

TO BEGIN

GAZPACHO

Spanish summer classic with bread crumbs and evo
8.00

EZME MEZE

Crushed tomato and cucumber dip with pomegranate dressing and fresh herbs on a baby gem leaves
8.00

BABAGANOUSH

Smoky aubergine puree with tahini, lemon and cumin & tortilla
8.00

VE MAC & CHEEZE MINI

6.00

VE CRISPY TENDERS

Crispy fried shroom tenders OR tofu choice of dip
5 - 5.90 / 9 - 9.50

VE HERBY HUMMUS & TORTILLA

7.00

SMASHED AVO & TORTILLA

8.00

FRIED PLANTAIN

4.00

SWEET

VE GLORIOUS SUNDAE

vanilla cream, cherry gelato, brownie, fresh berries, meringue
9.00

CHOCOLATE/CHOCOLATE PEANUT BUTTER BREAD & GELATO

2 Scoops your choice
9.00

BROWNIE & GELATO

2 Scoops your choice
9.00

HOT OATMEAL COOKIE & GELATO

Oatmeal and sour cherry / Double choc chip
2 Scoops your choice
9.00

VE LOVES VIR GELATO (2 scoops)

Salted Caramel / Mango / Strawberry
Vanilla / Chocolate / Salted Caramel
Peanut Butter / Cherry / Rum n Raisin
5.00 / extra scoop 1.50

VE KITCHEN

DINE. DELIVERED. COLLECT.

Delicious, nutritious, freshly prepared, 100% plantfood dishes in our all electric, deliver no plastic, kitchen.

MODERN CLASSICS

BIBIM-JACK RICE BOWL GF

Spicy Korean Pulled Jackfruit, Seasoned Rice, Pickled Cucumber, Kimchi, Roasted Red Peppers and Onion, Sriracha Mayo, Sesame
15.00

VE CHARRED CAESAR SALAD GF

charred gem lettuce with VE Caesar dressing roasted olives, cherry tomato, dill, cucumber, sunflower sprouts
£14.00

AVO & WILD MUSHROOM GF

Seasonal Leaves & Fresh Herbs, Pumpkin seeds, Red & White Quinoa, Avocado, Roasted Beets & Dried Tomatoes, Wild Mushroom, with Balsamic Dressing
16.00

VE SUMMER RISOTTO GF

Silky creamy risotto with green spring veggies, charred asparagus, pine nut parmesan, balsamic reduction, herbs
16.00



BALI BUDDHA RICE BOWL GF

Brown Rice, Kale, Green Beans, Satay Sauce, Glazed Sweet Potato, Fresh Coriander, VE Nuts
15.00

VE KITCHEN SPRING BOWL

Tomato, House Dressing, Cucumber & Chipotle Corn, Sourdough Croutons, Avocado, Pickled Radish & Toasted VE Nuts
12.00

AVO ASIAN RICE BOWL

White Rice, Smashed Avo, Asian Slaw, Miso Tofu, Edamame, Pickled Ginger, Sesame seeds, VE Sriracha Sauce
14.00



KATSU CURRY

Panko Portobello, Sticky Rice, Coriander
15.00

MAC & CHEEZE

It's so tasty, it's so good; it's the VE Cashew Mac & Cheeze
10.00

SIDES

FRIES GF 3.50

SWEET POTATO FRIES 3.50

VE ASIAN SLAW GF 3.50

WILTED SPINACH & PINE NUTS GF 3.50

FRESH GARDEN PEAS GF 3.50

VE TOASTED GF CHICKPEAS & NUTS 3.50

KIMCHI GF 3.50

BROCCOLI & CHILLI FLAKES GF 3.50

GAME CHANGERS

Our warm, hot and cold bowls are designed according to the Aryurvedic principals of eating mindfully. Food that energises, nourishes and maintains a healthy body, a clear mind, and an overall sense of wellbeing.

VATA

To Balance
(Brown rice - warm)

DYNAMIZE GF

Miso Tofu, Slaw, Pickled Cucumber, Kimchi, Sesame, VE Sriracha Sauce
14.00

RAINBOW BALANCE GF

Kale, Sweet Potato, Sweetcorn, Pumpkin seeds, Roast Onions & Peppers
Pumpkin Seed Pesto
14.00

YOGI GREEN BOWL GF

Steamed Broccoli, Green Beans, Spinach, VE Satay Sauce, VE Nuts
14.00

KAPHA

To Energise
(Brown rice - hot)

MINDFULNESS GF

Daily Dahl, Turmeric Cauliflower, Sesame Seeds, Coriander, Lime, Fresh Chilli
14.00

FUEL UP GF

Bean Chilli, Chipotle Corn, Avocado, Sesame Seeds, Fresh Chilli, Coriander, Fresh Lime and Padron Peppers
15.00



PITTA

To Shred
(Salad - cold)

IMMUNITY GF

Roasted Med Veg, Cauliflower, Hummus, Grains, Pumpkin Seed Pesto
14.00

AWAKEN GF

Avocado, Sweet Potato, Roasted Beetroots, Mushroom Bakon, Sesame Seeds
14.00

POST WORKOUT FUEL GF

Miso Tofu, Broccoli, Edamame, Asian Slaw, VE Satay sauce, VE Nuts
15.00

GUILTY PLEASURES

BURGERS & BUNS

Maple Capped Vegan Brioche.

VE KITCHEN BURGER

Crispy Fried Portobello Mushroom, Lettuce, Tomato, Cheeze, Pickles
14.00

VE CLASSIC BURGER

Moving Mountain Patty, Lettuce, Tomato, Burger Sauce, Pickles
14.00

BUNDLE ME

ADD FRIES FOR 2.50

ADD BEER (STUDIO LAGER / ROADIE IPA) OR A SHAKE FOR 5.00

SUPER VE BURGER

Moving Mountain Patty, Crispy Fried Mushroom, Cheeze, Roasted Red Pepper & Onion
16.00



VE BAKON CHEEZE BURGER

Moving Mountain Patty, Mushroom Bakon, Cheeze, Lettuce, Tomato, Pickles, Burger Sauce
15.00

SPICY KOREAN BURGER

Moving Mountain Patty, Kimchi, Creamy Slaw, Cheeze, Tomato, Pickles, Korean BBQ Sauce
15.00

EDYN BURGER

Moving Mountain Patty, Crispy Tofu, Kimchi, Cheeze, Underground Herbs
16.00



BBQ JACKFRUIT BURGER

BBQ Jackfruit, Cheeze, Creamy Slaw
15.00

THE VE HOT DECADENT DOG

Moving Mountain Sausage, Roasted Red Pepper & Onion, Pickles
14.00

SAUCES

VE SRIRACHA 2.50

VE SATAY SAUCE 2.50

VE PESTO MAYO 2.50

VE PESTO 2.50

VE BBQ KOREAN SAUCE 2.50

VE CARIB HOT SAUCE 2.50

CHEEZE SAUCE 4.00

KATSU CURRY SAUCE 4.00

HERBY HUMMUS 4.00

A few things to know: We take card only - Our service charge is 12.5% - Many of our dishes & sauces include nuts and gluten, to be safe just ask - Weekends alfresco cover £1.50pp - Every Sunday live jazz

VE tel. no.: +44 7305 102414



@wearevekitchen

SHORTS, LONGS & SHOTS

We have finally found the very best vegan spirits and mixers in the UK, we love them we hope you do too!

GIN EAST LONDON LIQUOR	VODKA KAVKA	BOURBON EVAN WILLIAMS BLACK LABEL
TEQUILA CAZCABEL REPOSADO	SCOTCH WHISKY GREAT KING STREET ARTIST'S BLEND	WHITE RUM PLANTATION 3 STARS

LONDON ESSENCE MIXERS

Indian tonic / Delicate ginger ale / Spiced ginger beer
Bitter Orange & Elderflower tonic / Rhubarb & Cardommon soda

7.00 50 ml | 10.00 with mixer

SIP 'N' GO

All our teas, our Caravan coffee and hot chocolate are organic, fair-trade and seriously good. Our softs brewed, fermented and lovingly created in London.

VE GREEN SMOOTHIE Almond milk, banana, kale, spinach, avocado, pumpkin seeds 6.50	GOOD N PROPER TEA English Breakfast / Earl Grey Rooibos / Jade Tips Hibiscus / Fresh Mint Lemon fresh ginger Lemongrass / Jasmine Pearl 3.50
SIMPLY SWEET Oat milk, maple syrup, banana, cashew, vanilla bean extract 6.50	ON LEMON Plum / Kola / Rhubarb / Orange / Lime 4.00
CHEEKY MONKEY Oat milk, cocoa powder, peanut butter, banana 6.50	SUN & SPICE Carrot, apple, lemon, ginger, turmeric 4.50
SHAKE AWAY Oat milk, fruits of the forest, bananas 6.50	COOL & GREEN kale, cucumber, apple, lemon, mint 4.50
ESPRESSO / AMERICANO 3.00	FRESH JUICE Orange / Apple 4.50
CAPPUCCINO LATTE / MOCHA 3.50	MOMO KOMBUCHA Full of beneficial bacteria, vits and healthy acids. Raspberry / Elderflower / Turmeric / Ginger & Lemon 5.00
HOT CHOCOLATE 3.50	FIGHTER SHOTS Beetroot & Tumeric 3.50
MATCHA LATTE / CHAI LATTE 3.75	

WE LOVES

VE Kitchen proudly works with Wanderlust to bring you delicious, expressive, modern organic & natural wines, from small global producers committed to an organic sustainable ethos resulting in healthier wines for you and the environment.

FIZZ

SPARKLING FURMINT, 4HAZ, TOKAJI, HUNGARY

Delicious and thirst quenching, easy-drinking fizz whilst being dry and not too sweet.

9.00 | 34.00

ROSÉ CREMANT, CHATEAU DE MINIERE, LOIRE, FRANCE

Fragrant wild strawberries and raspberries with hints of spices and refreshing bone-dry crispiness.

12.00 | 46.00

CREMANT DE BOURGOGNE, VITTEAU ALBERTI, BURGUNDY, FRANCE

The same grapes as used in Champagne. Fresh, creamy and citrusy, crisp and thirst quenchingly dry.

13.00 | 52.00

ROSÉ CHAMPAGNE, BILLECART SALMON

The most famous and revered rosé Champagne. Pale, pure, fresh and intense - elegantly morishly!

110.00

ROSE WINE

JAJA ROSÉ, SW FRANCE

Dry rosé from the sunny South of France. Floral, strawberry, raspberry, rose petals and pink grapefruit.

8.00 | 28.00

ROSÉ DE MINIERE, LOIRE, FRANCE

Elegant, pale pink, zippy, quaffable and dangerously moreish. Perfumed aromas of rose, citrus and light summer fruits.

10.00 | 36.00

WHITE WINE

VERDEJO, ARIABAL, RUEDA, SPAIN

Fruity, citrus Verdejo with hints aniseed and spices; versatile and refreshing. Super sunshine wine!

8.00 | 28.00

CHENIN BLANC, ROUXVALE, ROBERTSON, SOUTH AFRICA

A flavour-packed journey of lemon, guava, fresh pineapple, green pepper and ripe green apples. Lip-smackingly good with food!

8.00 | 30.00

GRUNER VELTLINER, PRATSCH, AUSTRIA

Light, fresh, zippy and peppery wine which is easy to appreciate and mouth-puckeringly moreish.

9.00 | 32.00

CHARDONNAY, FONTAINE DU CLOS, SOUTHERN RHONE, FRANCE

Light to medium-bodied and unoaked, expressive and aromatic with flavours of pineapple, tropical fruits, vanilla, sweet light spices, and lemon.

10.00 | 36.00

MARLBOROUGH SAUVIGNON BLANC, CAYTHORPE, NEW ZEALAND

Top-quality family grown NZ Sauvignon; citrus, gooseberries, fresh herbs, white flowers aside a long, creamy finish.

42.00

FREE TO BE RIESLING, REMHOOGTE, STELLENBOSCH, SOUTH AFRICA

Riesling's defining texture and acidity makes this go incredibly well with food. Fresh, mineral and saline in your mouth with lemon zest, aromatic orchard, nectarines and honey-crisp apple.

44.00

ALBARINO, HOWARDS FOLLY, ALENTEJO, PORTUGAL

Portugese Albarino that takes you right back to the harbourside; fresh white fruit with a delicious texture and refreshing saline finish.

46.00

RED WINE

LA MANCHA GARNACHA, SPAIN

Medium-bodied Grenache with red, black and blue fruits. Easy drinking, food friendly red!

8.00 | 28.00

MERLOT, ROUXVALE, ROBERTSON, SOUTH AFRICA

People love merlot. You know what to expect, it delivers, and it's bloody delicious. Medium-bodied, fruit-forward, quaffable and great with food.

8.00 | 30.00

CABERNET SAUVIGNON, JAJA, SW FRANCE

Delicious big cab! Plush and polished; juicy black fruits and black cherries underpinned by peppery spices.

9.00 | 32.00

COTES DU RHONE, FONTAINE DU CLOS, RHONE, FRANCE

Cotes du Rhone has always been a favourite of the Brits and for good reason. Juicy cherry and light blackcurrant flavours, white pepper and chocolate and long smooth finish.

10.00 | 36.00

JEUNE RED BLEND, CHATEAU MUSAR, LEBANON

Iconic Musar's red blend is world renowned for a reason as one of the first organic pioneers. There are tons of fresh red and black fruits in this wine, baking spices, cranberry, plums cherries to name just a few; all alongside a palate-cleansing freshness.

45.00

MALBEC, LALA LA, MENDOZA, ARGENTINA

Organic Malbec with flavours of blackberry, redcurrants, blueberry, cassis and berry smoothie with a big mouth-watering juiciness. Quaffable and moreish!

46.00

RIOJA, PANORAMICO, SPAIN

Made by two young winemakers saving old parcels from extinction - these 55 year old vines produce intense and juicy flavours of cherries, redcurrant and blackberries spices and clove.

55.00

BEER

All our beers are vegan friendly and brewed in London.

Studio Lager (440ml) 4%
Roadie All-Night IPA (440ml) 4.3%
Backstage IPA (330ml) 5.6%

SIGNATURE BREW

Nightliner Coffee Porter (330ml) 5.7%
Rewind IPL [gluten free] (330ml) 4.7%

6.00