

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 HO.

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 4.5 Gingerella ginger ale 4.2 Crodino perfect serve 6.8 crodino italian bitters, oranae

JUICES

Turmeric, ginger, cayenne, lemon shot 3.9 Carrot, orange, ginger, turmeric, lemon 6.3 Cucumber, apple, parsley, spinach, ginger 6.3 Beetroot, apple, ginger, lemon 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



Caravan tote 8

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

market or decaf (box of 10) 5



We're verified by B Lab to meet high social and environmental performance

VARDO

House blend espresso

and a generous body

Free-flowing batch filter

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.

CARAVAN COFFEE - FRESHLY ROASTED IN NORTH LONDON

Our pride and joy. Caravan's popular batch filter blend is served in lab flasks as

Sourced exclusively from female producers, the fresh, in-season beans behind each new batch are carefully roasted to highlight sweetness, balanced acidity,

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

a nod to all the geekery we put into making it perfect.

COFFEE Filter 3.4

Espresso 3

Piccolo 3.3

Macchiato 3.3

Long black 3.5

Flat white 3.9

WATER

Cappuccino 3.9

Latte | iced latte 3.9

Choose a different milk:

soy | almond | oat +0.5

Iced long black 3.5

NOT COFFEE

Fresh turmeric, ginger, lemon tea 3.9 Fresh mint teg 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 Mocha with islands hot chocolate 4.4 Rooibos indian chai 3.4 Lemongrass & ginger 3.4 Camomile blossom 3.4 Jade oolong 3.4

Filtered still or sparkling carafe with refills 1 All profits donated to clean water charity 'Project Waterfall' Belu mineral water - still or sparkling (750ml) 5

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,

CARAVAN COFFEE whole bean or ground 200g

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] 5.5 Smacked cucumber, chilli oil, black vinegar, sesame [pb, wg] 4.5 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, house flatbread [v] © 11.5 Burrata, black garlic and urfa chilli paste, hazelnut dukkah [v, wg] 13.5 Spiced cauliflower, curried butter, gunpowder, spring onion, chive [v, wg] © 9.8 Grilled hispi cabbage, den miso, stilton, mint, basil, spring onion [v, wg] 9 Crisp chilli-salt tofu, wilted spinach, sticky soy, sesame [pb, wg] © 9.5 Salt and pepper squid, sriracha, fried garlic, coriander, lime [wg, wd] © 12 Steamed cod dumplings, soy-gochujang ketchup, sesame, coriander [wd] (5pcs) 10 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

Stem broccoli, nettle macadamia 'cheese', mint pesto, rocket, chilli [pb] 14.5 Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 16 Speck, egg, confit garlic, rosemary oil, mozzarella, parmesan 15.8 Spiced lamb, zhoug, crème fraiche, cumin, mozzarella, parmesan 16.5 Nduja, cavolo nero, confit garlic, mozzarella, parmesan 15.5

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

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

Roasted sea bass fillet, green tomato malabar curry, toasted coconut [wg, wd] 35Baked cod, clams, freekeh, yuzu saffron butter, sorrel, parsley 28.5Half flat iron chicken, sichuan salt, slaw, lime, crispy curry leaves [wd, wg] © 28Veal schnitzel, sauce gribische, fried capers, tarragon, lemon, fries © 35Chargrilled 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] 18.5 | crisp chilli-salt tofu [v, wg, wd] © 18.5 | hot-smoked salmon [wg, wd] 19

Miso aubergine, seasoned rice, pickled daikon, charred edamame, sesame carrots, ginger wasabi sauce, shichimi [pb] © 18.5

Grilled halloumi, braised greens, hung yoghurt, roasted butternut squash, pomegranate mint pesto, oregano, aleppo chilli [v, wg] 18.5

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

SIDES

Charred tenderstem broccoli, sweet soy [pb] 6 Braised cavolo nero [pb, wg] 4.5 French fries, rosemary salt [pb, wg] © 5.5 Seasoned rice [pb, wg] 3.2 House flatbread [pb] 4 Mixed leaf salad, grain mustard, lemon, olive oil [pb, wg] 4.5

PUDDINGS

Vardo tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] 8 ADD: cazcabel tequila coffee liqueur 4

Milk chocolate crémeux, pistachio crumb, olive oil, salt [v, wg] 8

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

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

Sorbets: mango | coconut | dark chocolate [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 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

Phony negroni 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.