

## SIDES

### **FALAFEL (ve)**

Grandmas recipe Egyptian Falafel, served with, Tahini, Zaatar Pomegranate and dill.

**£5.00**

### **FALAFEL SCOTCH EGG (v)**

Our delicious Egyptian Falafel, wrapped over a soft boiled free range egg served with, herby mayo.

**£5.50**

### **CHICKEN SHAWARMA DIP (v)**

Our delicious Shawarma in dip form! A creamy and zesty yoghurt based dip topped with pickled red onions, chicken and parsley served with Khobez bread.

**£6.50**

### **LAMB KOFTA**

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

**£7.50**

## **OPEN WRAPS/SALAD BOX**

Served in a warm khobez bread or GF as a salad box.

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

Grandmas' recipe, British grown fava bean falafels, with Lettuce, pickles, pomegranate, dill, verde, tahini & chilli sauce.

**£11**

### **CHICKEN SHAWARMA**

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

**£13**

### **SLOW ROAST LAMB**

Ditchling free range slow roast leg & shoulder of lamb, served with Lettuce, pickles, pomegranate, dill, Parsley verde, tahini & chilli. sauce.

**£15**

### **FRIES**

#### **ZAATAR (ve)**

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

**£5.00**

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

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

**£5.00**

**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, 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](http://www.cairovan.com)**