



Dabba Camp Kits

Order Online For Radically Delicious Off-the-Grid Adventures



San Francisco, CA (July 3, 2018) – Happy campers rejoice! Never eat bland freeze-dried camp food again with Dabba's new Camp Kits complete with radically delicious and healthy precooked meals from a French Laundry-trained chef, all for under \$20. Your choice of kit, [Jerk pork tacos or curried lamb rice bowls](#) (vegetarian and vegan options available), is cooked and neatly packaged in compostable and recyclable containers for grab-and-go convenience and a leave no trace campsite.

Outdoor fanatics can spend more time doing what they love with less work and mess of meal prep and clean up. Dabba's Camp Kits come with easy reheating instructions – one pot meals perfect for open fires or grills – plus all the fixings, chutneys, pickled vegetables, yogurt and sauces. Add one dose of spectacular setting, then gather your tribe around the campfire to dine in style. Easy to cook, easy to clean, equals more time to kick-back and relax.

How it works:

Before hitting the open road, order online at Dabba.com and pick-up Camp Kits at the newest location in the Marina District (2240 Chestnut Street), or request delivery through a Dabba catering partner like Caviar or Grubhub. Camp kits are packaged and cooler ready until reaching your campsite, beach campfire, local park or backyard. Dabba Camp Kits are priced at \$15 per person.

What's in a name?

Dabba is a nod to the Hindi word for lunchbox and the Dabbawala delivery men of Mumbai who deliver homemade lunches to thousands of people at work each day, never faltering, rarely making a mistake. Dabba strives to bring food to people anyway imaginable: through restaurant, grab-and-go, catered by bike, by scooter, in a tent or at a concert.

Who's your Dabbawala?

For Founder & CEO, Andy Mercy, Dabba is a combination of his unrelenting zeal for adventure, social responsibility and the power of food to bring people together. A world traveler, Dabba's nutritious bowls are reminiscent of Andy's year in Senegal where meals mainly consisted of ancient grains and vegetables

that were eaten together from communal bowls. This elemental aspect of food and its ability to create community had a lasting effect on him.

But, it was a 40-day glacier expedition in Alaska, sheltered in place during a blizzard, where Andy redefined his understanding of food as a mode of survival. This experience, coupled with his training at the National Outdoor Leadership School (NOLS), underscored the importance of wholesome nutrient-dense, but flavor-rich foods for personal and societal well-being.

About Dabba

Dabba is a fine-casual restaurant that boldly blends spices, ingredients, cooking techniques and recipes from around the world in adventurous ways. Based in the Bay Area where culture, creativity, food and tech collide, Dabba takes an innovative approach to making fast food slowly and healthfully with a global twist for the masses. Dabba's bold and healthy bites are grounded in the Bay Area ethos of locality, sustainability and efficiency, while its laid-back global vibe matches the style of the food and customers' adventurous, borderless spirit. Dabba likes to call it "edible enlightenment." To experience Dabba, please enjoy one of [two locations](#); Financial District (71 Stevenson Street) and Marina (2240 Chestnut Street), or visit www.dabba.com for more information.

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