

KOL

Private Dining & Events





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, and in 2023 KOL reached No. 10 in the UK's National Restaurant Awards and came in at No. 23 in the renowned 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 20-50 guests, our spaces provide an intimate and elegant setting for groups to celebrate 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 'Plata' and 'Oro' menus, with our head sommelier available to discuss wine options suited to your meal prior to the event.

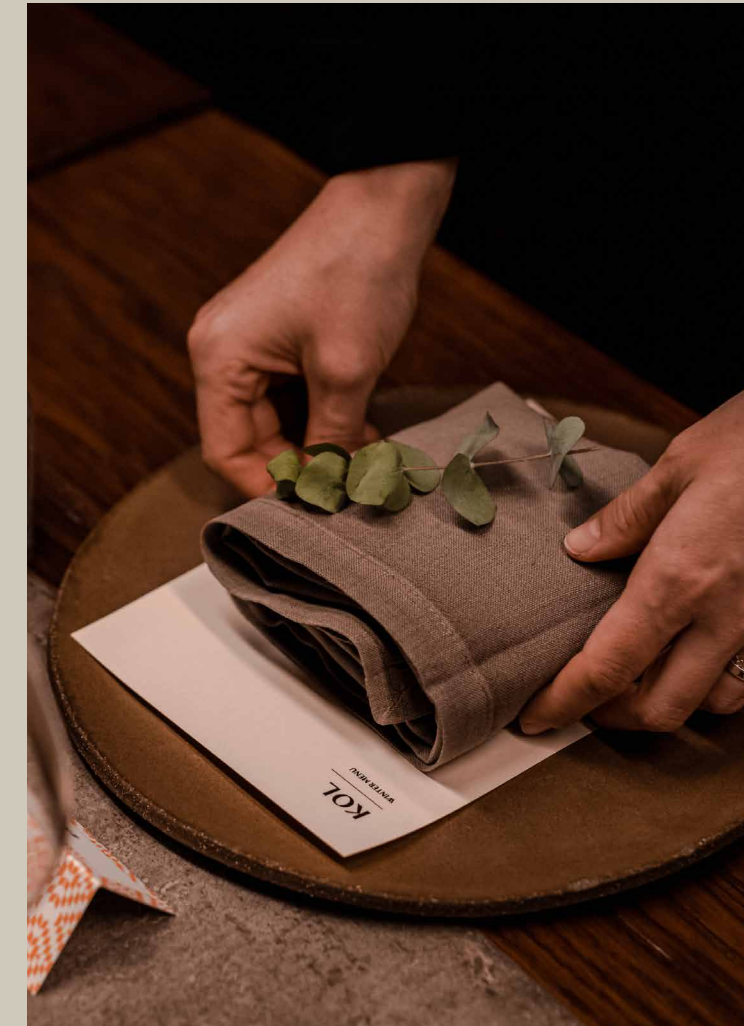
The Chef's Table sits adjacent to the Mezcaleria, our own agave bar, celebrating the diversity of Mexican spirits, serving cocktails infused with wild, seasonal ingredients sourced from across the British Isles. Available for standing drinks and bites as well as part of a dual hire with the Chef's Table,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

Capacities

Chef's Table - up to 20 guests, seated

Mezcaleria - up to 35 guests, standing

Chef's Table & Mezcaleria - up to 50 guests, standing





Private Dining Lunch Menu

Available in the Chef's Table

Wednesday to Friday

KOL

Cold pipian, rock samphire, kombucha, mezcal broth

TACO

Langoustine, smoked chilli, sea buckthorn

TOSTADA *+£30 supplement*

British wagyu, guajillo, nasturtiums

CHOCHOYOTES

Masa dumplings, radish, cashew, horseradish, cascabel

MAINS

Served with fresh tortillas to share for the table

Barbacoa - Lamb, nettle and arbol salsa, shallots, elderflower, chilmole

or

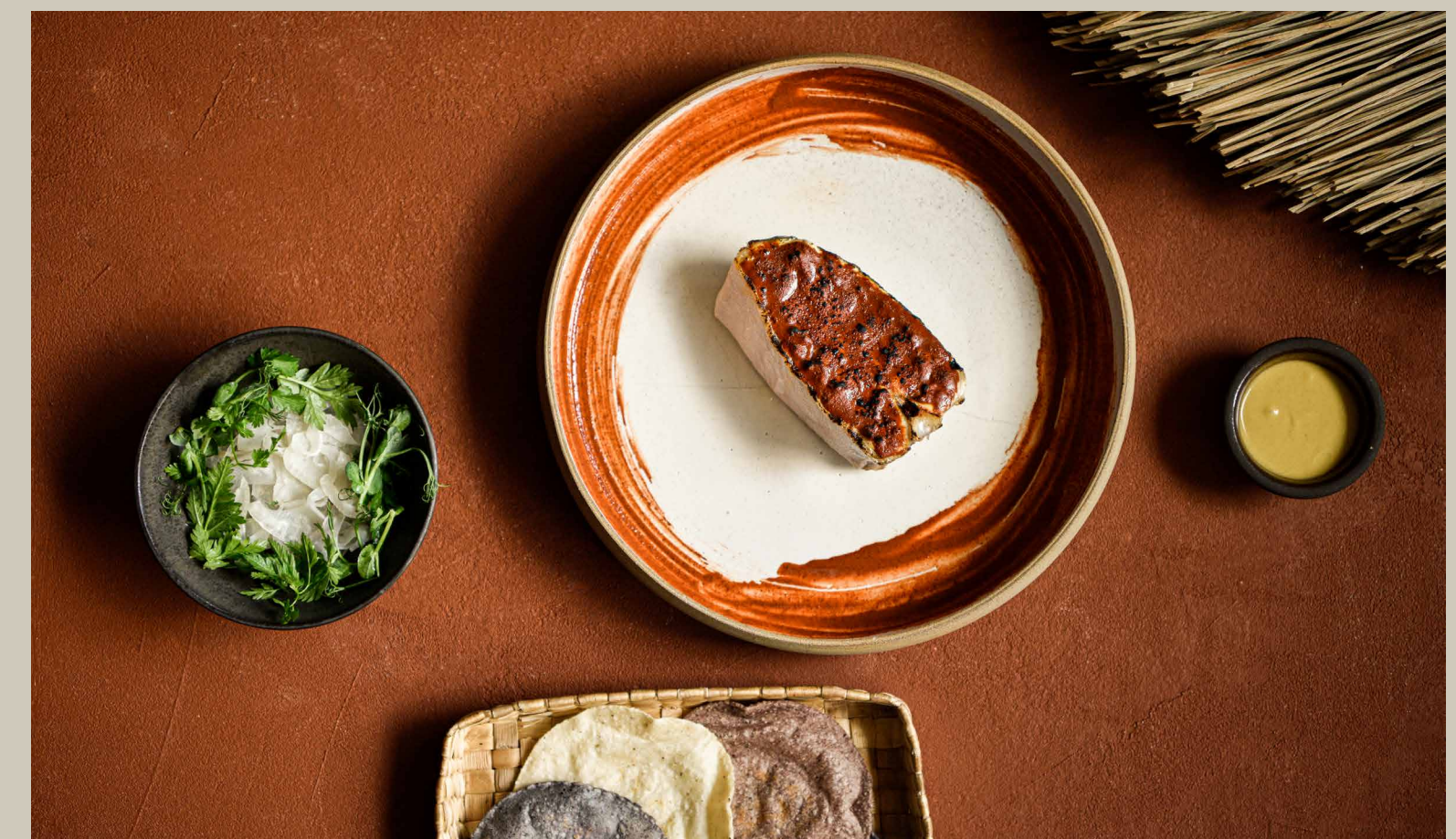
Tikin Xic - Halibut, achiote, kelp butter, pinenut, wild garlic

TAMAL

Brown butter corn steamed cake, cherry blossom, fennel

Menu 90.

Please inform your server of any allergies or dietary requirements



Plata & Oro Menus

Available in the Chef's Table

Plata, five courses, £120

Oro, seven courses, £180

KOL

PLATA

BITES

Corn totopos served with

Kol guacamole, pistachio, pine

BROTH

Crab chilpachole, Mezcal

CEVICHE

Cured sea bream, almond cream, forced rhubarb, oxeye daisy

TACO

Langoustine, smoked chilli, sea buckthorn

MAINS

Served with condiments and fresh tortillas to share for the table

Barbacoa - Confit lamb shoulder

Tikin Xic - Halibut cooked in achiote

FLAN

Toasted rye, malted barley, apple, sourdough caramel

KOL

ORO

BITES

Corn totopos served with

Kol guacamole, pistachio, pine

BROTH

Crab chilpachole, Mezcal

JERICALLA

Woodruff custard, morita chilli, pink fir potato, caviar

CEVICHE

Cured sea bream, almond cream, forced rhubarb, oxeye daisy

TACO

Langoustine, smoked chilli, sea buckthorn

TOSTADA

British wagyu, cascabel, rosé wine

MAINS

Served with condiments and fresh tortillas to share for the table

Barbacoa - Confit lamb shoulder

Tikin Xic - Halibut cooked in achiote

FLAN

Toasted rye, malted barley, apple, sourdough caramel

Wine & Cocktail Sample Menu

COCKTAILS	HOUSE MARGARITA		
	Volcán de Mi Tierra Tequila, verjus, Yuzu Sake, Muyu Chinotto	16	
	NEGRONI		
	Kol X El Destilado Espadin, Cynar, Vermouth, Campari	15	
	FIG LEAF & MEZCAL TONIC		
	Corte Vetusto Espadin, Parafante fig leaf liqueur, Franklins light tonic	15	
	CORN OLD FASHIONED		
	Michters Bourbon, Montelobos Espadin Mezcal, Nixta corn liqueur, Mole, Bitters	16	
WINE	BUBBLES		
	Nibiru, Extra Brut Blanc de Blancs 2019, Kamptal, Austria - <i>Pinot Blanc, Chardonnay</i>	94	
	Bichery, La Source, Aube, France - <i>Pinot Noir, Chardonnay</i>	140	
	Moët & Chandon, Grand Vintage 2013, Épernay, France - <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	168	
	Ruinart, Blanc de Blancs NV, Reims, France - <i>Chardonnay</i>	268	
	Krug, Grand Cuvée, 168ème Édition NV, Reims, France - <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	302	
	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	
	WHITE		
	Nibiru, Grundstein 2020,, Kamptal, Austria - <i>Gruner Veltliner</i>	62	
	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>	104	
	Clemens Busch, 'Fahrlay' Reserve 2017, Mosel, Germany - <i>Riesling</i>	148	
Domaine de L'Enclos, Grand Cru 'Les Clos' 2019 Chablis, France - <i>Chardonnay</i>	198		
SKIN CONTACT WHITE			
Slobodne, Oranzista 2020, Hlohovec, Slovakia – <i>Pinot Gris</i>	72		
Nareklishvili & Sons, Rkatsiteli 2019, Kakheti, Georgia - <i>Rkatsiteli</i>	78		
Radovan Šuman, Sundrops 2017, Stajerska, Slovenia – <i>Sauvignon Blanc, Traminer</i>	126		
RED			
Domínio do Bibeí, Lalama 2017, Ribeira Sacra, Spain - <i>Mencia Blend</i>	78		
Selvapiana, Vigneto Bucerchiale Riserva 2018, Chianti Rufina, Italy - <i>Sangiovese</i>	106		
Holger Koch, *** 2017, Baden, Germany - <i>Pinot Noir</i>	126		
Remelluri, La Granja Gran Reserva 2012, Rioja, Spain - <i>Tempranillo, Garnacha, Graciano</i>	158		
Wasenhaus, Kanzel 2018, Baden, Germany - <i>Pinot Noir</i>	168		
MAGNUM			
Christian Tschida, Himmel Auf Erden 2017, Burgenland, Austria – <i>Weissburgunder, Scheurebe</i>	186		
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 Dasyliroion or 'Desert Spoon' 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 traditonal 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

ANTOJITOS

KOL GUACAMOLE

Pistachio mole, topotos

QUESADILLA

Kentish Oaxaca cheese, Winter truffle

TOSTADA

Wagyu beef, walnut oil, guajillo chilli

TIRADITO

Octopus, kombucha, pistachio, chiltepin

CHURRO

Blanco Jaguar chocolate, mezcal mousse

EXTRAS

KOL GUACAMOLE CORNISH CAVIAR 30GR

Crème fraîche, salsa, totopos (£60 supplement per tin)

EMPANADA

Short rib, pickled shallot (£14 supplement per person)

CEVICHE

Scallop, blackcurrant, sesame (£14 supplement per person)

£55 per person for all listed antojitos - not including extras

KOL

Please choose 4 of the 6 listed drinks for your evening

HOUSE MARGARITA

Volcán de mi Tierra Tequila or Montelobos Espadin Mezcal
verjus, Yuzu Sake, Muyu, Chinotto 15/16

NEGRONI

Montelobos Espadin Mezcal, Cynar, vermouth, Campari 14

KOL SPRITZ

Tanqueray Gin, verjus, Sipello aperitif, sparkling wine 16

FIG LEAF & MEZCAL TONIC

Corte Vetusto Espadin, Parafante Fig Leaf Liqueur
Franklins light tonic 16

PALOMA

Volcán de mi Tierra Tequila, Muyu Vetiver, Verjus, Grapefruit Soda 16

CORN OLD FASHIONED

Michters Bourbon Whiskey, Espadia Mezcal, Nixtra Corn Liqueur 16

You can add to your selection the following options

HOUSE WINE

Slobodne, La Pera 2018, Sauvignon Blanc 62
Slobodne, El Corazón 2017, Cabernet Sauvignon 62

HOUSE CHAMPAGNE

Moet & Chandon, Grand Vintage 2013 128

HOUSE BEER

Braybrook, Keller Beer, Leicestershire 330ml 7

HOUSE SPIRITS AND MIXERS

Mezcaleria Private Hire Drinks List





Bespoke Event Enquiries

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

From corporate entertaining to 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.



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 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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