



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

STARTERS & SALADS

DELICA PUMPKIN SOUP 15
Crunchy quinoa
** supplement 5g fresh truffle 15*

QUINOA SALAD 18
Beetroots, golden raisins, kalamansi & cumin

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

SALMON TARTARE 19
Clementines, beetroot, avocado & dill oil

CHICKEN CAESAR SALAD 21
Baby gem, yogurt, parmesan & croutons

MACKEREL 24
Fresh bean salad, grapes and monks beard

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

BURRATINA 19
Seasonal tomatoes & Basil

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

GREEK SALAD 20
Tomatoes, cucumber, feta cheese, olives,
red onion & green peppers

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

FROM THE GARDEN

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

ROASTED CAULIFLOWER 18
Beetroot & ravigote dressing

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.

PASTA & RISOTTI

PEARLED SPELT ‘RISOTTO’ 34
Chanterelle mushrooms & chargrilled corn

FRESH CANDELE ‘CARBONARA’ 28
Beef bacon & parmesan

HOMEMADE TRUFFLE GNOCCHI 35
Fresh truffle, parmesan & port reduction

VEAL RAGU 28
Homemade fresh rigatoni & aged parmesan

MAINS

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

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

GRILLED BABY CHICKEN 30
Bok choy, Medjool dates & lemon

LAMB SADDLE 38
Smoked aubergine, charred onion & Chimichurri

WILD SEABASS 40
Bitter green leaves, samphire & Sauce Vierge

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

WILD TIGER PRAWNS 40
Grilled, marinated in spicy chermoula

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

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

SIDES

AVOCADO 7

SWEET POTATO MASH 8
Almond & lemon thyme

SAUTÉ NEW POTATOES 8
Shallot & parsley

CHICKEN SAUSAGES 8

WILTED BABY SPINACH 7.5

CHARRED BROCCOLINI 7.5

HOME CURED THICK CUT BEEF BACON 7.5

GRILLED CHICKEN BREAST 9

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All dishes are free from refined sugar. Please advise us of any allergies.