

# KINZ to open all-day Lebanese brasserie in Notting Hill Gate



## KINZ

**January 2026** | Opening its doors on **15 April 2026**, KINZ is the latest addition to the Notting Hill Gate dining scene. Founded by Rasha Khouri Bruzzo, co-owner of Akub, alongside brothers Jad Lahoud and Karim Lahoud, the restaurant brings an authentic yet contemporary take on Lebanese cooking, rooted in tradition and shaped for modern, all-day dining.

KINZ will offer a fresh interpretation of Lebanese cuisine, with time-honoured recipes passed down through generations sitting alongside more contemporary creations. The all-day menu will begin with breakfast (from £12), centred on egg-based dishes, traditional rolls and sandwiches, alongside more generous options such as a Full Lebanese breakfast designed for the table. Lunch and dinner will centre on mezze intended for sharing, house-made breads and lighter plates, with small dishes (from £8) such as baba ghanoush and tabbouleh, and larger plates (from £18) including *Lamb Kafta*, *Warak Enab with Koussa and Lamb Cutlet* (tender vine leaves and baby courgettes wrapped around fragrant rice and spiced lamb), and *Fattet Aubergine* (baked aubergine layered with pine nuts, tomato, yoghurt and crisp pita).

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Warm, welcoming and neighbourhood-led in feel, the restaurant will be set within the former Lloyds Bank building, which dates back to the 1930s and was designed by the renowned architect Sir Edward Maufe. The restaurant will accommodate 130 diners, alongside a private dining room for up to 16 guests. On arrival, guests will enter through a deli space positioned at the entrance to the restaurant, lined with shelves of house-made and own-brand ingredients central to Lebanese cooking, including preserves, spice blends and olive oil. Behind the counter, a curated selection of fresh and frozen pre-prepared items will be available, designed to let guests continue the experience beyond the restaurant and bring its flavours home. Guests can take home favourites like delicate lamb and pine nut kibbehs or crisp spinach and onion fatayers, as well as a selection of Lebanese pastries in the morning.

Moving through the deli, the space opens into the main dining room which occupies a generous, triple-height ground floor, with a canopied bar positioned beneath the mezzanine towards the rear of the restaurant. Additional seating is available on the mezzanine above in a romantic gallery-like area showcasing large format photography of Lebanon by local photographers.

Designed by FARE INC, the interiors combine a clean, modern aesthetic with subtle references to Lebanese heritage. The main restaurant is anchored by a wine-red, oversized lantern, complementing the abundance of natural light and reflecting off accents of mottled coloured glass. Extended arches form a defining architectural feature within the courtyard-style space, echoed by the curved lines and soft corners of the bespoke furnishings. A considered mix of artisan ironwork, striped textiles and rustic textures sits alongside earthy tones, lifted by accents of blue, yellow and deep red, referencing Lebanon's urban character.

Located within the building's original bank vault is a dedicated wine room with snug dining spaces and tasting tables. The third floor private dining room offers an intimate, cocooning setting. Rich pomegranate tapestries hang on the walls and warm finishes create a cosy, inviting atmosphere, designed for private celebrations and long, convivial gatherings.

Co-founder Rasha Khouri Bruzzo and owner of Akub, comments *"We're incredibly excited to bring KINZ to life in Notting Hill Gate. The project is rooted in the food and traditions I grew up with - the small details, rituals and flavours that are passed down at home rather than written down. KINZ takes its name from the Arabic word for 'treasure' and is our tribute to those treasures: cherished recipes, generous cooking and the spirit of Lebanese food as it's meant to be shared today. It's a place designed to feel as natural for everyday visits as it does for long, lingering meals."*

Co-founder Jad Lahoud, says *"Growing up in London, Karim and I were surrounded by a strong Lebanese community and the food that defines it. With parents who were both chefs, those flavours shaped how we eat and cook today. KINZ is our way of bringing the spirit of Lebanon to London, not just through the food, but through the atmosphere, the design and every considered detail."*

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The drinks offering will be both classic and contemporary. Wine will be priced from £8 per glass and £30 per bottle, with the list sourced primarily from independent wineries and a strong focus on Lebanese producers. The curated cocktails will take a familiar, approachable format, reworked with subtle Lebanese twists using regional flavours and ingredients.

**KINZ will open on 15 April 2026.**

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**Opening Times:** Monday - Friday: 8am - 11pm | Saturday - Sunday: 9am - 11pm

**Website:** [www.kinzrestaurant.com](http://www.kinzrestaurant.com)

**Address:** 50 Notting Hill Gate, W11 3JD

**Instagram:** [@kinzrestaurant](https://www.instagram.com/kinzrestaurant)

For more information or assets please contact [kinz@crabcommunications.com](mailto:kinz@crabcommunications.com)