIFLOWER 18  
Beetroot & ravigote dressing

## SALADS

AOK CHICKEN CAESAR SALAD Baby gem, yoghurt, parmesan & croutons 16 / 21

GRILLED PEACH SALAD Manouri cheese, baby spinach, mint, sunflower seeds & honey vinaigrette 20

GREEK SALAD Tomatoes, cucumber, feta cheese, olives, red onion & green pepper 15 / 20

COBB SALAD Mixed leaves, avocado, spring onion, roasted sweet corn & balsamic vinaigrette 17

## SANDWICHES

*All served with sauté new potatoes*

AOK CHICKEN 25  
Grilled herb marinated chicken breast, tomato chutney & rocket

HAMBURGER 27  
Scottish beef, caramelised onion, tomato, watercress & beetroot ketchup

## PASTA &amp; RISOTTI

HOMEMADE TRUFFLE GNOCCHI Fresh truffle, parmesan & port reduction 35

PEARLED SPELT ‘RISOTTO’ Chanterelle mushrooms & chargrilled corn 34

FRESH CANDELE ‘CARBONARA’ Beef bacon & parmesan 28

VEAL RAGU Fresh Rigatoni pasta, slow cooked veal & parmesan 28

## FROM THE SEA

HONEY ROASTED SALMON 34  
Verjus, daikon, apple & shimeji mushrooms

WILD TIGER PRAWNS 40  
Grilled, marinated in spicy chermoula

ROASTED FILLET OF COD 37  
Corn velouté, fresh peas & basil

WILD SEABASS 40  
Bitter green leaves, samphire & Sauce Vierge

## FROM THE LAND

GRILLED BABY CHICKEN 30  
Bok choy, Medjool dates & lemon

GRILLED CHICKEN PAILLARD 24  
Herb marinated corn fed chicken breast, rocket & cherry tomatoes

LAMB SADDLE 38  
Smoked aubergine, charred onion & Chimichurri

GRILLED SIRLOIN TAGLIATA 300GR 43  
28 days aged Scottish beef, green beans, watercress & aged parmesan

## SIDES

SWEET POTATO MASH Almond & lemon thyme 8 HOME CURED THICK CUT BEEF BACON 7.5 CHARRED BROCCOLINI 7.5

SAUTÉ NEW POTATOES Shallots & parsley 8 GRILLED CHICKEN BREAST 9 SMOKED SALMON 10

WILTED BABY SPINACH 7.5 AVOCADO 7 CHICKEN SAUSAGES 8

If you have any particular dietary request, feel free to ask for our support.

Prices include VAT. A discretionary 13.5% service charge will be added to your bill.