



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 everyday, served with complimentary Sardinian nibbles (not including saturday)

APEROL SPRITZ

Aperol, prosecco, soda

CAMPARI SPRITZ

Campari, prosecco, soda

KELU MULLED WINE

Red wine, clove, cinnamon, ginger, orange, star anise

LIMONCELLO SPRITZ

Homemade limoncello, prosecco, san pellegrino limonata

ROSSINI

Strawberry puree, strawberry liqueur, prosecco

BELLINI

Peach puree, peach liqueur, prosecco

AMERICANO

Campari, cocchi di torino vermouth, soda

NEGRONI

Campari, carpano antica vermouth, tanqueray no.10

NEGRONI SBAGLIATO

Campari, carpano antica vermouth, prosecco

MI-TO

Campari, cinzano rosso 1757, vermouth

IL VENEZIANO

Select bitter, rhubarb cordial, prosecco, soda

KELU SIGNATURE COCKTAILS

APEROL SPIRITOSO

£10.00

Complex, dense, rich
Short, rocks

Woodford Rye, Aperol, Amaro del Capo, lemon, orange bitters

BISCOTTI

£11.00

Sweet, easy-drinking, irresistible
Short, straight-up

Home infused Pear Gin, Frangelico, chinotto liqueur, homemade cinnamon syrup, lemon, pear juice

KELU ICED TEA

£10.00

Sweet, refreshing, lychee
Long drink, rocks

Kwai Feh lychee liqueur, Kakuzo Yuzu gin liqueur, homemade earl grey syrup, homemade lychee foam, lemon, apple juice

CHERRY & HAZELNUT MANHATTAN

£12.00

Strong, smokey, unusual
Short, straight-up

Woodford rye, Carpano Antica vermouth, Frangelico, Cherry Heering, angostura and black walnut bitters, infused with cherry wood smoke

CAMPFIRE MULE

£11.00

Smokey, rich, unusual
Short, rocks

Auchentoshan Three Wood whiskey, maple syrup, lemon, ginger beer

KELU CALDO

£11.00

Smooth, Spiced, warm
Long, hot drink

Maker's Mark bourbon, homemade rhubarb cordial, demerara, cinnamon, clove, lemon, apple juice

MEADOW'S DEW

£10.00

Refreshing, mellow, clean
Long, rocks

Grappa, Apricot Liqueur, homemade camomile and honey syrup, yuzu liqueur, lemon, soda

MINT CHOCOLATE

£10.00

ESPRESSO MARTINI
Flavourful, dreamy, easy-drinking
Short, straight-up

Mr Black coffee liqueur, fresh espresso, Bicerin chocolate liqueur, creme de menthe, homemade vanilla syrup

PENNY FOR YOUR THOUGHTS

£11.00

Sipping, poignant, complex
Short, rocks

Portobello road gin, Cherry Heering, maple syrup, cardomom, orange bitters, Coke

PUMPKIN SPICED SOUR

£11.00

Sweet, dense, aromatic
Short, rocks

Sailor Jerry's Spiced rum, aperol, lemon, pumpkin puree, clove, nutmeg

NEGRONI BIANCO

£11.00

Strong, herbaceous, bittersweet
Short, rocks

Home infused pear gin, home infused pear bitter bianco, Dolin's dry vermouth

WINTER

£11.00

OLD FASHIONED

Aromatic, surprisingly sweet, balanced
Short, rocks

Appleton Signature, Remy Martin, Cointreau, maple syrup, chocolate bitters

CLASSIC COCKTAILS

SOURS £9.00

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

DAIQUIRI £9.00
(Strawberry, mango or passion fruit on request)

Bacardi carta blanca, lime, sugar

OLD FASHIONED £10.00

Woodford reserve, angostura bitters, orange bitters, demerara sugar

ESPRESSO MARTINI £9.00

Mr Black coffee liqueur, espresso, homemade vanilla syrup

BRAMBLE £9.00

Bombay sapphire, lemon, sugar, blackberry liqueur

PENICILLIN £10.00

Dewar's 12yr, lemon, ginger, honey, laphroaig whiskey float

DARK N' STORMY £9.00

Gosling's black seal rum, tiki bitters, lime, homemade ginger beer

MANHATTAN £10.00

Woodford rye, carpano antica vermouth, angostura bitters

TOMMY'S MARGARITA £9.00

Patron reposado, lime, agave nectar

CAIPIRINHA £9.00

Abelha 3yr cachaça, fresh lime, demerara sugar

COSMOPOLITAN £9.00

Ketel One Citroen, Cointreau, lime, cranberry juice angostura bitter

MOCKTAILS

ALL £4.50

ISLAND PUNCH Tropical, fruity, sweet: Long, rocks

Almond syrup, orange and pineapple juice, lime

VIR "GIN" FIZZ Refreshing, citrusy, floral: Long, rocks

Lyre's london dry, lemon, elderflower liqueur, elderflower and cucumber tonic

NO-GRONI Bittersweet, dry, aromatic: Short, rocks

Lyre's london dry, lyre's italian orange, lyre's rosso

ITALIAN SPRITZ Bittersweet, citrusy, refreshing: Long, rocks

Lyre's italian orange, lyre's italian spritz, homemade rhubarb cordial, San Pellegrino Limonata, soda

GIN

25ml Serve

FORDS £4.25 BULLDOG £3.85

GIN MARE £4.50 COTSWOLDS £4.75

BROCKMAN'S £4.25 SIPSMITH LONDON DRY £4.50

HENDRICK'S £4.25 GIN DEL PROFESSORE £5.25
(Monsieur & Madame)

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

NORDÉS £5.25 BOMBAY SAPPHIRE £3.85

STAR OF BOMBAY £5.00 BEEFEATER (original strawberry) £3.75

MONKEY 47 £5.00 PIG SKIN PINK £5.00

PORTOBELLO ROAD £4.00 TANQUERAY 10 £4.25

RUM

25ml Serve

APPLETON ESTATE SIGNATURE	£3.75	RON ZACAPA CENTENARIO	£5.50
BACARDI CARTA BLANCA	£3.25	EL DORADO 3YR	£4.50
BACARDI OCHO	£4.25	GOSLING BLACK SEAL	£4.25
DIPLOMATICO RISERVA	£5.00	SAILOR JERRY	£3.25
HAVANA CLUB 3	£3.25	KOKO KANU	£3.25
HAVANA CLUB 7	£3.75	KRAKEN	£4.00

SCOTTISH WHISKY

25ml Serve

JOHNNIE WALKER BLACK LABEL 12YR	£4.00	LAPHROAIG 10YR	£4.75
TALISKER 10YR	£4.50	LAGAVULIN 16YR	£5.75
OBAN 14YR	£6.50	AUCHENTOSHAN THREE WOOD	£4.75
MACALLAN 12YR DOUBLE CASK	£5.75	CHIVAS REGAL 12YR	£4.00
DEWAR'S 12 YR	£4.25		

AMERICAN WHISKEY

25ml Serve

WOODFORD RYE	£4.50	SAZERAC RYE	£4.50
MAKERS MARK	£3.75	BUFFALO TRACE	£3.75
WOODFORD RESERVE BOURBON	£4.00	WILD TURKEY 101	£4.00
		JACK DANIELS	£3.50

IRISH WHISKEY

25ml Serve

JAMESON	£3.75	REDBREAST	£5.50
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JAPANESE WHISKEY

25ml Serve

NIKKA FROM THE BARREL	£5.50	YAMAZAKI 12YR	£12.00
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TEQUILA

25ml Serve

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

PATRON SILVER	£5.50
PATRON ANEJO	£6.50
EL JIMADOR REPOSADO	£3.75

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	£3.50	REMY MARTIN VSOP	£5.00
COURVOISIER VSOP	£5.00	VECCHIA ROMAGNA	£3.50
COURVOISIER XO	£15.00		

VODKA

25ml Serve

ABSOLUTE	£3.50	KETEL ONE	£4.00
BELVEDERE	£4.25	KETEL ONE CITROEN	£4.00
FINLANDIA	£3.75	TITO'S	£4.25
GREY GOOSE	£4.50		

APERITIF & DIGESTIFS

50ml Serve

APEROL	£6.00	PUNT E MES	£3.25
BRANCA MENTA	£4.00	MIRTO	£4.00
CAMPARI	£6.25	GRAPPA TREMONTIS	£4.25
COINTREAU	£3.50	AMARO DEL CAPO	£3.75
FERNET BRANCA	£3.75	AMARO MONTENEGRO	£3.50
		HOMEMADE LIMONCELLO	£6.00

DRAUGHT & BOTTLED BEERS

MENABREA 4.8%	£3.00 (H) / £5.85 (P)	KELU PALE ALE 4.2%	£3.75 (H) / £6.00 (P)
ICHNUSA 4.7%	£4.75	MORETTI 0%	£3.75
ICHNUSA NON FILTRATA 5%	£5.75	PERONI GRAN RISERVA DOPPIO MALTO 6.6% (500ml)	£7.75

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			
JUICES	£3.00	LONDON ESSENCE	£3.00
Apple, pear, peach, pineapple, orange, canberry, tomato		CRAFTED SODA WATER	
		Grapefruit, jasmine and peach, roasted pineapple	
ESTATHE ICED TEA	£4.00		
Lemon, Peach		CRODINO APERITVO	£3.50
GINGER ALE & BEER	£2.50	LEMONADE	£2.50

COFFEE & TEA

ESPRESSO	£2.25	CAFFE LATTE	£2.95
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	£2.75		