

AOLIA

Mediterranean Bar & Grill

STARTERS

<p>SOUP OF THE DAY (v) 5 With focaccia</p> <p>TRIO OF DIPS 6 Taramosalata, Houmus, Tzatziki, served with warm cyriot pita bread</p> <p>BASIL & TOMATO, FETA BRUSCHETTA (v) 6.5 Marinated feta, basil, cherry tomato, Kalamata olives and toasted focaccia</p> <p>DEEP FRIED CALAMARI 6.5 Mixed leaves and tartar sauce</p> <p>GRATINATED GOATS CHEESE & ASPARAGUS 7.5 Wrapped in panchetta served with cherry tomatoes, spicy aubergine and tomato puree</p>	<p>CYPRIOI MEATBALLS 7 With a tomato, chilli, basil sauce and herb crostini</p> <p>WARM SALAD OF HALLOUMI (v) 7.5 With cherry tomato, grapes and a mustard dill dressing</p> <p>CRISPY DUCK SALAD 7.5 With cucumber and watercress salad</p> <p>BELLY OF PORK TEMPURA 7.5 With a sweet chilli and tomato salsa</p> <p>MOZERELLA & VINE TOMATO SALAD (v) 8 With avocado, marinated artichokes, roquette and balsamic dressing</p> <p>CAESAR SALAD 6 12 Char grilled chicken fillets, cos lettuce, crispy pancetta, croutons, Caesar dressing and parmesan shavings</p>	<p>CORNISH CRAB SALAD 8 With avocado and herb crostini</p> <p>MARINATED SALMON 8 With salted cucumber, beetroot and herb croutons</p> <p>SPICED BEEF MOUSSAKA 8 Cooked our way with a pepper and tomato coulis</p> <p>SMOKED HADDOCK CROQUETTES 8.5 Wiltered spinach and crab bisque</p> <p>HOT TIGER PRAWNS 9.5 Pan fried with garlic butter, chilli and parsley sauce</p> <p>SEARED KING SCALLOPS 9.5 Chorizo crisp and cauliflower puree</p>
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MEZE PLATTERS

Ideal for sharing as a starter

<p>ITALIAN PLATTER 7 14 Selection of fine Italian cured meats, char grilled vegetables, buffalo mozzarella, rocket salad with balsamic dressing and herb crostini</p>	<p>GREEK MINI MEZE BOARD 16 Trio of dips, calamari, char grilled halloumi, stuffed vine leaves keptedes (<i>meat balls</i>) and braised aubergine served with warm pita</p>
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PASTA AND RISOTTO

	Starter	Main		Starter	Main		Starter	Main
TAGLIATELLE WITH SMOKED CHICKEN Wild mushrooms and pesto cream sauce	6.5	12.5	SPAGHETTI WITH KING PRAWNS Chilli, garlic and tomato sauce	7.5	14	LOBSTER RAVIOLI With a crab bisque	9	16
SPAGHETTI WITH BEEF RAGU Spaghetti tossed in a tender beef ragu	6.5	12.5	PENNE EL GRECO (v) With feta, aubergine, shallots, black olives, tomato and basil sauce	6.5	12.5	BUTTERNUT SQUASH RISOTTO (v) Goats cheese, roasted pine nuts and pecorino shavings	6.5	12
PENNE MAFIOSO Pancetta, pepperoni, shallots, chilli, garlic and tomato sauce	6.5	12.5	CONCHIGLE WITH SALMON DUO Salmon, Smoked salmon, asparagus, dill and a white wine cream sauce	6.5	13	WILD MUSHROOM RISOTTO (v) With baby spinach and pecorino shavings	6.5	12
SPAGHETTI WITH ALASKAN KING CRAB Spring onions, garlic, chilli, cherry tomatoes and olive oil	7.5	14	SEAFOOD TAGLIATELLE With white wine, cream and saffron sauce	7	13	MIXED SHELLFISH RISOTTO With tomato, saffron, white wine and herbs	7	13

STEAKS

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

800gr COTE DE BOEUF (to share) Prime aged rib on bone 55	500gr CHATEAUBRIAND (to share) Prime aged fillet of beef 50	
Served with peppercorn sauce, Diane sauce and three sides of your choice		
250gr SIRLOIN STEAK 20.5 Served with chunky chips, roasted vine cherry tomatoes, rocket and béarnaise sauce	300gr RIB EYE STEAK 22.5 Served with roasted shallot, fries and peppercorn sauce	250gr FILLET STEAK 27 Served with buttered spinach, fondant potato and shallot jus

THE REST

<p>SOUVLAKI CHICKEN 14 Marinated chicken skewers served with Greek salad, cracked wheat pilaf and tzatziki</p> <p>BARBARY DUCK BREAST 15 Served with Rosti potato, butternut squash puree and berry jus</p> <p>CALVES LIVER 14.5 Pan fried served with crispy pancetta, cabbage mash, sage and shallot jus</p>	<p>MIXED GRILL 22.5 Selection of chicken souvlaki, lamb cutlets, Greek village sausage and sirloin steak served with portobello mushroom and chunky chips</p> <p>JACOBS LADDER 15.5 Slow braised rib of beef served with roasted shallots, lardons of bacon, cherry tomato and creamy mash</p> <p>CHAR GRILLED CHICKEN SUPREME 14 Served with Fondant potato, French beans and wild mushroom sauce</p> <p>RACK OF LAMB 17 Herb crusted, oven roasted served with gratin potato, spicy ratatouille and rosemary red wine jus</p>	<p>FILLETS OF VEAL 24 Medallions with buttered spinach, creamy mash and Diane sauce</p> <p>KLEFTIKO 15 Slow braised lamb shoulder with sage, rosemary, baby potato, seasonal vegetables and red wine jus</p> <p>PORK BELLY CONFIT 15 Served with braised red cabbage, baby onions, pancetta, roasted new potato and port jus</p>
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FISH MAIN COURSES

<p>PAN FRIED FILLET OF SEA BASS 16 Served with crushed new potato, asparagus and chive crème fraiche</p> <p>CHAR GRILLED MIXED FISH PLATTER 19 Selection of Sea bass, salmon, tiger prawns, sardine and swordfish served with vegetable rice, mixed leaf salad and hollandaise sauce</p>	<p>CHAR GRILLED SWORD FISH STEAK 15.5 Served with roasted new potato, peppers, cherry tomato, artichoke and Kalamata olives</p> <p>ROASTED COD SUPREME 15.5 Served with courgette fries, chorizo crisp and sauce vierge</p>
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SIDE ORDERS

<p>BRAISED SPINACH 3</p> <p>CREAMY MASH 3</p> <p>FRIES 3</p>	<p>HOME MADE CHUNKY CHIPS 4</p> <p>COURGETTE FRIES 3</p> <p>FRENCH BEANS 3</p>	<p>SAUTEED BROCCOLI WITH GARLIC AND CHILLI 3</p> <p>ROCKET VINE TOMATO AND PARMESAN GREEK SALAD 5 <i>Cos lettuce, feta cheese, vine tomato's, cucumber, kalamata olives and red onions</i></p>
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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

AQUA

Mediterranean Bar & Grill

COCKTAILS

DON AQUA Disaronno Amaretto, fresh strawberries, peach & passion fruit puree & apple juice	8	PORN STAR MARTINI Vanilla Vodka, Passoa & passion fruit	8	CHAMPAGNE & SPARKLING WINE COCKTAILS	
SUNRISE Southern Comfort, spiced rum, pineapple, orange & cranberry juice	8	APPLE MARTINI Absolut, apple juice, apple sourz, apple liquor	8	BELLINI (available in peach & raspberry) Fruit puree topped with chilled Prosecco	9
RED MED Tanqueray Gin, fresh strawberries, passion fruit puree & cranberry Juice	8	HENDRICKS MARTINI Fresh cucumber, mint, Hendricks, Grey goose, Martini dry, lime, sugar	8	AQUA ROYALE Elderflower, Chambord liqueur, lime & chilled Prosecco	9
MOJITO (also available in raspberry & passion fruit) Havana rum, with fresh mint, lime & sugar	8	MANDARIN COSMOPOLITAN Mandarin Vodka, cranberry juice, Cointreau & lime	8	AQUA CHAMPAGNE Fresh berries, Chambord liqueur & chilled champagne	10
SPICY CAIPIRINHA Sailor Jerry, fresh lime, sugar, vanilla, angostura	8	ELDERFLOWER COSMOPOLITAN Absolut Citron, elderflower, Cointreau, apple juice	8	MOCKTAILS (non alcoholic cocktails)	
DARK & STORMY Gosling's rum, ginger beer & lime juice	8	STRAWBERRY DAIQURI Havanna, Chambord, strawberry puree, lime, sugar	8	AQUA KIWI Kiwi syrup, orange juice, mango juice, lime	6
BRANDY SOUR Courvoursier Brandy, fresh lemon juice, simple syrup	8	ESPRESSO MARTINI Absolut, patron xo café, cacao, Kahlua, espresso	8	AQUA BUBBLE Bubble gum syrup, Cranberry juice, lime, soda, lemonade	6
AMARETTO SOUR Amaretto Disaronno, lime juice & sugar syrup	8	NUTTY ALEXANDER Baileys, Frangelico, disaronno amaretto, cream, nutmeg	8		
FRENCH MARTINI Vanilla Vodka, Chambord, Pine apple juice, lime, raspberry puree	8	CHOCOLATE MARTINI Absolut, crème de cacao, Mozart	8		

DRINKS LIST

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

BEERS		APERITIFS		VODKA	
SAN MIGUEL	4	MARTINI DRY	5.5	SMIRNOFF RED	5.5
PERONI NASTRO AZZURO	4	CINZANO	5.5	FINLANDIA	5.5
CORONA	4	MARTINI ROSSO	5.5	ABSOLUTE BLUE	5.5
BUDWEISER	4	CAMPARI	5.5	ABSOLUTE CITRON	5.5
GUINNESS	4	PUNT E MES	5.5	ABSOLUTE MANDARIN	5.5
KEO	4.5	ARCHERS	5.5	BELVEDERE	7
PERONI GRAN RESERVA	5	PIMMS No.1	5.5	GREY GOOSE	7
CIDER	5	PERNOD	5.5		
		SHERRY (dry / medium / sweet)	5.5		
GIN		US WHISKY, BOURBON & RYE		SCOTCH & BLENDED WHISKY	
GORDONS	5.5	SOUTHERN COMFORT	5.5	BELLS	5.5
BOMBAY SAPPHIRE	6.5	JACK DANIELS	5.5	JAMESONS	5.5
TANQUERAY No.10	7	MAKERS MARK	5.5	FAMOUS GROUSE	5.5
HENDRICKS	7	BULLIET	5.5	JOHNNIE WALKER RED	6
		WOODFORD RESERVE	7	JOHNNIE WALKER BLACK	7
		GENTLEMAN JACK	7	CHIVAS REGAL	7
RUMS		DARK RUM		MALT WHISKY	
MALIBU	5.5	CAPTAIN MORGAN	5.5	TALISKER 10YR	6
BACARDI	5.5	MORGAN'S SPICED	5.5	GLENFIDICH 12YR	6
HAVANNA BLANCO	5.5	GOSLING'S	7	GLENLIVET 12YR	6
WRAY & NEPHEW	7	SAILOR JERRY	7	DALWHINNIE 15YR	7
		HAVANNA ANEJO 7YR	7		
BRANDY, COGNAC & ARMAGNAC		SOFT DRINK		JUICES	
CYPRUS	5.5	MIXERS FOR SPIRITS	1	APPLE JUICE	2.5
FIVE KINGS	5.5	LEMONADE	2.5	CRANBERRY JUICE	2.5
METAXA 5 STAR	6	BITTER LEMON	2.5	PINEAPPLE JUICE	2.5
COURVOISIER	6	SODA	2.5	TOMATO JUICE	2.5
CALVADOS	6	TONIC	2.5	KINGSDOWN STILL WATER (750ml)	3.5
JANNEAU	7	SLIM LINE TONIC	2.5	KINGSDOWN SPARKLING WATER (750ml)	3.5
HENNESSY FINE	7	CANADA DRY	2.5	ORANGE JUICE	2.5
REMY MARTIN	7	COKE (330ml)	3		
HENNESSEY XO	20.5	DIET COKE (330ml)	3		
		RED BULL	4		

STEAK NIGHT

MONDAY NIGHTS

50%

OFF ALL STEAKS

TRADITIONAL SUNDAY ROAST

2 Courses - 15

3 Courses - 17

LET'S DO LUNCH

Monday - Saturday Lunch Menu

2 Courses - 12

3 Courses - 15

COME DINE WITH US

Monday - Thursday Set Menu

2 Courses - 15

3 Courses - 18

Aqua Boutique Restaurant Group

CROYDON · BROMLEY · BLACKHEATH · PETTS WOOD

aquabarandgrill.co.uk