

KASO



COCKTAILS

HERBAL HEAT	15
<i>Patrón Silver, agave, jalapeños, rosemary</i>	
DESERT BREEZE	15
<i>Grey Goose, date syrup, ginger beer</i>	
APPLE BLOSSOM	15
<i>Grey Goose, manzana, apple juice, coco lopez, cinnamon</i>	
SHOREDITCH SUNSET	15
<i>Bombay Citron Presse, blood orange, turmeric</i>	
GOLDEN HOUR	15
<i>Bacardi Spiced Rum, mandarin napoleon, falernum</i>	
AMBER FIG	15
<i>Woodford Reserve, briottet fig, angostura</i>	

BOOZELESS

APPLE BLOOM	11
<i>Seedlip Garden, apple juice, coco lopez, cinnamon</i>	
SUNSET FIZZ	11
<i>Seedlip Grove, blood orange, turmeric, soda</i>	

SPIRITS

GIN

Bombay Sapphire	12
Tanqueray	12
Hendrick's	13
Gin Mare	15

TEQUILA

Patrón Silver	13
Patrón Reposado	16
Patrón Anejo	17
Del Maguey Vida Mezcal	16
Ilegal Mezcal	17

VODKA

Grey Goose Original	13
Belvedere	15
Ciroc	14

RUM

Bacardi Carta Blanca	12
Diplomatico Reserva Excl	15
Kraken	14
El Dourado 15	17
Wray & Nephew	16
Mount Gay Black Barrel	15

WHISKY

JW Black	12
Woodford Reserve	14
Angel's Envy	18
Nikka from Barrel	15
Suntory Yamazaki 12YO	27

BRANDY

Hennessy VS	12
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BEER

961 Pale Ale <i>Lebanon</i>	8
NOAM <i>Germany</i>	8

WINE

SPARKLING

Fiol Prosecco , <i>Italy</i>	10 / 45
Viognier/Merwah Leb Nat, Mersel , <i>Lebanon 2022</i>	66

WHITE

EXIS, Drama, Manolesakis Estate , <i>Greece 2023</i> <i>Aromatic and fruity with a smooth finish</i>	10 / 40
Malagouzia, Turtles, Alpha Estate , <i>Greece 2023</i> <i>Crisp and refreshing with notes of citrus</i>	12 / 46
Assyrtiko, Monograph, Gaia Estate , <i>Greece 2023</i> <i>Fresh and zesty with tropical fruits and honeysuckle</i>	13 / 50
Xynisteri, Petritis, Kyperounda , <i>Cyprus 2022</i> <i>Soft and citrussy with a touch of vanilla</i>	55

ROSE

Agiorgitiko, 4-6H, Gaia Estate , <i>Greece 2023</i> <i>Bright and lively with wild cherry notes</i>	10 / 40
Love by Léoube, Côtes de Provence , <i>France 2024</i> <i>Fresh and fruity organic rosé</i>	15 / 55
Rock Angel, Château d'Esclans , <i>France 2023</i> <i>Full bodied with rose, strawberry and raspberry notes</i>	90

RED

Agiorgitiko, Voltes Red, Monemvasia , <i>Greece 2023</i> <i>Ripe, juicy red with brambly fruit flavours</i>	10 / 40
EXIS, Drama, Manolesakis Estate , <i>Greece 2023</i> <i>Velvety smooth with a fresh, elegant finish</i>	12 / 46
Öküzgözü/Boğazkere, Buzbağ, Kayra , <i>Turkey 2022</i> <i>Well balanced red with cherry and red fruit</i>	13 / 50
Cabernet Sauvignon/Xinomavro, Apla , <i>Greece 2021</i> <i>Youthful and juicy with red plum, cherries and chocolate</i>	55

CHAMPAGNE

Laurent-Perrier La Cuvée	19 / 95
Laurent-Perrier Cuvée Rosé	24 / 148
Laurent-Perrier Ultra Brut	125
Laurent-Perrier Blanc de Blancs	152
Laurent Perrier Grand Siecle	350

FOOD

CHILLED MEZZE

NOCELLARA OLIVES (vg)	6
MIXED SPICED NUTS (vg, n)	6
FLATBREAD (vg)	3
HUMMUS <i>chili oil</i> (vg)	6
MUHAMMARA <i>pomegranate, walnut</i> (vg)	7
TZATZIKI <i>green oil, dukkah</i> (v)	7
TARAMASALATA <i>pita, home made pickles</i>	10
DIP TRIO <i>choice of any three dips & flatbread</i> (v)	19
FATTOUSH SALAD <i>tomato, cucumber, pomegranate</i> (v)	8

HOT MEZZE

SIGARA BOREK <i>feta, mint, parsley</i> (v)	10
FALAFEL <i>tahini, green zhoug</i> (vg)	10
LAMB FRITTERS <i>chili garlic sauce</i>	12
WALNUT CHICKEN KOFTA <i>tahini, garlic yoghurt, green oil</i>	13
GRILLED PRAWN <i>garlic, lemon, chili</i>	15
SALMON SHISH <i>urfa pepper, honey ketchup, tarragon mayo</i>	14
HARISSA CHICKEN SHISH <i>tzatziki</i>	12
BEEF SHISH <i>peppers, muhammara</i>	15
SHISH TRIO <i>harissa chicken, salmon, beef, hummus, flatbread</i>	34

(v) vegetarian (vg) vegan

All dishes contain nuts or nut traces. Please share any allergens or intolerances with our team before ordering. A full list of dish allergens is available upon request. Our standard serves are 175ml wine and 50ml spirit. Smaller 125ml/25ml serves are available upon request. Prices are in GBP and include VAT. Kindly note that a discretionary service charge of 13.5% will be added to your bill.