

KOL

Private Dining & Events

Winter 2024





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.

Since opening in October 2020 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 No. 23 in the renowned World's 50 Best. KOL was listed at No.17 in The World's 50 Best Restaurants in 2024.

"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 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 an seven course menu, 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.

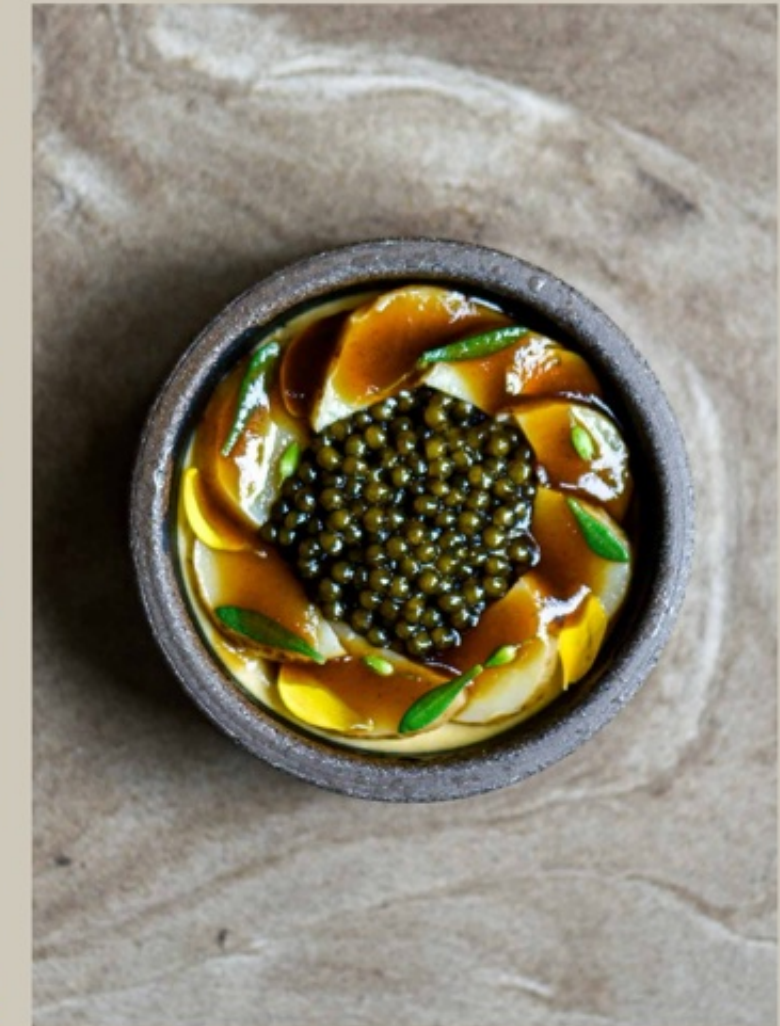
Both spaces are available throughout the week in November and December.

Capacities

Chef's Table - up to 20 guests, seated

Mezcaleria - up to 35 guests, standing

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





Sample Menu

Menu available for events in the Chef's Table

KOL

WINTER TASTING

ANTOJITOS

Hen of the woods mushroom quesadilla, pasilla chilli, woodruff

Chalkstream trout tostada, pumpkin seed, trepadeira chilli

Add N25 Kaluga caviar +£20 supplement

CEVICHE

Hand-dived scallop, bramley apple, noble fir, lovage

TACO

Scottish langoustine, chipotle, sourdough tortilla sea buckthorn

TOSTADA

Badger flame beetroot, guajillo, chestnut mole, rainbow carrots

OR

TOSTADA *+£30 supplement*

Highland wagyu ribeye, guajillo, chestnut mole, rainbow carrots

MEXTLAPIQUE

Halibut, crown prince pumpkin, sea vegetables

CHILMOLE

Shortrib, arbol salsa, carlin peas, kalibos cabbage

Add Wiltshire truffle +£30 supplement

FLAN

Toasted flourish farm rye, quince, mezcal caramel

£155pp

KOL

WINTER TASTING VEGETARIAN

ANTOJITOS

Hen of the woods mushroom quesadilla, pasilla chilli, woodruff

Kale tostada, pumpkin seed, trepadeira chilli

CEVICHE

Hakurei turnip, bramley apple, noble fir, lovage

TACO

Milk pearls, chipotle, sourdough tortilla, sea buckthorn

TOSTADA

Badger flame beetroot, guajillo, chestnut mole, rainbow carrots

MEXTLAPIQUE

Crown prince pumpkin, sea vegetables

CHILMOLE

Lion's mane mushroom, arbol salsa, carlin peas, kalibos cabbage

Add Wiltshire truffle +£30 supplement

FLAN

Toasted flourish farm rye, quince, mezcal caramel

£155pp

Wine & Cocktail Sample Menu

SPARKLING

Rathfinny, Blanc de Noirs 2018, Sussex, England - <i>Pinot Noir</i>	100
Laherte Freres, Blanc de Blancs NV, MarneFrance - <i>Pinot Meunier, Chardonnay</i>	140
Flavien Nowack, Brut S.A., Marne, France - <i>Pinot Meunier, Chardonnay</i>	154
Moët & Chandon, Grand Vintage 2013, Épernay, France - <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	170
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>	464

WHITE

Maximin Grunhaus, Schloss - Riesling - Mosel, Germany	80
Carlos Sanchez, Buradon - Viura - Rioja, Spain	100
Domaine de Montille - Chardonnay - Burgundy, France	120
Prager, Zwerithaler Kammergut 2017 Gruner Veltliner - Wachau, Austria	180
Pieropan, Calvarino 5 NV - Garganega - Soave, Italy	240
Domaine Gagnard, Chassagne-Montrachet 1er 'Les Boirettes' - Chardonnay - Burgundy, France	280

RED

Dominio do Bibeí, Lalama - Mencía - Galicia, Spain	96
Domaine de Montille - Pinot Noir - Burgundy, France	140
J.L Chave, Saint-Joseph 2019 - Syrah - N. Rhone, France	220
Bruno Rocca, Barbaresco Riserva "Maria Adelaide" 2013	300
Biondi-Santi, Brunello di Montalcino Riserva 2015 (Magnum) - Sangiovese - Tuscany, Italy	800

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.

BEFORE

VOLCÁN DE MI TIERRA, BLANCO Tomas Perez
Blue Weber – Los Valles, Jalisco
A blend of slow-roasted Highland and Lowland Blue Weber agave. Crushed using a traditional stone tahona wheel and fermented with Champagne yeast. 12 | 44

DURING

KOL X EL DESTILADO Ranulfo Altamirando
Jabalí - Santa María Zoquitlan, Oaxaca
To distill an agave spirit from the Maguey Jabalí takes a great level of skill and patience. The varietal has high levels of sapogenins - the same natural compounds used for natural soap making - and thus bubbles during distillation which has a tendency to break the pot stills. Fruit forward with citrus and a hit of black pepper. 18 | 66

LALOCURA ESPADIN, Eduardo Javier Angeles Carreno
Espadin – Santa Catarina Minas, Oaxaca
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. 31 | 105

AFTER

VOLCAN DE MI TIERRA, XA Tomas Perez
Blue Weber -Los Valles, Jalisco
Extra-aged tequila; complex, warm and smooth with an intense flavour and sweetness due to ageing in American oak barrels. 56 | 224

DANGEROUS DON, CAFÉ Celso Martínez López
Espadin – Santiago Matatlán, Oaxaca
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. 13 | 48

Antojitos Sample Menu

Menu available for events in the Mezcaleria

KOL

ANTOJITOS MENU

KOL GUACAMOLE

Carlin peas, kelp oil

QUESADILLA

Chorizo, potato

TOSTADA

Wagyu beef, kohlrabi, guajillo chilli

TACO

Squid, celemac, gooseberry

CHURRO

Blanco Jaguar chocolate, pork crackling

EXTRA

CEVICHE *+£14*

Scallop, huacatay, pickled chillies

EMPANADA*+£14*

Beef shortrib, red onion xnipec, chipotle

£55pp





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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