

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

You + I kombucha 6 ginger Charitea sparkling mate iced tea 6 Aqua de madre, water kefir 6,4 pink grapefruit + lime Coca cola | diet coke 5 Gingerella ginger ale 4.5

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

CARAUAN COFFEE - FRESHLY ROASTED IN NORTH LONDON

Free-flowing batch filter

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

NOT COFFEE

Fresh mint tea 3.8

ceremonial grade

Earl grey 3.8

Jade tips 3.8

Rooibos 3.8

Lemongrass 3.8

Peppermint 3.8

Hibiscus 3.8

Islands hot chocolate 4.3

Matcha latte, jenki 4.2

Golden spiced milk 4.2

English breakfast 3.8

Salt-caramel hot chocolate 4.3

almond milk, turmeric, cinnamon, honey

Good & proper loose leaf teas:

Fresh turmeric, ginger, lemon tea 4

COFFEE

Filter 3.5 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 +0.2

WATER

Belu mineral water - still or sparkling (750ml) 5

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

CARAVAN COFFEE whole bean 200g

The daily dark chocolate, baking spices, toffee apple 9 Market blend organic red apple, honeycomb, milk chocolate 9 No boundaries muscovado, vanilla nougat, forest fruits 9.5 Decaf chocolate brownie, maple syrup, poached pear 10 Single origin seasonal rotation (from) 10

B

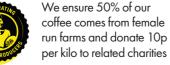
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Caravan compostable nespresso compatible coffee pods The daily, market or decaf (box of 10) 5

Caravan tote 8



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



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

VARDO

ALL DAY MENU SEASON: SPRING | SUMMER

FOR THE TABLE

Marcona almonds and nocellara del belice olives [pb, wg] 5.5 Prawn crackers, sesame-nori salt [wg, wd] © 4.5 Steamed edamame, sea salt [pb, wg] 5 Smacked cucumber, sesame chilli oil, spring onion, crispy shallots [wg, wd] 5.8

SMALL PLATES

For starters, sharing or snacks.

Daily oyster, yuzu mignonette [wg, wd] (each) 3.9 Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] © 12.5 Burrata, broad beans, peas, olive oil, lemon, shallots [v, wg] 13.5 Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] © 9.5 Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] © 9.8 Charred hispi cabbage, red pepper, walnuts, sesame chilli oil, spring onion, parsley [pb, wg] 9.5 Steamed cod dumplings, soy-gochujang ketchup, sesame, coriander [wd] (5pcs) 10 Salt and pepper squid, sriracha, fried garlic, coriander, lime [wd, wg] © 12 Prawn ceviche, sweet potato, coconut, ginger, coriander, lime, parsnip crisps, cape gooseberries [wd, wg] © 13 Jamon and smoked san simon croquettes, saffron aioli © (3pcs) 9.5 Chargrilled masala lamb chop, dabbadrop ginger jam, mint relish [wg, wd] (each) 9.8

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] 13.8 Nduja, confit garlic, stem broccoli, scamorza 15.5 Spiced lamb, zhoug, crème fraiche, cumin, mozzarella, parmesan 16.5 Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 16 Pepperoni, tomato, mozzarella, parmesan, parsley 16.5

Charred courgette, rocket and mint pesto, plant based stracciatella, rocket leaves [pb]] 15



pb - plant based $\mid wg$ - without gluten $\mid wd$ - without dairy $\mid v$ - vegetarian $\textcircled{}{}$ - 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

Crispy sea bass, yam style salad, mango nam phrik, peanuts, thai herbs [wd, wg] 31.5 Roasted cod, sweet potato, romaine lettuce, miso mayonnaise, pickled ginger, herby radish salad, togarashi [wg] 29 Half flat-iron chicken, sichuan salt, slaw, lime, crispy curry leaves [wd, wg] © 28 Veal schnitzel, sauce gribische, fried capers, tarragon, lemon, fries, rosemary salt © 35 Chargrilled lamb barnsley chop, crushed new potatoes, salsa verde, preserved lemon yoghurt [wg] © 34

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] © 19 | hot-smoked salmon [wg, wd] 19.5

Chicken caesar salad, soft boiled egg, bacon lardons, anchovy, sourdough croutons, parmesan 23

Grilled halloumi, quinoa, roasted courgette, edamame, cashew rayu, miso tahini, sesame [v] 18.5

ADD: Grilled chicken [wg, wd] 5 | Grilled chorizo [wg] 3 Grilled halloumi [v, wg] 3 | Crisp chilli-salt tofu [pb, wg] © 5 | House flatbread [pb] 4

SIDES

Charred tenderstem broccoli, sweet soy [pb] 6 French fries, rosemary salt [pb, wg] © 5.8 Steamed rice [pb, wg] 3.2 House flatbread [pb] 4 Wedge salad, saffron buttermilk dressing, shallot, sumac, dill, chives [v, wg] 4.5

PUDDINGS

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, summer berry compote, crème fraiche [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

La bomba dry gin, strawberry, citrus, champagne 13

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

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

Action romance martini vanilla vodka, passion fruit liqueur, pineapple, bubbles 12.5

0.0%

Rhubarb cooler pentire coastal, rhubarb cordial, soda 9

Botivo spritz botivo botanical spirit, soda, rosemary 9

NAgroni pentire coastal, botivo botanical spirit, cranberry 9





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.