

VE KITCHEN

ALL DAY PLANT FOOD DINING & DRINKS

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

TO BEGIN

SOUP OR BROTH OF THE DAY

SMALL BOWL
£7.00

LARGE BOWL
£10

BABAGANOUSH AND TORTILLA
Smoky aubergine puree with tahini, lemon and cumin & tortilla
9.00

VE MAC & CHEEZE MINI
8.00

VE CRISPY TENDERS
Crispy fried shroom tenders OR tofu choice of dip
5 - 7 / 9 - 11

VE HERBY HUMMUS & TORTILLA
8.00

SMASHED AVO & TORTILLA
10.00

FRIED PLANTAIN
6.00

MODERN CLASSICS

BIBIM-JACK RICE BOWL GF
Spicy korean pulled jackfruit, seasoned rice, pickled cucumber, kimchi, roasted red peppers & onion, sriracha mayo, sesame
18.00

TRUFFLED MUSHROOM RISOTTO
Pearl barley, wild mushrooms, cashew and thyme sauce, fresh micro herbs
17.00

MAC & CHEEZE
It's so tasty, it's so good; it's the VE Cashew Mac & Cheeze
14.00

KATSU CURRY
Panko portobello, sticky rice, coriander
17.00

THE VE PHO
Hot spicy rice noodle broth, broccoli, baby corn, cherry tomatoes, fresh herbs
17.00

BALI BUDDHA RICE BOWL GF
Brown rice, kale, green beans, satay sauce, glazed sweet potato, fresh coriander, VE nuts
17.00

AVO ASIAN RICE BOWL
White rice, smashed avo, asian slaw, miso tofu, edamame, pickled ginger, sesame seeds, VE sriracha sauce
18.00

VE LINGUINI
King oyster mushroom, wheat pasta, sun dried tomatoes, crushed garlic
17.00

AVO & WILD MUSHROOM GF
Seasonal leaves & fresh herbs, pumpkin seeds, red & white quinoa, avocado, roasted beets & dried tomatoes, wild mushroom, with balsamic dressing
17.00

VE KITCHEN SUMMER BOWL
Tomato, house dressing, cucumber & chipotle corn, seasoned crispy tofu, avocado, pickled radish, pomegranate, toasted VE Nuts
16.00

SUMMER GREEN RISOTTO
Silky creamy risotto with spring greens, veggies, charred asparagus, pine nut parmesan, herbs
17.00

SIDES

FRIES GF
4

SWEET POTATO FRIES
4

VE ASIAN SLAW GF
3.50

WILTED SPINACH & PINE NUTS GF
4

VE TOASTED GF CHICKPEAS & NUTS
3.50

KIMCHI GF
4

BROCCOLI & CHILLI FLAKES GF
3.50

SWEET

VE APPLE PIE AND YOUR CHOICE OF GELATO
£8.50

VE CASHEW CHEESECAKE WITH A DARK BERRY SAUCE
£8.50

VE STICKY
Date Pudding, caramel sauce, your choice of gelato
9.00

BROWNIE & GELATO
2 scoops your choice
9.00

VE LOVES GELATO
Salted Caramel / Mango / Strawberry Vanilla / Chocolate / Salted Caramel Peanut Butter / Cherry / Rum n Raisin
5.00 - 2 scoops / 6.50 3 scoops

CHOCOLATE/ CHOCOLATE PEANUT BUTTER BANANA BREAD GF & GELATO
2 scoops your choice
9.00

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
16.00

RAINBOW BALANCE GF
Kale, sweet potato, sweetcorn, pumpkin seeds, roast onions & peppers pumpkin seed pesto
16.00

YOGI GREEN BOWL GF
Steamed broccoli, green beans, spinach, ve satay sauce, VE nuts
16.00

KAPHA
To energise
(Brown rice - hot)
MINDFULNESS GF
Daily dahl, turmeric cauliflower, sesame seeds, coriander, lime, fresh chilli
16.00

FUEL UP GF
Bean chilli, chipotle corn, avocado, sesame seeds, fresh chilli, coriander, fresh lime and padron peppers
17.00



PITTA
To shred
(Salad- cold)
IMMUNITY GF
Roasted med veg, cauliflower, hummus, grains, pumpkin seed pesto
16.00

AWAKEN GF
Avocado, sweet potato, roasted beetroots, mushroom bakon, sesame seeds
16.00

POST WORKOUT FUEL GF
Miso tofu, broccoli, edamame, asian slaw, ve satay sauce, VE nuts
16.00

GUILTY PLEASURES

BURGERS & BUNS

Maple Capped Vegan Brioche.

VE KITCHEN BURGER
Crispy fried portobello mushroom, lettuce, tomato, cheeze, pickles
16.00

VE CLASSIC BURGER
Moving Mountain patty, lettuce, tomato, burger sauce, pickles
16.00

BUNDLE ME

ADD FRIES FOR 3.00

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
18.00

VE BAKON CHEEZE BURGER
Moving Mountain patty, mushroom bakon, cheeze, lettuce, tomato, pickles, burger sauce
16.00

SPICY KOREAN BURGER
Moving Mountain patty, kimchi, creamy slaw, cheeze, tomato, pickles, korean bbq sauce
16.00

EDYN BURGER
Moving Mountain patty, crispy tofu, kimchi, cheeze, underground herbs
18.00

BBQ JACKFRUIT BURGER
BBQ Jackfruit, cheeze, creamy slaw
16.00

THE VE HOT DECADENT DOG
Moving Mountain sausage, roasted red pepper & onion, pickles
16.00



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
3.50

KATSU CURRY SAUCE
3.50

HERBY HUMMUS
3.50

VE tel. no. : +44 7305 102414

@wearevekitchen

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 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.

COCKTAILS

SAKURU

East London Gin, lemongrass syrup, fresh lemon, lychee juice, cherry bitters, topped with peach & jasmine soda.

12.00

RUM & RAISIN ESPRESSO MARTINI

Raisin infused Plantation Rum shaken with espresso, Mr. Black coffee liqueur salted caramel syrup.

12.00

VE NEGRONI

East London Gin, Aperol, Lillet Rouge, fresh rosemary, black walnut bitters.

12.00

VE PALOMA

Cazcabel Tequila, pink grapefruit juice, fresh lime juice, smoked sea salt, orange soda.

12.00

CUCUMBER COLLINS

East London Gin, cucumber water, elderflower cordial, lemon juice, apple juice, bitter orange & elderflower tonic.

12.00

VE ICE TEA INFUSIONS

Choose your tea, add your spirit (see sip n go for ice tea options)

14.00

ROSE

JAJA ROSÉ, SW FRANCE

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

Glass - 9.00 | Carafe - 22.00 | Bottle - 36.00

ROSE PROVENCE

Elegant, pale pink, zippy, quaffable and dangerously moreish.

10.00 | 36.00

WHITE

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

JAJA SAUVIGNION BLANC

Intense, grassy, super elegant green apple, gooseberry and elderflower wine, made for easy everyday-drinking

Glass - 9.00 | Carafe - 22.00 | Bottle - 36.00

GRUNER VELTLINER, PRATSCH, AUSTRIA

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

Glass - 10.00 | Carafe - 25.00 | Bottle - 38.00

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 | 38.00

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

11.00 | 44.00

RED

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

LA MANCHA GARNACHA, SPAIN

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

Glass - 8.00 | Carafe - 20.00 | Bottle - 32.00

CABERNET SAUVIGNON, JAJA, SW FRANCE

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

Glass - 9.00 | Carafe - 22.00 | Bottle - 36.00

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 | 38.00

MALBEC, LALA LA, MENDOZA, ARGENTINA

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

46.00

FIZZ

SPARKLING FURMINT, 4HAZ, TOKAJI, HUNGARY

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

9.00 | 36.00

CREMANT DE BOURGOGNE, VITTEAU ALBERTI, BURGUNDY, FRANCE

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

13.00 | 48.00

SMOOTHIES

SHAKE AWAY

Oat milk, fruits of the forest, banana

CHEEKY MONKEY

Oat milk, cocoa powder, peanut butter, banana

SIMPLY SWEET

Oat milk, maple syrup, banana, cashew, vanilla bean extract

VE GREEN SMOOTHIE

Seasonal greens smoothie

8.00 | ADD 30G PROTEIN - 3.00

SIP 'N' GO

VE ICE TEA INFUSIONS

RED TEA

Chinese red hibiscus, rhubarb & lychee

PINK TEA

Green tea, white and red grapes, rosemary

GREEN TEA

Lime and mint

YELLOW TEA

Black tea, lemon & lemon thyme

8.00

JUICES

COOL & GREEN JUICE

kale, cucumber, apple, lemon and mint

6.00

SUN & SPICE JUICE

carrot, apple, lemon, ginger and turmeric

6.00

FRESH APPLE JUICE

6.00

FRESH ORANGE JUICE

6.00

KOMBUCHA

Full of beneficial bacteria, vits and healthy acids.

Raspberry

Elderflower

Turmeric

Lemon & Ginger

7.00

SOFT

Plum/Kola/Rhubarb/Orange/Lime

4.50

FIGHTER SHOTS

Beetroot & Ginger

4.00

HOT DRINKS

BEANS

ESPRESSO 3.00 / CAPPUCCINO 4.00 / LATTE 4.00 / MOCHA 3.50
AMERICANO 3.00 / FLAT WHITE 3.50 / CHAI LATTE 4.00
MATCHA LATTE 4.00 / TURMERIC LATTE 4.00 / HOT CHOCOLATE 3.50

LEAF

English Breakfast / Earl Grey Rooibos / Jade Tips / Hibiscus / Fresh Mint
Lemon fresh ginger / Lemongrass / Jasmine Pearl / Chamomile tea

4.00

BEER

All our beers are vegan friendly and brewed in London.

SIGNATURE BREW

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

Backstage IPA (330ml) 5.6%
Rewind IPL [gluten free] (330ml) 4.7%

6.00

ALFRESCO IS BACK!!

Book your alfresco table now for each weekend all throughout the summer!!!

Visit our website for upcoming events:
www.vekitchen.com

  @wearevekitchen