

MENU

Served in either a warm khobez bread or salad box:

TRADITIONAL EGYPTIAN FALAFEL (vg)

Fava bean falafel served with lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini and chilli

£8.00

CHICKEN SHAWARMA

Marinated chicken in yoghurt, garlic and spices served with lettuce, pickled cabbage, gerkins, garlic mayo, tahini and chilli

£10.00

SLOW ROAST LAMB

14 hour slow roast leg and shoulder served with lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini and chilli

£12.00

SIDES

SMOKED PAPRIKA FRIES (v) VEGAN AVAILABLE

Potato fries with garlic mayo

£4.50

HALLOUMI FRIES (v)

With mint, pomegranate, molasses and tahini

£6.00

STICKY LAMB CHIPOLATAS

Glazed with chilli and pomegranate, with a tahini dip.

£6.00



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

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!

www.cairovan.com