

EVENTS

AND

CATERING

AT

EREV



ABOUT EREV

A bold, contemporary take on Levantine cuisine. Rooted in seasonality, creativity, and local ingredients. Our menu features playful, produce-led dishes that celebrate the unexpected.

Guests have the option to choose from three menu structures: Dinner Feast, Buffet Feast, and Canapes & Bowl Food. The famous Erev Dessert Splurge is included in all our menu packages.

Erev provides a bespoke dining experience, so the menus presented here should be seen as samples. We'd be glad to collaborate with you on a specific menu that suits your tastes and requirements.

Erev Capacity:

50-60 seated / 80 standing

Opening Hours:

We are open for lunch and dinner
Tuesday - Sunday, closing at 11pm.



SAMPLE FEAST MENU

£65-95 PP

To be presented as a seated family-style dinner, or as a buffet spread so your guests can help themselves.

CANAPES (AN ADDITIONAL £5 PP):

- Falafel Balls
- Turkish Street Taco
- Tuna Tartare on Rice Cracker

FEAST MENU:

- The best hummus ever, a cloud of chickpeas bathed in tahini
- Sabich 2.0, a reincarnation of aubergine
- Tomato Carpaccio
- Green beans, confit tomato and shallot, over house-made yoghurt
- Whole Roasted Cauliflower, melted into its own Crown
- Chicken Skewer – cooled by yoghurt, spiced by tomato
- Pan-fried Sea Bass
- Party Rib-Eye







SAMPLE CANAPÉS

£20-30PP: 3 CHOICES + DESSERT SPLURGE
ADD A CHOICE FOR +£5PP

- Stuffed Roscoff Onion, Basmati Rice, Beef, Herbs
- Crispy Corn Bread, Goat Cheese, Sundried Tomato
- Stuffed Vine Leaf, Basmati Rice, Lemon,
- Wild Mushroom Croquette, Onion, Garlic *
- Grilled Baby Squid, Chilli Paste, Herbs
- Manti, Shrimp, Butter, Sage *
- Tuna Tartare, Onion, Chives, Soy Sauce **
- Turkish Taco, Lamb Mince, Chilli Paste, Garlic
- Manti, Lamb, Tomato, Garlic **
- Beef Croquette, Onion, Garlic **

SAMPLE BOWL FOOD

£30-40PP: 3 CHOICES + DESSERT SPLURGE
ADD A CHOICE FOR +£5PP

- Beetroot Selection, Labneh, Hazelnut, Sherry Vinegar *
- Aubergine Carpaccio, Pomegranate, Crispy Shallot, Pistachio
- Hand Cut Pasta, Parmesan, Walnut Snow Romanesco, Tahini, Ezme *
- Wild Seabass, Swiss Chard, Black Lentil *
- Shrimp Tortellini, Butter, Sorrel
- Marinated Seabass, Citrus Dressing, Red Onion **
- Islim Kebab, Aubergine, Lamb Mince, Spicy Tomato
- Slow Cooked Lamb Shoulder, Polenta, Jus *
- 41 Layer Beef Skewer, Spicy Tomatoes, Yoghurt **

* Bespoke canape and bowl food quotes are available.

MATOK DESSERT SPLURGE

Served with any menu you choose, the Dessert Splurge is a true spectacle. Our team takes over a counter, and transforms it into a delectable spread of irresistible desserts. It's playful, indulgent, and designed for second (and third) helpings.

CHOICE OF THREE:

- Chocolate Mousse, olive oil and salt
- Tatami our version of tiramisu
- Baklava, our chef's specialty
- Seasonal Fruit Tart
- Fruit Assortment





OUR LOVELY TEAM ARE ALWAYS HERE TO HELP

Looking for something bespoke?
We can create custom menus and
we're always happy to help you
design whatever you need to match
your vision.

Our catering services are
not limited to our beautiful
restaurant, we can also bring
the party to you!

Just speak to our wonderful
team by email:

EVENTS@TSCHOSPITALITY.COM



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