

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 PAPRIKA (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