



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.

CARAVAN COFFEE - ROASTED FRESH 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 (priced below)

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.

COFFEE

- Filter 3.2
- Espresso 2.9
- Macchiato 3.1
- Piccolo 3.1
- Long black 3.3
- Iced long black 3.3
- Flat white 3.8
- Cappuccino 3.8
- Latte 3.8
- Iced latte 3.8
- Mocha with islands hot chocolate 4.2

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

TEAS + OTHER HOTS

- Earl grey 3.2
- English breakfast 3.2
- Rooibos indian chai 3.2
- Lemongrass & ginger 3.2
- Turmeric, ginger, lemon 3.2
- Fresh mint 3.2
- Camomile blossom 3.2
- Jade oolong 3.2
- Islands hot chocolate 4
- Salt-caramel hot chocolate 4
- Golden spiced milk 3.7
- almond milk, turmeric, cinnamon, honey

Water, filtered still or sparkling carafe with refills. *Profits donated to Project Waterfall* 1



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 (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



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

VARDO

ALL DAY MENU
SEASON: WINTER '23/24

SMALL PLATES

For starters, sharing or snacks, anything goes.

Daily oyster, yuzu mignonette [wg, wd] (each) 3.8

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

Burrata, roasted beetroot, hazelnut dukkah, beetroot shrub, olive oil [v, wg] 13

Spiced cauliflower, curried butter sauce, gunpowder, spring onion, chive [v, wg] © 9.5

Crisp chilli salt tofu, baby spinach, salted black beans, sesame [pb, wg] © 9.5

Spiced crispy squid, sriracha sauce, fried garlic, coriander, lime [wd, wg] © 12

Steamed cod dumplings (5pcs), soy-gochujang ketchup, sesame, coriander [wd] 10

Jamon and smoked san simon croquettes (3pcs), saffron aioli © 8.9

Char-grilled masala lamb chop, dabbadrop ginger jam, mint relish, [wd, wg] (each) 9.5

BEST OF VARDO

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, 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] 12.5

Tenderstem broccoli, dolcelatte, hot honey, chilli flakes [v] 15.2

Rose harissa, pickled mushrooms, radicchio, roasted kale, rosemary [pb] © 14.8

Speck, egg, confit garlic, rosemary oil, mozzarella, parmesan 14.8

Bone marrow, shallot, scamorza, mozzarella, parmesan, parsley, lemon zest 14.8

Harissa lamb, zhoug, crème fraiche, cumin, mozzarella, parmesan 15.5

ADD DIPS: Citrus mayo [v, wg, wd] 1.5 | Saffron aioli [v, wg, wd] 1.5
Gochujang ketchup [pb, wg] 1.5



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.

LARGE PLATES

Bigger dishes, still good to share.

Charred halloumi, spiced freekeh, pickled oyster mushrooms, preserved lemon yoghurt, kalamata olives, oregano, cumin [v] 17.5

Crispy sea bass, yam style salad, green mango nam phrik, peanuts, thai herbs [wg, wd] 25.5

Baked cod, squid ink tagliolini, brown shrimp butter 28.5

Confit duck, creamy polenta, cavolo nero, pomegranate-mint pesto [wg] © 26

Veal schnitzel, fried duck egg, mustard dill cream, pickles, sage, french fries, rosemary salt © 25.5

Chargrilled dedham vale sirloin steak, ssamjang butter, fries [wg] © 39

GRAINS + BOWLS

Balanced bowlfuls of greens and grains. Add more protein if needed.

Seasoned rice, avocado, miso mayonnaise, mung beans, pickled ginger, furikake - with hot smoked salmon [wg, wd] | grilled chicken [wg, wd] | crisp chilli-salt tofu [v, wg, wd] © 18.5

Miso aubergine, seasoned rice, pickled daikon, charred edamame, sesame carrots, ginger wasabi sauce, shichimi [pb] © 17

Split pea dahl, sour onion bhaji, coconut yoghurt, dabbadrop ginger jam, pickles, radish, mint, coriander [pb, wg] © 18

ADD: Grilled chicken [wg, wd] 4.5 | Grilled chorizo [wg] 3
Grilled halloumi [v, wg] 2.8 | Crisp chilli-salt tofu [pb, wg] © 4.5

SIDES

Charred tenderstem broccoli, sweet soy [pb] 5.5

French fries, rosemary salt [pb, wg] © 5

Seasoned rice [pb, wg] 3

House flatbread [pb] 3.5

Mixed baby leaf salad, grain mustard, lemon, olive oil [pb, wg] 4.5

SLICES + SERVES

Something sweet, and as many spoons as you need to give everyone a taste.

Vanilla or caramel soft serve ice cream - with fontodi olive oil [v, wg] | espresso caramel sauce [v, wg] | almond praline [v, wg] 6.8

Islands 85% chocolate mousse, raspberry sorbet, cocoa nib and buckwheat crumb [pb, wg] 8

Burnt basque style cheesecake, crème fraiche, pomegranate molasses roast grapes [v, wg] 8

Caramelised brioche, miso caramel, vanilla soft serve ice cream, basil cress [v] 8

>> START HERE

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

Spritz
aperol or campari, prosecco,
bubbles 11.5

Ankrah martini
vodka, passionfruit puree,
vardo spiced syrup,
prosecco 11.5

Vardo bloody mary
vodka, vardo bloody
mary mix, soy, tomato,
celery stick 11



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.