

## **BITES**

# HOUSE PICKELS (ve)

£4

## FALAFEL SCOTCH EGG (v)

Free-range soft-boiled egg, wrapped in our delicious falafel, served with a herb mavo.

£5

#### LAMB KOFTA

Ditchling free-range lamb kofta, served with mint yoghurt, pomegranate, zaatar oil, parsley & chilli sauce.

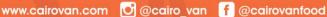
# **OPEN WRAPS/SALAD BOX**

#### **EGYPTIAN FALAFEL** (ve)

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

£10







#### CHICKEN SHAWARMA

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

£12

#### **SLOW ROAST LAMB**

Free range Ditchling lamb, with lettuce, pickled cabbage, pomegranate, dill, verde, tahini & chilli sauce.

£14

# **FRIES**

#### ZAATAR (ve)

Skin on potato fries with cumin salt & pepper seasoning, tahini, zaatar &parsley.

£4.50

#### **SMOKED PAPPRIKA** (v)

Skin on potato fries with smoked paprika seasoning, garlic mayo & parsley.

£4.50

ve - vegan v-vegetarian





# 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.

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 our lamb. 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