

KASO



COCKTAILS

KASONIST <i>watermelon</i> <i>Grey Goose Original, Greek wine</i>	12
MARG DELIGHT <i>coconut cream</i> <i>Patrón Silver, lime</i>	12
MARGARISSA <i>harissa</i> <i>Patrón Silver, pomegranate</i>	12
YÜZ MULE <i>cucumber</i> <i>Bombay Sapphire, prosecco</i>	12
KAIKI <i>honeydew melon</i> <i>Ouzo, lemonade</i>	12
SUNDOWN DATE <i>pineapple</i> <i>Honey liqueur, date syrup</i>	12

BOOZELESS

KATIR <i>cucumber, mint</i>	9
KAVUN <i>honeydew melon, lemonade</i>	9

SPIRITS

ANIS

Metaxa Ouzo <i>Greece (25ml)</i>	6
Tekirdağ Gold Series <i>Turkey (25ml)</i>	6

GIN

Bombay Sapphire	9
Tanqueray	10
Hendrick's	12
Monkey 47	15

AGAVE

Patrón Silver	13
Patrón Reposado	15
Patrón Anejo	16
Del Maguey Vida Mezcal	15

VODKA

Kavka	9
42 Below Pure	10
Grey Goose Original	12
Belvedere	15

WHISKY

Teeling Small Batch	9
Maker's Mark	10
Nikka	12
Talisker 10y	15

CANE

Bacardi Carta Blanca	9
Diplomatico	10
Kraken	12

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 / 44
Viognier/Merwah Leb Nat, Mersel, Lebanon 2022	66

WHITE

EXIS, Drama, Manolesakis Estate, Greece 2023 <i>Aromatic and fruity with a smooth finish</i>	9 / 39
Malagouzia, Turtles, Alpha Estate, Greece 2023 <i>Crisp and refreshing with notes of citrus</i>	11 / 45
Assyrtiko, Monograph, Gaia Estate, Greece 2023 <i>Fresh and zesty with tropical fruits and honeysuckle</i>	13 / 49
Xynisteri, Petritis, Kyperounda, Cyprus 2022 <i>Soft and citrussy with a touch of vanilla</i>	15 / 51

ROSE

Agiorgitiko, 4-6H, Gaia Estate, Greece 2023 <i>Bright and lively with wild cherry notes</i>	9 / 39
Love by Léoube, Côtes de Provence, France 2024 <i>Fresh and fruity organic rosé</i>	13 / 52
Rock Angel, Château d'Esclans, France 2023 <i>Full bodied with rose, strawberry and raspberry notes</i>	72

RED

Agiorgitiko, Voltes Red, Monemvasia, Greece 2023 <i>Ripe, juicy red with brambly fruit flavours</i>	9 / 39
EXIS, Drama, Manolesakis Estate, Greece 2023 <i>Velvety smooth with a fresh, elegant finish</i>	11 / 40
Öküzgözü/Boğazkere, Buzbağ, Kayra, Turkey 2022 <i>Well balanced red with cherry and red fruit</i>	13 / 44
Cabernet Sauvignon/Xinomavro, Apla, Greece 2021 <i>Youthful and juicy with red plum, cherries and chocolate</i>	15 / 50

CHAMPAGNE

Laurent-Perrier La Cuvée	19 / 95
Laurent-Perrier Cuvée Rosé	24 / 148
Laurent-Perrier Ultra Brut	120
Laurent-Perrier Vintage 2015	120
Laurent-Perrier Blanc de Blancs	155
Laurent Perrier Grand Siecle	290

FOOD

CHILLED MEZZE

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
DIP TRIO <i>flatbread</i> (v)	18
FATTOUSH SALAD <i>tomato, cucumber, pomegranate</i> (v)	8
SMOKED MACKEREL EZME <i>flatbread</i>	10

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.