

# KOL

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## SEIS

### CHILPACHOLE

Fermented beetroot, arbol chilli and mezcal broth  
Enoki and Cornish crab chalupa, pistachio, fermented gooseberries

### CALAMAR

Squid, cashew mole, cauliflower, beach herbs

### TACO

Lobster, smoked chilli, cucumber limes

### MOLE *(supplement course)*

Purple carrot cecina, fermented blackcurrant

**truffle** - black +£25      white +£65

### TOSTADA

Chalk stream trout, pasilla Oaxaca, courgette, berries, pine

### MAINS

*Served with condiments and fresh tortillas to share for the table*

**Carnitas** - Confit pork cheek, cabbage leaves,  
gooseberry and pear salsa, black beans

**or**

**Pulpo** - Whole grilled octopus, bone marrow, potato,  
seaweed macha

### NIEVE

Sunflower seed ice cream, flowers, mezcal cajeta

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Menu 70.

Drinks pairing 55.

Mezcal pairing 85.

*Vegetarian menu available upon request*

# KOL

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## NUEVE

### CHILPACHOLE

Fermented beetroot, arbol chilli and mezcal broth  
Enoki and Cornish crab chalupa, pistachio, fermented gooseberries

### NICOATOLE

Corn and yellow pepper custard, British caviar

### CALAMAR

Squid, cashew mole, cauliflower, beach herbs

### TACO

Lobster, smoked chilli, cucumber limes

### MOLE *(supplement course)*

Purple carrot cecina, fermented blackcurrant

**truffle** - black +£25      white +£65

### TOSTADA

Chalk stream trout, pasilla Oaxaca, courgette, berries, pine

### MEXTLAPIQUE

Halibut cooked in corn husk, smoked pumpkin, cashew, roasted succulents

### MAINS

*Served with condiments and fresh tortillas to share for the table*

**Carnitas** - Confit pork cheek, cabbage leaves,  
gooseberry and pear salsa, black beans

**or**

**Pulpo** - Whole grilled octopus, bone marrow, potato,  
seaweed macha

### NIEVE

Sorrel and jalapeño sorbet, mezcal

### TAMAL

Brown butter tamal, figs, buttermilk

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Menu 105.

Drinks pairing 85.

Mezcal pairing 110.

*Vegetarian menu available upon request*

# KOL

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## SEIS VEGETARIAN

### CHILPACHOLE

Fermented beetroot, arbol chilli and mezcal broth  
Enoki mushroom chalupa, pistachio, fermented gooseberries

### COLIFLOR

Cauliflower, cashew mole, beach herbs

### TACO

Confit egg white, smoked chilli, sea buckthorn

### MOLE *(supplement course)*

Purple carrot cecina, fermented blackcurrant

**truffle** - black +£25                      white +£65

### TOSTADA

Salt baked kholrabi, pasilla Oaxaca, courgette, berries, pine

### MAINS

*Served with condiments and fresh tortillas to share for the table*

**Cabbage al pastor** - Achiote, sea lettuce, roasted kelp

### NIEVE

Sunflower seed ice cream, flowers, mezcal cajeta

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Menu 70.

Drinks pairing 55.

Mezcal pairing 85.

# KOL

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## NUEVE VEGETARIAN

### CHILPACHOLE

Fermented beetroot, arbol chilli and mezcal broth  
Enoki mushroom chalupa, pistachio, fermented gooseberries

### NICOATOLE

Corn and yellow pepper custard, Flying Onion capers

### COLIFLOR

Cauliflower, cashew mole, beach herbs

### TACO

Confit egg white, smoked chilli, sea buckthorn

### MOLE *(supplement course)*

Purple carrot cecina, fermented blackcurrant

**truffle** - black +£25                      white +£65

### TOSTADA

Salt baked kholrabi, pasilla Oaxaca, courgette, berries, pine

### MEXTLAPIQUE

Pumpkin cooked in corn husk, smoked pumpkin, cashew, roasted succulents

### MAINS

*Served with condiments and fresh tortillas to share for the table*

**Cabbage al pastor** - Achote, sea lettuce, roasted kelp

### NIEVE

Sorrel and jalapeño sorbet, mezcal

### TAMAL

Brown butter tamal, figs, buttermilk

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Menu 105.

Drinks pairing 85.

Mezcal Pairing 110.