



Street Food Menu

Vegan Selection

- Vegan** **Kofta Burger** – Chargrilled Puy lentil and Chestnut mushroom burger patties spiced with a blend of freshly ground cumin, coriander seed, green chilli, paprika and oregano – served in a freshly baked Provençal bun with cashew tzatziki and Turkish-style coleslaw. **£8**
- Vegan** **World Croquettes Selection** **£6 for 4**
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- **Moroccan– Vegan & Gluten Free** - Croquettes of crushed chickpeas braised with aubergine, sweet peppers, courgette, carrot, celery, turnip, onion and tomato spiced with a traditional North-African blend – coated and fried in a cornmeal crust
 - **Thai – Vegan & Gluten Free** - Croquettes of gently roasted sweet potato and tender chickpeas simmered long and slow in a bay and lime leaves broth – crushed and folded in a shallots soffrito with creamed coconut, galangal, lemongrass, coriander, sweet basil and green chillies – coated and fried in a cornmeal crust
 - **Bombay - Vegan & Gluten Free** - Croquettes of crushed steamed potato folded with green peas and onion soffrito spiced with a Masala homeblend – coated and fried in a cornmeal crust
 - **Jamaican – Vegan & Gluten Free** - Croquettes of sweet potato, red kidney bean and sweet pepper with creamed coconut, scotch bonnet pepper, fresh thyme and freshly ground allspice berries – coated and fried in a cornmeal crust
- Vegan** **Falafel Wrap** – Sprouted chickpea crushed with mint, coriander, parsley, garlic, olive oil, lemon juice, bird's eye chilli, coriander seed, cumin seed, oregano and nigella seed - shaped and fried in sunflower oil - wrapped in a homemade buckwheat and beetroot pancake with paprika hummus, Turkish coleslaw, hemp seed, sprouted fenugreek and cashew tzatziki. **£8**
GF

Grilled Meats Selection

We use organic meat as standard

- Lebanese Chicken Wrap** – Mini chicken fillets marinated in lemon, garlic and olive oil with ground coriander seed, cumin and oregano – grilled over coals and tossed in a chiffonade of onion, mint, coriander leaf and flat parsley. Served in a wholemeal wrap with Turkish cabbage, tzatziki and butternut harissa. **£12**
- Lamb Kofta Wrap** – Minced lamb spiced with a freshly ground blend of ground coriander seed, cumin, oregano, smoked paprika and scotch bonnet pepper – mixed with lemon, garlic, flat parsley, coriander leaf and cold pressed olive oil – grilled over coals. Served in a wholemeal **£12**



wrap with Turkish cabbage salad, tzatziki and butternut harissa.

Burger à la Provençale – Minced lamb and beef mixed with lemon, garlic, flat parsley, oregano, onion, garlic and cold pressed olive oil – grilled over coals. Served in a freshly baked Focaccia bun with Romaine lettuce and cherry plum tomato dressed in lemon and mustard dressing. **£12**

Jerked Chicken - Gluten Free – Jamaican classic - Chicken legs marinated in a blend of allspices berries, scallions, green pepper, scotch bonnet chilli, ginger, cinnamon, molasses, garlic, thyme and bay – chargrilled over coals. Served with roasted plantain and wholegrain rice cooked with red kidney beans in coconut milk. **£12**

Pork Ribs – Meaty ribs marinated in apple cider vinegar with garlic, mustard, cold pressed sunflower oil and a freshly ground blend of pimento seed, coriander seed, cumin, oregano and smoked paprika – grilled over coals. Served with slow roasted Charlotte potato wedges, Turkish cabbage salad, tzatziki and butternut harissa. **£12**

Pizzas

All our pizza are made with a freshly stone-baked Provençale base scented with rosemary, oregano and nigella seed – topped with a fresh plum tomato and onion reduction - infused with bay and oregano – finished with cold pressed olive oil and garlic. They are of a generous size for 1 person as a main; and large enough for a snacking pair.

Here are some of our specialities

Caprese – Topped with mozzarella pearls, cherry plum tomato slices and freshly shredded basil. **£7**

Sam's – Topped with organic mild cheddar cheese, chestnut mushroom, red onion, Romano pepper, green olives, cherry plum tomato slices and freshly shredded basil. **£9**

Pissaladière – cheeseless pizza with a thick base topped with a rustic tomato sauce, caramelised onion, black olives, freshly rubbed thyme and anchovies. **£10**

Mushroom and Ham – Topped with mozzarella pearls, organic ham, chestnut mushroom and onion. **£10**

Bolognese – topped with minced beef ragu cooked with red wine, mozzarella pearls, parmesan, cherry plum tomato slices and shredded basil. **£12**