

The Lady Lane Catering Company x the canvas:



Lady Lane Catering Company showcasing

different delicious menus nightly.

**the
canvas:**



The Lady Lane Catering Company grew out of Lady Lane Market, London's first women-led market.

They are 6 women, from all backgrounds, who operate as a cooperative, each with their own delicious home cooked menu and products. With their business plans forcibly paused during the pandemic, the ladies have been waiting for a chance to relaunch.

That chance is now.

The Canvas is a profit-with-purpose creative venue and vegan cafe+bar just off Brick Lane. With a mission to provide space and support to enable the launch and growth of positive projects, a partnership with Lady Lane Catering Company is a match made in enterprising heaven.

Each week, the Lady Lane Kitchen showcases a different menu each night. Why not try all of them during this exciting Pop Up residency?

November

MON	TUES	WED	THU	FRI	SAT	SUN
1	2 Munchbreaks	3 Dadu's Kitchen LDN	4 Aseel's Kitchen	5 Ethiopic Kitchen	6 Bhajibox	7
8	9 Bhajibox	10 Munchbreaks	11 Aseel's Kitchen	12 Dadu's Kitchen LDN	13 Ethiopic Kitchen	14
15	16 Ethiopic Kitchen	17 Dadu's Kitchen LDN	18 Munchbreaks	19 Private Event	20 Private Event	21
22	23 Dadu's Kitchen LDN	24 Bhajibox	25 Ethiopic Kitchen	26 Munchbreaks	27 Aseel's Kitchen	28
29	30 Aseel's Kitchen					

December

MON	TUES	WED	THU	FRI	SAT	SUN
		1 Ethiopic Kitchen	2 Bhajibox	3 Munchbreaks	4 Dadu's Kitchen LDN	5
6	7 Dadu's Kitchen LDN	8 Bhajibox	9 Aseel's Kitchen	10 Ethiopic Kitchen	11 Munchbreaks	12
13	14 Bhajibox	15 Munchbreaks	16 Dadu's Kitchen LDN	17 Aseel's Kitchen	18 Ethiopic Kitchen	19
20	21	22	23	24	25	26
27	28	29	30	31		

Amiira Ismail

Amira's Foods

I started making my own hot sauce Basbaas, which means chilli, after I lost my job in 2017. I decided to use this downtime to launch my own business as it had always been a dream of mine. I noticed there was a gap in the market for Somali foods and condiments. I started playing around with traditional family recipes, tweaking it here and there, until I managed to get one that was just right.

My hot sauces are inspired by the flavours of my home country Somalia. I wanted to show people that hot sauces are more than just packing loads of heat. They can be complex, nuanced and tasty. I use a secret blend of ingredients, including date and tamarind, which adds a subtle sweet note to balance the chilli spice. My sauces are extremely versatile and can be used to jazz up marinades, dressings or enjoyed on their own.

amirasfoods.com

 [Amirasfoods](https://www.facebook.com/Amirasfoods)

 [basbaas_sauce](https://www.instagram.com/basbaas_sauce)

Available to buy every night



Basbaas Mild Sauce

£4.00



Basbaas Medium Hot Sauce

£4.50



Basbaas Sauce Gift Set of 3

Mild, Medium and Hot £16.24



Basbaas Hot Sauce

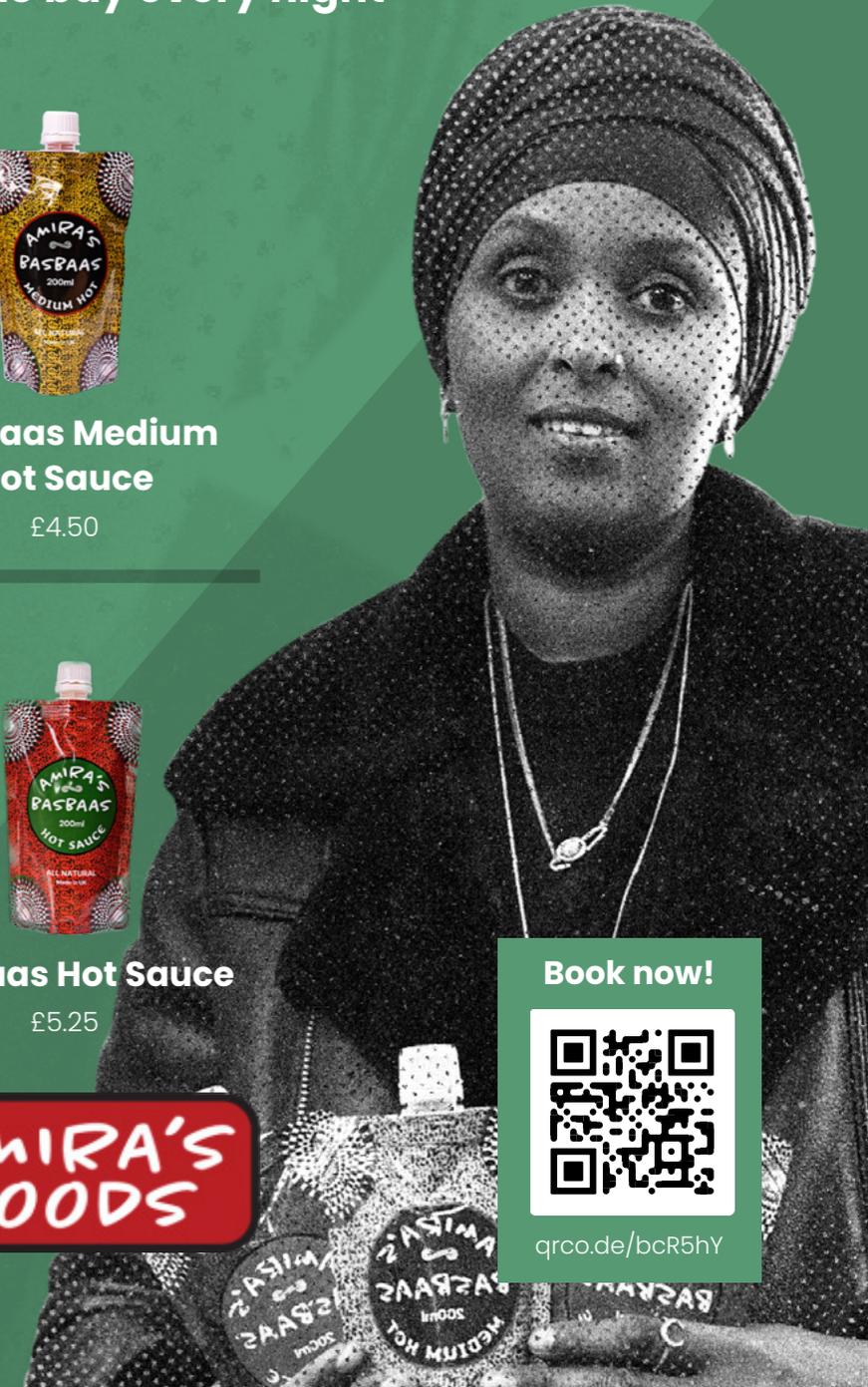
£5.25



Book now!



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Leila R M D

Munchbreaks

Munchbreaks is an eclectic multicultural catering service from the heart of East London (a bit like the person behind it!) Fashioning classical dishes and infusions, and aiming to break social and cultural barriers through parallel worlds of food!

Part of the Lady Lane Catering team, where single mums and super women to unite to collaborate in explorative and culinary experience!

Dates for Leila's menu

November	December
2, 10, 18, 26	3, 11, 15

 **MunchBreaks**

 **munchbreaks**

If you have a food allergy or a special dietary requirement, please speak to a member of our team.

Starter & Main: £15

Appetising, plant-based Caribbean vegan chicken or meat kebab

Seasoned in traditional island spices and herbs, served with Munchbreaks homemade jerk sauce for dipping.

Ackee and fried dumplings

A savoury Caribbean fruit resembling scrambled egg, but with the texture of tofu, garnished with salad onions, bell peppers and thyme.

Seasonal winter vegetables

Jamaican vegetables in a rich and tasty brown stew, served with white rice.

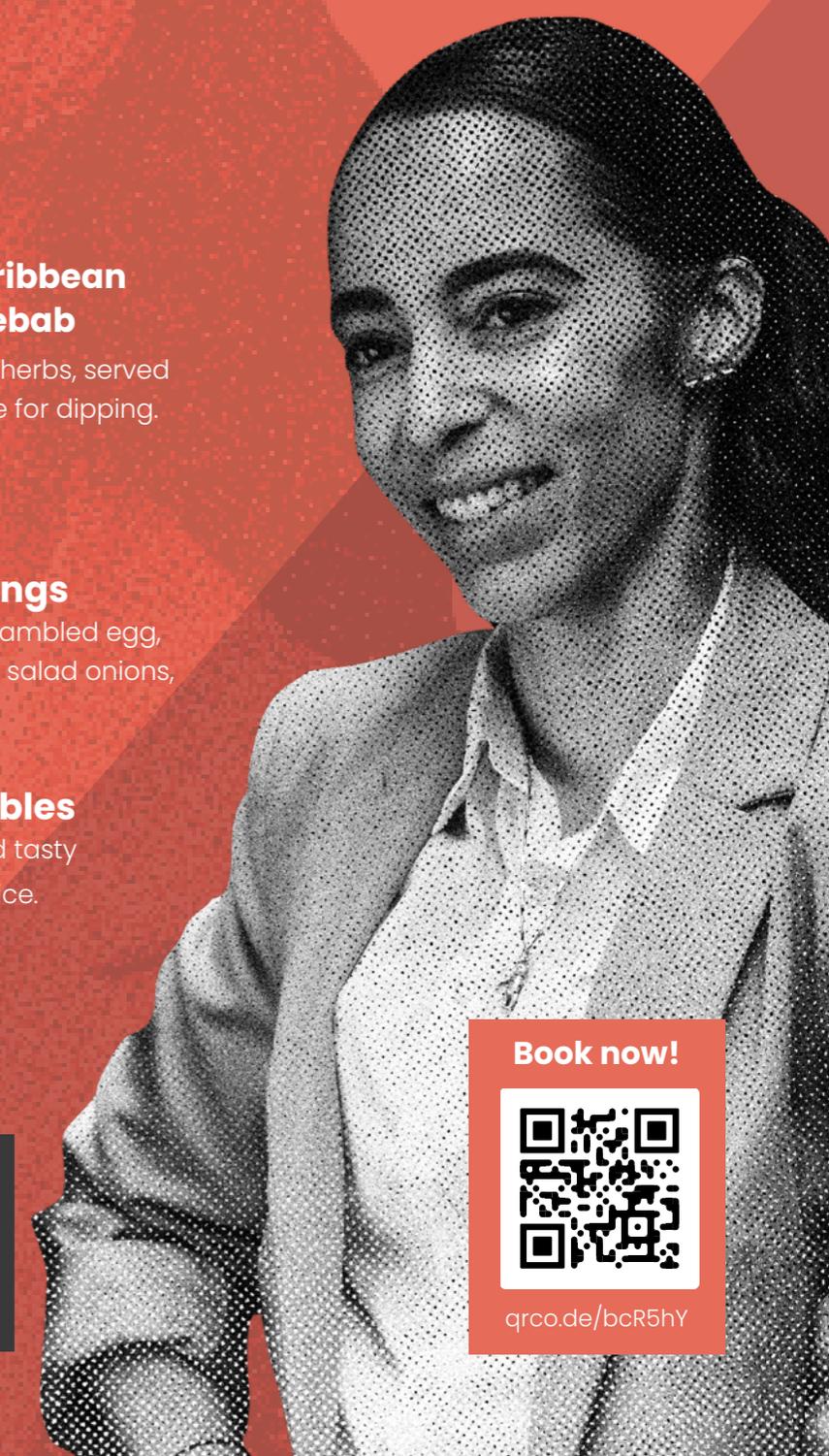
**MUNCH
BREAKS**

Providing the munch for your lunch

Book now!



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Woin Tegegn

Ethiopic Kitchen

Ethiopic Kitchen provides and prepares cultural Ethiopian flavourful fusions, consisting of stews and vegetable dishes. Best known 100% plant based a healthy variety of high quality rich flavours and freshly made food.

All the dishes are served with Ethiopian Injera (freshly made flat bread), it's full of natural flavour to suit everyone. Everything is made from scratch with unique spice and is free from meat, preservatives, additives, colours and nuts.

I want to ensure that Vegans can have wider options and flavourful foods without compromising their vegan ethos. Ethiopic Kitchen can cater for events as small as 20 and as large as 300 people.

Dates for Woin's menu

November	•••	December
5, 13, 16, 25	•••	1, 10, 18

 **Ethiopic Kitchen**

 **ethiopickitchen**

If you have a food allergy or a special dietary requirement, please speak to a member of our team.

Sample All 4 Courses: £20

All Served with Delicious Freshly Made Flatbread

Add Starter & Ethiopian Spiced Tea: +£5

Brown Lentil Spring Rolls

With organic sesame seeds.

All Served with Delicious Freshly Made Flatbread.

Kei Miser Wot

Lentil spice stew.

Aicha Kik

Split chickpeas.

Gomen

Green cabbage.

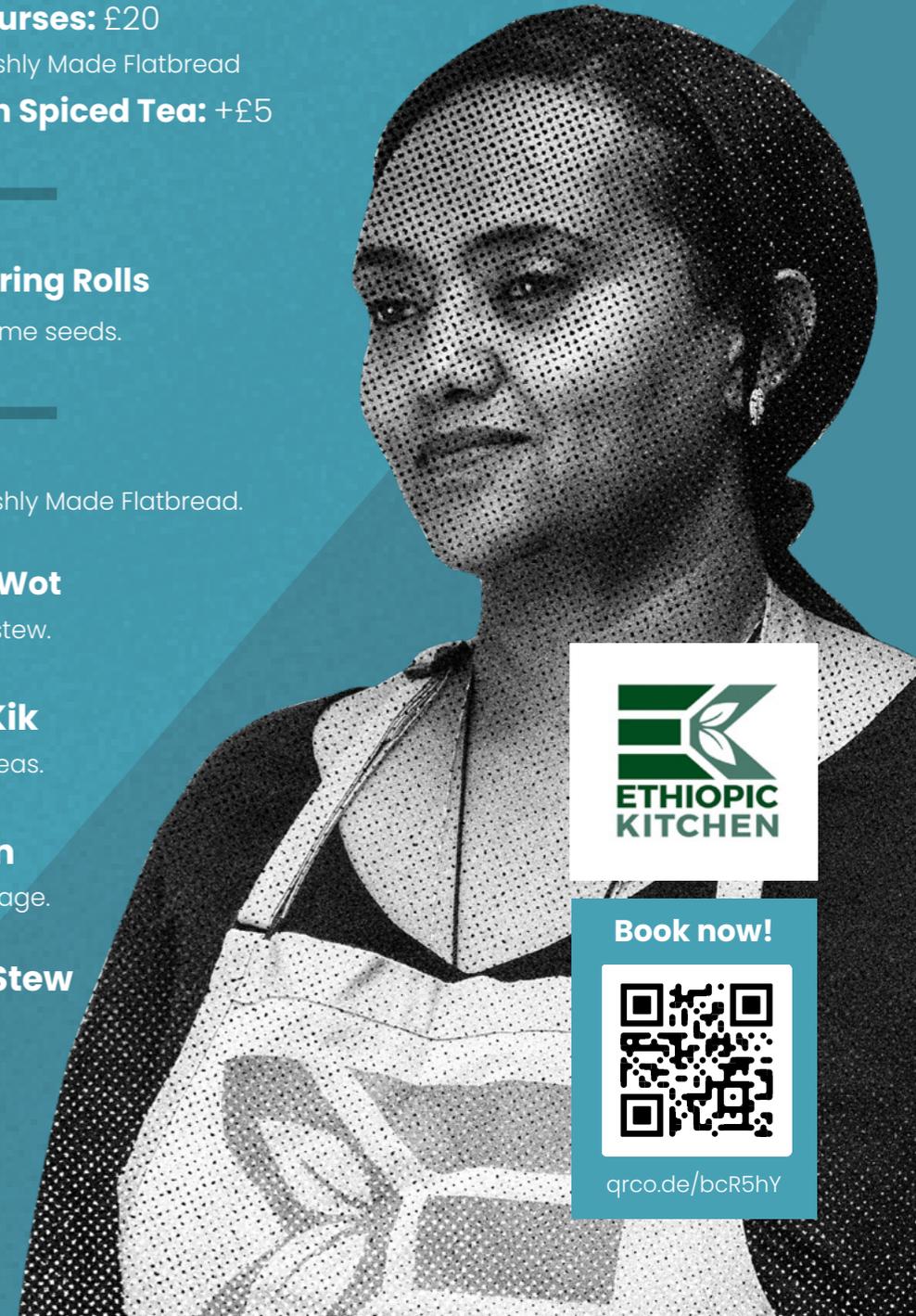
Beetroot Stew



Book now!



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Sophia Mohamed

Aseel's Kitchen

"Bringing passion, quality and the great tasting nourishment of Middle Eastern food to East London."

Aseel's Kitchen was started 5 years ago by Sophia, a mother of four lovely children and who has a large network of family and friends. Providing for her family and friends great quality and scrumptious food has always been a point of great joy and pride. Extending this appetite for delivering great food and the passion of being a self-reliant independent provider for her family were the main motivating factors for the inception of her Kitchen.

Sophia specializes in providing great flavoursome dishes from the southern Mediterranean, Levant and Arabian Peninsula kitchens.

Dates for Sophia's menu

November 4, 11, 27, 30

December 9 & 17

 **Aseel's Kitchen**

 **aseels_kitchen**

If you have a food allergy or a special dietary requirement, please speak to a member of our team.

Starter & Main: £15
Add a Dessert: +£5

Middle Eastern Appetizer Platter

Hummus and Baba ghanouj (smoked aubergine) drizzled with a rich tahini sauce, served with a side of flatbread.

Moroccan Vegetable Tagine

Sweet and savoury, slowly simmered stew. Made with carrots, potatoes, sweet potatoes, apricots, chickpeas spiced with a selection of Moroccan spices and herbs. Served with a side of couscous and flatbread.

Egyptian Koshari

Koshari is rich with flavour and one of the most popular savoury dishes in Egypt. It's a bowl of spiced lentils and rice, combined with chickpeas and small pasta, topped with vinegar and delicious cumin sauce.

Basbousa

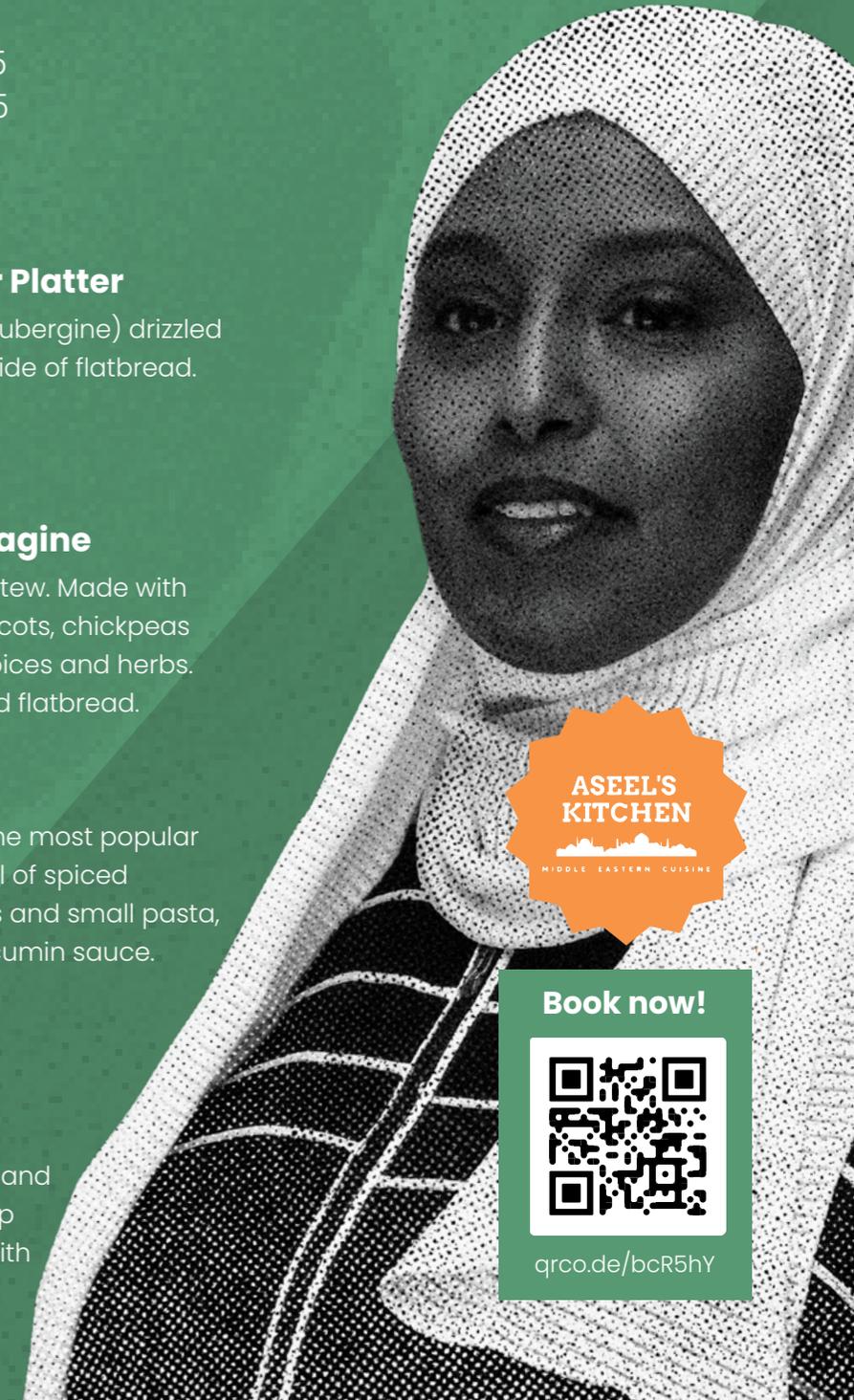
A delicious coconut, yogurt and semolina, soaked in syrup and gracefully adorned with blanched almonds.

**ASEEL'S
KITCHEN**
MIDDLE EASTERN CUISINE

Book now!



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Syeda Hussain

Dadu's Kitchen LDN

A grandmother spreading joy through homemade Bangladeshi food with love and passion.

Dadu's Kitchen LDN opened in 2019 as a way of spreading the love and joy through full bellies! Syeda, a mother of 6, has had over 40 years of experience cooking a wide range of Bangladeshi foods, using aromatic spices from the south of Asia. Her passion is to extend the joy and love for her food beyond her family and friends, with a vegan twist! So now we bring Dadu's Kitchen to you!

Dates for Syeda's menu

November 3, 12, 17, 23
December 4, 7, 16

 **Dadus Kitchen London**

 **daduskitchen_ldn**

If you have a food allergy or a special dietary requirement, please speak to a member of our team.

Starter & Main: £15

Mains Served with fluffy white rice and soft naan bread.

Bhaaji Surprise

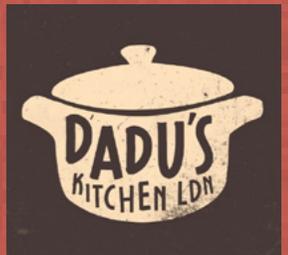
A tempting selection of three authentic starters from the South Asian region. Including savoury keema Shingara with a quorn keema, onion and pea filling flavoured with panch furon, enveloped in a home made pastry infused with nigella seeds. Seasonal and locally sourced vegetable Pakoras cooked in a medley of Indian spices and blend of herbs, including jeera, dhaniya and fresh coriander and mint. And Beguni, a traditional Bengali treat, slices of soft aubergine coated in a crunchy batter.

Vegan Jalfrezi

An explosion of flavours created using vibrant peppers and vegan chicken, cooked in a mix of spices, served with a mouthwatering homemade mango and pineapple chutney.

Chana Daal

A light warm curry made with chickpeas and lentils, flavoured with tomatoes, coriander, garlic and turmeric.



Book now!



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Hosna Begum

Bhajibox

Bhajibox was originally founded by Hosna, who started her street food venture as part of an initiative to empower women to create their own businesses at the Lady Lane Market.

Due to the pandemic, she decided to cook streetfood style dishes and make them available to everyone as part of her Bhajibox venture.

Bhajibox aims to bring a variety of tasty dishes made popular in the asian sub-content and the far east. From Bengali homestyle food, Pan-Asian street food to takeaway classics, we hope to provide good quality, freshly cooked food on the day.

Dates for Hosna's menu

November
6, 9, 24

December
2, 8, 14

www.bhajibox.com

 [bhajibox](https://www.instagram.com/bhajibox)

If you have a food allergy or a special dietary requirement, please speak to a member of our team.

Starter & Main or Main & Dessert: £15

Add a 3rd Course: +£5

Vegan Spring Rolls & Onion Bhajis

Crispy fried street food made with fresh ingredients, with a delicate hint of spice.

All Served with Fluffy Rice.

Mixed Vegetable Curry

Bengali spiced vegetable curry made from a medley of fresh vegetables.

Vegan Chilli Chicken

Classic indo-chinese Hakka style stir-fry dish cooked with bell peppers and onions.

Shuji Halwa (semolina) with Coconut Cream

Semolina based sweet pudding, served with coconut cream.



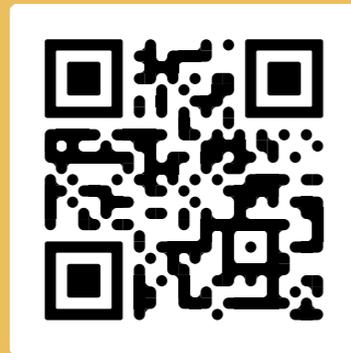
Book now!



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menu online...**



or visit thecanvascafe.org

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Tower Hamlets Council and
Lady Lane Market**



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**the
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