

# STREETCUBE, THE PERMANENT STREET FOOD SHIPPING CONTAINER STREET KITCHEN CONCEPT LAUNCHES SOON

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**StreetCube**, the permanent Street food shipping container Street kitchen concept launches soon on Britain's Jurassic coast, in Dorset.

The much-talked-about concept that is StreetCube uses up-cycled steel cargo containers to emphasise their approach to a more sustainable style of Street Gastronomy.



*“Cuisine is a global fascination, and street food embraces a world food culture, without borders or discrimination”*

Said a spokesperson,

*“Being Sustainable doesn’t mean losing any of that diversity, quite the contrary, it just means that some of the ingredients come from grown here, they are ethically sourced and conform to a more communal, sharing type of model”.*

The collective known as StreetCube say that

*“as more people buy into the fact that eating local seasonal, sustainable and ethically produced ingredients is actually more healthy for us, helps us to stave off illness, combat allergies and keeps our bodies topped up with the right nutrients we need at specific times of the year, then more street food styles will adopt a more season-harmonious approach to their styles”.*

StreetCube opens in Bournemouth in the Spring, and hopes to develop into other towns and food markets, as it wants to champion the ethos of becoming a more sharing society, to “celebrate our local talents and passions, and to bring them together in a street Food way”.

*“We have long since realized that the sheer passion and skill that drives the street food revolution, is what’s missing in restaurant chains. People don’t want to pay high prices for mediocre food anymore ~ people have a choice now, and they’re voting with their feet ~ overpriced restaurants now have some competition, and in some cases, a bit of catching up to do on the quality. Some of the amazing street food styles out there are phenomenal”.*

StreetCube encompasses an entire ethos of sustainable living.

*“Shipping containers are a problem for the U.K., we import far more than we export, and as we continue to be a consumer driven society, this problem will continue”.*

*“We have tried to address every aspect of driving a more sustainable type of society, from the bottom up. The StreetCube kitchens are simply the professional kitchens we use to cook from, our ethos supports every aspect of a more sustainable lifestyle overall – our local farmers, growers and producers are stacked with an enormous choice of incredible, seasonal foods. Britain has one of the largest arrays of ethical food suppliers, we just wanted*

*to find a way to bring that directly into towns in a way that allows passionate chefs to connect with hungry communities, in a most affordable way”.*

StreetCube dishes consist of – British Spring Chicken, roasted, toasted in pine-nut fresh basil pesto, wrapped in Dorset flatbread with crumbled goats cheese from Devon, hydroponic herbs, sweet potato wedges from Somerset and a freshly juiced cocktail of spring fruits. There is also a prime Hereford beef Rump stroganoff with wild cape mushrooms, Devon cream, Celeriac purée and foraged wild garlic bread.

*“The more people realize that good food can be made with local ingredients, then the more it will encourage a more sustainable, localized ecosystem. The restaurant industry, and in particular the many same style chain restaurants that have sprung up in every town, are unsustainable, which is why many of them are going into liquidation”.*

*“We feel that people working in a chain restaurant, who are paid minimum wage to churn out same style food, from a centralized kitchen is not true Gastronomy. It’s a conveyor”.*

*“We use zero plastics, create zero waste, to develop fine street Gastronomy from local ingredients and we champion the message that good food doesn’t have to cost the Earth”.*

StreetCube invites all Street Food gastronomes to apply now, at [atinfo@streetcube.co.uk](mailto:atinfo@streetcube.co.uk)

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