

At Kamara, everything begins with a story. Inspired by the caves and arches of the Mediterranean, we make cocktails with house-macerated spirits, wild botanicals, and a sense of adventure. Our approach is simple: gather, share, enjoy. Every glass holds a story. Just ask if you'd like to hear more.



# KAMARA



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BAR TAKOVER  
IN PARTNERSHIP WITH

TEQUILA  
ELTEQUILEÑO

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## CHERRY + OAT 14

El Tequileño Blanco, Kamara Cherry Brandy,  
Santorini Dessert Wine, Lime, Cherry Nectar,  
Oat milk, Toasted Almond.

## ZOUGH + KITRON 14

El Tequileño Blanco, Naxos Kitron liqueur,  
Parsley, Coriander Seeds, Green Cardamom,  
Cornish - Grown Chilli.

## FIG LEAF + MOUNTAIN TEA 14

El Tequileño Blanco, London Heather Ling  
Honey, Mountain Tea, Fig Leaf Soda.

## HARISSA + TOMATO 14

El Tequileño Blanco, La Tomato,  
Kentish Raspberries, Harissa Butter.

## SIGNATURE COCKTAILS

### KITRON MARGARITA 16

Lost Explorer tequila blanco, O/Purist Tsipouro,  
Naxos Kitron liqueur, wild green gooseberries,  
citrus blossom, Yorkshire lemon verbena, Cornish sea salt

AROMATIC – CITRUSY – FRESH

### MAHLEB GIMLET 15

Axia Mastiha spirit, Essex grown cardamom leaf,  
mahleb seeds, KAMARA sweet woodruff “vermouth”

SHORT – SPICED – SILKY

### IBRIK ESPRESSO 12

Belvedere dirty brew vodka, ground cardamom,  
Ibrik cold brew coffee, cocoa nibs

COFFEE WITH A KICK – SHORT – CREAMY

### YOGHURT COSMO aka YOSMO 15

KAMARA blackberry spirit, “Arctic” sloe gin,  
Greek yoghurt, caramelized beetroot spirit,  
raspberry vinegar, grape molasses

FRUITY – CLEAN – VELVETY

### PICKLED SMASH 16

Hendrick’s gin, Norfolk grown shiso leaves,  
“toursi” pickled cucumber, grated horseradish,  
basil leaves, fresh mint

FRESH – HERBAL – REFRESHING

## SIGNATURE COCKTAILS

### SMOKED PEPPER DAISY 16

Los Siete Misterios Doba-Yej mezcal, single variety tsipouro, smoked boukovo, KAMARA hay smoked tomato spirit, crushed black pepper, basil leaf oil

SPICY – PEPPERY – SMOKED

### WHEY SOUR 16

Blend of Mount Gay rums, British strawberries & raspberries, wild chamomile, whey aromatized with woodruff and sweet clover, lemon juice

CREAMY – FRUITY – SWEET & SOUR

### MIKONIAN MARTINI 15

Belvedere vodka, single variety Tsipouro, pickled cucumbers, tomato water, salt, bell peppers & caper leaf

SAVORY – SEMIDRY – FRESH

## NO & LOW COCKTAILS

### STONEFRUIT “MANHATTAN” 14

Citrus non alcoholic spirit, Roots non alcoholic vermouth, stone fruit non alcoholic aperitif, peach & almond extract

AROMATIC – SOPHISTICATED – NON ALCOHOLIC

### FENNEL SHRUB 14

Low alcohol gin, damiana & cannabis extract, lemon verbena, wild fennel switchel, soda water

SPICED – REFRESHING – ULTRA LOW ALCOHOL

## KAMARA CLASSICS

### MARTINI 16

Belvedere Vodka or Tanqueray No.10, Retsina  
& Amontillado Sherry

CRISP – DRY – CLEAN

### OLD FASHIONED 16

Manifesto Aged Tsipouro, Woodford Reserve Bourbon,  
sugar & Aromatic Bitters

BOLD – WARMING – ROUNDED

### NEGRONI 16

O/Purist Tsipouro, Campari Bitter, Sipello Gooseberry  
Aperitif, Karminia Vermouth, & Skinos Mastiha

BITTER – BOLD – BALANCED

Our team is experienced in making a wide range of classics.  
Just ask, we are here to please!

WINE

**KARANIKA BRUT CUVÉE SPECIALE 13**

Sparkling wine, 2023

**MOËT & CHANDON IMPÉRIAL BRUT 15**

Champagne, NV

**MYLONAS RETSINA 9**

White wine, 2024

**VOURVOUKELI MALAGOUSIA 10**

White wine, 2023

**MAGOUTES ROSÉ  
XINOMAVRO-MOSCHOMAVRO 12**

Rosé wine, 2024

**MELITZANI NAOUSSA  
PDO XINOMAVRO 15**

BEERS & CIDER (330ml)

**KEO LAGER 5.9**

**LUCKY SAINT 5.5**

Alcohol free beer

**SHOWERINGS TRIPLE VINTAGE CIDER 6.5**

All wines are served by the glass in 125 ml measures.  
For more wine options please ask for our full wine list.  
Wine vintages may vary.