

ROVI



Parties at Rovi

At ROVI, we specialize in focusing on fire and fermentation to create exceptional dishes that cater to a wide range of tastes and preferences. From sizzling flame-grilled vegetables and meats to delectable, fermented treats, our menu showcases ingredients grown and raised with passion, love, and care for the environment.

Whether you are planning an intimate gathering of 8-40 people or looking to hire our venue exclusively for larger groups of 50+, we have the perfect setting and menu to suit your needs. No matter the occasion, be it an office team celebration or a cozy family gathering, we are here to help you make it memorable.

Our seasonal tailored set menus are carefully curated to ensure we hand-picked some of our favorite ROVI dishes, designed specifically for sharing.



ROVI

SET MENU £69

WINE PAIRINGS AVAILABLE AT AN ADDITIONAL COST, PLEASE ENQUIRE

Burrata, smoked carrots, pickled pear, lemon oil, ginger, sorrel

Grilled cabbage, sunflower seeds tahini, bergamot, smoked honey

Charred Leek's, smoked almond & sherry brown butter, yuzu cream, sorrel



Celeriac shawarma, bkeila, fermented tomato

Jerusalem mixed grill, chicken, Baharat onions, pickles, pita, tahini

Hake sarma, jewelled rice, green zhoug, meyer lemon



Preserved lemon pavlova, lemon curd, mascarpone cream, cajeta

Islands chocolate & black cardamom ice cream, peanut brittle, Guinness syrup



ROVI

SET MENU £86

WINE PAIRINGS AVAILABLE AT AN ADDITIONAL COST, PLEASE ENQUIRE

Piña y piña, ROVI coal-roasted pineapple ocho blanco tequila, citrus, tajin, agave, ginger

No.3 London dry pink grapefruit, rosemary, tonic

Parsnip & Pecorino croquettes, garlic aioli

Butter beans and cascabel chilli oil, lemon aioli, zhoug



Burrata, smoked carrots, pickled pear, lemon oil, ginger, sorrel

Grilled cabbage, sunflower seeds tahini, bergamot, smoked honey

Charred Leeks, smoked almond & sherry brown butter, yuzu cream, sorrel



Celeriac shawarma, bkeila, fermented tomato

Jerusalem mixed grill, chicken, baharat onions, pickles, pita, tahini

Salted cod, chickpeas & confit garlic, Jerusalem artichokes amba



Preserved lemon pavlova, lemon curd, mascarpone cream, cajeta

Islands chocolate cremeux, caramelized jerusalem artichoke, date fudge





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CELEBRATION MENU £126

Our celebration menu includes a selection of White, Red, Rosé wines, Coffee and Petit Fours

Piña y piña, ROVI coal-roasted pineapple ocho blanco tequila, citrus, tajin, agave, ginger
No.3 London dry pink grapefruit, rosemary, tonic

Parsnip & pecorino croquettes, garlic aioli
Butter beans and cascabel chilli oil, lemon aioli, zhoug



Burrata, smoked carrots, pickled pear, lemon oil, ginger, sorrel
Grilled cabbage, sunflower seeds tahini, bergamot, smoked honey
Charred Leeks, smoked almond & sherry brown butter, yuzu cream, sorrel



Celeriac shawarma, bkeila, fermented tomato
Jerusalem mixed grill, chicken, baharat onions, pickles, pita, tahini
Salted cod, chickpeas & confit garlic, Jerusalem artichokes amba



Preserved lemon pavlova, lemon curd, mascarpone cream, cajeta
Islands chocolate cremeux, caramelized jerusalem artichokes, date fudge



ROVI

VEGETARIAN MENU £69

WINE PAIRINGS AVAILABLE AT AN ADDITIONAL COST, PLEASE ENQUIRE

Parsnip & Pecorino croquettes, garlic aioli
Butter beans and cascabel chilli oil, lemon aioli, zhoug



Celeriac shawarma, bkeila, fermented tomato

Grille cabbage, sunflower seeds tahini, bergamot, smoked honey

Charred Leeks, smoked almond & sherry brown butter, yuzu cream, sorrel

Crispy pink fir potatoes, toum sauce, ancho chili oil

Chewy grilled carrots, hawaii spiced lentils, pickled kumquats, green tomato shatta

Mushroom jerusalem mixed grill, mushrooms, baharat onions, pickles, pita, tahini



Preserved lemon pavlova, lemon curd, mascarpone cream, cajeta

Islands chocolate cremeux, caramelized Jerusalem artichoke, date fudge





ROVI

VEGAN MENU £69

WINE PAIRINGS AVAILABLE AT AN ADDITIONAL COST, PLEASE ENQUIRE

Grilled cabbage, sunflower seeds tahini, bergamot, smoked honey



Celeriac shawarma, bkeila, fermented tomato

Crispy pink fir potatoes, toum sauce, ancho chili oil

Chewy grilled carrots, hawaij spiced lentils, pickled kumquats, green tomato shatta

Mushroom jerusalem mixed grill, baharat onions, pickles, pita, tahini



Islands chocolate cremeux, caramelized Jerusalem artichoke, date fudge



ROVI

Please email contact@rovirestaurant.com
or call **020 3963 8270** for more
information and to book.

