

What the Pitta

→ 89-91 Bayham St, NW1 0AG. ↻ Camden Town.



WITH THREE BRANCHES in London, plus one in Brighton, What the Pitta can now be crowned as King of the vegan kebab. For the signature kebab 'meat', they marinade soya chunks in 'secret spices' to create succulent nuggets. You'll find them in the headline act: a vegan doner where the 'meat' comes packed in flatbread, with salad, soya yoghurt, tzatziki and houmous. It works because it's not just the 'meat' that's seen love and care: the salad is fresh and crunchy, the sauces are creamy and the made-in-house bread is great – thin and floury, a light way of housing a kebab's heft.

Honestly, it tasted a lot like a 'real' kebab. Not a 3am meat-sweats-and-regret job, but a



well-made, posh kebab that you'd happily eat again. Sober. In fact, it's almost – whisper it – healthy.

If this all sounds too renegade, opt for the doner-and-chips box to up the kebab-shop feel, or go the other way entirely with a couscous salad box (albeit naughtied up with meaty pieces). Whatever you order, turn up hungry: portions are huge. But you can take stuff home. In which case, you should grab some

of the baklava too. It's syrupy and sweet enough to put you into a mild sugar coma, but absolutely worth it.

WTP is geared up for both eat-in and takeaways, so if you really want the full kebab shop experience, you can always buy one and cram it in while staggering about in the street. However you eat it, it'll be great. ■ *Tristan Parker*
Dinner for two (no drinks or service): around £30.

WHAT IS IT...

The flagship London branch of the vegan kebab mini chain.

WHY GO...

For a bolshy doner fix without the post-scoff shame.

EXCLUSIVE

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Rudy's Dirty Vegan Diner ★★★★★

→ Unit 739, Camden Stables Market, NW1 8AH. ↻ Chalk Farm.

THERE'S A LOT of vegan junk food around London now. Like, a lot. Plant-based burgers, hot dogs, wings, mac 'n' cheese... and it's all found in abundance at this Camden diner.

Inside, it's not the warmest of venues unless you're right by the counter, but to be fair it's not intended for long, lingering dinners. You're here for the fast carbs – like the Dirty Burger, with a soya mince patty, fake bacon and cashew cheese – that was enjoyable enough, but one of Rudy's rarer offerings proved to be its strongest: the Rudy's Reuben, a vegan version of the classic US über-sandwich usually made with corned beef or pastrami, Swiss cheese and sauerkraut. The seitan pastrami was impressive, and the tang of the pickles, onion and aniseed was offset by the creaminess of the cheese and Russian dressing.

Sides were more mixed. Fries were moreish, but the 'bacon'-topped mac 'n' cheese was a bit plain and lacking in, well, cheesiness. Seitan buffalo wings were nicely crisp and served with celery batons for authenticity, though the accompanying 'blue cheeze' sauce lacked creaminess.

On the plus side, portions are hefty. If you're after frill-free comfort grub, you won't leave disappointed, particularly if you order one of those mighty reubens. ■ *Tristan Parker*

Dinner for two (no drinks or service): around £35.

WHAT IS IT...

A vegan, US-styled junk food restaurant in Stables Market.

WHY GO...

For the best vegan reuben in town.



EXCLUSIVE

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