

M J M K R E S T A U R A N T S 2 0 2 5

INTRODUCTION TO MJMK

MJMK was founded in 2018 by Jake Kasumov and Marco Mendes. Following corporate careers until 2013, Jake and Marco started a music events and bar business, which they successfully sold.

In 2018 the pair decided to pursue their passion for food and drink. They built a team of like-minded individuals to work alongside them, bringing to market a collection of award-winning restaurants, with heart and soul.

It all started with the launch of the much-loved Southern Portuguese concept, Casa do Frango, in London Bridge in 2018. MJMK have since opened Casa do Frango Mayfair on Heddon Street (2022), and Casa do Frango Victoria (2023).

In 2020, MJMK opened KOL with Mexican chef Santiago Lastra. In 2022, KOL received a Michelin star, and has been included in the “The World’s 50 Best Restaurants” since 2023.

2024 saw the opening of two exciting new ventures: Fonda, a modern Mexican restaurant on Heddon Street, their second collaboration with Santiago, which has since earned a spot on the Michelin Guide and AngloThai in Marylebone with John and Desiree Chantarasak, blending Thai recipes with British ingredients. Just three months after opening, AngloThai recieved a Michelin Star.

In 2025, MJMK opened contemporary Portuguese restaurant Luso in collaboration with Leo Carreira.

MJMK seek to celebrate culture and heritage, great food and drink, and authentic atmospheres. As such, all of their restaurants are inspired either by Jake and Marco’s personal backgrounds or by those of the chef partners they work with.



CAPACITIES OVERVIEW

LOCATION	PRIVATE DINING	SEMI-PRIVATE	PRIVATE FLOOR	FULL VENUE	PRIVATE BAR
CASA LONDON BRIDGE	Boa Vida: 10-14 Boa Pinga: 45 seated, 60 standing	-	Ground Floor: 90 First Floor: 100 First + Boa Pinga: 150	Seated: 225 Standing: 275	-
CASA MAYFAIR	Sol or Mar: 10-14 Combined: 36	Ground Floor: 40-80	120	Seated: 140 Standing: 200	Standing: 100
CASA VICTORIA	-	Mezzanine: 20-65 Terrace: 60	65	Seated: 120 Standing: 160	-
FONDA	Sala Rosa: 20-40	-	40	Seated: 130	Standing: 60
LUSO	Adega: 8-12	20-36	65	Seated: 100	-
KOL	-	-	-	Seated: 45	-
ANGLOTHAI	Baan: 8-16	-	-	Seated: 45	-



CASA DO FRANGO

LONDON BRIDGE

Just two minutes from Borough Market, Casa London Bridge is our original restaurant set across two floors of a 19th-Century industrial warehouse, with light-filled rooms and a greenery draped skylight.

Casa London Bridge offers several spaces for events, including Boa Pinga, an intimate private dining room on the first floor, or the larger ground floor restaurant, available for exclusive use.

ADDRESS:
32 Southwark Street
SE1 1TU

PRIVATE DINING	Boa Vida: 10-14 Boa Pinga: 45 seated, 60 standing
SEMI-PRIVATE	-
PRIVATE FLOOR	Ground Floor: 90 First Floor: 100 First + Boa Pinga: 150
FULL VENUE	Seated: 225 Standing: 275
PRIVATE BAR	-



CASA DO FRANGO

MAYFAIR

Nestled between Piccadilly Circus and Oxford Circus stations, Casa Mayfair is a charming central London location for events. The Green Room is our private bar exclusively available for events for up to 100 guests. Our two intimate private dining rooms - Sol and Mar - are available to book separately or together as one larger private dining room for up to 34 guests.

ADDRESS:
31-33 Heddon Street
W1B 4BN

PRIVATE DINING	Sol or Mar: 10-14 Combined: 36
SEMI-PRIVATE	Ground Floor: 40-80
PRIVATE FLOOR	120
FULL VENUE	Seated: 140 Standing: 200
PRIVATE BAR	Standing: 100



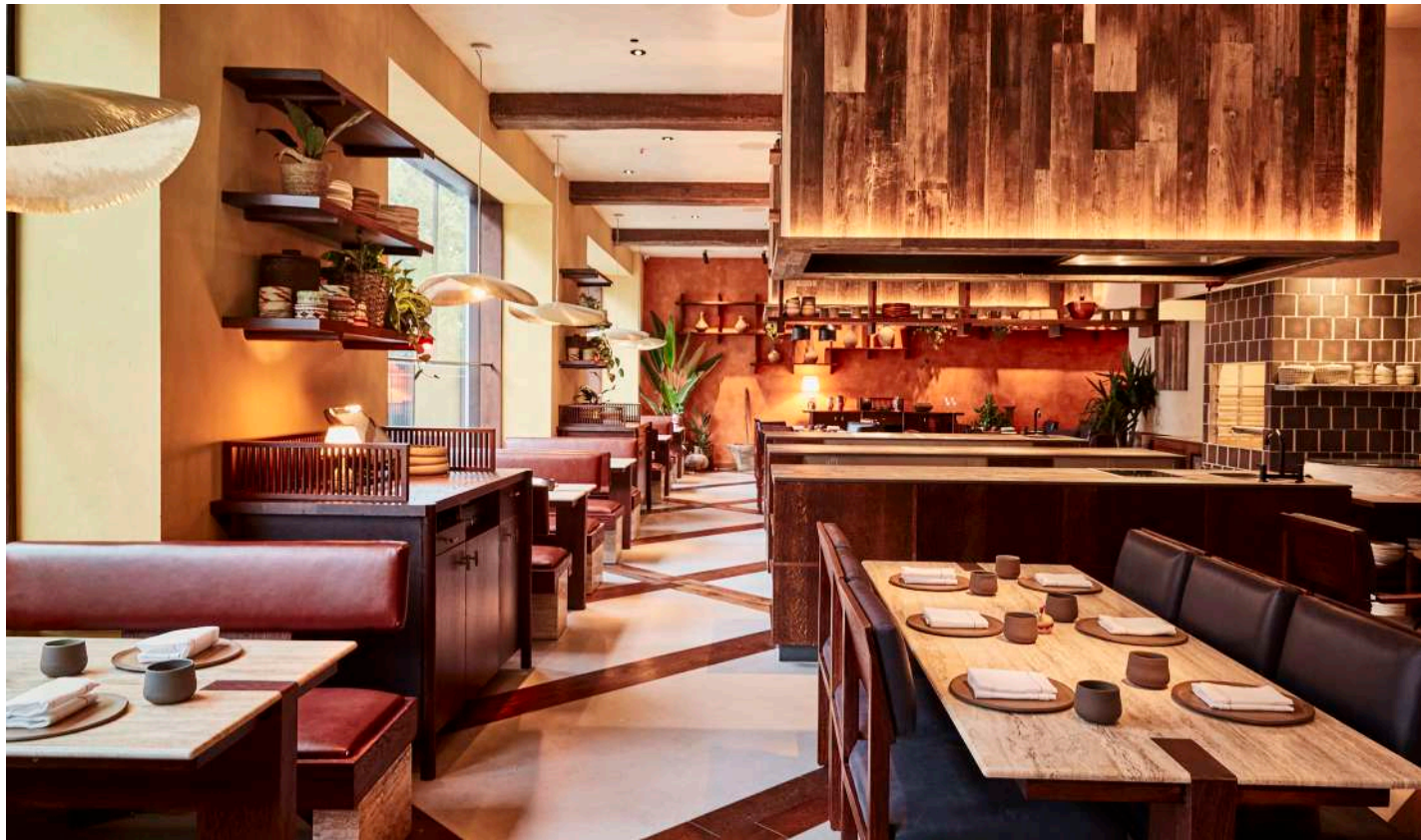
CASA DO FRANGO

VICTORIA

Casa Victoria is nestled in the buzzing Nova development, just across from Victoria Station. The spacious, first-floor Mezzanine has its own bar, and can cater to multiple party sizes upon request.

ADDRESS:
2 Sir Simon Milton SQ
SWIE 5DJ

PRIVATE DINING	-
SEMI-PRIVATE	Mezzanine: 20-65 Terrace: 60
PRIVATE FLOOR	65
FULL VENUE	Seated: 120 Standing: 160
PRIVATE BAR	-



KOL

A Michelin starred Mexican restaurant located in Marylebone from Noma alumni, chef Santiago Lastra, which has been included in the ‘World’s 50 Best Restaurants’ since 2023. The site consists of a 44 cover dining room (offering a tasting menu only), 20 cover Chef’s Table private dining room inspired by a traditional Oaxacan home, overlooking its own private kitchen, and a 30 cover Mezcaleria bar.

ADDRESS:
9 Seymour Street
W1H 7BA

PRIVATE DINING	Chef’s Table: 8-20
SEMI-PRIVATE	-
PRIVATE FLOOR	-
FULL VENUE	45
PRIVATE BAR	-



FONDA

Inspired by a traditional Mexican fonda, the restaurant showcases regional Mexican classics with a focus on British ingredients, all through Chef Patron Santiago Lastra’s lens. At the heart of the restaurant is the comal, a traditional clay griddle that creates dishes like costras and gringas.

Downstairs at Fonda, the Sala Rosa Dining Room captures the energy of Mexico’s after-hours venues. The intimate pink-hued space features its own bar and sound system, making it perfect for group celebrations.

ADDRESS:
12 Heddon Street
W1B 4BZ

PRIVATE DINING	Sala Rosa: 20-40
SEMI-PRIVATE	-
PRIVATE FLOOR	40
FULL VENUE	130
PRIVATE BAR	-



Luso

Luso is a contemporary Portuguese restaurant developed in collaboration with acclaimed Portuguese chef and Mugaritz alumnus Leo Carreira. Luso celebrates the flavours of Portugal's Iberian Atlantic coastline with a menu shaped by the sea, land, and centuries-old wood fire cooking techniques.

Luso offers a range of options for events, including the Adega; the private dining room at Luso. Situated on the lower ground floor, overlooking the wine cellar, this intimate space hosts up to 12 guests with a sharing-style menu. Luso is also available for semi-exclusive and exclusive hire.

ADDRESS:
30 Charlotte Street
W1T 2NG

PRIVATE DINING	Adega: 8-12
SEMI-PRIVATE	20-36
PRIVATE FLOOR	65
FULL VENUE	100
PRIVATE BAR	-



ANGLOTHAI✿

The debut London restaurant from husband-and-wife team, John and Desiree Chantarasak, AngloThai serves contemporary dishes that marry Thai recipes with local, seasonal ingredients, championing the very best producers and suppliers in the country.

Desiree’s wine list champions British and European producers that place excellent craftsmanship at the forefront of grape growing, harvesting and wine production. These wines are made with love and respect, ensuring each bottle has a story to tell and is alive with flavour.

ADDRESS:

22-24 Seymour Place
W1H 7NL

PRIVATE DINING	Baan: 8-16
SEMI-PRIVATE	-
PRIVATE FLOOR	-
FULL VENUE	45
PRIVATE BAR	-