

# CARAVAN

COFFEE ROASTERS

We began roasting specialty coffee in the basement of our Exmouth Market restaurant in 2010 and we haven't stopped since.

Today, we roast exceptional coffees sourced from across the coffee belt. We focus on partnering with indigenous and women-led farms that practice agroforestry, supporting growers who are not only cultivating outstanding coffee, but also investing in their land and communities.

## FERMENTS + SODAS

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

## JUICES

- Turmeric, citrus, black pepper shot 3.9
- Carrot, apple, turmeric, ginger, lemon 6.4
- Beetroot, apple, lemon 6.4
- Cucumber, apple, pear, avocado, rocket, spinach, mint 6.4
- Cold pressed orange 5
- Cold pressed apple 5
- Cold pressed pink grapefruit 5

## WATER

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

## CARAVAN AT HOME

Buy coffee to take home or stock up anytime at [caravanandco.com](http://caravanandco.com)

- Caravan coffee pods  
The daily or decaf (box of 10) 5

## FRESHLY ROASTED IN NORTH LONDON

### Filter

Vista blend filter, exclusively sourced from women-led farms.  
Unlimited batch filter (mon-fri until 4pm)

### Espresso

Our house blend espresso is crafted to work well alone or with milk

## 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
- Focus flat white 5.5  
with everystate focus + energy boost:  
lion's mane, cordyceps, b vitamins  
and acacia fibre

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

## NOT COFFEE

- Fresh turmeric, orange, lemon tea 4
- Fresh mint tea 3.8
- Matcha latte 4.7
- Golden spiced milk 4.2  
almond milk, turmeric, cinnamon, honey
- Chai latte 4.4  
black tea, jaggery, spices, milk
- Dirty chai latte 4.9  
chai latte with a shot of espresso
- Islands hot chocolate 4.3
- Salt-caramel hot chocolate 4.3
- Calm cacao 5.5  
with everystate calm + glow boost:  
warm soothing chocolate, reishi + tremella
- 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

# VARDO



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  
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
- Padron peppers, smoked maldon sea salt [pb, wg] © 6
- Smacked cucumber, sesame chilli oil, spring onion, crispy shallots [pb, wg] 5.8

## SMALL PLATES

For starters, sharing or snacks.

- Daily oyster, yuzu mignonette [wg, wd]] (each) 3.8
- Seared king scallop in shell, chilli and citrus butter, sichuan salt [wg] (each) 8
- Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] © 12.5
- Burrata, garden peas, chargrilled courgette, sherry dressing [v, wg] 13.5
- Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli [pb, wg] © 9.5
- Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] © 9.8
- Steamed cod dumplings, sambal, soy, crispy shallot, coriander cress [wd] (3pcs) 10
- Salt and pepper squid, sriracha, fried garlic, coriander, lime [wg, wd] © 12
- Jamon and smoked san simon croquettes, saffron aioli © (3pcs) 9.5
- Chargrilled masala lamb chop, ginger jam, mint relish [wd, wg] (each) 9.8

## BEST OF VARDO

### Not sure what to order?

- Share a little of everything. For two people, we recommend starting with our jalapeno cornbread. Then choose two to three of our small plates, a couple of large plates or bowls, and one to two sides.

## SOURDOUGH PIZZA

Slow-fermented dough, always made from scratch.

- Tomato, mozzarella, basil [v] 13.8
- Roasted courgette, plant-based stracciatella, rocket, mint [pb] 15
- Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 16
- Speck, egg, confit garlic, mozzarella, parmesan, rosemary oil 16
- Spiced lamb, zhoug, cumin, mozzarella, parmesan, crème fraiche 16.5
- Pepperoni, tomato, mozzarella, parmesan, parsley 16.5



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 and items marked 'wg' may not be suitable for guests with coeliac disease. 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

- Palourde clam linguine, chilli, shallot, lemon 29.5
- Crispy sea bass, yam style salad, mango nam phrik, peanuts, thai herbs [wg, wd] 26
- Flat-iron half chicken, slaw, sichuan salt, lime, crispy curry leaves [wg, wd] 28
- Veal schnitzel, fried egg, worcestershire brown butter sauce © 35
- Chargrilled lamb barnsley chop, crispy 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, sesame 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, anchovies, sourdough croutons, parmesan 23

Grilled halloumi, quinoa, roasted courgette, edamame, cashew rayu, miso tahini, sesame [v] 19

ADD: Grilled chicken [wg, wd] 5 | Grilled chorizo [wg] 3.5  
Grilled halloumi [v, wg] 3.5 | 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
- Chopped baby gem, creamy garden herb dressing [v, wg, wd] 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 summer berries, 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  
vodka, lemon juice,  
marmalade 11

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

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

Summer negroni  
london dry gin, suze,  
lillet blanc 13

## 0.0%

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

Botivo spritz  
botivo botanical spirit,  
jasmine and peach soda 9

Rhubarb cooler  
pentire coastal,  
rhubarb cordial, soda 9

## BEER

Vardo lager  
harbour, cornwall, 4%,  
2/3 pint 5.8

Vardo pale ale  
harbour, cornwall, 3.4%,  
2/3 pint 5.8

