





Lhe heart of a foodie. The spirit of a traveler.

"You have to be a romantic to invest yourself, your money, and your time in cheese," said Anthony Bourdain, the maverick chef who travelled the world in the quest to explore food, and always took the road less travelled.

That's Caravan Café for you. Born out of love for food, passion for travel and the eternal romance with life, the place reflects the free-spirited and bohemian souls who live life on their own terms. It's a place where you can be yourself, relax and unwind over a long leisurely meal as you soak in the vibes of a quaint café tucked away somewhere in the alleys of Santorini, it's pristine white walls adorned with refreshing greens and vibrant bougainvillea blooms.

The word Caravan which originated from the Dersian word "kârvân" signifies a group of people travelling together. In their course of travel, they share a meal and get to know each other better. And that's what we aspire Caravan Café to be. A place where friendships brew over coffee, love melts into luscious chocolates and travel plans are made over a hearty breakfast!

Welcome to Caravan Café and experience a unique food odyssey. Hop on our Caravan and let us take you on a culinary journey into the world of Continental cuisine with delicate flavours and exquisite taste.

Bon Appetit!

Inspired by the best in the world

Caravan café brings the world to your doorstep. From cuisine to ambience, the best in the world comes under one roof to celebrate the love for food, traveland the good things in life!

The interior design is inspired by European architecture and style of décor. The love for restored vintage cars prevalent in Lisbon is reflected in the remodelled 1960's Volkswagen Camper that doubles up as a serving station and a classic photo op spot. The influence of Santorini and Mykonos in Greece is visible inthe dreamy white walls adorned with vibrant bougainvilleablooms. The concept of vertical garden used for landscaping buildingsin the easternpart of Europe lends a lush green 'grammable' look to the cafe providing a soothing and therapeutic effect.

The food is an eclectic mix of global cuisine that's hand picked for customers to experience different flavours and tastes which are characteristic to each country. Satiate your taste buds and experience a delightful culinary journey!

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	Day	Breakfast ——	
<b>EGGS &amp; OMLETTE</b> (All Items to be served with Hash Brown, Grilled Tomato & Bread Slice)	ÿ	EGGS BENEDICT 250 (English muffin bread toasted in butter, served with sliced chicken ham, 2 poached egg & hollandaise sauce)	
<b>BOILED EGG</b> (2 eggs)	140	(sliced bread, hash brown, grilled tomato, baked beans, chicken sausage) Served with Omlette - 280	
POACHED EGG (2 eggs)	150	Or Served with Scrambled egg - <b>300</b>	
SUNNY SIDE UP (2 eggs)	150	<b>FRENCH TOAST</b> 250 (Sliced Bread toasted in French Batter, Maple Syrup, Cinnamon Powder, mascarpone cheese)	
<b>FRY SOFT</b> (2 eggs)	150	Extra Mascarpone Cheese - ₹ 35 Extra Maple Syrup - ₹30	
FRY HARD (2 eggs)	150		
PLAIN OMLETTE (3 eggs)	160	PANCAKES (Portion Size - 3 pcs)	
SCRAMBLED EGG (3 eggs)	190	PLAIN PANCAKE 250 (Maple Syrup, Butter, mascarpone cheese)	
MASALA OMLETTE (3 eggs)	180		
PLAIN EGG-WHITE OMLETTE (3 eggs)	170	BANANA PANCAKE 270 (Maple Syrup, Butter, mascarpone cheese)	
MASALA EGG-WHITE OMLETTE (3 eggs)	190	Extra Mascarpone Cheese - ₹ 35 Extra Maple Syrup - ₹30	
SPANISH OMLETTE (3 eggs)	190		
<b>STUFFED OMLETTE</b> (Veggie & Cheese, 3 eggs)	200		
<b>STUFFED OMLETTE</b> (Mushroom & Cheese, 3 eggs)	210	FRUIT SALADS	
<b>STUFFED OMLETTE</b> (Chicken & Cheese, 3 eggs)	220	(Served with seasonal fruits, honey and yoghurt)	
<b>STUFFED OMLETTE</b> (Pork & Cheese, 3 eggs)	280	(Served with seasonal fruits, honey, muesli and yoghurt)	
* 5% GST Extra			





Mai



RATATOUILLE (Zucchini, bell papers, eggplant cooked in tomato sauce, served with herb butter rice and house salad)

**GRILLED POLENTA** 

10

380

350

(Corn meal cooked in butter & milk, served with provencal sauce, cauliflour tossed in alfredo sauce, served with sautéed vegetable)

COTTAGE CHEESE STEAK

(Grilled cottage served with creamy mash potato, exotic sautéed vegetables and cajun butter sauce)



MUSHROOM CHICKEN PICCATA

(Chicken breast scooped & browned in flour, served with sautéed mushroom and a sauce made with butter, lemon juice, white wine and chopped parsley; served with parsley rice and green vegetable salad)

390

390

CHICKEN STROGANOFF (A Russian comfort food, chicken strips are sautéed with mushroom and cooked in a sour cream gravy made with chicken broth; served with herb rice and leafy salad)

#### HERB ROASTED GRILLED CHICKEN 390

(Juicy chicken marinated with olive oil, garlic, aromatic Italian herb, roasted to perfection, served with mashed potato and sautéed vegetables)

## **CHICKEN MILANESE WITH CHEESE FONDUE**

390

(Breaded chicken breast fried and served with mixed green salad, creamy mashed potato & fondue sauce)

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<b>CHICKEN PARMESAN</b> (Breaded fried chicken breast baked with tomato sauce & cheese, served with sautéed vegetables & hasselback potato)	390
<b>CHICKEN A LA KIEV</b> (World famous Russian delicacy, chicken breast is flattened and stuffed with herb, butter rolled, crumbed and deep fried. Served with sautéed vegetables & mashed potato)	400
<b>CHICKEN FLORENTINE</b> (Chicken breast is flattened and stuffed with spinach & cheese, oven baked, served with roasted potato and sautéed vegetables )	400
<b>FISH MEUNIERE</b> (Served with creamy mashed potato, exotic sautéed vegetable and lemon butter sauce)	430
<b>FISH MORNAY</b> (Baked fish covered with a thick tasty cheese sauce finished in a crunchy topping served with roasted potato and sauteed vegetables)	450
<b>FISH KONKANI</b> (Baked fish covered with semolina Rawa frieds served with fried onions & potato wedges)	440
PAN SEARED SALMON (Pan seared river salmon served with parmesan mashed potato, sautéed veg and lemon butter sauce)	650
Vegetaria	ın's delight

\* 5% GST Extra





550

490



**PORK CHOPS** (Pork Chops served with mashed potato and sautéed vegetables and red wine jus)

**PORK BELLY** 570 (Roasted Pork belly served with roasted potato, red wine jus and sautéed vegetables)

PORK STEW • (Pork Stew served with leafy vegetables, salad & herb butter rice)



### LAMB STROGANOFF

680

680

(Russian dish sautéed pieces of lamb mixed with stroganoff sauce made with lamb broth, sour cream, roux, mustard and mushroom served with herbed butter rice & leafy green salad)

#### LAMB CHOPS

(Marinated lamb chops with red wine , chopped garlic , rosemary & vegetable oil. Served with Red wine jus, hasselback potato & sauteed vegetable)

### SHEPHERD'S PIE 450

(Minced lamb cooked in brown sauce, coated with mashed potato & cheese, oven baked, served with garlic bread)



Risotto

🕼 CHEESE RISOTTO

(Arborio rice cooked with veg stock, garlic, onion & herbs, served with cheese)

MUSHROOM RISOTTO

(Arborio rice cooked with veg stock, garlic, onion, herbs & mushroom) 330

360

# SAFFRON CHEESE RISOTTO 360

(Arborio rice cooked with veg stock, garlic, onion, herbs & saffron)

> Add. chicken - ₹ 60 extra Add. veggies - ₹ 40 extra



\* 5% GST Extra

Vegetarian's delight







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CONTINENTAL SAVOURY

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