



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, ginger 6
- Charitea sparkling mate iced tea 6
- Agua de madre, water kefir 6.4
pink grapefruit + lime
- Coca cola | diet coke 4.5
- 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
- Beetroot, apple, carrot, lemon, ginger 6.3
- Cold pressed orange 5
- Cold pressed apple 5
- Cold pressed pink grapefruit 5

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 3.9
- 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



CARAVAN AT HOME

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

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, The daily, market or decaf (box of 10) 5

Caravan tote 8



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



We're verified by B Lab to meet high social and environmental performance standards, transparency, and accountability

ALL DAY MENU
SEASON: WINTER

FOR THE TABLE

- Marcona almonds and nocellara del belice olives [pb, wg] 5.2
Prawn crackers, sesame-nori salt [wg, wd] © 4.5
Steamed edamame, sea salt [pb, wg] 5
Jamon and smoked san simon croquettes, saffron aioli © (3pcs) 9.2

SMALL PLATES

For starters, sharing or snacks.

- Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] © 11.5
Jalapeno cornbread, chipotle butter, coriander, lime [v] 7.2
Burrata, spiced tomato and ginger relish, nigella, curry leaves [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, sambal, soy, crispy shallot, coriander cress [wd] (3pcs) 10
Broken lamb meatballs, aubergine, labneh, chermoula, tahini, pickled red onion [wg] © 9.8

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] 12
Stem broccoli, macadamia 'cheese', mint pesto, rocket, chilli [pb] 14.5
Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 15
Spiced lamb, zhoug, crème fraiche, cumin, mozzarella, parmesan 15.2
Chorizo, tomato, mozzarella, parmesan, parsley 14.8
Nduja, cavolo nero, confit garlic, mozzarella, parmesan 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

We are unable to guarantee any food or drink is totally allergen-free. Please use the QR code to access our nutritional and allergen 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.
Our alcohol licenses vary, please ask our team when you can order.
A discretionary 12.5% service charge will be added to your bill.

LARGE PLATES

- Chargrilled lamb barnsley chop, crushed new potatoes, salsa verde, preserved lemon yoghurt [wg] © 29.5
Coconut red curry, daikon, carrot, squash, peanuts, spring onion, coriander and rice - with grilled chicken thigh [wd] 23.5 | crispy fried tofu [pb] © 22 | pan-fried sea bream fillet [wd] 26
Pan-roasted cod, romesco sauce, buttered new potatoes, herb salad, toasted almonds [wg] 25
Roasted chicken breast, cavolo nero, white beans, leeks, wholegrain mustard, herb sauce [wg] 23.5
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
Cauliflower and turmeric fritters, berbere spiced slow-braised black eyed peas, pickled beetroot, coconut yoghurt, radish salad [pb] © 16.5
Grilled halloumi, braised greens, hung yoghurt, roasted butternut squash, pomegranate mint pesto, oregano, aleppo chilli [v, wg] 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] 2.5 | Crisp chilli-salt tofu [pb, wg] © 5 | Flatbread [pb] 3

SIDES

- Roasted tenderstem broccoli [pb, wg] 5.9
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

- Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] 8
ADD: cazcabel tequila coffee liqueur 4
Caramelised brioche, miso caramel, vanilla ice cream, thai basil cress [v] 8
Warm boiled orange and almond cake, blueberry compote, crème fraiche [v, wg] 7.5
Vanilla ice cream, espresso salt caramel sauce [v, wg] 6.8
Sorbets: mango | coconut | dark chocolate [pb, wg] (two scoops) 6

>> START HERE

La bomba
dry gin, strawberry, citrus, champagne 13

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

Italo spritz
italo disco vermouth, mandarin and bergamot soda, grapefruit twist 12

Action romance martini
vanilla vodka, passion fruit liqueur, pineapple, bubbles 12

0.0%

Rhubarb cooler
pentire coastal, rhubarb cordial, soda 8

Botivo spritz
botivo botanical spirit, soda, rosemary 8

NAgroni
pentire coastal, botivo botanical spirit, cranberry 8



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.