

# KOL

Private Dining & Events

Winter 2022





## About KOL & Santiago Lastra

KOL celebrates the finest expressions of British ingredients, championing wild food and seasonality to create dishes that reflect the bright, fresh flavours of Mexican cooking in a Michelin Starred format.

Chef Patron Santiago Lastra launched KOL after several years travelling the globe for guest chef invitations at high profile establishments such as London's Tate Modern and Hija de Sanchez in Copenhagen. In 2017 he led the creation of NOMA Mexico as Rene Redzepi's right-hand man, researching and sourcing exceptional ingredients from small-scale producers across the country. It was this desire to represent Mexico in an authentic way that inspired KOL.

Within 18 months of opening, KOL has been met with national and international critical acclaim. In 2021, KOL was named Best New Restaurant in Europe by La Liste and Santiago was named Best Chef at the GQ Food & Drink Awards. In 2022 KOL was awarded its first Michelin Star, reached No. 20 in the UK's National Restaurant Awards, and came in at No. 73 in renowned the World's 50 Best.

*"A world-class, genre-defying, entirely new and original modern upscale Mexican restaurant"* - Giles Coren, The Times

## Events & Private Hire at KOL

We have two spaces available at KOL, our Chef's Table and the Mezcaleria. With options suited for 20-40 guests, our spaces provide an intimate and elegant setting for groups to celebrate this winter at both lunch and dinner.

Our Chef's Table is inspired by a traditional Oaxacan home, overlooking its own private kitchen with a dedicated team of chefs. Here we offer a seven course menu (180pp), with our head sommelier available to discuss wine options suited to your meal prior to the event.

The Chef's Table sits adjacent to the KOL Mezcaleria, our own agave bar, celebrating the diversity of Mexican spirits, serving cocktails infused with wild, seasonal ingredients sourced from across the British Isles. Available for standing drinks and bites as well as part of a dual hire with the Chef's Table, with double doors connecting the two spaces.

Both spaces are available throughout the week in November and December.

### Capacities

Chef's Table - 20 guests, seated

Mezcaleria - 25 guests, standing

Chef's Table & Mezcaleria - 40 guests, standing





# Sample Menu

Menu available for events in the Chef's Table

## KOL

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### WINTER MENU

#### BITES

*Corn totopos served with:*

Pistachio mole, herbs

Pine nut and truffle cream

#### BROTH

Lobster and Welsh seaweed broth, chilli, mezcal

#### NICOATOLE

Corn and yellow pepper custard, British caviar

#### TACO

Lobster, sourdough, black beans, habanero

**TOSTADA** (*£25 supplement per person - to be taken by the whole table*)

British Wagyu, Guajillo emulsion, fermented goosberry

#### CEVICHE

Scottish scallop, almond mole, butternut squash

#### MAINS

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

Barbacoa - Lamb shoulder, mushrooms cooked over charcoals  
and

Trucha - Chalk steam trout and mushrooms cooked over charcoals

#### TAMAL

Brown butter steam cake, buttermilk, berries

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£180 per person

£68 per person, 1 glass of Krug Champagne on arrival

# Wine & Cocktail Sample Menu

In addition, we offer a Krug reception for £68 per person: one glass of Krug champagne enjoyed alongside your first course of ‘bites’.

<b>COCKTAILS</b>	<b>HOUSE MARGARITA</b>	
	Volcán de Mi Tierra Tequila, verjus, Yuzu Sake, Muyu Chinotto	15
	<b>NEGRONI</b>	
	Kol X El Destilado Espadin, Cynar, Vermouth, Campari	14
	<b>FIG LEAF &amp; MEZCAL TONIC</b>	
	Corte Vetusto Espadin, Parafante fig leaf liqueur, Franklins light tonic	14
	<b>CORN OLD FASHIONED</b>	
	Michters Bourbon, Montelobos Espadin Mezcal, Nixta corn liqueur, Mole, Bitters	15
<b>WINE</b>	<b>BUBBLES</b>	
	Krug, Grand Cuvée, 168ème Édition NV, Reims, France - <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	68/348
	Nibiru, Extra Brut Blanc de Blancs 2019, Kamptal, Austria - <i>Pinot Blanc, Chardonnay</i>	94
	Moët & Chandon, Grand Vintage 2013, Épernay, France - <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	128
	Flavien Nowack, Brut S.A., Marne, France - <i>Pinot Meunier, Chardonnay</i>	130
	Ruinart, Blanc de Blancs NV, Reims, France - <i>Chardonnay</i>	222
	Moët & Chandon, GV Rosé 2012, Épernay, France - <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	198
	Dom Pérignon, Rosé 2006, Reims, France - <i>Pinot Noir</i>	398
	<b>WHITE</b>	
	Nibiru, Grundstein 2020,, Kamptal, Austria - <i>Gruner Veltliner</i>	62
	Attila Hommona, Birtokbor 2019, Tokaj, Hungary - <i>Furmint, Hárslevelu</i>	90
	Domaine Sautereau, Le Vignoble des Sarrottes 2018, Sancerre, France - <i>Sauvignon Blanc</i>	90
	Domaine de Montille, Bourgogne Blanc 2019, Burgundy, France - <i>Chardonnay</i>	92
	Clemens Busch, Marienburg GG ‘Fahrlay’ 2017, Mosel, Germany - <i>Riesling</i>	134
	Domaine de L’Enclos, Grand Cru ‘Les Clos’ 2019 Chablis, France - <i>Chardonnay</i>	178
<b>SKIN CONTACT WHITE</b>		
Slobodne, Oranzista 2020, Hlohovec, Slovakia – <i>Pinot Gris</i>	72	
Nareklishvili & Sons, Rkatsiteli 2019, Kakheti, Georgia - <i>Rkatsiteli</i>	72	
Radovan Šuman, Sundrops 2017, Stajerska, Slovenia – <i>Sauvignon Blanc, Traminer</i>	126	
<b>RED</b>		
Dominio do Bibei, Lalama 2017, Ribeira Sacra, Spain - <i>Mencia Blend</i>	66	
Selvapiana, Vigneto Bucerchiale Riserva 2018, Chianti Rufina, Italy - <i>Sangiovese</i>	76	
Holger Koch, *** 2017, Baden, Germany - <i>Pinot Noir</i>	116	
Remelluri, La Granja Gran Reserva 2012, Rioja, Spain - <i>Tempranillo, Garnacha, Graciano</i>	152	
Wasenhaus, Kanzel 2018, Baden, Germany - <i>Pinot Noir</i>	168	
<b>MAGNUM</b>		
Christian Tschida, Himmel Auf Erden 2017, Burgenland, Austria – <i>Weissburgunder, Scheurebe</i>	168	
Wasenhaus, Bellen 2019, Baden, Germany - <i>Weissburgunder</i>	262	
Sepp Muster, Grafin 2018 , Styria, Austria – <i>Sauvignon Blanc</i>	174	
Christian Tschida, BRUTAL 2018, Burgenland, Austria – <i>Pinot Noir</i>	186	
Christian Tschida, TNT 2018, Burgenland, Austria - <i>Blaufrankisch</i>	186	

## AGAVE

Mezcal – A highly complex spirit made from the fermented and then distilled juice of any cooked agave heart or ‘piña’.

Although only 9 states are permitted by law to call their agave spirit Mezcal, there are many other states in Mexico that produce distillates from the agave plant ranging from Bacanora in Sonora, Tequila and Raicilla in Jalisco and the various other states that fall outside of these relatively modern regulations. These are simply called ‘agave distillates’ but simple is often the wrong way to describe them.

A common misconception is that Mezcal is just Tequila’s smokey cousin but this is not quite true. The smokiness is derived from the way in which a mezcalero chooses to cook their agave which may involve burning firewood as fuel source to heat an oven, often an underground earthen pit. However, there are numerous examples where producers have chosen to cook their piñas in a different way that may not rely entirely on hot smoking their ovens. These can include, but are not limited to, steaming or roasting in above ground clay or stone ovens.

Mexico, however, is not just about the agave plant –

There is Rum and Whiskey from Oaxaca, Gin from the Yucatán peninsula, a Mayan spirit called Pox from Chiapas made from sugarcane, heritage corn and wheat, and to Chihuahua where a relative of the agave plant called Dasyliroton makes a spirit called Sotol.

### BEFORE

**VOLCÁN DE MI TIERRA, BLANCO** Tomas Perez  
*Blue Weber* – Los Valles, Jalisco

10 | 38

*A blend of slow-roasted Highland and Lowland Blue Weber agave.*

*Crushed using a traditional stone tahona wheel and fermented with Champagne yeast.*

### DURING

**KOL X EL DESTILADO**, Sergio Patricio Juarez  
*Tepextate* – San Agustín Amatengo, Oaxaca

18 | 66

*Often found in hard to reach limestone-rich ravines this species can take up to 35 years to reach maturity and is notorious for its low yield. Historically used in some communities as a medicine, mezcal from the Tepextate is prized for its herbaceous notes.*

**SACAPALABRAS**, Eduardo Javier Angeles Carreno  
*Espadin* – Santa Catarina Minas, Oaxaca

27 | 100

*The Sierra Sur subregion of Oaxaca showcases just how diverse mezcal can be and how relationships with the agave plant are distinct from community to community. This Espadin has prominent notes of butterscotch, chocolate and ginger.*

### AFTER

**DANGEROUS DON, CAFÉ** Celso Martínez López  
*Espadin* – Santiago Matatlán, Oaxaca

12 | 45

*A slightly different style of mezcal de pechuga, Celso has decided to add coffee beans to the still instead of the customary chicken. The result is a full bodied mezcal with notes of sweet coffee.*

# Antojitos Sample Menu

Menu available for events in the Mezcaleria

## **KOL**

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### **KOL GUACAMOLE**

Pistachio mole, topotos

*or*

### **CORNISH CAVIAR 30GR**

Crème fraîche, salsa, topotos (*£60 supplement per tin*)

### **QUESADILLA**

Kentish Oaxaca cheese, summer truffle, corn

### **TOSTADA**

Aged ribeye, walnut oil, guajillo chilli

*or*

### **TOSTADA**

Wagyu beef, walnut oil, guajillo chilli (*£18 supplement per person*)

### **CHURRO**

Soconusco chocolate and mezcal mousse, pork crackling

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*Private Hire Antojitos*

*£45 per person for all listed antojitos not including supplements*





## Bespoke Event Enquiries

Every enquiry at KOL is handled personally by our Reservations & Events Manager alongside our Front of House team.

For seasonal celebrations, corporate entertaining, or unique private parties, we are on hand to ensure your time with us is as memorable as possible. We are pleased to arrange additional services for you, from personalised drinks consultations to a personal touch - a welcome introduction from Santiago Lastra at your event, amongst other bespoke experiences curated to your requirements.

Please speak with us directly regarding any special requests you have and we will do our utmost to accommodate them.





## KOL Mezcal Gifting

As a finishing touch to your evening at KOL, we offer a mezcal gifting option for your guests on departure, with bottles ranging from £86-112.

A spirit at the heart of Mexican culture, Mezcal is simply the fermented and distilled juice of any cooked agave core or 'piña'. Our collection of house mezcals feature four unique agave spirits from small-scale producers across Mexico, each demonstrating the complexity and breadth of Mezcal.

Sourced in collaboration with El Destilado, these bottles are examples of distinctive, terroir-driven Mezcal, each highlighting the profound difference in taste between varietals, Mezcaleros and their preferred process.

These bottles make an excellent gift to mark the festive season. Our team would be delighted to help you make a selection for your party.

Please note, our mezcal gifting cannot be put towards your minimum spend.



## EVENT TERMS

The KOL Chef's Table and Mezcaleria can be taken exclusively on a minimum spend basis, and can be hired together or separately on select dates.

The menus above are samples and will evolve in line with the availability of seasonal produce.

Our head sommelier is available to discuss wine options in advance of your event.

Kindly note, a full deposit is required to hold your preferred winter date.

## CONTACT US

Please get in touch with us directly to discuss your event requirements,  
or to arrange a personal visit.

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