

CARAVAN

COFFEE ROASTERS

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 and expertise at our london HQ.

FERMENTS + SODAS

- You + I kombucha, ginger 6
- Charitea sparkling mate iced tea 6
- Agua de madre, water kefir 6
pink grapefruit + lime
- Living things prebiotic soda 6
peach + blood orange
- Coca cola | diet coke 4.5
- Gingerella ginger ale 4.2
- House lemonade 5

JUICES

- Turmeric, ginger, cayenne, lemon shot 3.9
- Carrot, orange, ginger, turmeric, lemon 6.4
- Cucumber, apple, parsley, spinach, ginger 6.4
- Beetroot, apple, carrot, lemon, ginger 6.4
- 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

- Caravan compostable nespresso compatible coffee pods
- The daily or decaf (box of 10) 5
- Caravan tote 8

FRESHLY ROASTED IN NORTH LONDON

Free-flowing batch filter

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

Sourced exclusively from female producers, the fresh, in-season beans in our Vista blend 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

Our single origin coffees are on rotation, selected by our head of coffee. Every lot is profiled and roasted to highlight the flavours, ensuring each coffee expresses characteristics of its origin at its best.

COFFEE

- Filter 3.7
- Espresso 3.3
- Macchiato 3.5
- Piccolo 3.5
- Long black 3.8
- Iced long black 3.8
- Flat white 4.2
- Cappuccino 4.2
- Latte 4.2
- Iced latte 4.2
- Mocha with islands hot chocolate 4.5

Choose a different milk:
soy | almond | oat | coconut +0.2

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 4
- Fresh mint tea 3.8
- Islands hot chocolate 4.3
- Salt-caramel hot chocolate 4.3
- Matcha latte 4.7
- Golden spiced milk 4.2
almond milk, turmeric, cinnamon, honey
- Good & proper loose leaf teas:
- Earl grey 3.8
- English breakfast 3.8
- Jade tips 3.8
- Rooibos 3.8
- Lemongrass 3.8
- Peppermint 3.8
- Hibiscus 3.8

CARAVAN

ALL DAY MENU
SEASON: AUTUMN | WINTER



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



We ensure 50% of our coffee comes from female-led 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

FOR THE TABLE

Marcona almonds and nocellara del belice olives [pb, wg] 5.5
Prawn crackers, sesame-nori salt [wg, wd] ④ 4.5
Steamed edamame, sea salt [pb, wg] 5
Smacked cucumber, sesame chilli oil, spring onion, crispy shallots [pb, wg] 5.8
Jalapeno cornbread, chipotle butter, coriander, lime [v] 7.5

SMALL PLATES

For starters, sharing or snacks.

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ④ 12.5
Burrata, roasted beetroot, green basil pesto, pine nuts [v, wg] 12.5
Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ④ 9.5
Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ④ 9.5
Roasted crown prince pumpkin, goat's curd, winter caponata, sage, pumpkin seeds [v, wg] ④ 10
Steamed fish dumplings, sambal, soy, crispy shallot, coriander cress [wd] (3pcs) 10
Jamon and smoked san simon croquettes, saffron aioli ④ (3pcs) 9.5
Lamb kofte, sesame labneh, pickled red cabbage, chermoula, mint [wg] (4pcs) 11.5

▼ 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] 12.8
Roasted squash, fermented calabrian chilli, plant-based stracciatella, red onion, rocket [pb] 14.7
Anchovy, spinach, mozzarella, green chermoula, shallot 15.2
Nduja, confit garlic, stem broccoli, scamorza 15.5
Spiced lamb, zhoug, crème fraîche, cumin, mozzarella, parmesan 15.9
Pepperoni, tomato, mozzarella, parmesan, parsley 15.5



pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
④ - 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] ④ 29.5
Coconut red curry, daikon, carrot, squash, peanuts, spring onion, coriander and rice - with grilled chicken thigh [wd] 24 | crispy fried tofu [pb] ④ 22
Baked atlantic cod, herbed freekeh, chard, cockles, creamy basil yoghurt, lemon, dill 26
Roasted chicken breast, miso-braised butter beans, kale, garden herb salsa [wg, wd] 24.5
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage, french fries, rosemary salt ④ 25

GRAINS + BOWLS

Balanced bowlfuls of greens and grains.

Seasoned rice, avocado, miso mayonnaise, mung beans, pickled ginger, furikake - with grilled chicken [wg, wd] 19 | crisp chilli-salt tofu [v, wg, wd] ④ 19 | hot-smoked salmon [wg, wd] 19.5
Pulled braised chicken, herby puy lentils, aromatic broth, baby spinach, green tahini yoghurt, spring onion [wg] 19.5
Grilled halloumi, herbed fregola, kale, roasted sweet potato, hot honey [v] 18.5
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 17.5

ADD: Grilled chicken [wg, wd] 5 | Grilled halloumi [v, wg] 3.5
Grilled chorizo [wg] 3.5 | Crisp chilli-salt tofu [pb, wg] ④ 5 | House flatbread [pb] 3.5

SIDES

Charred kale, chilli, lime [pb, wg] 4.5
French fries, rosemary salt [pb, wg] ④ 5.5
Steamed rice [pb, wg] 3.2
House flatbread [pb] 3.5
Mixed leaf salad, house dressing [pb, wg] 4.5

DESSERTS

Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] 9
ADD: cazcabel tequila coffee liqueur 4
Caramelised brioche, miso caramel, vanilla ice cream, thai basil cress [v] 9
Flourless chocolate cake, poached orange, vanilla cream cheese [v, wg] 8.5
Vanilla ice cream, espresso salt caramel sauce [v, wg] 7
Sorbets: mango | coconut | raspberry [pb, wg] (2 scoops) 6

>> START HERE

All day martini
absolut vodka, lemon juice, marmalade 11

Chef's margarita
cabrito tequila blanco, del maguey mezcal, agave, pink grapefruit, lime, cumin salt 12

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

Pomegroni
cabrito tequila reposado, campari, italo disco vermouth, pomegranate molasses 13

0.0%

Rhubarb cooler
pentire coastal, rhubarb cordial, soda 9

Botivo spritz
botivo botanical spirit, soda, rosemary 9

Pentire adrift spicy margarita
pentire adrift, agave, lime, salt, fresh chilli 9



OUR ALL-DAY MENU IS DESIGNED TO BE FLEXIBLE. SO YOU CAN EAT WHATEVER YOU LIKE, WHENEVER YOU WANT IT