

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.

CAPACITIES OVERVIEW

Chef's Table - 20 guests seated

Mezcaleria - 30 guests standing

Chef's Table + Mezcaleria - 50 guests standing



A long, dark wood dining table is set for a chef's table in a restaurant. The table is flanked by black leather-upholstered chairs. On the table, there are several place settings with white plates, glasses, and small bowls. A centerpiece of flowers and a lit candle in a glass holder sits in the middle of the table. The room has a rustic, industrial feel with grey concrete walls, dark wood beams on the ceiling, and a wooden floor with a herringbone pattern. On the left wall, three large, dried, root-like decorations hang vertically. In the background, there are dark wood doors and more plants. To the right, a long bar counter is visible with various bottles of wine and spirits, and a large window looking out onto a green outdoor area. The lighting is warm and ambient, with pendant lights hanging from the ceiling and a candle on the table.

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.

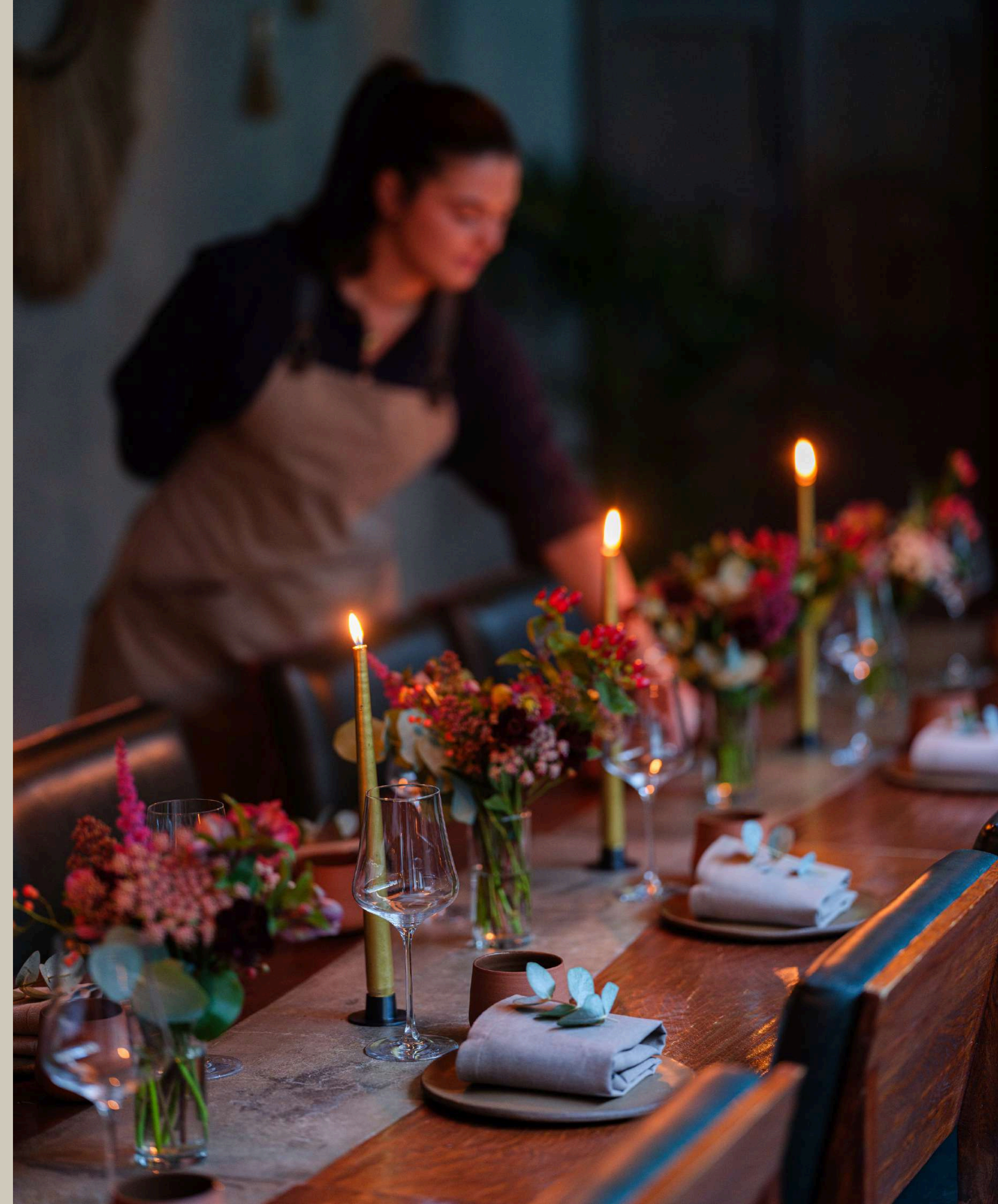
Seating up to 20 guests, it offers five and eight-course menus, with wine pairings available in consultation with our head sommelier.

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

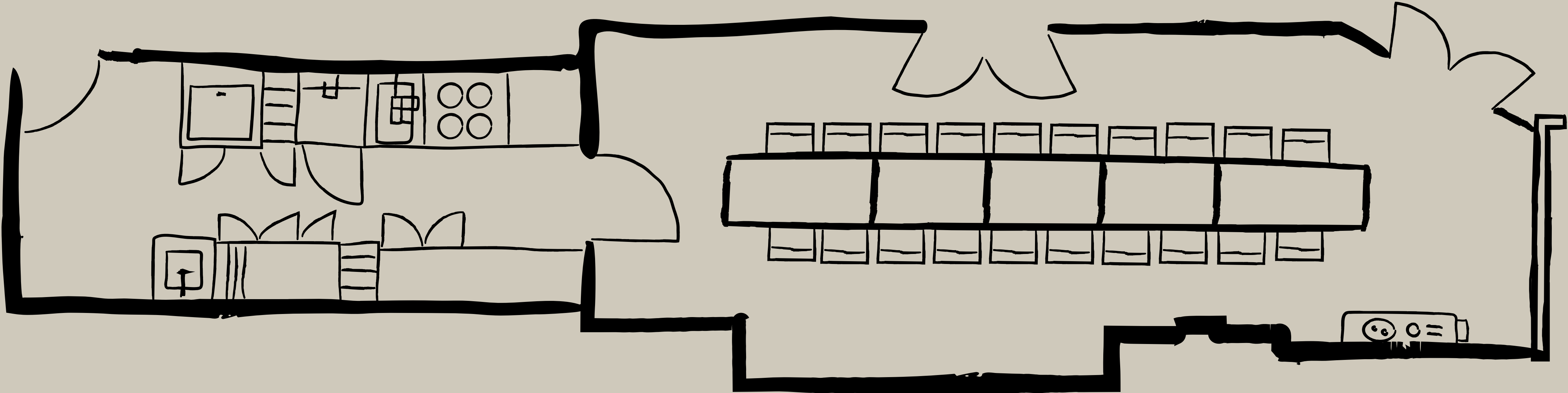
CAPACITIES

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.

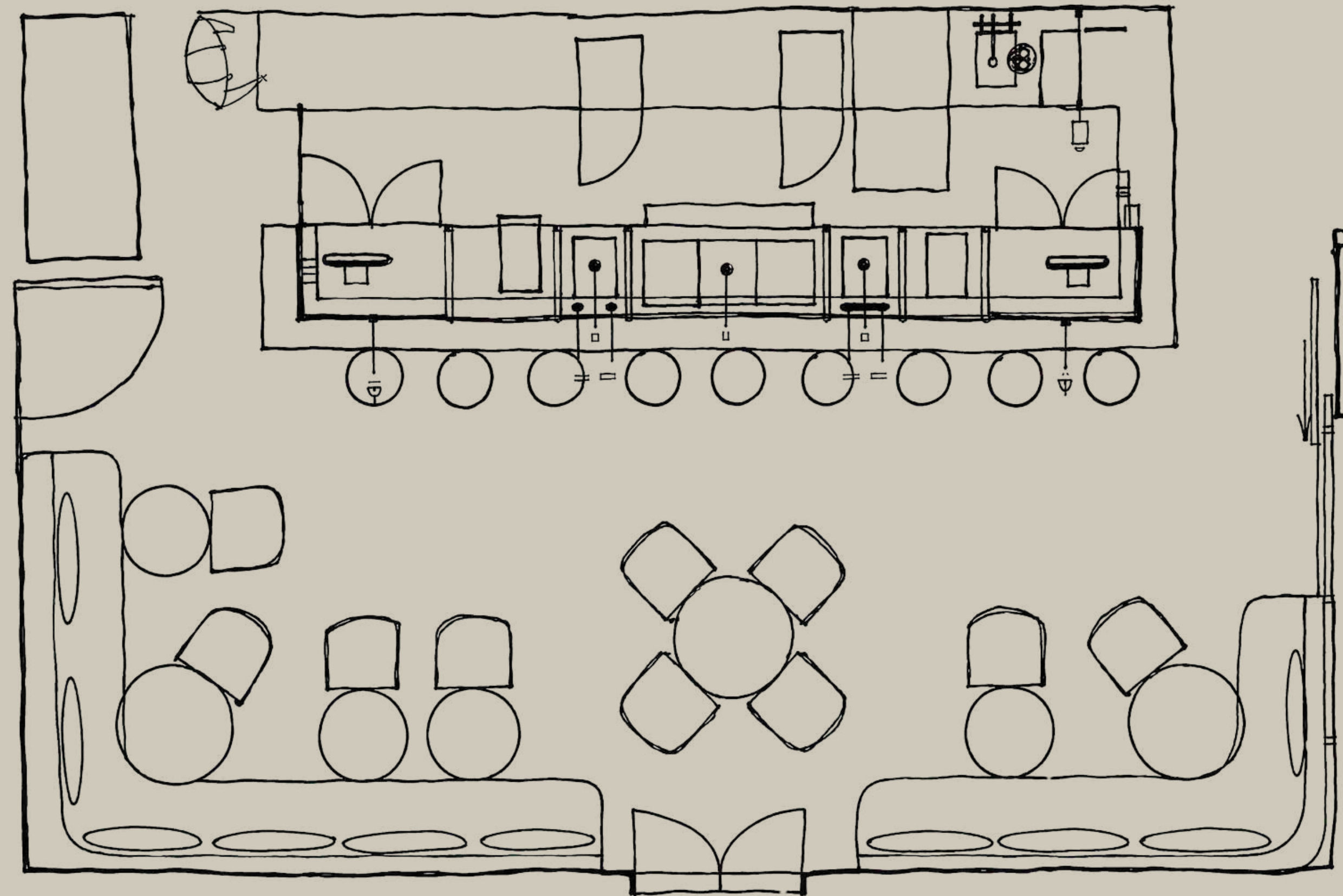
CAPACITIES

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

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



KOL

MEZCALERIA

KOL GUACAMOLE

Pistachio mole, chive oil, totopos

QUESADILLA +£15pp

Mochi, smoked chilli, sea buckthorn

EMPANADA

Short rib, pickled shallot

TOSTADA +£15pp

Naked yellow peas, leek, chanterelle, Lion’s mane

TIRADITO

Trout, dill, pine nuts, kohlrabi

CEVICHE +£12pp

Scallop, rhubarb, gorse flower

WHOLE SUCKLING PIG +£550

Served as tacos

PALETA

Rhubarb, spelt, honey

£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.

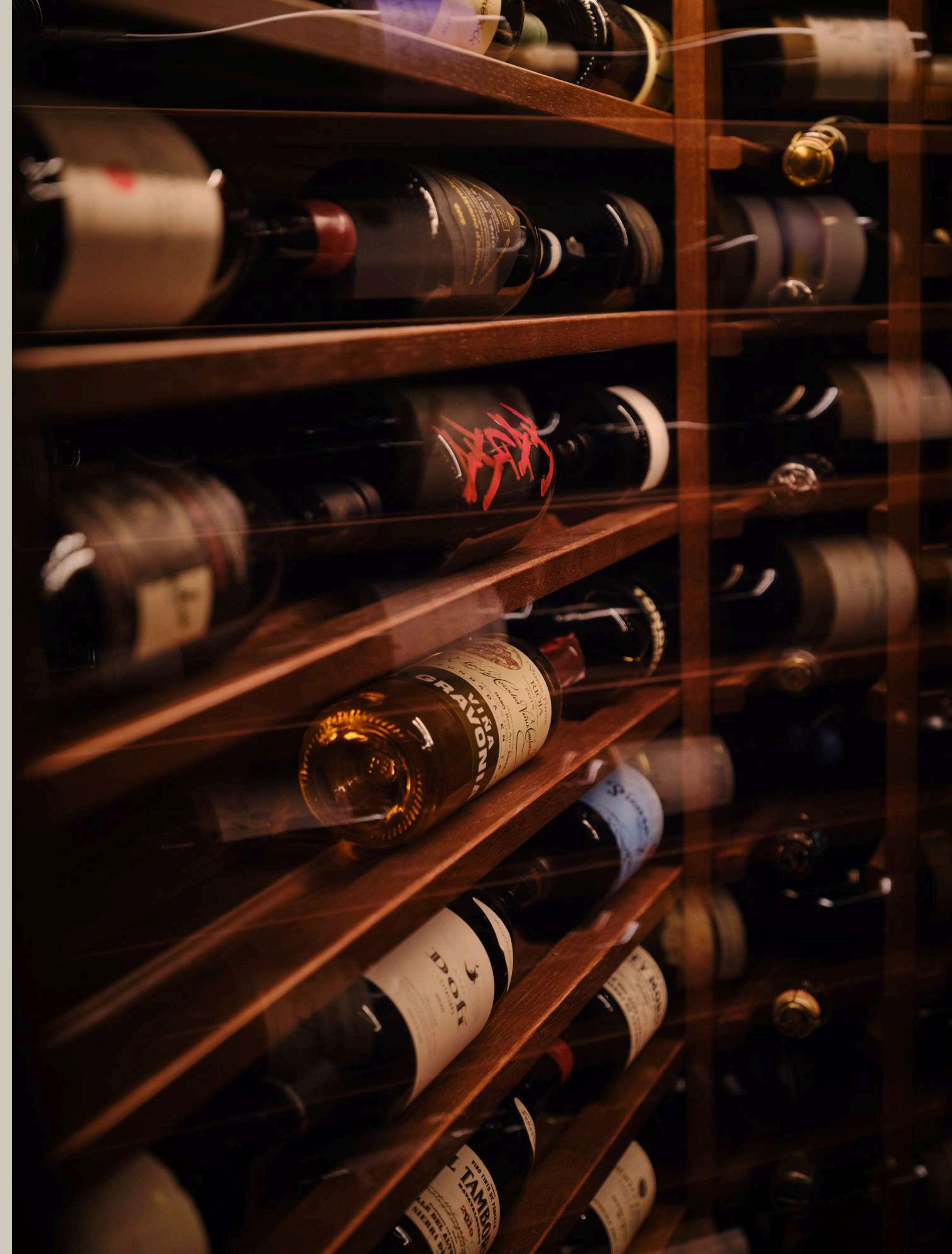
Both are served with salsas such as blonde cucumber pico de gallo and fermented habanero salsa, alongside fresh tortillas, for a build-your-own taco experience.



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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