



KELU



STORIA DELL'APERITIVO

THE HISTORY OF APERITIVO HOUR

The Aperitivo we know today was born in Piedmont, the capital city of Turin which is one most famous and important regions in Italy. In 1786, Antonio Benedetto Carpano was bored of being a traditional distiller and started experimenting in his lab.

Accidentally he added aromatic herbs and ingredients like vanilla, saffron, wormwood and more to create Vermouth. Vermouth immediately became a fashionable drink in the region because it was a new bitter and sweet experience that satisfied the Tuscans without breaking anyone's bank account.

Many people started to drink it after a whole day working before heading to dinner. Bravo, Antonio! You not only invented a top-shelf liquor but also brought back the long-lost memory of the gustatio.

History is an interesting thing. Gustatio was reborn in the north centuries later in 1876, but it didn't spread from Turin until about a century later. It's time to mention the other key person in the history of Aperitivo: Count Camillo Negroni. Yes, the famous cocktail Negroni doesn't have the same name as his family name by coincidence.

Early in 19th century Florence, Count Negroni invented a vermouth-based orange drink with Gin and Campari. The Negroni cocktail immediately became popular among the bartenders in Florence, and wider Tuscany. As a result, locals quickly became addicted to the Aperitivo culture with this new fashionable drink.

While the Tuscans were busy drinking Negroni, Turin and Milan were arguing over the origin of Vermouth! On the other hand, the Venetians were about to change the game. The Spritz Veneziano, or the Spritz, became a super popular modern cocktail in the 1800s.

Spritz was born during the period of the Habsburg domination in Veneto. The rumor is that the soldiers requested the Italian bartenders to make a weaker wine by adding water. The region of Veneto is a major producer Prosecco and had been for a long time prior to the invention of the Spritz. People say that somehow over time the water has been replaced with a more favourable liquor

Over the years, the Italians also added different bitter liquor, and today we have the famous Aperol Spritz or Campari Spritz, along with a few other variations. Maybe, the Italians really couldn't tolerate diluting their beloved Prosecco.

The Venetians started to enjoy their new fancy drinks with their Cicchetti, a sort of Venetian Aperitivo which you usually typically found in certain bars of Venice called bacari.

APERITIVO TODAY

Almost 3 centuries later, how do we Aperitivo today? Firstly, it has become an international saying for drinks deals in sunset hours.

Aperitivo is something more than just eating snacks and drinking something fancy during sunset hours. It became a lifestyle that lets people gather with family, friends, co-workers, or the other people in the bar. It doesn't really matter whether you choose Vermouth, Negroni, or Spritz.

The most important thing is enjoying the moment and gossiping about; life, what's happening in the office, things that you want to know, and undoubtedly some things you don't want to know.

APERITIVO

ALL £9.00

£7 from 5pm to 7pm Thursday to Friday and 12pm - 5pm on Saturday. Served with complimentary Sardinian nibbles

APEROL SPRITZ

Aperol, prosecco, soda

CAMPARI SPRITZ

Campari, prosecco, soda

SELECT SPRITZ

Select, prosecco, soda

LIMONCELLO SPRITZ

Homemade limoncello, prosecco, San Pellegrino limonata

IL VENEZIANO

Select, homemade rhubarb cordial, prosecco, rhubarb soda

BELLINI

Peach juice, peach liqueur, prosecco

ROSSINI

Strawberry juice, strawberry liqueur, prosecco

NEGRONI

Campari, Carpano Antica vermouth, Tanqueray no.10 gin

NEGRONI SBAGLIATO

Campari, Carpano Antica vermouth, prosecco

MI-TO

Campari, Cinzano rosso 1757, vermouth

AMERICANO

Campari, Cocchi di Torino vermouth, soda

GARIBALDI

Campari, orange juice

KELU SIGNATURE COCKTAILS

BISCOTTI

£10.00

Back by demand, a Kelu winter favourite made with housemade pear gin, Chinotto, Frangelico, pear juice, lemon juice & housemade cinnamon syrup. Served with a cinnamon scented bubble.



LUCE D'INVERNO

£10.00

The perfect mix of warmth & fruit, our port and pineapple cocktail features Cockburn's Port, Cointreau, pineapple juice, lemon juice, and a dash of sugar.



FROZEN MARGARITA

£11.00

A classic Margarita with an icy twist, featuring Espolon Blanco, Cointreau and a dash of brown sugar. Blended and served in a chilled glass.



CHOCOLATE NEGRONI

£11.00

A classic with a decadent take, featuring housemade cocoa butter Tanqueray 10, housemade cacao nib Carpano & Campari.



WINTER WALNUT OLD FASHIONED

£12.00

With the warmth from the Wild Turkey, the old fashioned provides a cozy welcome, partnered with Nocino walnut liquor & Brown sugar syrup.



HAZELNUT ESPRESSO MARTINI

£10.00

One for liquid dessert lovers, the topping of Mascarpone and Double cream is beautifully layered on an espresso martini made with fresh espresso, Mr Black's coffee liquor and vanilla syrup. Garnished with grated chocolate.



FIG AND PLUM SOUR

£12.00

With the stunning blend of our housemade fig syrup and plum bitters, this juicy sour includes Appleton 8yr, Fig Liqueur, lemon juice and a dash of Aquafaba.



BLACK FOREST TODDY

£10.00

A fruity winter warmer brewed with Makers Mark, apple juice, housemade rhubarb syrup, creme de mure & plum bitters. Served warm.



CLASSIC COCKTAILS

SOURS £9.00

Choice of amaretto, whiskey or Aperol, with lemon, aquafaba, sugar, bitters

DAIQUIRI £9.00

Choice of classic, strawberry, mango, passionfruit

Havana 3yr rum, fresh-squeezed lime, demerara

OLD FASHIONED £10.00

Woodford reserve whiskey, demerara, Angostura and orange bitters

ESPRESSO MARTINI £9.00

Mr Black's coffee liqueur, fresh espresso, homemade vanilla syrup

BRAMBLE £9.00

Bombay sapphire gin, fresh-squeezed lemon, blackberry liqueur, ginger beer

PENICILLIN £10.00

Dewar's 12 yr whiskey, fresh-squeezed lemon, ginger, honey, Laphroaig whiskey float

KELU PUNCH £9.00

A classic rum cocktail with Havana 7 yr old rum, lime juice & sugar syrup, balanced with water & garnished with lime

DARK N' STORMY £10.00

Gosling's Black Seal rum, fresh-squeezed lime, homemade ginger beer, Angostura bitters

MANHATTAN £10.00

Woodford Rye whiskey, Cocchi di torino vermouth, Angostura bitters

TOMMY'S MARGARITA £9.00

Patron Reposado' tequila, fresh-squeezed lime, agave nectar

CAIPIRINHA £9.00

Cachaça, fresh-squeezed lime, demerara orange bitter

COSMOPOLITAN £9.00

Ketel One Citroen vodka, Cointreau, fresh-squeezed lime, cranberry juice

BETWEEN THE SHEETS £10.00

El Dorado rum, Remy Martin VSOP cognac, triple sec, fresh-squeezed lemon

MOCKTAILS

ALL £4.75

NAUGHT & PINEAPPLE An alcohol-free spin on the Luce D'Inverno Pineapple and cranberry juice, finished with lime juice, sugar and lemonade

VIR "GIN" FIZZ Refreshing, citrusy, floral
Lyre's london dry, lemon, elderflower liqueur, elderflower and cucumber tonic

NO-GRONI Bittersweet, aromatic
Lyre's london dry, lyre's italian orange, lyre's rosso

ITALIAN SPRITZ Bittersweet, refreshing
Lyre's italian orange, lyre's italian spritz, homemade rhubarb cordial, San Pellegrino Limonata, soda

RASPBERRY DOLCEZZA Sweet, fruity
Homemade raspberry syrup, apple juice, fresh-squeezed lemon, lemonade

FROZEN TIMMY'S MARGARITA Based with Lyre's Orange sec
Our icy Timmy's is crafted with agave and lime juice, blended and served icy!

GIN

25ml Serve

FORDS	£4.25	BULLDOG	£4.00
-------	-------	---------	-------

GIN MARE	£4.50	COTSWOLDS	£4.75
----------	-------	-----------	-------

BROCKMAN'S	£4.25	SIPSMITH LONDON DRY	£4.50
------------	-------	---------------------	-------

HENDRICK'S	£4.75	GIN DEL PROFESSORE (Monsieur & Madame)	£5.00
------------	-------	---	-------

MARTIN MILLERS	£4.00	MALFY GIN (Arancia, Limone, Rosa)	£4.50
----------------	-------	-----------------------------------	-------

NORDÈS	£5.25	BOMBAY SAPPHIRE	£4.00
--------	-------	-----------------	-------

STAR OF BOMBAY	£5.00	BEEFEATER (original or strawberry)	£4.00
----------------	-------	------------------------------------	-------

MONKEY 47	£5.00	PIG SKIN PINK	£5.00
-----------	-------	---------------	-------

PORTOBELLO ROAD	£4.00	TANQUERAY 10	£5.00
-----------------	-------	--------------	-------

BOIGIN	£5.00
--------	-------

RUM

25ml Serve

APPLETON ESTATE SIGNATURE	£4.25	RON ZACAPA CENTENARIO	£5.50
APPLETON ESTATE 8YR	£4.75	EL DORADO 3YR	£5.00
BACARDI OCHO	£4.75	GOSLING BLACK SEAL	£4.25
DIPLOMATICO RISERVA	£5.25	SAILOR JERRY	£4.00
HAVANA CLUB 3 YR	£4.25	KOKO KANU	£4.25
HAVANA CLUB 7YR	£4.50	KRAKEN	£4.25

SCOTTISH WHISKY

25ml Serve

JOHNNIE WALKER BLACK LABEL 12YR	£5.50	LAPHROAIG 10YR	£5.50
TALISKER 10YR	£6.50	LAGAVULIN 16YR	£7.00
OBAN 14YR	£7.00	AUCHENTOSHAN THREE WOOD	£5.00
MACALLAN 12YR DOUBLE CASK	£6.25	CHIVAS REGAL 12YR	£4.50
DEWAR'S 12 YR	£5.00		

AMERICAN WHISKEY

25ml Serve

WOODFORD RYE	£4.75	SAZERAC RYE	£4.50
MAKERS MARK	£4.25	BUFFALO TRACE	£4.00
WOODFORD RESERVE BOURBON	£4.50	WILD TURKEY 101	£5.25
		JACK DANIELS	£4.00

IRISH WHISKEY

25ml Serve

JAMESON	£4.00	REDBREAST	£5.50
---------	-------	-----------	-------

JAPANESE WHISKEY

25ml Serve

NIKKA FROM THE BARREL	£6.00	YAMAZAKI 12YR	£12.00
-----------------------	-------	---------------	--------

TEQUILA

25ml Serve

AQUARIVA BLANCO	£3.50
AQUARIVA REPOSADO	£3.75
ESPOLON BLANCO	£3.75
ESPOLON REPOSADO	£4.00

PATRON SILVER	£5.50
PATRON ANEJO	£6.50
ALTOS BLANCO	£4.00

MEZCAL

25ml Serve

QUIQUIRIQUI	£4.00
SAN COSME	£5.00

CACHACA

25ml Serve

ABELHA SILVER	£3.75
ABELHA GOLD	£4.25

BRANDY

25ml Serve

COURVOISIER VS	£4.25	REMY MARTIN VSOP	£5.00
COURVOISIER VSOP	£6.00	VECCHIA ROMAGNA	£4.50
COURVOISIER XO	£15.00		

VODKA

25ml Serve

ABSOLUT	£4.00	KETEL ONE	£4.25
BELVEDERE	£4.50	KETEL ONE CITROEN	£4.25
FINLANDIA	£4.00	GREY GOOSE	£4.25

APERITIF & DIGESTIFS

50ml Serve

APEROL	£5.00	PUNT E MES	£3.50
BRANCA MENTA	£4.00	MIRTO	£4.00
CAMPARI	£5.50	GRAPPA TREMONTIS	£4.25
COINTREAU	£3.50	AMARO DEL CAPO	£7.50
FERNET BRANCA	£3.75	AMARO MONTENEGRO	£6.75
		HOMEMADE LIMONCELLO	£5.50

DRAUGHT & BOTTLED BEERS

MENABREA 4.8%	£3.00 (H) / £6.00 (P)	KELU PALE ALE 4.2%	£3.75 (H) / £6.25 (P)
ICHNUSA 4.7%	£4.50	MORETTI 0%	£3.75
ICHNUSA NON FILTRATA 5%	£5.50	PERONI GRAN RISERVA DOPPIO MALTO 6.6% (500ml)	£7.50

CIDER

REKORDERLING PASSIONFRUIT 4%	£5.50	REKORDERLING STRAWBERRY & LIME 4%	£5.50
ORCHARD PIG REVELLER 4.5%	£5.50		

SOFT DRINKS

COKE/DIET COKE 300ML	£3.75	FRANKLIN & SONS	£2.50
		Lemonade, ginger ale, ginger beer, soda, tonic (Indian, light, elderflower, sicilian lemon, black olive and rosemary)	
SAN PELLEGRINO	£3.25		
Aranciata, Limonata, Sparkling water			
JUICES	£3.25	LONDON ESSENCE	£3.00
Apple, pineapple, orange, canberry, mango		CRAFTED SODA WATER	
		Grapefruit, jasmine and peach, roasted pineapple	
ESTATHE ICED TEA	£3.50		
Lemon, Peach		CRODINO APERITVO	£3.50
GINGER ALE & BEER	£2.50		
		LEMONADE	£2.50
		FEVER TREE	£2.50
		MEDITERRANEAN	
		TONIC WATER	

COFFEE & TEA

ESPRESSO	£2.25	CAFFE LATTE	£2.75
LARGE ESPRESSO	£2.75	CIOCCOLATA CIOBAR	£3.50
MACCHIATO	£2.50	ENGLISH BREAKFAST	£2.50
CAPPUCCINO	£2.95	EARL GREY TEA	£2.50
AMERICANO	£2.75	FRESH MINT TEA	£2.50
FLAT WHITE	£2.95		