



KAPARA

by Chef Eran Tibi



Private Dining & Events

kapara.co.uk

About

Kapara (Hebrew slang for 'darling') takes inspiration from the sights and sounds of Tel Aviv's rooftop bars and the sun-bleached streets of the city's artistic neighbourhood Neve Tzedek.

Influenced by the hedonistic attitude of modern Tel Aviv, our 'all welcome' and 'anything goes' ethos sees an all-day - all night offering accompanied by a debauchurous soundtrack and a must-visit subterranean chef's table experience.

The space, housed in one of Soho's most inspiring new neighbourhoods, comprises an alfresco terrace, a lounge and bar area and a main ground floor restaurant with a raised stage for live music and performances

Designed by Raven Collective, interiors celebrate Tel Aviv eclecticism, perfectly complimenting the menu.

bookings@kapara.co.uk

0208 0797467





Menu

The menu offers elevated Israeli-inspired dishes which capture the unique, sun-kissed free spirit of Tel Aviv's beautiful courtyards, with elements of LA, Ibiza and Miami hospitality.

Personally created and developed by Chef Founder Eran Tibi, who takes inspiration from his mother's Middle Eastern home cooking and generations of baking expertise, the menu focuses on the enjoyment of fresh, sustainably sourced ingredients.

The drinks programme includes an award-winning selection of Israeli wines and a special "Gazoz" menu infusing soda, botanical herbs and fresh exotic fruits.

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Private Hire

Spaces

With many areas to experience and explore, Kapara caters for any occasion - from small gatherings with friends and family to extravagant parties.

Please discuss your ideas with our events team who will be most happy to help.

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Full Hire

We love to brag about our limitless feasting escapades, so come eat your bodyweight in hummus, flirt with our risqué waiters and dance the night away with all your friends – that’s right... We can host up to 200 people across our indoor and outdoor spaces!

For the full Kapara experience, full exclusive hire for up to 200 people includes use of our ground floor restaurant, terrace and basement. Read on for more details on each of our luxurious spaces...

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Restaurant – Full Hire

Our beautiful ground floor restaurant is available for full private hire for 100 people indoors and 50 people outdoors (150 people total across the whole space).

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Restaurant – Terrace

Our beautiful terrace is available for full private hire for up to 50 people should you be looking for an alfresco affair.

Fully enclosed on James Court, the terrace is fully covered and heated, with generous planting and mood lighting to make the space a luscious sensory experience year-round.

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Basement

Our basement level space encompasses a luxurious dining room and six-seater counter, all of which can be transformed into a private dining area for up to 30 people, complete with a personal 'serve yourself' bar, a full PA system and multiple bespoke entertainment options.

Inspired by Chef Founder Eran's Grandad's 'Naughty Corner' as a child, the subterranean space is a destination in its own right, also transforming into a chef's table dining experience at the pass for maximum intimacy.

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A young man with dark hair, eye makeup, and a white tank top is drinking from a glass of amber liquid. He is wearing a silver bracelet and a ring. The background is a green wall. A patterned sweater is visible on the left.

Semi-Private Hire



Restaurant – Rear

On the ground floor restaurant, our rear seating area can be hired from groups of up to 24 people. Green marble table tops, comfy pink leather booths, luscious planting, brass accents and rich textures provide a truly sensory experience which perfectly compliments the menu of elevated Israeli-inspired dishes.

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Restaurant – Stage

Our raised stage area can be hired with seating for 16 people, or as a performance space including the immediately surrounding seating. Live music and performances are most welcome (encouraged!).

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Dining



Sample Menu

NAUGHTY GAZOZ

Short and long cocktails for all occasions

ALL DAY FOREPLAY

Nibbles to enjoy with your naughty Gazoz

ESSENTIALS

Our infamous must order favourites

PLATES

Dishes designed to share

AMUSE

Sides perfectly selected to complement our plates

DESSERTS

Treats, sweet wines and hard liquor

Curated by Chef Eran Tibi

ALL DAY FOREPLAY

A simple canapé menu of Israeli-inspired favourites

SHARING MENU

Transporting you on a journey through our menu

BESPOKE FEASTING MENUS

Tailored to your every whim and desire

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Drinks

'SERVE YOURSELF' BAR

Let us know how many people you are expecting and their tastes in liquor and we will fully stock the bar for your enjoyment

SERVICED BAR

Our experienced bartenders will look after you, serving classic drinks and cocktails from our naughty Gazoz menu

ARRIVAL DRINKS

A glass of something special to toast the arrival of your guests and start of your event

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Festive Dining

Whether you're celebrating Thanksgiving, Hanukkah or Christmas, elevate your experience at Kapara with a specially created festive sharing menu, designed by our executive chef, Mr Eran Tibi!

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In The Beginning....

| 75PP |

Limited time only (November 13th to January 14th)
65pp for all bookings between 12:00 to 15:30

CRANBERRY & ZATAR FREANAH LOAF

Redcurrant glaze, sea salt, pine nut & mint pesto (V)

14 CARAT HUMMUS

Spiced carrot hummus, carrot & orange jam,
rose harissa, lemon preserve, coriander (Vg)

FAT URSULA

Spanish octopus, coriander & oregano,
lamb fat, quince & port puree, spring

AUBERGINE MESS

Blackened aubergine, oregano, tahini,
pomegranate molasses, lychee (Vg)

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Showtime

HOT CHICK

Baharat & freekeh stuffed poussin,
portobello, porcini, saffron, redcurrant jus

JERUSALEM

Shawarma rubbed jerusalem artichoke,
labneh, harissa & rose, coriander

SUNFLOWER & SPROUTS

Brussels sprouts, sunflower seed gazpacho,
smoked streaky pork belly, blood orange marmalade, chives (V)

CARMEL MARKET GREENS

Baby gem, chicory, watercress, pumpkin dukkha,
anchovies, yogurt stone Sweet Endings

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Sweet Endings

NAUGHTY NUTS & JAM

Chestnut & cardamom babka, baharat milk jam,
macadamia, gold dust (V)

STICKY TREAT

Mejdool dates, black treacle,
baharat chantilly, baharat crumble (Vg)

Drinks

X-MAS GAZOZ COCKTAIL

| 9.50pp |

SILVER PACKAGE

X-mas gazoz cocktail, 1/2 bottle of Camel Select
(Sauvignon Blanc or Cabernet Sauvignon),

| 45pp |

GOLD PACKAGE

X-mas gazoz cocktail, 1/2 bottle of Camel Select
(Sauvignon Blanc or Cabernet Sauvignon),

glass of sparkling Gastbourne, Brutt

| 65pp |

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For more information, please contact our team

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