



COFFEE HAS BEEN AT THE HEART OF WHAT WE DO EVER SINCE WE STARTED ROASTING BEANS IN THE BASEMENT OF OUR EXMOUTH MARKET RESTAURANT BACK IN 2010.

THIS LOVE FOR COFFEE, FOOD AND A GOOD STORY LED US TO TRAVEL THE WORLD - MEETING PRODUCERS, SHARING A CUP, THEN ROASTING WITH CARE & EXPERTISE AT OUR LONDON HQ.

FERMENTS + SODAS

- LA brewery kombucha, seasonal 6
- Charitea sparkling mate iced tea 6
- Agua de madre, water kefir 6.4
pink grapefruit + lime
- Coca cola | diet coke 4.2
- Gingerella ginger ale 4.2
- Crodino perfect serve 6.8
crodino italian bitters, orange

JUICES

- Turmeric, ginger, cayenne, lemon shot 3.9
- Carrot, orange, ginger, turmeric, lemon 6.3
- Cucumber, apple, parsley, spinach, ginger 6.3
- Cold pressed orange 5
- Cold pressed apple 5
- Cold pressed pink grapefruit 5



CARAVAN AT HOME

TAKE US HOME WITH YOU TODAY OR STOCK UP ANYTIME AT CARAVANANDCO.COM



Through our charity partner, we provide sustainable clean water sources to coffee growing communities



We ensure 50% of our coffee comes from female run farms and donate 10p per kilo to related charities

CARAVAN COFFEE - FRESHLY ROASTED IN NORTH LONDON

Free-flowing batch filter

Buy one and we'll keep you topped up (mon-fri until 4pm)

Our pride and joy. Caravan's popular batch filter blend is served in lab flasks as a nod to all the geekery we put into making it perfect. Sourced exclusively from female producers, the fresh, in-season beans behind each new batch are carefully roasted to highlight sweetness, balanced acidity, and a generous body.

House blend espresso

Crafted with balance, flavour and versatility in mind, our house blend espresso tastes as good with milk as it does on its own. We created it especially for all-day drinking, so you can indulge in your favourite cup any time of day.

Single origin espresso +0.5

Selected by our head of coffee as a counterpoint to the more traditional house blend, these are typically a juicy and lively lot. Expect adventurous flavours, roasted for best expression as an espresso.

COFFEE

- Filter 3.4
- Espresso 3
- Macchiato 3.3
- Piccolo 3.3
- Long black 3.5
- Iced long black 3.5
- Flat white 3.9
- Cappuccino 3.9
- Latte | iced latte 3.9
- Mocha with islands hot chocolate 4.4

Choose a different milk:
soy | almond | oat | coconut +0.5

WATER

- Filtered still or sparkling carafe with refills 1
- All profits donated to clean water charity 'Project Waterfall'

NOT COFFEE

- Fresh turmeric, ginger, lemon tea 3.4
- Fresh mint tea 3.4
- Islands hot chocolate 4.2
- Salt-caramel hot chocolate 4.2
- Golden spiced milk 3.9
almond milk, turmeric, cinnamon, honey
- Storm organic teas
- Earl grey 3.4
- English breakfast 3.4
- Rooibos indian chai 3.4
- Lemongrass & ginger 3.4
- Camomile blossom 3.4
- Jade oolong 3.4

CARAVAN COFFEE whole bean or ground 200g

- The daily dark chocolate, baking spices, toffee apple 8
- Market blend organic red apple, honeycomb, milk chocolate 8
- No boundaries muscovado, vanilla nougat, forest fruits 8.5
- Decaf chocolate brownie, maple syrup, poached pear 9

Caravan compostable nespresso compatible coffee pods (box of 10)

- The daily, market or decaf 5

Caravan cookbook: 'dining all day' 25

The stories and recipes behind your favourite dishes

- Caravan tote 8

CARAVAN

ALL DAY MENU
SEASON: SPRING '24

SMALL PLATES

For starters, sharing or snacks.

- Steamed edamame, sea salt [pb, wg] 5
- Marcona almonds and nocellara del belice olives [pb, wg] 5.2
- Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] © 11.5
- Jalapeno cornbread, chipotle butter, coriander, lime [v] 7
- Burrata, kale pesto, jerusalem artichoke crisps [v, wg] © 12.5
- Crisp chilli salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] © 9.5
- Spiced cauliflower, harissa, tahini, pomegranate [pb, wg] © 9.5
- Charred hispi cabbage, den miso, stilton, mint, basil, spring onion [v, wg] 9
- Steamed cod dumplings (5pcs), soy-gochujang ketchup, sesame, coriander [wd] 10
- Jamon and smoked san simon croquettes (3pcs), saffron aioli © 9.2

▼ BEST OF CARAVAN

Not sure what to order?

- Have a bit of everything. Our well-travelled menu brings our favourite flavours from around the world together in dishes that work well on their own but are even better shared. Between two, pick 2-3 small plates (*don't miss our jalapeno cornbread*),
- ▼ a couple of large plates or bowls, and one or two sides.

SOURDOUGH PIZZA

Slow-fermented dough, always made from scratch.

- Tomato, mozzarella, basil [v] 11.8
- Caramelised onion, olive, tomato fresca, mozzarella, oregano [v] 14.5
- Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 15
- Tomato, plant-based stracciatella, chermoula [pb] 13.5
- Spiced lamb, zhoug, crème fraiche, cumin, mozzarella, parmesan 15.2
- Nduja, tomato, mozzarella, parmesan, oregano, chimichurri 14.8



pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
© - cooked in a fryer that may contain allergen traces or non-plant based matter

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Please use the QR code to access our allergy matrix and nutritional information for this menu. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.

LARGE PLATES

- Chargrilled lamb barnsley chop, chermoula, aubergine, tahini, labneh, pickled red onion, new potatoes [wg] © 28
- Coconut red curry, daikon, carrot, squash, peanuts, spring onion, coriander and rice - with grilled chicken thigh [wd] 23 | crispy fried tofu [pb] © 22 | pan-fried sea bream fillet [wd] 26
- Baked cod fillet, miso butter, nori puree, crushed potatoes, wilted spinach 24
- Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage, french fries, rosemary salt © 24.5

GRAINS + BOWLS

Balanced bowlfuls of greens and grains.

- Seasoned rice, avocado, miso mayonnaise, mung beans, pickled ginger, furikake - with grilled chicken [wg, wd] 18.5 | crisp chilli-salt tofu [v, wg, wd] © 18.5 | hot smoked salmon [wg, wd] 19
- Hummus, broken falafel, harissa, sour onion, mint, sumac salted cucumbers, bulgur, preserved lemon, tahini, guindilla chillies [pb] © 16.5
- Halloumi, quinoa, roasted courgettes, edamame, cashew rayu, miso tahini, sesame [v] 17.8
- Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 16.5
- ADD: Grilled chicken [wg, wd] 5 | Grilled halloumi [v, wg] 3
Grilled chorizo [wg] 3 | Crisp chilli-salt tofu [pb, wg] © 5 | Flatbread [pb] 3

SIDES

- Charred kale, garlic, lemon, chilli [pb, wg] 4.5
- French fries, rosemary salt [pb, wg] © 5
- Seasoned rice [pb, wg] 3.2
- House flatbread [pb] 3
- Mixed baby leaf salad, house dressing [pb, wg] 4.5

PUDDINGS

- Vanilla ice cream, espresso salt caramel sauce [v, wg] 6.8
- Sorbets: mango | coconut | dark chocolate [pb, wg] 6 (two scoops)
- Flourless 65% islands chocolate cake, creme fraiche marsala soused cherries [v, wg] 7.5
- Caramelised brioche, miso caramel, vanilla ice cream, basil cress [v] 8
- Caravan espresso caramel tiramisu [v] 8
- ADD: Cazcabel tequila coffee liqueur +4

>> START HERE

White peach bellini
white peach, crème de pêche,
prosecco 10.5

Chef's margarita
tequila blanco, mezcal,
agave, pink grapefruit, lime,
cumin salt 11.5

Spritz
aperol or campari, prosecco,
soda 11.5

Ankrah martini
vodka, passionfruit puree,
caravan spiced syrup,
prosecco 12

0.0%

Rhubarb cooler
rhubarb cordial,
pentire coastal, soda 8

Botivo spritz
botivo botanical
spirit, soda, rosemary 8

Phony negroni
pentire coastal, botivo,
cranberry 7



EAT YOUR WAY

OUR ALL-DAY MENU IS
DESIGNED TO BE FLEXIBLE,
SO YOU CAN EAT WHATEVER
YOU LIKE, WHENEVER YOU
WANT IT - WHETHER THAT'S
A FULL SHARING FEAST OR
A SNACK WITH YOUR DRINK.