

a.bar

FRUITS OF THE SEA

FRESH SHUCKED OYSTERS 18

BRANDADE CROQUETTES 12
long hots, fennel seed aioli

SEA SCALLOP CRUDO 15
strawberry & pistachio

SWORDFISH TARTARE 14
mint, english peas, grilled bread

SPANISH ROCK OCTOPUS 18
fingerling potatoes, olive tapenade

OF THE SEASON

BROCCOLINI 14
royal ham diable

CHARRED LEEKS 10
lime & almond vinaigrette

CHILLED ZUCCHINI SOUP 11
black pepper ricotta

CELERY HEARTS 11
anchovy, soft boiled egg

GRILLED CHEESE 14
crispy scamorza, morel mushroom broth

BEET SALAD 14
chevre, green olives, grapes

CRISPY ARTICHOKEs 10
harissa aioli

ASPARAGUS 13
saffron, lemon, bottarga

HOUSE CUT FRIES 6

PLATES

SELECTION OF THREE CHEESES 16
st. stephen, westfield blue, malachi

CHARCUTERIE 18/25
*chicken liver mousse, pork & bacon country pate
oxtail + carrot terrine, duck rillettes, fried trotter*

GREEN SALAD 9
baby lettuces, dill buttermilk

RADICCHIO SALAD 12
fennel, sheep's cheese, capers, verjus vinaigrette

SIMPLY GRILLED FISH 28/45
yellow peach vierge, grains salad

MONKFISH 29
summer greens, truffle vinaigrette

HALF CHICKEN 27
royal trumpet mushroom confit, lola rossa

BERKSHIRE PORK CHOP 29
green lentils, green garlic, dandelion greens

A.BURGER 18
*american cheese, cornichons
dijonnaise, high street roll*

WAGYU BAVETTE STEAK 32
beef-braised escarole, spring onions

DESSERT

CHOCOLATE CAKE 8

BLUEBERRY CRISP 10

HONEY CUSTARD 8



HAPPY HOUR 4PM-6PM

aka.

AKA RITTENHOUSE SQUARE
HOTEL RESIDENCES