



KAREL  
T-Lounge

*Drinks Menu*



marulin

# Soft Drinks

## Fresh Juices

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**We make fresh juices every day on seasonality**

550

*Please ask your server which special juices we are serving today*

## Healthy Juices

650

*Karel at First Sight  
Orange Juice*

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## Milkshakes

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**Choc Shake**  
600

**Nutella**  
650

**Espresso Shake**  
650

**Vanilla**  
600

**Choco Mocha**  
650

**Moreo Shake**  
650

**Strawberry**  
600

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## Smoothies

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**We serve different smoothies everyday**

600

*Please ask your server which special smoothies we are serving today*

# Soft Drinks

**Ginger Ale**  
250

**Stoney**  
250

**Coke**  
250

**Sprite**  
250

**Diet Coke**  
350

**Soda Water**  
300

**Tonic Water**  
300

**Sparkling Water**  
300 450

**Still Water**  
300 450

**Red Bull**  
600

**Tonic**  
*Fitch & Leedes*  
600

**Lemonade**  
650

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## Coffee

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**Espresso**  
250

**Macchiato**  
250 350

**Double Espresso**  
350

**Americano**  
350

**Cappuccino**  
300 400

**Latte Macchiato**  
400

**Latte**  
400

**Hot Chocolate**  
450

**Café Mocha**  
400

**Iced Coffee**  
400

**Decaf Coffee**  
450

**Almond Coffees**  
600

Hazelnut or Vanilla Syrup @150

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## Tea

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**Kenya Tea**  
400

**Dawa**  
450

**Masala Tea**  
450

**Almond Tea**  
600

**Herbal Tea**  
450

*Explore different flavours with us, please ask your server about them*

# Signature Cocktails

All @ 950

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## **Classic Negroni**

*Tanqueray London dry gin, Campari, Martini Rosso  
and garnished with an orange slice*

## **Alice**

*Gin, Cointreau, fresh lime, grapefruit juice,  
rosemary leaves*

## **Lady in Purple**

*Hendricks Gin, hibiscus, basil infusion, sugar syrup  
and fresh lime*

## **Passionate K**

*Vodka, ginger, cinnamon syrup, passion fruit  
topped with soda water*

## **Espresso Martini**

*Ketel One Vodka, Cointreau, Espresso,  
coffee liqueur and simple syrup*

## **Karel Grape Fizz**

*Tanqueray London dry gin, simple syrup, lime juice  
garnished with grapefruits*

## **Spiced Mojito**

*Captain Morgan spiced rum, fresh mint, brown sugar,  
crushed ice topped with ginger beer*

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## **Sangria @ 1400 (per glass)**

*Wine (red or white), fruits, herbs and spices*

## **Italian Spritz @ 1800**

*Prosecco, Aperol topped with soda water and  
garnished with an orange slice*

# Classic Cocktails

All @ 950

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## **Mojito**

*Rum, soda water, fresh lime, brown sugar with fresh mint*

## **Cosmopolitan**

*Vodka, cointreau, cranberry juice, fresh lime and orange zest*

## **Manhattan**

*Whisky, Martini Rosso, dash of Dry Martini with angostura bitter n cherry on top*

## **Margarita**

*Tequila, orange liqueur and freshly squeezed lime juice*

## **Old Fashion**

*Bulleit bourbon whiskey, dash of angostura bitter, laced with brown sugar topped with soda water*

## **Martini**

*Gin, laced with Dry Vermouth garnished with green olive*

## **Dawa**

*Vodka, crushed lemon wedges, simple syrup, dark honey, topped with soda water and crushed ice*

All @1500

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## **Long Island**

*A long refreshing cocktail build up with five white spirits topped with a coke*

## **Irish Coffee**

*Irish whisky, coffee and cream*

## **Hot Toddy**

*An aromatic brewed concoction of cognac, ginger, lime and cinnamon*

# Sparkling Wine

## Freschello Extra Dry Sparkling

*Italy*

1300 5200

## Prosecco Passaparola

*Italy*

1800 7200

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## Sparkling Wine (Rosé)

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### Fragolino Sparkling Red (Sweet)

*Italy*

1200 4800

### Sparkling Rosé

*Italy*

1300 5200



# Champagnes

**GH Mumm Brut**

*26000*

**Moët & Chandon Brut**

*28000*

**GH Mumm Le Rosé**

*30000*

**Moët & Chandon Imperial Rosé**

*34000*

**Laurent Perrier Cuvee Rosé**

*36000*

# White Wine

## Cielo Sauvignon Blanc

*Italy*

1100 4400

## Cielo Pinot Grigio

*Italy*

1100 4400

## Secret Safari

*Chenin Blanc*

*South Africa*

1200 4800

## Lamberty

*Chardonnay*

*Italy*

1200 4800

## Yellow Tail (Sweet)

*Moscato*

*Australia*

1200 4800

## Vendaval

*Sauvignon Blanc, Chile*

6000

## Hesketh

*Chardonnay, Australia*

1700 6800

## Gerard Bertrand

*Sauvignon Blanc*

*France*

6800

## Trumpeter Reserve

*Chardonnay*

*Argentina*

7500

## Porcupine Ridge

*Chenin Blanc*

*South Africa*

8800

## Custoza Superiore DOC

*Premium Blend*

*Italy*

12000

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## Rosé Wine

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### Pinot Grigio Rosé

*Italy*

1200 4800

### Bruce Jack Blush

*South Africa*

1200 4800



# Red Wine

## **Cielo Cabernet Sauvignon**

*Italy*

1100 4400

## **Cielo Pinot Noir**

*Italy*

1100 4400

## **Merlot**

1200 4800

## **Playa del Sol Malbec**

*Argentina*

1200 4800

## **DBM Natural Sweet**

*Red Blend (South Africa)*

1200 4800

## **Vendaval**

*Cabernet Sauvignon*

*Chile*

6000

## **Vina Lobera Crianza**

*Temparanillo, Spain*

6200

## **La Cacciatora Chianti**

*Italy*

6400

## **Chateau Le Marin Bordeaux**

*France*

6500

## **MAN Vintners**

*Pinotage, South Africa*

6500

## **Hesketh**

*Shiraz, Australia*

6800

## **Postales Malbec**

*Argentina*

7000

## **Mucho Mas**

*Spanish Blend*

7500

## **Solane Santi**

*Corvina, Italy*

9600

## **Recantina Augusto**

**Recantina**

*Italy*

17500

## **Barollo C'Bianca**

*Nebbiolo, Italy*

18000

## **Amarone Santi**

*Italian Blend*

19000

# Single Malt

30ml

**Singleton 12yrs**

*800*

**Singleton 18yrs**

*1000*

**Cragganmore 12yrs**

*850*

**Laphroaig 10yrs**

*1200*

**Glenmorangie 10yrs**

*850*

**Macallan 12yrs**

*1400*

**Talisker 10yrs**

*850*

**Glenfiddich 15yrs**

*1400*

**Glenfiddich 12yrs**

*900*

**Glenfiddich 18yrs**

*1700*

**Dalwhinnie 15yrs**

*1000*

**Lagavulin 16yrs**

*1700*

# Scotch & Irish

30ml

**Jameson**

*450*

**Johnny Walker Green**

**Label**

*900*

**Johnny Walker Black  
Label**

*550*

**Johnny Walker Gold  
Reserve**

*950*

**Monkey Shoulder**

*650*

**Johnny Walker 18yrs**

*1400*

**Johnny Walker  
Double Black**

*650*

**Johnny Walker Blue  
Label**

*3500*

**Chivas Regal 12yrs**

*700*



# Tennessee & Bourbon

30ml

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**Jim Beam**

*400*

**Jack Daniels**

*550*

**Bulleit Bourbon**

*550*

**Makers Mark**

*800*



# Cognac

**30ml**

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**Martell VS**  
*950*

**Hennessy VS**  
*950*

**Hennessy VSOP**  
*1650*

**Remy XO**  
*4000*

# Gin & Vodka

30ml

## Gin

**Gordon's Pink Gin**

400

**Gordon's Gin**

400

**Bombay Gin**

450

**Tanqueray London Dry**

550

**Tanqueray 10**

650

**Hendricks**

750

## Vodka

**Absolut Blue**

400

**Ciroc**

650

**Grey Goose**

650



# Rum

30ml

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**Bacardi Blanco**

*400*

**Captain Morgan Black**

*400*

**Malibu**

*400*

**Myers**

*400*

**Captain Morgan Spiced**

*400*



# Tequila

30ml

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**Olmeca Blanco**  
*500*

**Olmeca Gold**  
*500*

**Jose Cuervo Blanco**  
*500*

**Mezcal Buena  
Estrella**  
*900*

**Don Julio Blanco**  
*1000*

**Don Julio Anejo**  
*1000*

**Patron Anejo**  
*1200*



# Aperitifs

30ml

**Martini Bianco**  
400

**Martini Rosso**  
400

**Martini Extra Dry**  
400

**Amarula**  
450

**Pimms**  
400

**Southern Comfort**  
400

**Campari**  
400

**Baileys**  
450

**Jägermeister**  
500

**Kahlua**  
500

**Drambuie**  
550

**Limoncello**  
650

**Grappa**  
650

**Fernet Branca**  
650

**Sambuca Molinari**  
650



## *Beers*

**Tusker Lager**  
*550*

**Tusker Malt**  
*550*

**Tusker Lite**  
*550*

**White Cap Crisp**  
*550*

**White Cap Lager**  
*550*

**Heineken**  
*650*



## *Private Hire*

*We are pleased to offer all our patrons exclusive hire of a private dining room. Available 7 days a week (Monday to Sunday, 8.00am to midnight) the space is ideal for working breakfasts, lunches, dinners and drinks, and any celebration that requires a certain kind of ambience.*

*Please speak to a member of staff for more details or contact us by email or phone.*

*Email: [info@karel.co.ke](mailto:info@karel.co.ke)*

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