


































AOLIA

Mediterranean Bar & Grill

STARTERS


SOUP OF THE DAY (v) 	£7
With focaccia	
BRUSCHETTA WITH TOMATO, BASIL & BOCCONCINI MOZZARELLA (v)   	£8
Marinated mozzarella, basil, cherry tomato, Kalamata olives and toasted focaccia	
TRIO OF DIPS    	£8.5
Taramosalata, Houmus, Tzatziki, served with warm cyriot pita bread	
DEEP FRIED CALAMARI    	£9
Mixed leaves and tartar sauce	
GRATINATED GOATS CHEESE & ASPARAGUS  	£9
Wrapped in panchetta served with cherry tomatoes, spicy aubergine and tomato puree	








CYPRriot MEATBALLS  	£9
With a tomato, chilli, basil sauce and herb crostini	
WARM SALAD OF HALLOUMI (v)   	£9
With cherry tomato, grapes and a mustard dill dressing	
CRISPY DUCK SALAD    	£9.5
With cucumber and watercress salad	
BELLY OF PORK TEMPURA   	£9.5
With a sweet chilli and tomato salsa	
MOZERELLA & VINE TOMATO SALAD (v) 	£8.5
With avocado, marinated artichokes, roquette and balsamic dressing  	
CAESAR SALAD    	£9
Char grilled chicken fillets, cos lettuce, crispy pancetta, croutons, Caesar dressing and parmesan shavings	

CORNISH CRAB SALAD    	£11
With avocado and herb crostini	
DEEP FRIED RISOTTO BALLS   	£9.5
Filled with mozzarella, sun blush tomatoes with chilli tomato mayonnaise	
FILO PASTRY PARCELS   	£9.5
Filled with Feta Cheese, Roasted Peppers and Pine Nuts with tomato coulis	
CRISPY LAMB SHOULDER   	£11.5
With grilled aubergine, Greek yogurt, pomegranate and chilli	
HOT TIGER PRAWNS   	£12.5
Pan fried with garlic butter, chilli and parsley sauce	
SEARED KING SCALLOPS  	£14
Wrapped pancetta and pea puree	

MEZE PLATTERS
















Ideal for sharing as a starter















ITALIAN PLATTER    	for one	for two
Selection of fine Italian cured meats, char grilled vegetables, buffalo mozzarella, rocket salad with balsamic dressing and herb crostini		
	£9.5	£16

GREEK MINI MEZE BOARD       	£20
Trio of dips, calamari, char grilled halloumi, stuffed vine leaves keftedes (<i>meat balls</i>) and braised aubergine served with warm pita	

PASTA AND RISOTTO

















	Starter	Main
TAGLIATELLE WITH SMOKED CHICKEN    	£8.5	£15
Wild mushrooms and pesto cream sauce		
GNOCCHI WITH BEEF RAGU	£8.5	£15
Gnocchi tossed in a tender beef ragu  		
PENNE MAFIOSO 	£8.5	£15
Pancetta, pepperoni, shallots, chilli, garlic and tomato sauce		
SPAGHETTI WITH ALASKAN KING CRAB  	£12	£18
Spring onions, garlic, chilli, cherry tomatoes and olive oil		

	Starter	Main
PENNE EL GRECO (v)   	£8.5	£15
With feta, aubergine, shallots, black olives, tomato and basil sauce		
CONCHIGLE WITH SALMON DUO	£9	£16
Salmon, Smoked salmon, asparagus, dill and a white wine cream sauce    		
SPAGHETTI WITH KING PRAWNS	£12	£18
Chilli, garlic and tomato sauce  		
SEAFOOD TAGLIATELLE	£12	£18
With white wine, cream and saffron sauce      		












	Starter	Main
BUTTERNUT SQUASH RISOTTO (v) 	£8.5	£15
Goats cheese, roasted pine nuts and pecorino shavings    		
WILD MUSHROOM RISOTTO (v) 	£8.5	£15
With baby spinach and pecorino shavings   		
MIXED SHELLFISH RISOTTO	£12	£18
With tomato, saffron, white wine and herbs      		
LOBSTER RAVIOLI	£12.5	£18.5
With a crab bisque        		











STEAKS







(All our beef is British and dry aged for 28 days)

800gr COTE DE BOEUF     	(to share) Prime aged rib on bone	£65	500gr CHATEAUBRIAND     	(to share) Prime aged fillet of beef	£65
Served with peppercorn sauce, Diane sauce and three sides of your choice					
250gr SIRLOIN STEAK   	£24.5	300gr RIB EYE STEAK   	£27.5	250gr FILLET STEAK   	£34
Served with chunky chips, roasted vine cherry tomatoes, rocket and béarnaise sauce		Served with roasted shallot, fries and peppercorn sauce		Served with buttered spinach, creamy mash and peppercorn sauce	









THE REST






SOUVLAKI CHICKEN     	£17
Marinated chicken skewers served with Greek salad, cracked wheat pilaf and tzatziki	
BARBARY DUCK BREAST     	£18.5
Served with Rosti potato, butternut squash puree and berry jus	
CALVES LIVER    	£18
Pan fried served with crispy pancetta, cabbage mash, sage and shallot jus	

CHAR GRILLED CHICKEN SUPREME	£17
Served with roasted Mediterranean vegetables, new potatoes and tomato and red onion salsa	
JACOBS LADDER   	£18.5
Slow braised rib of beef served with roasted shallots, lardons of bacon, cherry tomato and creamy mash	
RACK OF LAMB     	£28
Herb crusted, oven roasted served with gratin potato, spicy ratatouille and rosemary red wine jus	
MIXED GRILL  	£28
Selection of chicken souvlaki, lamb cutlets, Greek village sausage and sirloin steak served with portobello mushroom and chunky chips	

PORK BELLY CONFIT    	£17.5
Served with braised red cabbage, baby onions, pancetta, roasted new potato and port jus	
KLEFTIKO  	£19.5
Slow braised lamb shoulder with sage, rosemary, baby potato, seasonal vegetables and red wine jus	
FILLETS OF VEAL   	£29
Medallions with buttered spinach, creamy mash and Diane sauce	

FISH MAIN COURSES

PAN FRIED FILLET OF SEA BASS   	£18.5
Served with crushed new potato, asparagus and chive crème fraiche	
CHAR GRILLED MIXED FISH PLATTER     	£22
Selection of Sea bass, salmon, tiger prawns, sardine and swordfish served with vegetable rice, mixed leaf salad and hollandaise sauce	

CHAR GRILLED SWORD FISH STEAK 	£19
Served with roasted new potato, peppers, cherry tomato, artichoke and Kalamata olives	
ROASTED COD SUPREME    	£19
Wrapped in pancetta served with courgette fries and sauce vierge	

SIDE ORDERS

BRAISED SPINACH 	£4.5
CREAMY MASH  	£4.5
FRIES 	£4.5

FRENCH BEANS 	£4.5
HOME MADE CHUNKY CHIPS 	£5
COURGETTE FRIES  	£5.5

SAUTEED BROCCOLI WITH GARLIC AND CHILLI 	£5
ROCKET VINE TOMATO AND PARMESAN  	£5
GREEK SALAD  	£6.5
Cos lettuce, feta cheese, vine tomato's, cucumber, kalamata olives and red onions	



A 12.5% discretionary service charge will be added to your bill (all gratuities go to service staff). If you have a food allergy of any kind please inform your waiter - (v) denotes vegetarian

COCKTAILS

DON AQUA Disaronno Amaretto, fresh strawberries, peach & passion fruit puree & apple juice	£11	PORN STAR MARTINI Vanilla Vodka, Passoa & passion fruit	£11	CHAMPAGNE & SPARKLING WINE COCKTAILS	
SUNRISE Southern Comfort, spiced rum, pineapple, orange & cranberry juice	£11	APPLE MARTINI Absolut, apple juice, apple sourz, apple liquor	£11	BELLINI <i>(available in peach & raspberry)</i> Fruit puree topped with chilled Prosecco	£11.5
RED MED Tanqueray Gin, fresh strawberries, passion fruit puree & cranberry Juice	£11	HENDRICKS MARTINI Fresh cucumber, mint, Hendricks, Grey goose, Martini dry, lime, sugar	£11	AQUA ROYALE Elderflower, Chambord liqueur, lime & chilled Prosecco	£11.5
MOJITO <i>(also available in raspberry & passion fruit)</i> Havana rum, with fresh mint, lime & sugar	£11	MANDARIN COSMOPOLITAN Mandarin Vodka, cranberry juice, Cointreau & lime	£11	AQUA CHAMPAGNE Fresh berries, Chambord liqueur & chilled champagne	£12.5
SPICY CAIPIRINHA Sailor Jerry, fresh lime, sugar, vanilla, angostura	£11	ELDERFLOWER COSMOPOLITAN Absolut Citron, elderflower, Cointreau, apple juice	£11	MOCKTAILS <i>(non alcoholic cocktails)</i>	
DARK & STORMY Gosling's rum, ginger beer & lime juice	£11	STRAWBERRY DAIQURI Havanna, Chambord, strawberry puree, lime, sugar	£11	AQUA KIWI Kiwi syrup, orange juice, mango juice, lime	£7
BRANDY SOUR Courvoursier Brandy, fresh lemon juice, simple syrup	£11	ESPRESSO MARTINI Absolut, patron xo café, cacao, Kahlua, espresso	£11	AQUA BUBBLE Bubble gum syrup, Cranberry juice, lime, soda, lemonade	£7
AMARETTO SOUR Amaretto Disaronno, lime juice & sugar syrup	£11	NUTTY ALEXANDER Baileys, Frangelico, disaronno amaretto, cream, nutmeg	£11		
FRENCH MARTINI Vanilla Vodka, Chambord, Pine apple juice, lime, raspberry puree	£11	CHOCOLATE MARTINI Absolut, crème de cacao, Mozart	£11		

DRINKS LIST

(all spirits in multiples of 50ml - 25ml available on request)

BEERS		APERITIFS		VODKA	
SAN MIGUEL	£5	MARTINI DRY	£7	SMIRNOFF RED	£8.5
PERONI NASTRO AZZURO	£5	CINZANO	£7	FINLANDIA	£8.5
CORONA	£5	MARTINI ROSSO	£7	ABSOLUTE BLUE	£8.5
BUDWEISER	£5	CAMPARI	£7	ABSOLUTE CITRON	£8.5
GUINNESS	£5	PUNT E MES	£7	ABSOLUTE MANDARIN	£8.5
KEO	£5.5	ARCHERS	£7	BELVEDERE	£10.5
CIDER	£5.5	PIMMS No.1	£7	GREY GOOSE	£10.5
		PERNOD	£7		
		SHERRY <i>(dry / medium / sweet)</i>	£7		
GIN		US WHISKY, BOURBON & RYE		SCOTCH & BLENDED WHISKY	
GORDONS	£8.5	SOUTHERN COMFORT	£8.5	BELLS	£8.5
BOMBAY SAPPHIRE	£9.5	JACK DANIELS	£8.5	JAMESONS	£8.5
TANQUERAY No.10	£9.5	MAKERS MARK	£8.5	FAMOUS GROUSE	£8.5
HENDRICKS	£10	BULLIET	£8.5	JOHNNIE WALKER RED	£9
		WOODFORD RESERVE	£9	JOHNNIE WALKER BLACK	£10
		GENTLEMAN JACK	£9	CHIVAS REGAL	£10
RUMS		DARK RUM		MALT WHISKY	
MALIBU	£8.5	CAPTAIN MORGAN	£8.5	TALISKER 10YR	£9
BACARDI	£8.5	MORGAN'S SPICED	£8.5	GLENFIDICH 12YR	£9
HAVANNA BLANCO	£8.5	GOSLING'S	£9	GLENLIVET 12YR	£9
WRAY & NEPHEW	£9.5	SAILOR JERRY	£9	DALWHINNIE 15YR	£10
		HAVANNA ANEJO 7YR	£9.5		
BRANDY, COGNAC & ARMAGNAC		SOFT DRINK		JUICES	
CYPRUS	£8.5	MIXERS FOR SPIRITS	£1	ORANGE JUICE	£3.25
FIVE KINGS	£8.5	LEMONADE	£3	APPLE JUICE	£3.25
METAXA 5 STAR	£9	BITTER LEMON	£3	CRANBERRY JUICE	£3.25
COURVOISIER	£9	SODA	£3	PINEAPPLE JUICE	£3.25
CALVADOS	£9	TONIC	£3	TOMATO JUICE	£3.25
JANNEAU	£10	SLIM LINE TONIC	£3	KINGSDOWN STILL WATER <i>(750ml)</i>	£4
HENNESSY FINE	£10	CANADA DRY	£3	KINGSDOWN SPARKLING WATER <i>(750ml)</i>	£4
REMY MARTIN	£10	COKE <i>(330ml)</i>	£3.5		
HENNESSEY XO	£22.5	DIET COKE <i>(330ml)</i>	£3.5		
		RED BULL	£4.5		

STEAK NIGHT

MONDAY NIGHTS

50%

On our Sirloin, Rib Eye & Fillet Steak

TRADITIONAL
SUNDAY ROAST

2 Courses - £17.5

3 Courses - £19.5

LET'S DO LUNCH

Monday - Saturday Lunch Menu

2 Courses - £15

3 Courses - £18

COME DINE WITH US

Monday - Thursday Set Menu

2 Courses - £18

3 Courses - £21

Aqua Boutique Restaurant Group

CROYDON • BROMLEY • BLACKHEATH • PETTS WOOD

aquabarandgrill.co.uk