

# KAPARA

## Brighten up January with Kapara's New Veganuary and Mocktail Menu



Calling all the veg-huns! Brighten up January and give yourself a breather with Eastern Mediterranean Kapara's, new Veganuary menu and Dry January mocktails. Available now, experience the finest seasonal plant-based dishes and no-alcohol tipples in the heart of Soho.

Celebrating the vibrancy of vegetables, chef Eran Tibi's Veganuary menu showcases a range of new plant-based plates. Making their Veganuary debut, dishes include the King Oyster Mushroom Taco, served with pistachio salsa, lemon aioli and tucked into a Yemeni pancake; and Aubergine and Mushroom Pate, served with babka and plum ketchup; which will be served alongside existing crowd-pleasers including the Aubergine Mess; and Cauliflower Crumble with fried cauliflower, pomegranate syrup, hazelnut crumble, tahini and parsley. Ensuring the sweetest send-off, the Sticky Treat is a vegan take on sticky toffee pudding, served with Medjool dates, treacle, and Baharat Chantilly.

For the full Veganuary experience, sip on a Kapara's impressive range of vegan wines, from Spanish whites to Argentinian orange wine and sparkling English bottles.

For those preferring sober sips, Kapara's new mocktail menu features a Nogroni, plus a non-alcoholic picante, G&T and pina colada, which sit alongside the restaurant's signature gazoz list - a house-made syrup made from leftover vegetables, fruit, herbs, spices and flowers and then topped up with soda. Delicious and designed to reduce waste, enjoy gazoz in a variety of flavours including orange, chilli and coriander; rhubarb and ginger; along with no added sugar varieties including grapefruit; and lemon and lime leaf flavours.

Whether you're taking part in Veganuary and Dry January this year, indulge in plant-based mindful pleasure at Kapara, and sister restaurant Bala Baya in Southwark, restaurants that take pride in serving food that's naturally plant-based all year round, this January.

Book your table at <https://www.sevenrooms.com/reservations/kapara>.

**-ENDS-**

**Kapara**

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### **About Kapara**

Opened in 2023, Chef Eran Tibi's hedonistic Eastern Mediterranean all-day dining destination, Kapara, is situated over two floors and a secret terrace in the heart of Soho. A fantastical fusion of Tunisian, Syrian, and Greek cuisine that spans a spectrum of Middle Eastern flavours, Kapara's dishes are classic yet creative in concept, laced with love, and designed to be devoured with delight to a debaucherous soundtrack.