

MENU

Served in either a warm khobez bread or salad box:

EGYPTIAN FALAFEL (vegan)

British grown fava bean falafels, with Lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini & chilli.

£8

CHICKEN SHAWARMA

Outdoor raised British chicken thighs marinated in yoghurt, garlic & spices, with lettuce, pickled cabbage, gherkins, garlic mayo, tahini & chilli.

£9.50

SLOW ROAST LAMB

Free range Sussex lamb, with lettuce, pickled cabbage, pomegranate, dill, coriander verde, tahini & chilli.

£11.50

FRIES

CUMIN SALT & PEPPER (vegan)

Skin on potato fries with tahini dressing.

£4.00

HALLOUMI (veggie)

With mint, pomegranate, molasses, & tahini dressing.

£6



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 Stoneywish, 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