



EVENT SAMPLE MENUS 2019

SUMMER



WELCOME TO HAWKER HOUSE

HOW IT WORKS

1. CHOOSE YOUR TRADERS

The number you can book will be based on your food budget - each trader has a minimum spend of £1200, based on up to 5 hours service. Each of our traders are individual businesses, so once picked, we will confirm their availability and get them booked in.

2. CREATE A MENU

Once traders are confirmed, we will put together a pre-order, which allocates your food budget across the traders. Allocation will cover their minimum spend, but will take into account each traders' popularity.

3. ON THE DAY

Trader pitches are set as they would be for normal service, but menus are amended only to show what's available for the event. Guests order as normal, and once a trader has served their pre-order, they will close. Any traders not open for the event will have signage to indicate this.

STREET FEAST PASSPORT

Our passports can be personalised or branded up with your logo, and offer a fun way to allocate food and / or drinks to your guests. Each stamp represents a 'portion' - the number of stamps per person will be based on your budget.



= POP-UP VEHICLE AVAILABLE

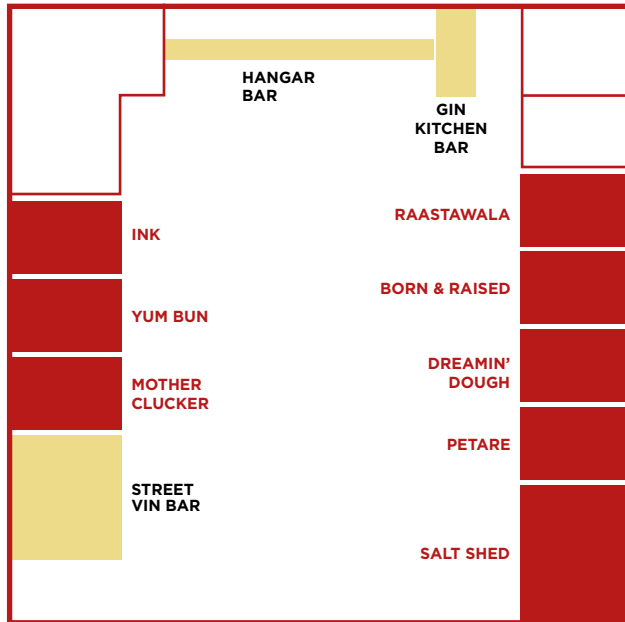


= MARQUEE AVAILABLE

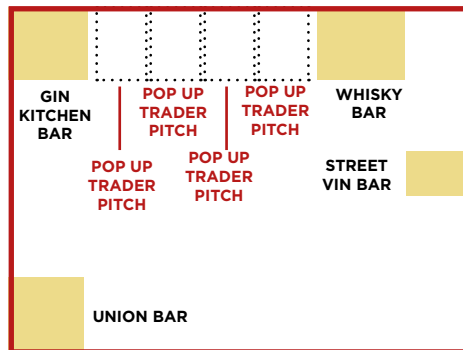
SUMMER 2019

TRADER PITCH MAPS

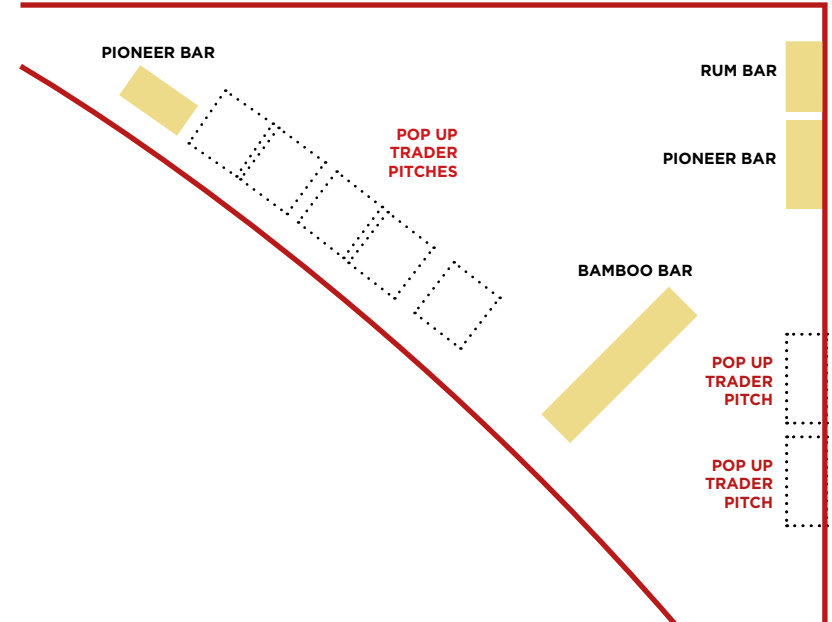
■ TRADER ■ BAR



BIG ROOM



OTHER ROOM



LAND OF BAMBOO
(SUMMER ONLY)

BIG ROOM

TRADER

DESCRIPTION

RAASTAWALA Visit India via canada water with Raastawala

BORN & RAISED..... British-inspired margherita beating pizza

PETARE..... Delicious hot pockets of Latino street eating

MOTHER CLUCKER..... Buttermilk-soaked, twice-fried crispy chicken

YUM BUN..... Pillow, soft, Taiwanese steamed buns

SALT SHED Plates of delicious cured meat

INK..... Crispy squid and pastel mayo

DREAMIN' DOUGH..... Sweet, fluffy and fresh doughnut bites

RAASTAWALA

VISIT INDIA VIA CANADA WATER
WITH RAASTAWALA

MENU

KOLKATA CHICKEN KATI SLIDERS (H, traces of nuts, *GF option available*)

Garlic and coriander naan bread, layered with an egg, filled with tandoori chicken, salads and award winning sauces

SPICY WATER BOMB BOX (V, Ve, NF, DF)

Semolina puffs filled with a spiced potato, served with a shot of tamarind water, with a choice of vegetable or pork momo's.

DIRTY FRIES (V, GF, NF, *Ve & DF option available*)

Gourmet chunky chips, tossed in our home blended dry masala, layered with our curried Cheeky chickpeas, salads and drizzled with our award winning sauces

MOMO'S WITH A WARM BLACK PEA SALAD

(NF, V, *Ve & DF option available*)
Choice of vegetable or pork Nepalese dumplings, steamed then sautéed, served on a bed of warm spiced black pea salad.





BORN & RAISED

BRITISH-INSPIRED, MARGHERITA-BEATING PIZZA

MENU

SMOKED HAM & MUSHROOM (Traces of nuts)

Cobble lane smoked ham (Islington), plum tomato sauce, portobello mushrooms, fresh mozzarella & basil on a sourdough base

ROSARY GOATS CHEESE (V, Traces of nuts)

Rosary goats cheese, caramelized red onions, golden beetroots and watercress on a beetroot sourdough base

PLUM TOMATO (V, *Ve on request*, Traces of nuts)

Plum tomatoes, fresh mozzarella, Twineham Grange & basil on a sourdough base

"NB - Born and Raised have a bespoke pizza oven fitted in their pitch so they cannot be moved into another pitch. They do have another oven on the back of a Land Rover however, so could pop up outside on request"



PETARE

DELICIOUS HOT POCKETS OF
LATINO STREET EATING

MENU

EL PABELLON AREPA (GF, NF)

Slow cooked beef brisket, black beans, sweet fried plantain, cheddar and hot avocado & coriander salsa

VENEZUELAN CHIP BUTTY AREPA (GF, V, Ve, NF)

Fried cassava, sweet fried plantain, avocado salad, feta and hot garlic mayo

MASA FRIED CHICKEN (GF, NF)

Guava glazed with habanero mayo.

YUCA FRITA (GF, V, Ve, NF)

Fried cassava sticks topped with feta and hot avocado & coriander salsa





MOTHER CLUCKER

**BUTTERMILK-SOAKED,
TWICE-FRIED CRISPY CHICKEN**

MENU

STRIPS (H, NF)

3 tea brined, buttermilk battered, fried chicken strips, hot sauce

CHEESE FRIES (V, NF)

Skinny fries covered in nacho cheese and spring onions



YUM BUN

**PILLOWY, SOFT, TAIWANESE
STEAMED BUNS**

MENU

STEAMED BUNS

PORK (NF)

Slowly roasted belly pork,
cucumbers, spring onions, hoi sin

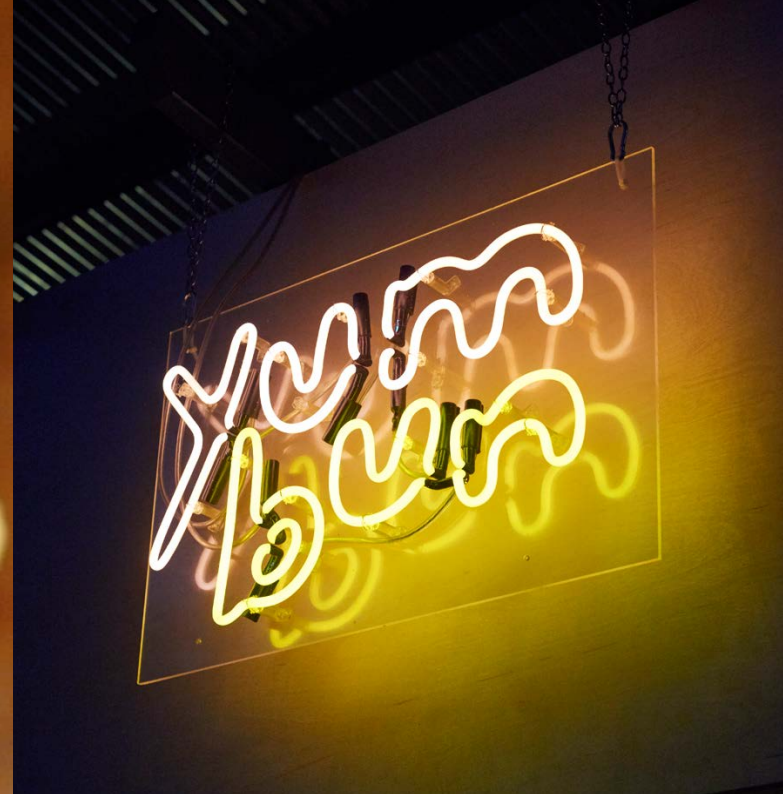
CHICKEN (NF, *H on request*)

Crispy Japanese fried chicken,
pickles, mayo, lettuce, chilli dressing

TOFU (V, NF)

Crunchy aromatic tofu, garlic choy
sum, black bean mayo, pickled
chillies

Milk free buns available on request





SALT SHED

**PLATES OF DELICIOUS
CURED MEAT**

MENU

32 DAY AGED BELTED GALLOWAY FLANK (GF)

Native Galloway bred aged beef flank
steak - skin on fries, chimichurri

SALT SHED BURGER (GF option available)

50 day aged native bred beef patty.
American cheese beef drop mayo

32 DAY WELSH LAMB RUMP (GF)

Aged lamb rump - skin on fries,
chimichurri

SKIN-ON FRIES (V, Ve, GF, DF)



INK

CRISPY SQUID AND PASTEL MAYOS

MENU

SZECHUAN SQUID STRIPS (NF)

Salt and szechuan pepper squid with coriander, chillies and topped with a sesame and soy dressing and a pastel mayo

CRISPY SQUID TACOS (NF)

Crispy squid tacos, smashed avocado, sweet chilli and ginger glaze, coriander, chillies and miso mayo

CRISPY FISH BURGER (NF)

Crispy fish burger slider, American cheese, pickles and tartare sauce

CORN TOSTADAS (NF, GF & *Ve option available*)

Blue corn tostada, smashed avocado, crispy onions with a choice of:

- Sashimi grade salmon
 - Sashimi grade tuna
 - Soy and sesame tofu
-





DREAMIN' DOUGH

**SWEET, FLUFFY AND FRESH
DOUGHNUT BITES**

MENU

**VEGAN SALTED POPCORN
PEANUT CARAMEL DOUGHNUT
SUNDAE (V, Ve, H)**

Cinnamon sugared mini doughnuts, salted caramel sauce, popcorn and peanut brittle, with a scoop of Vegan ice cream

**VEGAN CHOCOLATE OREO
DOUGHNUT SUNDAE (V, Ve, H)**

Vanilla sugared mini doughnuts, chocolate sauce and crushed Oreos, served with a scoop of Vegan ice cream



POP UP TRADERS

BLACK BEAR BURGER

MIGHTY, MEATY BURGERS

MENU

**BLACK BEAR BURGER (NF,
GF option available)**

Beef patty, cheese, onion jam,
bacon, garlic mayo

FRIES (NF, GF, V, Ve)





LAFFA

**EASTERN MEDITERRANEAN
PITA BAR**

MENU

PITAS

**JERUSALEM SPICED
CHICKEN (H, NF,
GF on request)**

Pita, tehina, harissa, rocket and pomegranate salad with onions caramelized in pomegranate molasses

LAMB KOFTA (H, NF)

Pita, tehina, harissa, rocket and pomegranate salad with onions caramelized in pomegranate molasses

**GRILLED GOAT'S CHEESE
(V, NF)**

Pita, tehina, harissa, rocket and pomegranate salad with aubergine, bulghur wheat and herbs



CLUB MEXICANA

**MIGHTY, MEAT-FREE
MEXICAN CLASSICS**

MENU

**LOADED NACHOS (Ve, V,
GF on request)**

Cheeze, black beans, guacamole, pink onions, salsa verde, sour cream and hot sauce

**BAJA TOFISH TACO (Ve, V,
Traces of nuts)**

Tofu, pickled cabbage, salsa verde, sour cream and pickled chillies

**JACKFRUIT CARNITAS (Ve, V,
Traces of nuts)**

Mexican spiced jackfruit with pico de gallo, salsa verde and pickled onions

*OTHER TACO/NACHO OPTIONS
AVAILABLE ON REQUEST*





BOBS LOBSTER

SEAFOOD EXTRAVAGANCE
ON A PAPER PLATE

MENU

AHI TUNA TOSTADA (NF)

SALMON POKE (NF)

SHRIMP ROLL

SURF & TURF SKEWERS

CRAB CAKE BITES (NF)



WHITE MEN CAN'T JERK

**SERIOUSLY GOOD NEW
SCHOOL JERK**

MENU

JERK CHICKEN (H, NF)

Jerk sauce, pineapple & mango
salsa and Coleman's® coleslaw

**HALLOUMI SKEWERS
(V, NF)**

Jerk sauce, pineapple & mango
salsa and Coleman's® coleslaw

JERK FRIES (V, NF)

Fries with jerk seasoning





BAZ & FRED

**PIZZA'S CHADWICK
CHAMPIONS**

MENU

SLIDERS

MARGARITA (V, NF, *Ve option available*)

Tomato, buffalo mozzarella and fresh basil

GOATS CHEESE & ONION (V, NF)

Rosary goats cheese, caramelised onions, tomato, rocket and balsamic vinegar

CHORIZO & NDUJA (NF)

Chorizo, nduja (spicy pork) fresh chilli, tomato buffalo, mozzarella, basil and B&F's chilli oil

GF base available on request



YUMPLINGS

**PERFECT STEAMED DUMPLINGS
WITH SPICY SAUCES FROM THE
TEAM BEHIND YUM BUN**

MENU

PORK (NF)

Xian style sauce, sesame seeds

MUSHROOM (V)

Green oil, toasted cashews





KALIMERA

VIBRANT MODERN GREEK

MENU

HONEY AND LEMON CHICKEN SOUVLAKI WRAP (H, NF, DF upon request)

Spicy hummus, avocado tzatziki and spinach salad in a wholemeal pitta bread, topped with our own extra virgin olive oil

LAMB AND SUNDRIED TOMATOES BIFTEKI WRAP

(H, N, DF upon request)

Parsley and feta hummus, mint tzatziki and spinach salad in a wholemeal Greek pitta bread, topped with our own extra virgin olive oil

LEMON AND THYME HALLOUMI SOUVLAKI WRAP (V, NF)

Spicy hummus, avocado tzatziki, cherry tomatoes, spinach salad in a wholemeal pitta bread, topped with our own extra virgin olive oil

GRILLED VEGAN "HALLOUMI"-STYLE SOUVLAKI WRAP (Ve, DF, NF)

Smoked hummus and spinach salad in a wholemeal pitta bread, topped with our own extra virgin olive oil

GF options available on request



THE PIADINA PROJECT

FRIED CHICKEN ITALIAN FLATBREADS

MENU

THE MAD JACK (NF)

Italian flatbread, buttermilk fried chicken thigh, hash brown, grana padano, wild rocket, pesto mayo

THE VEGGIE (V, GF, H, *NF option available*)

Italian flatbread, hash brown, vine ripened cherry tomato, buffalo mozzarella, pesto mayo

5 WINGS

Fried chicken wings served with our house made blue cheese sauce, pickled red chilli

MOZZARELLA NUGGETS (V, *NF option available*)

Panko fried mozzarella nuggets with pesto mayo, grana padano, chives





WANDERCRUST

**WE DO FINE
NEAPOLITAN PIZZA**

MENU

MARINARA (V, Ve)

San Marzano tomato sauce, garlic, oregano, extra-virgin olive oil

MARGHERITA (V)

San Marzano tomato sauce, fior di latte mozzarella, parmesan, fresh basil, extra-virgin olive oil

PEPPERONI

San Marzano tomato sauce, fior di latte mozzarella, Cobble Lane cured beef heart & pork belly pepperoni

GF base available on request

****Can only trade in a pitch with
existing oven or mobile van***



UP IN MY GRILL

**ARGENTINIAN INSPIRED,
BRITISH MADE**

MENU

BAVETTE (GF, NF)

Bavette steak cooked to medium rare, served with chimichurri, oregano fries and malbec glazed shallots.

SHIN CROQUETTES (NF)

Pulled beef shin in perfect little cubes served with a smoked shallot mayonnaise

RUMP STEAK PREGO ROLL (Traces of nuts)

Yorkshire rump steak cooked medium rare, served in a bread roll with bone marrow, lamb's lettuce and red chimichurri.





ROOT & COAL

**FRESH VEG GRILLED OVER
HOT COALS**

MENU

CAULIFLOWER SHAWARMA FLATBREAD (V, Ve)

Seared cauliflower, tahini, avocado hummus, pomegranate molasses, pine nuts, pickled red onion

SWEETCORN RIBS (V, Ve)

BBQ sweetcorn, apricot BBQ sauce and celeriac remolade

AUBERGINE FRITTERS (V)

Crispy fried aubergine, walnut batter, whipped feta and pomegranate



BABEK BROTHERS

TWO BROTHERS BRINGING BANGING KEBABS TO LONDON

MENU

LAMBUEL L JACKSON (NF)

Juicy kofta, babak smoky chilli relish, shredded cabbage, tomatoes, garlic yogurt and pickled onions

TIKKA TURNER (NF)

Indian spiced chicken, aubergine chutney, shredded cabbage, tomatoes, garlic yogurt and pickled onions

RON CHEESLEY (V, NF)

Cypriot halloumi, fig jam, shredded cabbage, tomatoes, garlic yogurt and pickled onions





CHIN CHIN LABS

**NITRO ICE-CREAM
DESSERT PIONEERS'**

MENU

BROWNIE COOKIE ICE CREAM SANDWICH (V)

Two freshly baked fudgy chocolate brownie cookies stuffed with freshly churned nitro ice cream

KILLER MARSHMALLOW ICE CREAM CONE (V, Ve, DF option available)

Vanilla waffle cone stuffed with handmade flame torched veggie marshmallow fluff and any scoop of nitro ice cream:

- Valrhona 80% Chocolate
- Burnt Butter Caramel
- Earl Grey
- Tonka Bean Vanilla (Vegan)
- Coffee Chocolate Chip (Vegan)
- Pandan (Vegan)
- Mango Lassi (Vegan)

CANDY FLOSS ICE CREAM CONE (V)

Vanilla waffle cone stuffed with a scoop of your choice & wrapped in freshly spun sweet candy floss



MENU CONTINUED.

HOT CHOCOLATE WITH FLAME TORCHED MARSHMALLOW FLUFF (V, GF)

70% rich Hot Chocolate finished
with flame torched gooey
handmade marshmallow fluff

WARM VEGAN COOKIE DOUGH & NITRO ICE CREAM (Ve)

Handmade cookie dough studded
with tons of chocolate chips -
grilled to order

CARAMEL ICE CREAM PIE (V, GF)

Burnt Butter Caramel nitro ice
cream served by the slice with
a layer of banana jam & buttery
biscuit base, brûléed to order and
topped with vanilla whipped cream

STICKY TOFFEE PUDDING SUNDAE (V)

Warm caramel soaked fluffy
sticky toffee pudding cake a white
chocolate shard and a scoop of
nitro ice cream

**Traces of nuts in the kitchen*



EVENTS@LONDONUNION.COM

STREETFEAST.COM/VENUE-HIRE
