



CHAPTER ONE
EVOLVE



@EVEBARLDN

@ADAMHANDLING



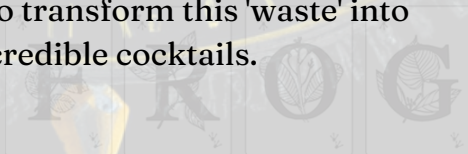
EVOLVE

Welcome to Eve bar, London.

Our ethos is to utilise everything we possibly can. There's a great temptation to simply discard things that we don't think there's a use for but evolving from that mindset is what makes things exciting.

We work with the Frog restaurant upstairs to give life to the whole of an ingredient:
Restaurant dishes - Snacks - Cocktails

When the chefs create their menus, there are parts of ingredients that can't be used on their main dishes. The by-product of those dishes on the menu are used to create the snacks. From there, anything that can't be used for food, we utilise our lab equipment and implement techniques to transform this 'waste' into incredible cocktails.



by Adam Handling

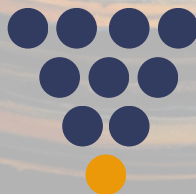


ABV

Alcohol by Volume

KEY TO SHOW THE STRENGTH
OF OUR DRINKS

HIGH ABV
MEDIUM ABV
LOW ABV
ALCOHOL-FREE





FERMENTATION



FREEZING



DISTILLATION

TECHNIQUES

SHOWCASING THE 6 DIFFERENT WAYS
THAT WE UTILISE FOOD TO CREATE
INSPIRING DRINKS



CARBONATION



CLARIFICATION



INFUSION

BAR FOOD

by Adam Handling

Snacks

Eat with your hands

Olives in our own pickling liquor	5
Mixed spiced nuts	4
Shellfish tarts	10
Cauliflower tarts (V)	5
Cheese on toasted doughnuts (V)	8
Beef & kimchi	8
Cod & caviar	15
White bean cracker	8
Game bird terrine, black truffle	10
Duck egg custard, Parmesan rind (V)	8

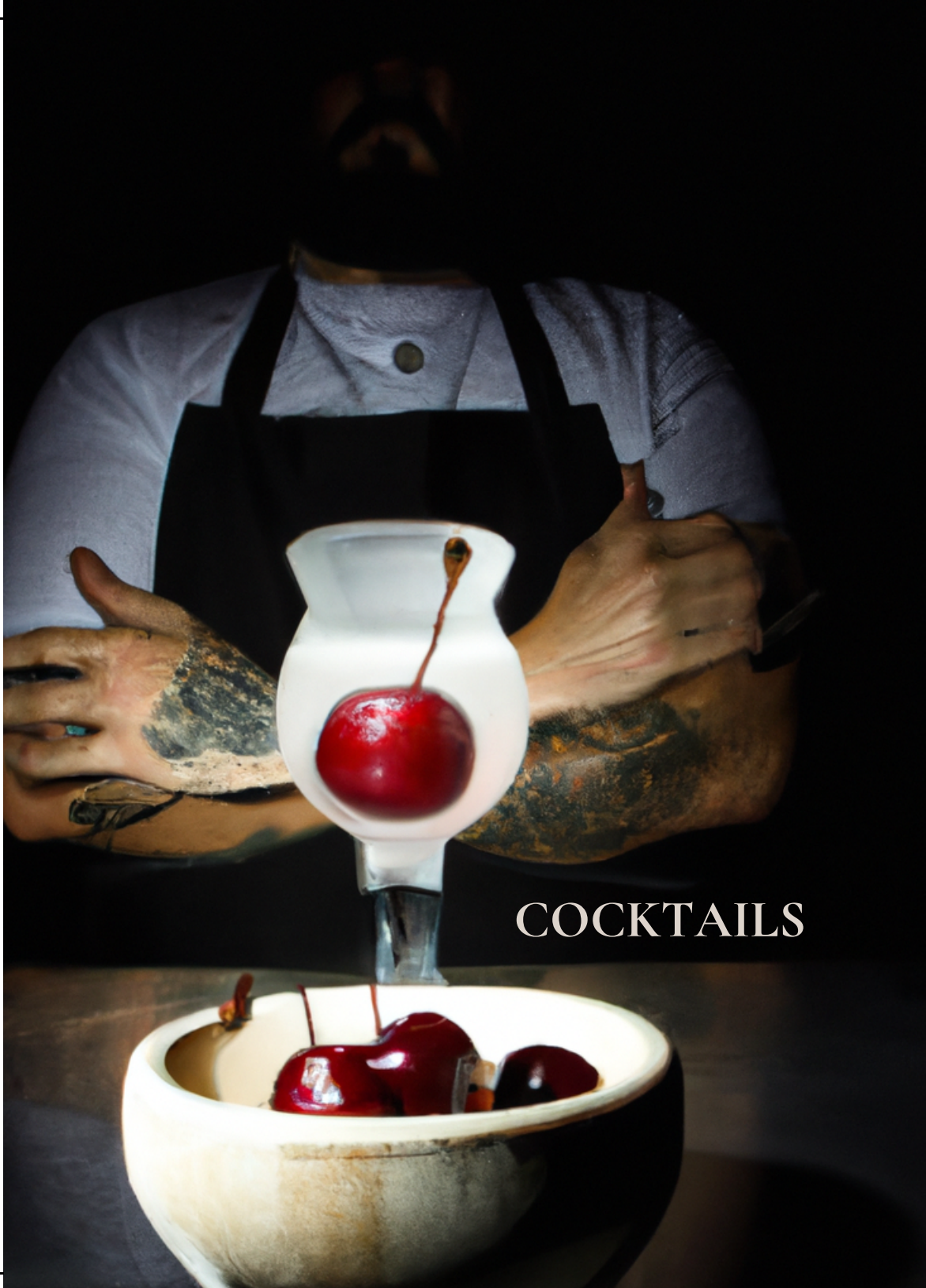
Chef's selection for £20

Larger dishes

Lobster tempura, chilli salt	21
Hash browns, Parmesan, black truffle (V)	20
Caviar waffle	35
Fried chicken	17
<i>add sticky chilli sauce</i>	
<i>add caviar</i>	30

Sweet

Blackcurrant, woodruff, sorrel (V)	18
Yoghurt, white chocolate, clementine (V)	18
Eastwood cheese, cherry bakewell, truffle honey	10



COCKTAILS

SAVOURY - TEXTURAL - APERITIF



BONE MARROW MARTINI



BOATYARD VODKA
LILLET BLANC
FERMENTED LONDON HONEY
BONE MARROW
HOUSE PICKLED ONION

Roasted beef bones - slow-roasted and cooked for stock. The stock goes to the kitchen and the bones come to us. We crack the bones into smaller pieces and, using Boatyard Vodka, we distil it in our rotary evaporator, to remove all impurities and create a cleaner flavour. It carries a distinctive taste of roasted bone marrow on toast. We chill this down to -12°C and serve with a pickled onion.

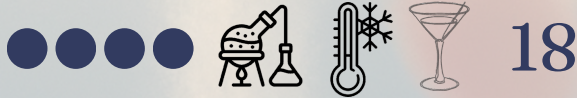
NOT SUITABLE FOR VEGANS OR VEGETARIANS

Not all ingredients listed, Please advise your waiter of any allergies or intolerances. A discretionary 15% service charge will be added to your final bill.

PRECISE - LIFTING - HERO DRINK



PEACH VESPER



TANQUERAY No. TEN GIN
DISCARDED GRAPE SKIN VODKA
COCCHI AMERICANO
EVE LAB PEACH STONE TINCTURE

Peach stones are commonly thrown away. We, however, slow-roast them and make an aromatic peach stone tincture, using the Lab rotovap and centrifuge, to add more florality to an already perfect classic...
did we just make it better?