



KISMET, A NEW RESTAURANT IN BOROUGH MARKET FROM DOM HAMDY & KEIRAN MUSTAFA



Kismet, a new restaurant paying homage to the traditional meyhanes of Istanbul and Northern Cyprus from restaurateur Dom Hamdy (Bistro Freddie, Crispin, Bar Crispin) and chef Keiran Mustafa (previously BiBi and The Harwood Arms) officially opened above The Globe Tavern in Borough on **Thursday 16 July**. Kismet marks the latest chapter for the Borough venue, taking over the space for a year-long residency in a space that has previously homed concepts including Chishuru and Tou.

The meyhane, a traditional, local tavern or pub with live music, has long been one of the great social institutions of Istanbul and North Cyprus where food, drink, music and conversation flow, and food arrives in waves rather than courses. Kismet brings that spirit to Borough, built around meze and mangal-grilled kebabs available a la carte or as a set menu.

The menu opens with *Su, Ekmek & Çay* (water, bread and tea), followed by meze dishes from £7 like *Hibes* (whipped tahini & citrus), *Atom* (strained yoghurt and chilli butter), *Sigara Böreği* (crispy feta-filled pastry), *Bulgur Köftesi* (fried, stuffed bulgur wheat dumplings) and *Yaprak Ciğer* (fried calf's liver and onion salad). Then the charcoal grill takes over with kebabs, including *Tavuk Şiş* (chicken thigh and red pepper) and *Fener Balığı Kebabi* (grilled monkfish kebab), served with sides including *Meyhane Pilavı*, a much-loved traditional Turkish dish made with bulgur wheat and tomatoes, and *Patates Kızartması* (fried Cyprus potatoes).

Desserts include *Fıstıklı Dondurma* (pistachio ice cream) and *Baklava*, with each syrup-soaked square carefully served from a traditional silver tray as it floats around the room. The meal finishes with a slice of watermelon and black Turkish tea, poured into traditional tulip-shaped glasses.

Raki, Türkiye's anise-spiced national spirit, sits at the heart of the drinks list, with several styles on offer by the glass or bottle. Regulars are encouraged to buy a bottle and leave it behind on Kismet's shelf, ready and waiting for their next visit - a nod to the meyhane custom of treating the table, and the bar, like a second home. The wine list is intentionally concise and highly curated, focusing predominantly on producers from across Türkiye's diverse wine-growing regions. Showcasing both indigenous grape varieties and internationally recognised grapes grown on Turkish soil, it offers a considered introduction to one of the world's oldest and most exciting wine-producing countries.

Producers include Sevilen, one of Türkiye's most respected wineries, and Kuzubağ, a female-led team working with native Aegean varietals. Characterised by freshness, minerality and salinity, these wines pair naturally with the richness and smoke of charcoal-grilled meats and meze. Bottles start from £38, with wines available by the glass from £7. Alongside the wine list sits *Basketcase*, a bottled lager brewed in partnership with Coalition Brewery and named after the men once employed by Istanbul bars to carry particularly enthusiastic patrons home in person-sized baskets strapped to their backs. Non-alcoholic options include *Uludağ Gazoz*, the iconic citrus Turkish soda and *Ayran*, a fermented yoghurt drink.

Every Thursday evening, the restaurant is accompanied by live performances on the qanun, a traditional string instrument central to the meyhane tradition.

Designed by Studio Adra in collaboration with Hamdy and Mustafa, the restaurant draws on the understated, well-worn character of Istanbul's historic meyhanes. Dark wood finishes sit alongside exposed brick and bespoke nicotine-stained paintwork, while starched tablecloths, reclaimed Brentwood chairs, vintage photographs and collected ephemera line the walls. Lace half-curtains soften the daylight, casting delicate patterns across the room. The interiors feel warm, classic and lived-in from day one.

"Growing up in a Turkish Cypriot family, food was always at the centre of gatherings" says Mustafa. "The meyhane has long been one of my favourite expressions of hospitality; generous, lively and built around sharing."

"I'm thrilled to be bringing Kismet to life with Keiran," adds Hamdy. "Having worked together on a number of projects and having spent a significant time together in both Istanbul and Northern Cyprus, we share a deep appreciation for the culture, hospitality and traditions that inspire Kismet. What excites me most is that we're creating something genuinely distinctive - our own interpretation of the traditional Turkish meyhane, drawn from Keiran's heritage, but thoughtfully reimaged for London. It's also particularly meaningful for me to be returning to Borough Market, where my journey in food began more than a decade ago. To launch a new restaurant here feels like a full circle moment."

Opening times:



Monday: Closed

Tuesday: 5pm–9.30pm

Wednesday: 12pm–3pm, 5pm–9.30pm

Thursday–Saturday: 12pm–3pm, 5pm–10pm

Sunday: 12pm–4pm

Address: Upstairs at The Globe Tavern, 8 Bedale Street, London, SE1 9AL

Website: <https://kismet.london>

Instagram: [@kismet.ldn](#) [@domhamdy](#) [@keiranmustafa](#)

About Dom Hamdy: Dom Hamdy is the founder of HAM Restaurants, the hospitality group behind some of London’s most celebrated restaurants, including Crispin, Bar Crispin, Bistro Freddie, Crispin at Studio Voltaire and, most recently, Canal, in partnership with Mason & Fifth. Having started with a scotch egg business at Borough Market in 2014, Hamdy has built a reputation for creating thoughtful, design-led restaurants defined by seasonality, generous hospitality and a strong sense of place. Since opening Crispin in Spitalfields, he has grown HAM Restaurants into one of the capital’s most respected independent groups, creating characterful spaces that pair exceptional food and wine with a relaxed, welcoming atmosphere.

About Keiran Mustafa: Keiran Mustafa is a London-based chef of Turkish Cypriot heritage with experience across some of the city’s most acclaimed restaurants. Having trained in Michelin-starred kitchens including Chez Bruce and The Harwood Arms, he has built a reputation for marrying classical technique with the vibrant flavours of Cyprus and Türkiye. Many of Kismet’s dishes stem from Mustafa’s family recipes and childhood memories, the ‘1964’ in Kismet’s logo marks the year his family first moved to the UK. Mustafa was the opening Head Chef at BiBi in Mayfair and has since played a key role in the launches of Speedboat Bar, Rambutan and OMA & AGORA. Beyond the restaurant kitchen, he shares recipes, culinary insight and stories from life in hospitality through his [YouTube channel](#).