

create<sup>°</sup> at OXO2



Street Food Menus 2016

Asian Market

**Bun Cha**

(Chargrilled pork served with lettuce, rice vermicelli, chilli, herbs and pickled carrot and daikon)

**Chicken Satay**

(Spicy marinated chicken cooked over charcoal and served with a crunchy peanut dipping sauce)

**Hoi Sin Duck Hirata**

(Crispy shredded duck flavoured with 5 spice, served with crunchy scallion, cucumber and a rich hoi sin sauce)

**Tom Yum Gung**

(Spicy sour Thai soup with chilli, galangal and lemongrass with prawns and shitake mushrooms)

**Pad Thai**

(Mild spiced fried flat rice noodles with prawns, chicken and egg finished with bean sprouts, fresh lime and toasted peanuts)

**Chicken Katsu Curry**

(Panko breaded chicken fried in sesame oil and served with a spicy vegetable curry and steamed rice)

**Nasi Goreng**

(Malaysian fried coconut rice with chicken and shrimps garnished with carrot, green beans and crispy shallots)

**Banana Fritters**

(Battered fried banana with caramel and coconut cream)



**Shawarma Shack**

**Chicken Rakakat**

(Warm pastry with marinated chicken, garlic, shallots and harissa)

**Chicken Pastilla**

(Tagine flavoured chicken in an olive, apricot and paprika infused sauce topped with cinnamon filo shards)

**Jawaneh Meshque**

(Grilled marinated chicken wings with garlic and harissa sauce)

**Arayes**

(Grilled crispy pitta bread filled with minced lamb and tahini sauce)

**Lamb Shawarma**

(Pulled confit lamb cooked in Shawarma spices and served with tomato, sumac, parsley and red pepper)

**Kofta Meshque**

(Charcoal grilled minced lamb skewers with onion, parsley and sumac)

**Moussaka**

(Baked aubergine in a tomato sauce with onions, garlic, cumin and chickpeas)

**Baklava & Maamoul**

(Filo and candied pistachio sweets with honey and semolina cookies with rose water filled with dates and walnuts)



Regional British Scran

**Classic Welsh Cawl**

(Lamb poached in a light stock with turnips, carrots and onions  
and finished with rosemary and garlic)

**Toad in the Hole**

(Individual Cumbrian sausages wrapped in an egg and parsley batter  
with caramelised onions and mustard)

**Prawn Cocktail**

(Atlantic prawns dressed with a spiced brandy and lemon dressing  
with malted bread and watercress)

**Proper Sunday Roast**

(Slow cooked pork shoulder with apple chutney, roast spuds and crackling  
all served in a soft sub)

**Coronation Chicken**

(Marinated chicken with a light almond and raisin curry mayo  
with grilled pineapple and sour dough)

**Kedgeree**

(Smoked haddock fillet poached in a saffron broth  
and served with boiled egg, curry sauce and egg fried rice)

**Eton Mess**

(Chewy meringue, Chantilly cream, muddled season berries  
and a strawberry and basil coulis)

**Trifle**

(Madeira sponge soaked in sherry jelly with vanilla custard cream  
with glace cherries and almonds)

**Sloppy Guiseppe**

**Arancini**

(Tallagio and mushroom Arancini balls served with an oregano pompadour sauce)

**Calzones**

(Folded pizza dough filled with an array of fillings of pepperoni, air dried ham, confit peppers and fresh mozzarella)

**Crispy Gnocchi**

(Fresh gnocchi fried with basil and artichoke with a gorgonzola cream sauce)

**Aubergine Parmesiana**

(Baked aubergines scored with garlic and rosemary and glazed with a rich tomato sauce, cheese and breadcrumbs)

**Crispy Pasta Bake**

(Lemon chicken and olives bound in penne pasta and a parsley cream sauce and baked until golden brown)

**Blackberry Zabaglione**

(Blackberry compote topped with a classic egg zabaglione and ratfa biscuit)

**Mini Zeppoles**

(Sweet pizza dough balls served with cinnamon sugar and a mix of chocolate sauce, berry yoghurt or plain)



**Tandoori Spice**

**Pakora**

(Spiced vegetables bound in a garam masala flour and fried, served with minted yoghurt)

**Chicken Tikka**

(Chicken Tikka served barbequed and with warm pilau rice  
with onion and cucumber salad, mango chutney)

**Lamb Rogan Josh**

(Diced lamb in a red pepper and tomato sauce infused with ginger and cardamom,  
served with natural yoghurt and pilaff rice)

**Samosas**

(Curried chickpeas with either chicken or vegetables in a hot water paste  
and dusted with mustard seeds)

**Dahl Makhani**

(Buttery red lentil stew infused with chilli and garlic accompanied by warm chapatti and roti)

**Spinach & Onion Bhajji**

(Crispy shredded onion and wilted spinach bound together  
and fried with cumin and nutmeg, lime pickle)

**Payasam**

(Deliciously creamy rice and milk pudding flavoured with roasted cashew nuts  
and plump raisins soaked in Chai)



**Jamaican Jerk**

**Trinidad Plolourie**

(Fried batter balls of salted shrimp, split peas and topped with tamarind sauce)

**Bajan Salt Fish Fritters**

(Flaked salt fish with red peppers and hot chilli fritters)

**Pork Griot**

(Fried pork strips with Haitian hot sauce and pickle salad)

**Patties**

(Chicken, Lamb, Beef and Vegetable Patties in a sweet corn meal pastry)

**Jerk Chicken**

(Marinated chicken in jerk spice and chilli served on baked banana leaf with lime)

**Trinidad Chicken Roti**

(Curried chicken and chickpea with scotch bonnet and thyme wrapped in a roti)

**Jamaican Spiced Cake**

(Coconut and pineapple baked and topped with all spice sponge, caramel syrup)

Tex Mex

**Pork Pibil Taco**

(Slow cooked pork in a Yucatan marinade with fiery onions, rice, guacamole and salsa)

**Chorizo & Potato Quesadillas**

(Crispy chorizo with shallots and fresh thyme served with steamed potato and strong cheese)

**Chicken & Parmesan Tostadas**

(Chunky chicken in a creamy Caesar dressing on shredded cos and a jalapeno mayonnaise)

**Sweet Potato & Feta Taquitos**

(Roasted sweet potato set on shredded lettuce, crema salsa  
with grilled feta and chipotle mayo)

**Slow Cooked Pork Burritos**

(Confit pork shoulder with shredded cabbage and rice, guacamole,  
fresh salsa and jalapenos)

**Churros**

(Mexican doughnuts with a rich chocolate sauce)

**Chocolate Milk Cake**

(Marbled chocolate cake soaked in malted milk with peanut butter cream)





**South African Braai**

**Bunny Chow**

(A fiery hot lamb curry served in half a loaf of bread, topped with sambal)

**Boerie Rolls**

(Boerwors sausage grilled with onions and served with Mrs Balls Chutney and a soft floured sub roll)

**Bobotie**

(Minced curried lamb with apricots and onions topped with an egg custard and baked)

**Chicken Samosa**

(Spiced minced chicken with peas and carrot infused with black onion seeds and coriander)

**Sosa ties**

(Marinated and skewered meat kebabs then barbecued and served with salad)

**Potjiekos**

(Traditional meat and vegetable stew cooked for 8 hours)

**Melktert**

(Classic milk tart with sugar and honey in short crust pastry)

**Koeksisters**

(Braided cruller doughnuts soaked in sugar syrup)



American Station

**Mac N Cheese**

(Fresh egg pasta bound in a creamy Monterey jack cheese sauce,  
served plain or topped with crispy pancetta and thyme)

**Salt Beef Bagel**

(Pastrami with soured cabbage, gherkin and Philly cheese sauce on a warm bagel)

**Docklands Dirty Dog**

(Smoked jumbo 4's dog served with jalapeno chilli, sour cream  
and nacho cheese sauce in a big white sub)

**Texas or Poutine Fries**

(Rustic fries either topped with spicy bean chilli and Monterey jack or rustic fries  
topped with curd cheese and gravy)

**Prime Steak Slider**

(Prime steak burger with roasted tomato, maple caramelised bacon  
with braised onions, iceberg and aged cheddar melt)

**Buttermilk Chicken**

(Chicken soaked in butter milk then southern fried,  
served with a ranch salad and sweet creole dressing)

**Boston Cream Pie**

(Vanilla sponge layered with creamy custard and dipped in chocolate  
and nibbed candied almonds)

**Whoopie Pie**

(Fresh berry Chantilly cream sandwiched between two aerated cookie sponges  
with cinnamon)