

KOKUM

INDIAN RESTAURANT & BAR
LONDON

SIGNATURE COCKTAILS

PAAN OLD FASHIONED	12
8yo rum, jaan paan, five spiced syrup, oak bitters	
MIRCHI MARGARITA	11
tequila, cayenne pepper, kokum syrup, lime	
QUEEN 'SEED' NEGRONI	12
green cardamom infused gin, campari, sweet vermouth	
KALCUTTA COSMO	11
vodka, cayenne pepper infused triple sec, cranberry, roasted fenugreek syrup, lime	
CHAI MARTINI	11
spiced rum, 5 walla chai liqueur, espresso, tamarind syrup	

RECOMMENDED INDIAN PAIRINGS

5 RIVERS INDIAN SPICED WHITE RUM, INDIAN TONIC, STAR ANISE	13
JAISALMER INDIAN CRAFT GIN, CUCUMBER & WATERMELON TONIC	14
GIN WALA, CRANBERRY & GINGER TONIC	15
OPIHR GIN, POMEGRANATE & BASIL TONIC	12
OLD MONK DARK RUM, GINGER BEER, LIME	12

NON-ALCOHOLIC COCKTAILS

SPICED ROUTE MARTINI	8
lyres 'rum spirit', passion-fruit, lime, turmeric syrup +pineapple juice	
MAHAR-ITO	8
lyres 'rum spirit', lime, turmeric syrup, soda, mint	

BEER & CIDER

(330ml) kingfisher white rhino IPA heineken 0%	4.75 5.95 4.5
(500ml) peacock mango & lime cider	6.5

JUICES | MIXERS

juice: orange apple cranberry pineapple	3.5
mixers (200ml): coke diet coke lemonade ginger beer soda	3
tonics: indian tonic cranberry & ginger cucumber & watermelon pomegranate & basil	3

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WINE MENU

SPARKLING WINE

(125 | 750)

Le Altane Prosecco Extra Dry, NV <i>crisp, green apple & citrus notes</i>	8 36
Bulles Blanche, 2P Production, Cahuzac, 2021 <i>fresh textural Pet Nat, citrus, stone fruit</i>	46
Moet Chandon Champagne, France, NV <i>vibrant apple, citrus, white flowers, brioche</i>	70

WHITE WINE

(175 | 250 | 750)

Cullinan View Chenin Blanc, Western Cape, NV <i>fresh, peachy, classic South African style</i>	7 9 25
Vinuva Organic Pinot Grigio, IGT Terre Siciliane, 2022 <i>light, dry with hints of apple</i>	9 11 32
Le Bosq Blanc, Vin de France, 2021 <i>citrus, fruit flavours, floral notes, dry finish</i>	10 12 33
Leftfield Sauvignon Blanc, Nelson, 2022 <i>aromatic, crisp, aromas of nectarine & lemongrass</i>	38
Weingut Winter Riesling Trocken, Rheinhessen, 2022 <i>citrus, touch of richness, dry</i>	38
Gewürztraminer Alsace Tradition Organic, Emile Beyer, 2020 <i>exotic, floral & tropical aromas</i>	42
Zuccardi Q Chardonnay, Uco Valley, Mendoza, 2021 <i>white floral, fresh, great acidity</i>	48

ROSÉ WINE

(175 | 250 | 750)

Monte Verde Merlot Rosé, Central Valley, 2021 <i>raspberry & blackcurrant flavours, fresh zing</i>	7.5 9.5 26
Rose Ve, Mas De Valeriolo, Provence, 2022 <i>fresh, crunchy, notes of raspberry, citrus and salinity</i>	38

RED WINE

(175 | 250 | 750)

Pontebello Sangiovese IGT Puglia, 2020 <i>soft & fruity, red fruit flavours</i>	7 9 25
Reign of Terroir Pinotage, Swartland, 2020 <i>fresh, fruity notes of berries, hints of oak, acidity</i>	10 12 33
Alma Mora Malbec, San Juan, 2022 <i>full-bodied, ripe berry & plum flavours</i>	11 13 35
Quinta dos Murças Assobio Tinto, Douro, 2021 <i>fresh red-fruit aromas, juicy finish</i>	36
Beaujolais-Villages, Pascal Clément, 2020 <i>soft, strawberry fruit, silky palate</i>	40
Château du Seuil Organic, Graves Rouge, 2018 <i>cherry, blackberry, herbaceous notes, slight earthiness</i>	45
Mingaco Cinsault, Vinos Mingaco, Nubles, 2020 <i>red fruit, herbal smokey edge</i>	48

*125ml available upon request

Please speak to one of our team about any allergies or dietary requirements. A discretionary 10% service charge will be added to your bill. All prices are in GBP and include VAT