

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 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.

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 +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'

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

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
SEASON: AUTUMN | WINTER

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

SMALL PLATES

For starters, sharing or snacks.

Seared king scallop in shell, chilli and citrus butter, sichuan salt [wg] (each) 6.5

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ④ 12.5

Burrata, roasted beetroot, green basil pesto, pine nuts [v, wg] 13.5

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 9.8

Beef and chinese chive potstickers, black vinegar mayonnaise, sichuan chilli oil, coriander [wd] ④ (4pcs) 10

Salt and pepper squid, sriracha, fried garlic, coriander, lime [wd, wg] ④ 12

Jamon and smoked san simon croquettes, saffron aioli ④ (3pcs) 9.5

Chargrilled masala lamb chop, dabbadrop ginger jam, mint relish [wd, wg] (each) 9.8

BEST OF VARDÖ

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

Roasted squash, fermented calabrian chilli, plant-based stracciatella, rocket [pb] 15

Anchovy, mozzarella, spinach, green chermoula, shallot 16

Nduja, confit garlic, stem broccoli, scamorza 15.5

Spiced lamb, zhoug, crème fraîche, cumin, mozzarella, parmesan 16.5

Pepperoni, tomato, mozzarella, parmesan, parsley 16.5



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 with 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 linguini, chilli, shallot, lemon 29.5

Baked atlantic cod, herbed freekeh, chard, cockles, creamy basil yoghurt, lemon, dill 30

Roasted chicken breast, miso-braised butter beans, kale, garden herb salsa [wg, wd] 28

Veal schnitzel, sauce gribische, fried capers, tarragon, lemon, fries, rosemary salt ④ 35

Chargrilled lamb barnsley chop, crushed new potatoes, salsa verde, preserved lemon yoghurt [wg] ④ 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] 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] 23

Grilled halloumi, herbed fregola, kale, roasted sweet potato, hot honey [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] ④ 5 | House flatbread [pb] 4

SIDES

Charred tenderstem broccoli, sweet soy [pb] 6

French fries, rosemary salt [pb, wg] ④ 5.8

Steamed rice [pb, wg] 3.2

House flatbread [pb] 4

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 12.5

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

BEER

Helles lager
lost and grounded,
380ml draught 5.7

Pale ale
lost and grounded,
380ml draught 5.9



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