

MENU

Served in either a warm khobez bread or salad box:

TRADITIONAL EGYPTIAN FALAFEL (vegan)

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

£9.50

LAMB OF THE DAY

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

£11.50

SIDES

CUMIN SALT AND PEPPER FRIES (vegetarian / vegan available)

Potato fries with garlic mayo

£4.50

SKIN ON POTATO FRIES (vegan)

With tahini

£4.50

HALLOUMI FRIES (vegetarian)

With mint, pomegranate, molasses and tahini

£5.00



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