

KABALA *Kitchen*

Street food wedding caterers



About us

Kabala Kitchen is a Bristol-based catering company that specialises in serving up plant-based versions of comfort food classics. We have years of experience in catering for a wide range of weddings, and mainly operate in the south-west, although we can travel all over the UK.

Food style

All food is served from our contemporary gazebo in a street-food style, with guests coming up to the gazebo to collect/choose their dishes, creating a personal and informal affair. All dishes are served in compostable or recyclable containers, meaning the clear-up couldn't be easier for you! We usually have two options on offer at a time so that your guests have a choice of dishes. Do get in touch if you require specific allergen information for any of the dishes.

Menu options

Hot dogs: Homemade smokey bean and seitan hot dog sausages, served in a white or granary roll with a selection of toppings (fried onions, pickled gherkins, pickled jalapenos, sauerkraut, shredded vegetable 'slaw, variety of sauces).

Chilli dogs: Homemade smokey bean and seitan hot dog sausages, served in a white or granary roll and topped with bean chilli, chipotle mayo, cashew cheese, spring onions and jalapenos.

Indian curry: Vegetable and lentil curry with mild spices and creamy coconut. Served with a brown rice and tomato salad, yoghurt-herb dressing, wholemeal chapatti and toasted cashews.

Thai peanut curry: Vegetable and chickpea curry in a creamy peanut and coconut sauce with fragrant kaffir lime. Served with wheat noodles, caramelised tofu, and ginger-pickled cucumber.

Ramen noodle bowl: Warming miso broth with seasonal vegetables. Served with wheat noodles, organic tofu, fiery kimchi (fermented cabbage), spring onions and seaweed.

Moroccan tagine: Vegetable and chickpea tagine with tomatoes, spices, olives and preserved lemon. Served with sweet and spicy couscous salad, creamy hummus, pomegranate seeds and toasted nuts.

Mexican chilli: Lentil, bean and vegetable chilli with tomatoes, cocoa and rich spices. Served with brown rice salad, creamy guacamole, zesty vegetable 'slaw and cashew "cheese" dip.

Quesadillas: Flour tortillas filled with homemade cashew "cheese", leeks, sweetcorn and beans, and fried until crisp. Served with smoky chipotle mayo, guacamole and zesty lime 'slaw with pumpkin seeds.

Kebab plate: Homemade seitan pieces in cumin, tomato and garlic. Served with quinoa tabbouleh, flatbread, tahini sauce, pickled red cabbage and creamy hummus.

Nachos: Tortilla chips loaded with refried beans, chipotle mayo, red pepper and coriander salsa, jalapenos, creamy guacamole and seasonal salad in a zesty lime dressing.

Burger bowl: Naked beetroot and seed burgers served with potato salad dressed in a mustard vinaigrette, tahini 'slaw, pumpkin seeds, guacamole and a selection of sauces.

Sausage burrito: Soft tortilla wrap with homemade sausage, brown rice, beans, guacamole, Chipotle mayo, lime 'slaw, crunchy salad and seeds.

Chickpea stew: Chickpeas simmered with red pepper, garlic, sun-dried tomatoes and white wine. Served with lemon and herb couscous, cashew cheese dip, toasted nuts and a dressed green salad.

Extra information

Our requirements

We require a flat, outdoor pitch which can fit our gazebo (which measures 3x3 metres). We don't require electricity or access to a water supply. We usually request an access time of about 4 hours before service, so we can set-up and get everything ready. It is preferred if we can load and unload from our van right next to where our gazebo is pitched, but we are happy to park elsewhere.

Deposit

A deposit of 50% of the total invoice value is required in order to secure the booking. The remaining amount will be invoiced to you nearer the time, and will be payable 90 days before the event.

Tastings

We are unable to arrange tastings of our food, but you are welcome to come to our stand at a market and try anything that we have on the menu that day, free of charge! Please get in touch for a list of our upcoming trading dates and to arrange a visit.

Website & Social Media

Our website can be found at www.kabalakitchen.co.uk. You can find us on Twitter, Facebook and Instagram at [@Kabalakitchen](https://www.instagram.com/kabalakitchen). All of our client testimonials can be found on our Facebook page under 'Reviews'.

Contact

Please feel free to drop us a line on info@kabalakitchen.co.uk or **07402024289** if you have any questions. We look forward to hearing from you soon!

