

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:

60 seated / 80-100 standing

Opening Hours:

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

Later closing available upon request**



SAMPLE FEAST MENU

£65-85 PP

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

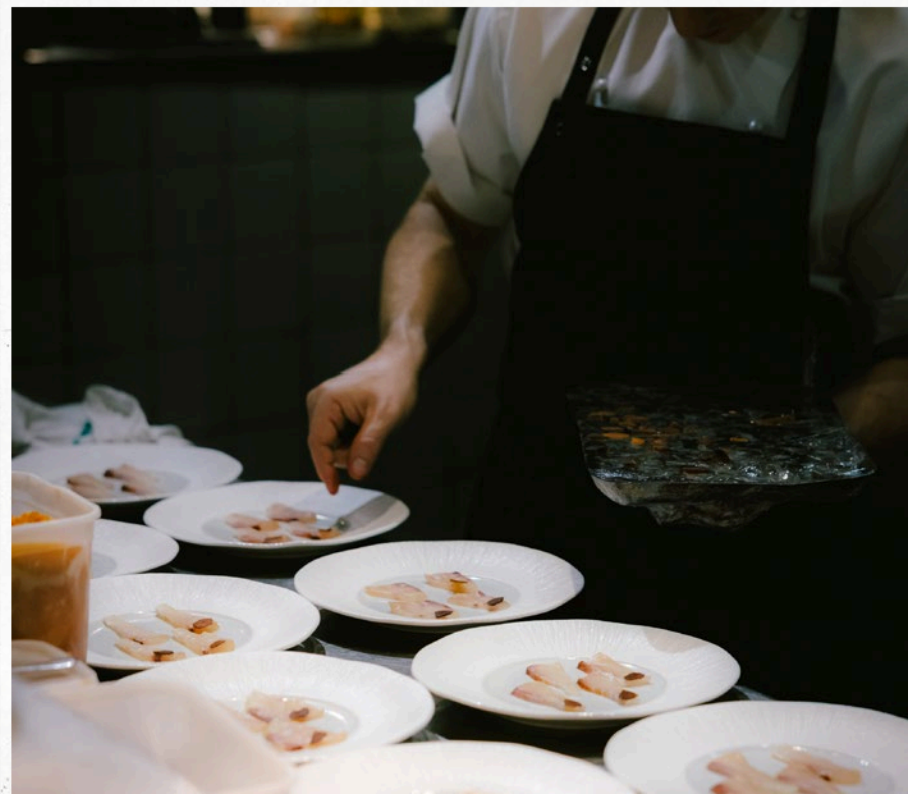
- Beef Croquette with harissa aioli
- Isle of Wight Tomato Bruschetta
- Yellowtail tartare, green apple, kohlrabi
- Smoked Aubergine Tartare, tahini, pomegranate molasses, pistachio
- Blistered tomato, ricotta, sumac, marcona almond
- Capia pepper, chardonay vinaigrette, garlic, thyme
- Rocket salad, grilled peach, pine nuts, goats' cheese, lemon
- Pan-fried sea bass, green garlic, esme
- Chicken Brochette cooled by yoghurt, spiced by tomato
- Butter Beans, lemon zest, holy water, sumac
- Grilled purple tender stem broccoli, lemon

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
- A slice of pistachio



SAMPLE CANAPÉS

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

- Falafel Balls (vg)
- Smoked aubergine tartare, tahini, pomegranate molasses, pistachio, crispy onion (vg)
- The best hummus ever served with pita or crudite (vg)
- Crispy smashed jacket potato bites with garlic aioli (v)
- Ricotta cloud, courgette slice, sundried tomato (v)
- Isle of Wight tomato bruschetta (vg)
- Bluefin tuna on rice cracker
- Yellowtail tartare, kohlrabi, apple
- A perfect bite of lahmacun
- Beef croquettes with harissa aioli

SAMPLE BOWL FOOD

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

- Aubergine Carpaccio, pomegranate, crispy shallot, pistachio
- Freekeh in green garlic
- Butter beans, lemon zest, holy water, sumac
- The best hummus ever, wild mushroom, shaved truffle
- Yellowtail tartare, kohlrabi, apple
- Pan Fried Seabass, confit garlic, Ezme
- Grilled Calamari, spring onion, lemon, tomato
- Chicken brochette cooled by yoghurt, spiced by tomato
- Slow Cooked Lamb Shoulder, Polenta, Jus
- 41 Layer Beef Skewer, Spicy Tomatoes



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