

AHO'



Il Ristorante Italiano di Campoamor



Cocktails & Drinks

Aho'

Our Spritz

- SPRITZ APEROL 9,00€
- SPRITZ CAMPARI 9,00€
- SPRITZ LIMONCELLO 9,00€
- SPRITZ NAPOLI: Blue Curaçao, prosecco, soda, lime juice, sugar syrup 10,00€
- PORNSTAR SPRITZ: Prosecco, Passoã, soda, vanilla syrup 10,00€
- MALIBÚ FRESA SPRITZ: Malibu, prosecco, strawberry syrup, soda 10,00€
- SPRITZ CERVEZA: Beer, Aperol, soda 10,00€

Our Cocktails

- VODKA PABLO ESCOBAR 9,00€
With Tonic / Lemon / Orange juice
- COSMOPOLITAN 10,00€
Pablo Escobar Vodka, cranberry juice, triple sec, lime juice
- MOJITO VODKA 10,00€
Classic, Strawberry, or Passion Fruit
- VODKA & MARTINI 9,00€
Red or White (Pablo Escobar)
- AHÓ COCKTAIL 12,00€
Pablo Escobar Vodka, orange juice, Red Bull, grenadine
- NEGRONI 9,00€
Red Martini, Gin, Campari
- GIN TONIC 9,00€
Beefeater, Tanqueray, Larios, Puerto de Indias

All of our cocktails are made with premium vodka Pablo Escobar



Beers and Wines

• Caña Aguila (Small Draft Beer)	3,00€
• Caña Heineken (Small Draft Beer)	3,00€
• Tanque Aguila (Large Draft Beer/Stein)	4,50€
• Tanque Heineken (Large Draft Beer/Stein)	4,50€
• Cerveza Tostada Toasted Beer (Amber Ale)	3,50€
• 1/3 Non-Alcoholic	3,50€
• Gluten-Free Beer	3,50€
• 1/3 Heineken	3,50€
• Moretti	3,50€
• Peroni	3,50€
• Heineken 0.0	3,50€
• Glass of House Red Wine	3,50€
• Glass of House White Wine	3,50€
• Glass of House Rosé Wine	3,50€
• Prosecco	4,50€
• Tinto de Verano	
Glass	5,00€
Pitcher	13,00€
• Sangría	
Glass	8,50€
Pitcher	16,00€

Soft Drinks







• Coca Cola	3,00€
• Coca Cola Zero	3,00€
• Fanta Orange	3,00€
• Fanta Lemon	3,00€
• Sprite	3,00€
• Tonic Water	2,50€
• Schweppes Lemon	2,50€
• Aquarius Lemon	3,00€
• Nestea	3,00€
• Red Bull	4,00€
• Small Still Water	2,50€
• Sparkling Water	2,80€
• Pineapple Juice	2,50€
• San Pellegrino	3,00€



Antipasti / Starters

GARLIC BREAD	 	6,50€
GARLIC BREAD WITH CHEESE	  	8,00€
GOURMET BRUSCHETTA	 	12,00€
With burrata, cherry tomatoes, and truffle sauce.		
TAGLIERE ITALIANO	 	20,00€
Board of traditional cold cuts and cheeses, olives, and vegetable tempura.		
CAPRESE WITH BURRATA	  	12,00€
Burrata cheese, tomato, onion, basil, oil, and balsamic vinegar.		
BUFALA Y PROSCIUTTO DI PARMA		14,00€
ANGUS CARPACCIO	    	14,00€
Angus beef with parmesan, crushed pistachios, lemon, olive oil, and arugula.		
PEAR CARPACCIO		12,00€
Pear slices, lemon, salt, pepper, gorgonzola, honey, and oil.		
TUNA TARTARE CANNOLO	  	16,50€
Tuna, lemon zest, passion fruit, and crushed pistachios.		
HOMEMADE SICILIAN ARANCINI	 	12,00€
Rice croquettes with homemade minced meat.		
PARMIGIANA		12,00€
Fried eggplant with mozzarella, tomato sauce, and parmesan.		
STEAMED MUSSELS		15,00€

Our Salads

CAPITOLINA SALAD	 	13,50€
Boiled potatoes, onion, olives, capers, cherry tomatoes, oregano, basil, and olive oil.		
ITALIAN SALAD	 	15,00€
Lettuce, peppers, olives, cherry tomatoes, buffalo mozzarella, and avocado.		
MIXED SALAD	 	13,00€
Lettuce, tomato, onion, carrots, olives, capers, peppers, and corn.		



Pasta







Aho'

- TAGLIOLINI ALLA CARBONARA** 🌿 🥚 📄 15,00€
Fresh handmade noodles, guanciale, egg, and pecorino romano.
- BUCATINI AMATRICIANA** 🌿 15,00€
Italian tomato sauce, guanciale, and black pepper.
- TAGLIOLINI "CACIO E PEPE"** 🌿 🥚 📄 15,00€
Fresh handmade noodles, creamed with parmesan and black pepper.
- SPAGHETTI AGLIO, OLIO E PEPERONCINO AHÓ** 🌿 🥚 🍞 16,00€
Garlic, oil, chili, parsley, and breadcrumbs with a touch of tomato.
- HOMEMADE RAVIOLI STUFFED WITH GOAT RICOTTA** 🌿 📄 16,00€
Mixed with black truffle and truffle cream in a truffle sauce.
- LASAGNA AHO'** 🌿 🍷 📄 🍴 🥚 16,00€
Fresh pasta lasagna with bolognese sauce, bechamel, and parmesan.
- TAGLIATELLE NERO DI SEPPIA AL CARTOCCIO** 🌿 🦑 🍷 18,00€
Fresh tagliatelle with clams, mussels, squid, cherry tomatoes, and parsley in squid ink (cooked in parchment paper).
- SPAGHETTI ALLE VONGOLE** 🌿 🦑 🍷 16,00€
Spaghetti with clams.



Main Courses

All main courses are served with chips

CHICKEN ESCALOPE WITH RED WINE	18,00€
CHICKEN ESCALOPE WITH LEMON	18,00€
MIXED FRIED SEAFOOD    	18,00€
FRIED SQUID RINGS (ROMAN STYLE) 	16,00€
GRILLED SQUID 	18,00€
ARROSTICINI DI PECORA IN BROCCA 10 u Mutton skewers served in a terracotta jar Served with your choice of side: French fries or vegetables.	20,00€



Pizza

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LA REGINA MARGHERITA 🍄 🍅	11,00€
Tomato, mozzarella, and basil.	
SAPORITA AL PROSCIUTTO 🍄 🍅	13,00€
Tomato, mozzarella, and cooked ham.	
PROSCIUTTO E FUNGHI	15,00€
Tomato, mozzarella, ham, and mushrooms.	
FUNGO SUPREMO 🍄 🍅	12,00€
Tomato, mozzarella, and mushrooms.	
CAMPAGNOLA 🍄 🍅	15,50€
Mozzarella, mushrooms, gorgonzola, and Serrano ham.	
CAPRICCIOSA ALLA ROMANA 🍄 🍅 🐟 🫒	15,00€
Tomato, mozzarella, mushrooms, artichokes, anchovies, and olives.	
CALABRIA 🍄 🍅	14,00€
Tomato, mozzarella, N'duja (spicy Calabrian spreadable pork), and spicy chorizo.	
QUATTRO FORMAGGI 🍄 🍅	14,00€
Tomato, mozzarella, gorgonzola, emmental, and parmesan.	
HAWAII 🍄 🍅	14,00€
Tomato, mozzarella, cooked ham, and pineapple.	
UOVO IMPERIALE 🍄 🍅 🥚	14,00€
Tomato, mozzarella, cooked ham, and egg (Bismarck style).	
PEPPE 🍄 🍅	16,00€
Tomato, mozzarella, serrano ham, arugula, cherry tomatoes, grated parmesan, and buffalo mozzarella with lemon zest.	
MORTADELLA E PISTACCHIO	16,00€
Mozzarella, mortadella, pistachio cream, crushed pistachios, and burrata cheese.	
VEGETARIAN 🍄 🍅 🥬	15,00€
Mozzarella and seasonal vegetables.	
PARMIGIANA 🍄 🍅	15,00€
Tomato, mozzarella, emmental, eggplant, and parmesan.	



Pizza

ITALIA   

Tomato, mozzarella, cherry tomatoes, and homemade Italian pesto

15,00€

CARBONARA   

Mozzarella, egg yolk sauce, crispy guanciale, parmesan, and a touch of black pepper

15,00€

4 STAGIONI   

Tomato, mozzarella, olives, artichokes, cooked ham

15,00€

TUNA & ONION   

Tomato, mozzarella, tuna, onion

14,00€

RÚSTICA  

Tomato, mozzarella, chorizo, mushrooms, onion

16,00€

PIZZA AHÓ  




Mozzarella, truffle cream, mushrooms, and guanciale

15,00€

**Gluten-Free Pizzas Available*




















Kids Menu 12€



Pizza Margherita  
OR Ham Pizza
OR Pasta with Tomato 
+one drink



Desserts

HOMEMADE TIRAMISÚ    	9,00€
Classic (Coffee) or Pistachio 	
PANNA COTTA    	8,00€
With Nutella, Pistachio, or Strawberry	
SICILIAN CANNOLO     	7,00€
With hot chocolate	
SICILIAN CASSATA     	7,00€
ICE CREAM: Chocolate, Vanilla, or Strawberry 	
1 Scoop: 2,80€	
2 Scoops: 4,50€	
3 Scoops: 7,20€	
+ Whipped Cream: 0,50€	

Coffee

• ESPRESSO	1,40€
• AMERICANO	2,00€
• CORTADO (Espresso with a dash of warm milk)	1,70€
• BOMBÓN (Espresso with condensed milk)	2,20€
• COFFEE WITH MILK	2,40€
• CAPUCCINO	3,00€
• BELMONTE (Espresso with condensed milk and brandy)	2,20€
• CARAJILLO (Espresso with a splash of liquor/brandy)	2,20€
• ASIÁTICO COFFEE	3,50€
Local specialty: espresso, condensed milk, brandy, Licor 43, cinnamon, and lemon zest	
• IRISH COFFEE	6,00€
• TEA / HERBAL TEAS	1,50€
• COLA CAO	2,00€
• CANARIO	2,20€
Espresso with condensed milk and a dash of regular milk	
• GLASS OF MILK	1,50€



Ahó'

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Consult with staff
about possible allergens.



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULPHITES



MOLLUSCS



LUPIN

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