

EVENTS AT

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 formats: 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

£75-95 PP

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

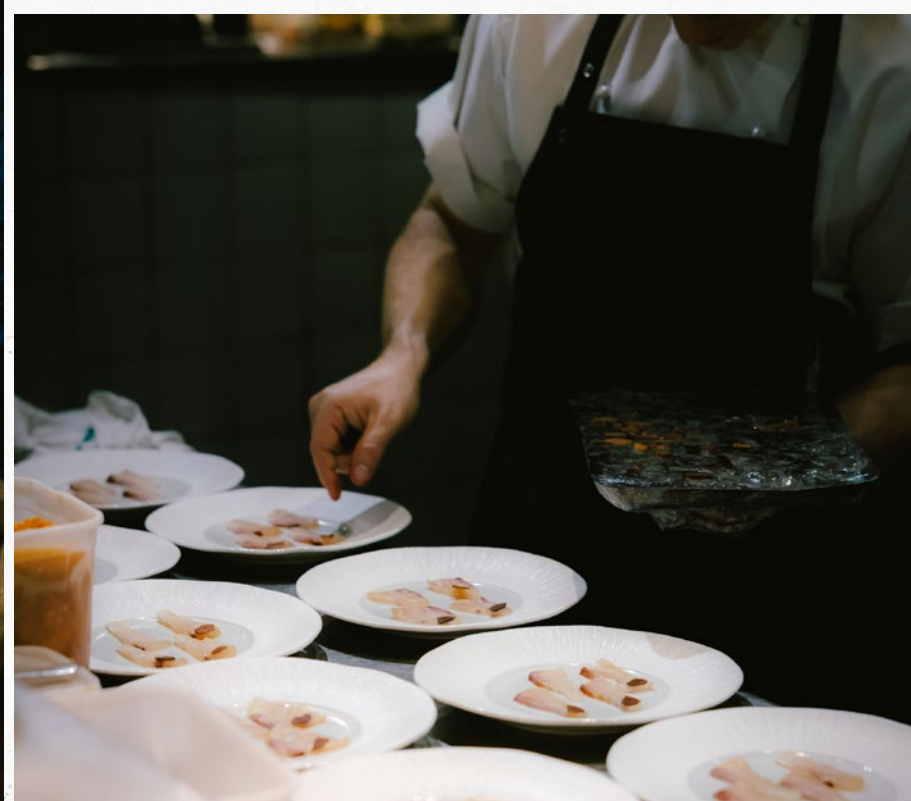
- Turkish Taco
- Mezze Selection
- Dips & Dreams
- 3 Spicy Instruments
- Smoked Aubergine Tartare
- Kale Salad, delicata squash, goats cheese, lemon vinaigrette
- Rocket, radicchio, chervil, parmesan
- Romanesco with tahini
- Salt-baked baby beetroot
- Yellowtail Tuna crudo
- Marinated sea bream, lemon, orange, dill
- Manti selection (Turkish dumpling)
- Shrimp Tortellini
- Halibut, between leaf and soil
- Pan-fried sea bass, green garlic, esme
- Chicken Brochette cooled by yoghurt, spiced by tomato
- Dinosaur Bone: slow-cooked short rib, tender to the core

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, salt
- Tatami: our version of tiramisu
- Baklava: our chef's speciality
- Basque Cheesecake
- Fruit Assortment



SAMPLE CANAPÉS

£20-30PP: 3 CHOICES ADD A CHOICE FOR **£5PP**

- Falafel Balls (vg)
- Smoked aubergine tartare, tahini, pomegranate molasses, pistachio, crispy onion (vg)
- Stuffed vine leaf, Basmati rice, lemon (vg)
- The best hummus ever served with pita or crudité (vg)
- Salt baked baby beetroot straight from the earth with labneh (v)
- Crispy smashed jacket potato bites with garlic aioli (v)
- Homemade vegetable manti with spiced tomato
- Marinated Sea Bream, lemon, orange, dill
- Tuna Tartare on rice cracker
- Turkish Taco
- Homemade lamb manti with spiced tomato
- Beef croquettes with harissa aioli

SAMPLE BOWL FOOD

£40-50PP: 4 CHOICES ADD A CHOICE FOR **£5PP**

- The best hummus ever served with pita or crudité (vg)
- Salt baked baby-beetroot straight from the earth with labneh (v)
- Kale salad, Delica squash, goats cheese, lemon vinaigrette
- Homemade vegetable manti with spiced tomato (v)
- Shrimp Tortellini, butter, sage
- Marinated Sea Bream, lemon, orange, dill
- Halibut between leaf and soil
- Lamb Loin with green freekeh and salsify
- Chicken brochette cooled by yoghurt, spiced by tomato
- Homemade lamb manti with spiced tomato
- Dinosaur Bone on creamy mash

MATOK DESSERT SPLURGE +£5PP

Basque Cheesecake | Chocolate Mousse | Ottoman Baklava | Tatami



EREV AT HOME

Great evenings don't just happen
at Erev...

Welcome to Erev At Home.

The greatest hits from the Erev
menu, recreated with precision
and love in your own space.

CATERING@TSCHOSPITALITY.COM



EREV