KOL

PRIVATE DINING + EVENTS



ABOUT KOL

We celebrate the finest expressions of British ingredients, championing wild food and seasonality to create Michelin-starred dishes that reflect the bright, fresh flavours of Mexican cooking.

Chef Patron Santiago Lastra founded KOL after years of cooking around the world, including collaborations with London's Tate Modern and Hija de Sanchez in Copenhagen. In 2017, he helped NOMA Mexico source exceptional ingredients from small-scale producers across the country - an experience that inspired his vision for KOL.

Since opening in 2020, KOL has received widespread international acclaim. The restaurant earned a Michelin star in 2022 and has featured in both the UK's National Restaurant Awards and The World's 50 Best Restaurants, reaching No.17 globally in 2024.

Click here for a 3D tour of the restaurant.

CAPACITIES OVERVIEW

Chef's Table - 20 guests seated
Mezcaleria - 30 guests standing
Chef's Table + Mezcaleria - 50 guests standing




Chef’s Table

CHEF’S TABLE

The Chef’s Table, inspired by a traditional Oaxacan home, overlooks a private kitchen with a dedicated team of chefs.

Seating up to 20 guests, it offers five and eight-course menus, with wine pairings available in consultation with our head sommelier.

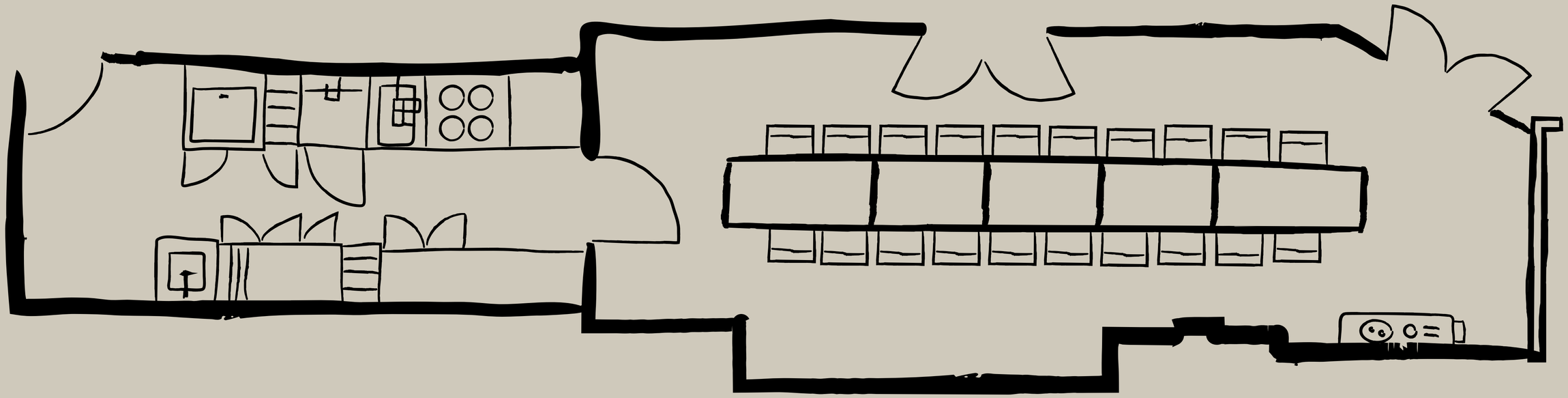
It’s also available as part of a dual hire with the Mezcaleria, connected via double doors.

CAPACITIES

Chef’s Table - 20 guests seated
Chef’s Table + Mezcaleria - 50 guests standing



THE CHEF'S TABLE FLOOR PLAN



Chef's Table - 20 guests seated
Chef's Table + Mezcaleria - 50 guests standing


Mezcaleria

MEZCALERIA

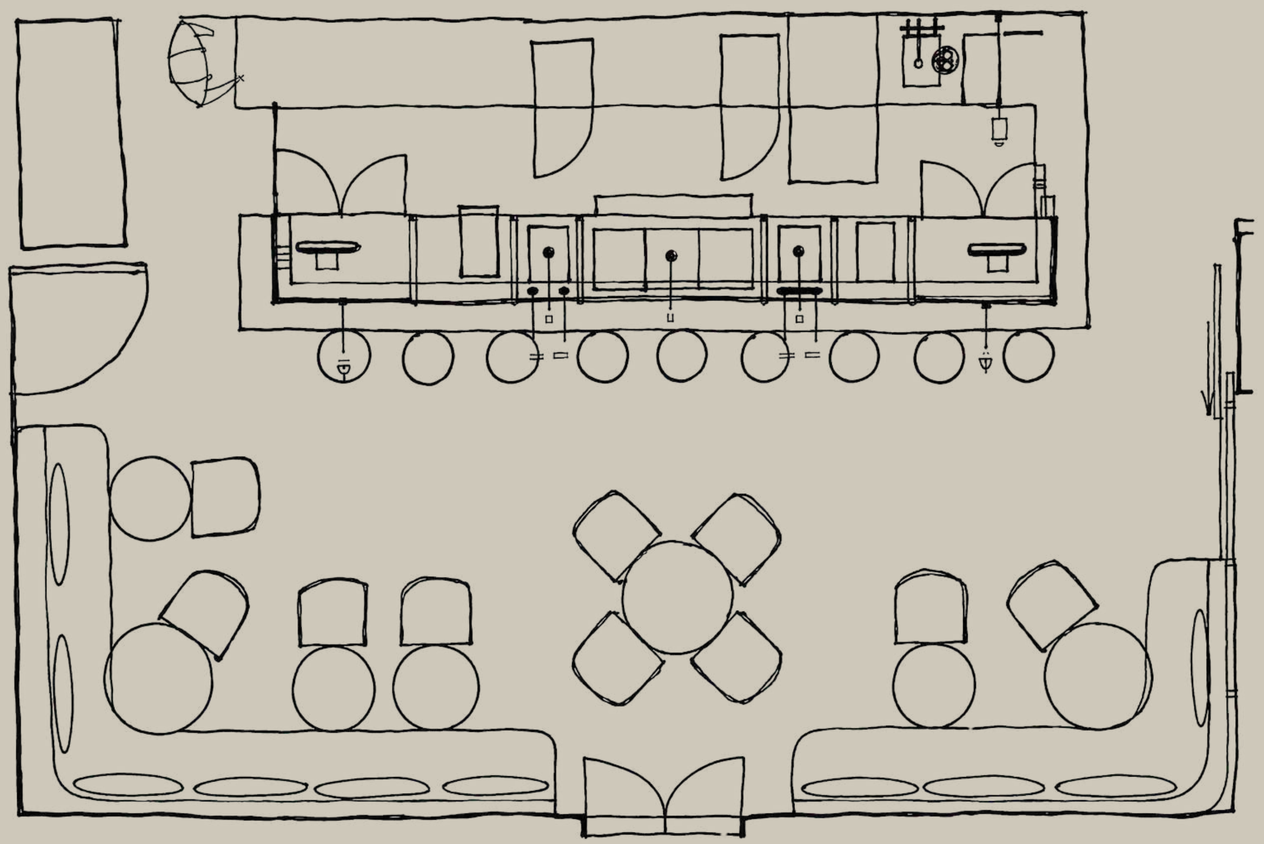
The Mezcaleria is our agave-led bar, celebrating the diversity of Mexican spirits. Available for events of up to 30 standing with drinks and canapés, it can also be hired alongside the Chef’s Table, with the two spaces connected via double doors for a seamless dual-space event for up to 50 guests standing.

CAPACITIES

Mezcaleria - 30 guests standing
Chef’s Table + Mezcaleria - 50 guests standing



THE MEZCALERIA FLOOR PLAN



Mezcaleria - 30 guests standing
Chef’s Table + Mezcaleria - 50 guests standing



Food + Drink

CHEF'S TABLE SAMPLE MENUS

KOL

OCHO

QUESADILLA
Lobster, gooseberry salsa, xnipec, truffle

CEVICHE
Scallop, lovage, rhubarb, horseradish

TACO
Scottish langoustine, smoked chilli, sea buckthorn

TAMAL
Asparagus, white corn, spenwood cheese, truffle

MOLE
Shortrib, rye koji, bueno mulato

SUADERO
Wagyu flank, spanish onion, wild garlic salsa

PALETA
Butternut squash, chamoy

PASTEL
Rhubarb, spelt, honey

£180pp

KOL

CINCO

CEVICHE
Scallop, lovage, rhubarb, horseradish

TACO
Langoustine, smoked chilli, sea buckthorn

TAMAL
Asparagus, white corn, spenwood cheese

MOLE
Shortrib, rye koji, bueno mulato

PASTEL
Rhubarb, spelt, honey

£120pp







MEZCALERIA SAMPLE MENU

KOL

MEZCALERIA

KOL GUACAMOLE
Pistachio mole, chive oil, totopos

QUESADILLA +£15pp
Lobster, pasilla chilli, Oaxacan cheese

EMPANADA
Short rib, pickled shallot

TOSTADA +£15pp
Wagyu beef, naked yellow peas, leeks

TIRADITO
Trout, dill, pine nuts, kohlrabi

CEVICHE +£12pp
Scallop, rhubarb, gorse flower

WHOLE SUCKLING PIG +£550
Served as tacos

PALETA
Butternut squash, salsa macha

£50pp excluding supplements







SHARING SUPPLEMENTS

Guests may also add a sharing main to enhance the occasion.

A whole confit suckling pig and Cornish blue lobster, lightly poached in kelp and then grilled, are available to accompany the tasting menu.

Both are served with salsas such as blonde cucumber pico de gallo and fermented habanero salsa, alongside fresh tortillas, for a build-your-own taco experience.



DRINKS

Our beverage team is available to discuss drink options ahead of your event, from champagne receptions and classic cocktails made with British ingredients to rare agave spirits and a diverse, eclectic wine list.

VIEW SAMPLE DRINKS LIST



MEZCAL GIFTING

As a finishing touch to your event, we offer mezcal gifting for guests on departure, with bottles priced from £86 to £112.

Sourced with El Destilado, our collection showcases small-batch, terroir-driven mezcals from producers across Mexico, highlighting the diversity and complexity of agave spirits.

These bottles make a thoughtful gift to mark any celebration, and our team would be happy to help you select the perfect option for your party.

Please note, mezcal gifting cannot be included within your minimum spend.



CONTACT US

We’d love to hear about your event - get in touch to arrange a visit or discuss your requirements.

ENQUIRE

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kolrestaurant.com | @kol.restaurant

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