

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



SESAME + TURMERIC 15

Lost Explorer Blanco, Yuzu Spirit, Axia Mastiha, East
Kent grown Turmeric, Toasted Sesame

ELDERFLOWER + PEAR 15

Lost Explorer Espadin, Kamara Elderflower + Apple
Marigold Spirit, Skinos Mastiha, Citrus Blossom, Pear

RHUBARB + CREAM 15

Lost Explorer Blanco, 35 N Cretan Tsikoudia, Yorkshire
Rhubarb Cream, Cream Soda

FIG LEAF + MOUNTAIN TEA 15

Lost Explorer Blanco, London Heather Ling Honey,
Mountain Tea, Fig Leaf Soda



LOST EXPLORER

SIGNATURE COCKTAILS

LEMON VERBENA + GOOSEBERRIES 16

(Margarita)

Lost Explorer Tequila Blanco, Apostolakis Tsipouro,
Naxos Kitron Liqueur, Wild Green Gooseberries,
Citrus Blossom, Yorkshire Lemon Verbena, Cornish Sea Salt

AROMATIC – CITRUSY – FRESH

BREAD + BUTTER 17

(Old Fashioned)

Kamara Burnt Butter Spirit, Michter's Bourbon, Essex Grown
Cardamom Leaf, Mahleb Seeds, Carob, Toasted Bread

SPICED – NUTTY – INDULGENT

TOMATO + CUCUMBER 16

(Martini)

Belvedere Vodka, Single Variety Tsipouro, Pickled Cucumbers,
Tomato Water, Cornish Sea Salt, Bell Peppers, Caper Leaf

SAVOURY – SEMIDRY – FRESH

BLACKBERRIES + GREEK YOGHURT 15

(Cosmopolitan)

Kamara Blackberry Spirit, "Arctic" Sloe Gin, Greek Yoghurt,
Caramelised Beetroot Spirit, Raspberry Vinegar, Grape Molasses

FRUITY – CLEAN – VELVETY

SHISO + MINT 16

(Smash)

Hendrick's Gin, Norfolk Grown Shiso Leaves, "Toursi" Pickled
Cucumber, Grated Horseradish, Basil Leaves, Fresh Mint

SHORT – HERBAL – REFRESHING

SIGNATURE COCKTAILS

GINGER + BOUKOVO 15

(Gimlet)

Los Siete Misterios Doba-Yej Mezcal, Artisanal Tsikoudia, Yuzu Spirit, Ginger, East Kent Grown Turmeric, Grated Galangal, Fino Sherry, Smoked Boukovo Oil

EARTHY – SMOKY – CITRUSY

CARROT + MEADOWSWEET 16

(Sour)

Kamara Carrot, Meadowsweet Spirit, Wild Chamomile, Whey Aromatised With Woodruff & Elderflower, Lemon Juice

CREAMY – FLORAL – SWEET & SOUR

PLUM + WALNUTS 16

(French 75)

Blend of Hennessy Cognac, Fermented Plum Wine, Kamara Plum Spirit, Muscat of Limnos, Black Walnut Extract, Bubbles

NUTTY – FRUITY – SPARKLING

NO & LOW COCKTAILS

PEACH + ALMOND 14

(Manhattan)

Citrus non alcoholic spirit, Roots Divino Rosso, Stone Fruit Non-Alcoholic Aperitif, Peach & Almond Extract

AROMATIC – SOPHISTICATED – NUTTY

WILD FENNEL + DAMIANA 14

(Highball)

Low Alcohol Gin, Damiana & Cannabis Extract, Lemon Verbena, Wild Fennel Switchel, Soda Water

SPICED – REFRESHING – FLORAL

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.

SPIRITS

VODKA

BELVEDERE	8.5	12
BELVEDERE 10	12	23
SUNTORY HAKU	8	14

GIN

BOTANIST	8.5	12
BOTANIST RESTED	12	23
BOATYARD	8	14
SUNTORY RAKU	8	15
RENAIS	9	16
HENDRICK'S	6.5	12
TANQUERAY 10	7	13
SEVEN HILLS	7.5	14

MEZCAL

SIETE MISTERIOS DOBA-YEJ	8	15
LOST EXPLORER ESPADIN	9	16
LOST EXPLORER SALMIANA	14.5	28

TEQUILA

DON FULANO BLANCO	8.5	12
DON FULANO REPOSADO	12	23
DON FULANO ANEJO	8	14
LOST EXPLORER BLANCO	8	15
FORTALEZA BLANCO	9	16

RUM

DIPLOMATICO RESERVA EXCLUSIVA	7	13
MOUNT GAY XO	8.5	16
FLOR DE CANA 15YR	8	15
FLOR DE CANA 18YR	8.5	16
FLOR DE CANA 25YR	15	29
EMINENTE RESERVA	7.5	14

SPIRITS

COGNAC

HENNESSY VS	7	13
HENNESSY VSOP	8	15
HENNESSY XO	15	29

JAPANESE WHISKY

SUNTORY HAKUSHU DISTILLERS RESERVE	8.5	16
SUNTORY HIBIKI HARMONY	9.5	18
SUNTORY YAMAZAKI 12	13	25

WHISKY

GLENMORANGIE 12YR	10	19
GLENMORANGIE 18YR	13.5	24
GLENMORANGIE SIGNET	15	29
ARBEG 10	8	15
ARBEG CORRYVRECKAN	10	19

EAST MED SPIRITS

35 N CRETAN TSIKOUDIA MALVASIA	7	13
35 N CRETAN TSIKOUDIA MUSCAT	7	13
35 N CRETAN TSIKOUDIA AGED	7	13
APOSTOLAKIS TSIPOURO	7	13
APOSTOLAKIS MANIFESTO BARREL - AGED TSIPOURO	8	15

BOURBON & RYE WHISKEY

MICHTER'S BOURBON	8	15
MICHTER'S RYE	8	15
MICHTER'S SOUR MASH	8	15
WOODFORD RESERVE RYE	8	15
WOODFORD RESERVE BOURBON	6.5	12

AXIA	6.5	12
METAXA 12*	8.8	16.5
METAXA PRIVATE RESERVE	10	19
SKINOS MASTIHA	6.5	12

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BAR MEZZE

Toasted fluffy pita & za'atar (VG,DF)	3.0
Marinated olives with preserved lemon, chilli & rosemary (GF, VG, DF)	4.0
Smoked aubergine baba ghanoush, & harissa oil (GF, VG, DF)	6.9
Cod's roe taramasalata with sumac onions	7.5
Cretan graviera cheese, Naxos arseniko cheese, wild fig, za'atar sumac chips, radish	12.5
Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF, DF)	12.2
Fried chicken, muhammara, Greek graviera (N)	14.5
Potato chips, feta & oregano (GF, V, VG*)	6.2
Tomato garlic, vinaigrette, olive oil rusk bread (VG, DF)	8

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N, V)	9.5
Kataifi cheesecake, Corinthian raisins, cherry compote & carob rusk (V)	8.5

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free (N) Contains Nuts (*) Can be substituted

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 15.5% will be added to your bill. All the money is

WHERE ARCHES CURVE
AND FLAVOURS DEEPEN