

## MENU

Served in either a warm khobez bread or salad box:

### **TRADITIONAL EGYPTIAN FALAFEL (vg)**

Lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini and chilli

**£7.50**

### **CHICKEN SHAWARMA**

Lettuce, pickled cabbage, gerkins, garlic mayo, tahini and chilli

**£8.50**

### **FREE RANGE LAMB OF THE DAY**

Lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini and chilli

**£9.50**

## SIDES

### **SMOKED PAPRIKA FRIES (v) *vegan available***

Potato fries with garlic mayo

**£4.00**

### **HALLOUMI FRIES (v)**

With mint, pomegranate, molasses and tahini

**£5.50**



## **A hearty warm welcome to Cairovan Contemporary Egyptian food with Sussex roots**

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My name is Monem, I am a true Brightonian-Cariene mix.  
The foods I serve through the hatches of my Cairovan camper  
are traditional Egyptian recipes passed down through family from  
generation to generation.

Our cooking methods are simple! COOK SLOW, COOK LOW & GARLIC,  
GARLIC, GARLIC.

I offer a simple menu, beautifully balanced and deliciously flavoured  
using the best of UK produce.

I am passionate about using sustainable products so all of the  
ingredients are British, many of which are local, free range and organic.

The very best example of this is with the lamb used in our signature wraps.  
It is sourced on my doorstep from Stonywish, our family farm in Ditchling,  
where we firmly believe that a happy lamb makes a tasty lamb and ours  
are free range and free roaming – the proof is in the eating!

**Available for private hire with the van for weddings and parties or  
come-dine-with-me experiences where we cook from your kitchen.**

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**PLEASE CALL OR SEND US AN EMAIL**

**07887 607199**

**hello@cairovan.com**