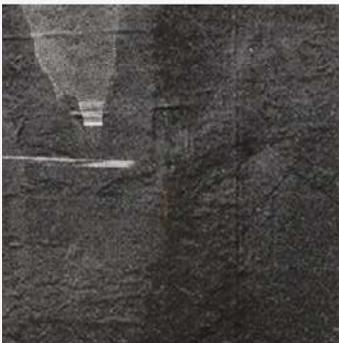
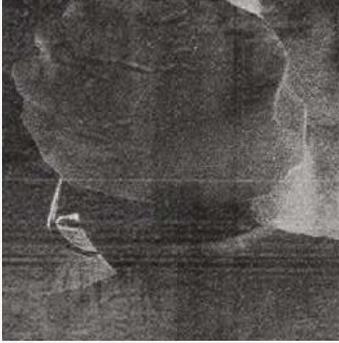


# FLAVOUR

# UP



THE  
**STREET  
FOOD**  
COMPANY

2026 TRENDS - SUM UP OF THE TRENDS WE BELIEVE WILL BE HOT NEXT YEAR!

A TASTE FOR DISCOVERY  
LOADED, LAYERED AND CUSTOMISED  
ELEVATE EVERYDAY EATING  
CRUNCHY, CREAMY, CHEWY  
QUIET LUXURY





**Stay ahead of the competition with  
The Street Food Company.**

We've pulled together the key flavour and menu trends set to shape 2026 in a handy booklet. Drawn from leading industry reports, here you'll find clear insights alongside simple recipes showing how to bring each trend to life using The Street Food Company's range. This booklet is designed to be practical, quick to read and easy to use, letting you bring the ideas straight into your menu development.



---

# A TASTE FOR DISCOVERY

**DINERS ARE SEEKING BOLD, AUTHENTIC FLAVOURS FROM AROUND THE WORLD. THESE ARE THE TASTES THAT TELL A STORY AND BRING MENUS TO LIFE.**

---

Source:  
Bidfood, Food and Drink Trends 2026  
Mintel, Foodservice Industry Trends 2025/2026  
Tastewise, Foodservice Trend Insights 2026

Diners are moving past the familiar and looking for flavours that feel rooted in real places. Korean, Malaysian and Latin American cuisines including Colombian, Venezuelan, Brazilian and Peruvian are gaining momentum. This trend reflects a growing desire for dishes that carry identity and tell the story behind the cooking, opening the door to regional recipes, heritage dishes and flavours often found on busy street corners.

For chefs and menu developers, this is a chance to explore bolder, distinctive flavours and present them in formats that encourage sharing. What matters is depth, authenticity and a clear sense of origin. A bibimbap bowl with crisp vegetables and gochujang can sit comfortably alongside a Malaysian laksa with its rich broth, Venezuelan arepas work as a handheld option, while Colombian bean stews or Brazilian feijoada add warmth and heartiness to the menu. Proteins can be brightened with Peruvian-style citrus elements, keeping dishes fresh and balanced.

Even small shifts in ingredients or inspiration can create something new, memorable and grounded in global cooking.



THE  
**STREET  
FOOD**  
COMPANY

# PERUVIAN BEEF LOMO SALTADO

A classic Peruvian beef stir fry, tossed in a soy-cumin sauce and mixed into french fries

Chilli: 2 Medium - Serves: 1 Portion



## INGREDIENTS:

40g Street Food Nasi Goreng Paste  
40g sliced tomatoes  
1/3 tsp ground cumin  
100g sliced beef  
20g sliced red onion  
80g thin cut French fries  
Chopped coriander to garnish

## METHOD:

1. Fry french fries as per packet instructions and set aside.
2. Heat some oil in a pan to medium-high heat. Add beef; stir fry for 2-3mins or until cooked. Set beef aside.
3. In the same pan, add some oil and heat to medium-high heat. Add red onion; stir fry for 2-3mins. Add tomato and cumin; stir fry for 1-2mins. Add Nasi Goreng Paste; mix well and heat for 1-2mins.
4. Add beef and french fries; carefully combine until evenly coated OR add beef, mix well and top fries with mixture. Garnish and serve with rice.

# MALAYSIAN STREET STALL UDON (MEE MAMAK)

Udon noodles cooked in a Malaysian mamak stall spice paste with chicken & prawns

Chilli: 2 Medium – Serves: 1 Portion

## INGREDIENTS:

35g Street Food Punjabi Tikka Masala Paste  
20g sweet chilli sauce  
70g cooked chicken, sliced/diced  
40g raw prawns  
60g mix of shredded carrot, cabbage, beansprouts  
150g udon noodles  
1 egg  
Lime wedge and sliced spring onion to garnish

## METHOD:

1. Heat a pan to medium heat. Add a little oil then vegetables; stir fry for 1-2mins. Add egg and scramble. Add noodles; stir fry for 1-2mins. Add chicken and prawns; mix well and cook for 1-2mins.
2. Add Punjabi Tikka Masala Paste and sweet chilli sauce; mix well and cook for 1-2mins until fully cooked and well combined.
3. Plate up noodles; garnish and serve.

# KOREAN FIERY BULDAK CHICKEN

A Korean street food favourite, spicy buldak chicken with melted cheese and tteokbokki

Chilli: 3 Hot – Serves: 1 Portion

## INGREDIENTS:

45g Street Food Korean Bulgogi  
120g diced chicken thigh  
1 tsp smoked paprika  
25g sriracha chilli sauce  
80g tteokbokki rice cakes\*  
50g grated cheddar  
Sliced spring onion to garnish

\*if tteokbokki is unavailable, gnocchi is a good substitute

## METHOD:

1. Toss chicken in Korean Bulgogi, smoked paprika and sriracha chilli sauce; mix well.
2. Add some oil to a lidded pan; add chicken and 1 Tbsp (15g) water. Cover with lid and cook at a medium heat for 3-5mins.
3. Uncover and stir. Add tteobokki on top of chicken; cover with lid and cook on a low heat for 3-5mins or until cooked.
4. Place in an oven safe dish and top with grated cheese. Place under a grill for cheese to melt; garnish and serve.



# BRAZILIAN FISH MOQUECA

Brazilian chilli, coconut and cumin fish stew

---

Chilli: 2 Medium - Serves: 1 Portion



## INGREDIENTS:

40g Street Food Mozambican  
Coconut Piri Piri  
60g coconut milk  
1/4 tsp ground cumin  
100g hake fillet or other white fish  
40g sliced red peppers  
40g sliced carrots  
Chopped parsley to garnish

## METHOD:

**1.** In a saucepan, heat up some cooking oil to medium heat. Add peppers and carrots; stir fry for 2-3mins. Add Mozambican Coconut Piri Piri and cumin; stir fry for 1-2mins.  
**2.** Add coconut milk; mix well and simmer for 2-3mins. Add hake; heat through until cooked. Garnish and serve with rice.

---

# LOADED, LAYERED AND CUSTOMISED

**CHOICE AND  
PERSONALISATION  
ARE WHAT DINERS  
CRAVE.**

**BUILD-YOUR-OWN  
BOWLS AND LOADED  
FORMATS MAKE  
MENUS FLEXIBLE  
AND EXCITING.**

---

Source:  
Bidfood, Food and Drink Trends 2026  
Mintel, Foodservice Industry Trends 2025/2026  
Tastewise, Foodservice Trend Insights 2026

Value remains a priority but diners are no longer simply looking for the cheapest option. Across the industry, consumers want food that feels thoughtful, high quality and tailored to them responding well to dishes that offer choice and variety without stretching the budget.

This is where build-your-own bowls, toppings and loaded formats shine. A simple base like fries, hash browns, rice, tacos or naan becomes more interesting once layered with bold flavours and fresh textures. It's a low-cost way to introduce variety and let diners personalise their meal, while giving chefs an efficient way to build menu flexibility and excitement while keeping prep manageable.

Our Cuban Mango Mojo Pulled Pork on fries lifts a familiar format with minimal effort. Jacket potatoes filled with plant-based chilli deliver comfort without heaviness, while loaded dumplings bring an easy street food feel to sharing menus. This approach offers guests a premium, personalised experience and works well for the growing demand for takeaway orders.



THE  
**STREET  
FOOD**  
COMPANY

# CUBAN MIDNIGHT SANDWICH

Toasted brioche with mojo pulled pork, melted cheese, sweet pickle & chimichurri mayo

Chilli: 1 Mild - Serves: 1 Portion



## INGREDIENTS:

30g Street Food Cuban Chimichurri  
80g Street Food Cuban Mango  
Mojo Pulled Pork  
2 slices brioche bread  
4 sweet pickle slices  
30g shredded cheese (cheddar and mozzarella)  
30g mayonnaise  
Spreadable butter

## METHOD:

1. Defrost Cuban Mango Mojo Pulled Pork. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2mins or until piping hot. Stir well.
2. Spread both brioche slices with butter. Place buttered sides down on a lined baking tray. Spread with Cuban Chimichurri and mayonnaise.
3. Add pulled pork, cheese and pickles. Cover with other slice.
4. Pan fry or oven bake until cheese is melted and bread is golden. Slice and serve.

# KATSU CHICKEN TATER TOTS

Tater tots loaded with popcorn chicken, katsu mayo, melted cheese, crispy onions and garnish

Chilli: 1 Mild - Serves: 1 Portion

## INGREDIENTS:

20g Street Food Malay Curry Paste  
20g mayonnaise  
5g mango chutney  
150g tater tots / mini hash browns  
60g chicken popcorn  
30g grated cheddar and mozzarella mix  
Garnishes: Crispy onions, sliced spring onion

## METHOD:

1. Prepare tater tots and popcorn chicken as per packet instructions.
2. For dressing, mix Malay Curry Paste with mayonnaise and mango chutney.
3. Top tater tots with cheese; place under grill to melt.
4. Top with chicken, dressing and garnishes to serve.

# JERK CHICKEN JACKET POTATO

with melted cheese and sticky chilli

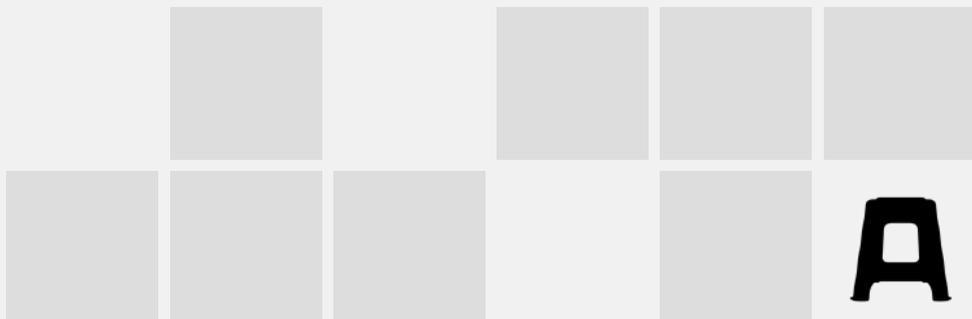
Chilli: 1 Mild - Serves: 1 Portion

## INGREDIENTS:

100g Street Food Jamaican Spiced Apple Jerk Pulled Chicken  
10g Street Food Mexican Chilli Orange Paste  
10g sweet chilli sauce  
30g grated cheddar and mozzarella mix  
1 baked jacket potato  
Chopped coriander to garnish

## METHOD:

1. Defrost Jamaican Spiced Apple Jerk Pulled Chicken. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2mins or until piping hot. Stir well.
2. For dressing, combine Mexican Chilli Orange Paste with sweet chilli sauce.
3. Open jacket potato. Top with pulled chicken, cheese and dressing; garnish to serve.



# NY BUFFALO LOADED FRIES

Fries topped with crispy chicken, blue cheese, melted cheese, sliced celery and piri piri chilli mayo

Chilli: 2 Medium - Serves: 1 Portion



## INGREDIENTS:

20g Street Food Mozambican  
Coconut Piri Piri  
20g mayonnaise  
120g thin cut fries  
60g popcorn chicken  
20g grated cheddar and  
mozzarella mix  
10g blue stilton, crumbled  
25g sliced celery  
Sliced pickled jalapenos to garnish

## METHOD:

1. Prepare fries and popcorn chicken as per packet instructions.
2. Make dressing by combining Mozambican Coconut Piri Piri with mayonnaise.
3. Top fries with grated cheddar and chicken; place under a grill for cheese to melt.
4. Top with dressing, blue cheese, celery and jalapenos to serve.

INSPIRED BY THE STREETS



# CUBAN MANGO MOJO PULLED PORK

---

FOODSERVICE PRODUCT OF THE YEAR  
GOLD IN THE MEAT CATEGORY



---

# ELEVATE EVERYDAY EATING

**EVEN CASUAL DISHES  
CAN FEEL PREMIUM.  
A SINGLE ELEVATED  
INGREDIENT  
TRANSFORMS  
FAMILIAR PLATES  
AND ADDS A  
MODERN TWIST.**

---

Source:

Bidfood, Food and Drink Trends 2026  
Mintel, Foodservice Industry Trends 2025/2026  
Tastewise, Foodservice Trend Insights 2026

Experiential dining is one of the fastest-growing trends with premium ingredients moving into casual and everyday formats. This gives chefs a simple way to refresh menus without a major overhaul. Diners are more aware of quality cues than ever and a single elevated ingredient can transform a familiar dish. The trend also creates space for bold flavour accents that feel modern and accessible.

Ingredients like miso caramel, pistachio, hot honey, wild mushrooms and cauliflower are becoming menu regulars. They deliver complexity without demanding much from the kitchen team. A miso glaze on chicken or salmon adds depth, while a drizzle of hot honey lifts wings, flatbreads or fried chicken. Mushroom-forward toppings add umami richness to bowls and burgers, and cauliflower continues to grow as a centrepiece that fits plant-led menus without compromising flavour.

This trend is all about speed and smart upgrades. One thoughtful flavour addition can give a dish new life, helping it stand out in a competitive space while premiumising menus with ingredients that already resonate with diners.



THE  
**STREET  
FOOD**  
COMPANY

# HONEY MASALA PANEER BITES (VEGETARIAN)

Pan fried paneer in a honey masala sauce

Chilli: 1 Mild - Serves: 2 Portions



## INGREDIENTS:

25g Street Food Malay Curry Paste  
25g honey  
200g paneer, cubed  
Chopped coriander and lemon to garnish

## METHOD:

1. Heat a frying pan to medium heat. Add some oil and paneer; pan fry until golden on all sides.
2. Add honey and Malay Curry Paste; mix well and cook until sticky.
3. Garnish and serve.

# SALMON SAGANAKI

Salmon baked in a chilli tomato sauce, topped with dill and feta

Chilli: 1 Mild - Serves: 1 Portion

## INGREDIENTS:

40g Street Food Malaysian Panggang BBQ Paste  
1 skinless boneless salmon fillet  
Garnish: Chopped dill, crumbled feta

## METHOD:

1. Rub salmon in some oil and oven roast on a lined baking tray until cooked. Top with Panggang BBQ Paste then return to oven to caramalise.
2. Garnish and serve.

# PERSIAN SPICED CAULIFLOWER STEAKS (VEGAN)

Persian spiced cauliflower steaks drizzled with chilli dressing and served with apricot pilaf

Chilli: 2 Medium - Serves: 1 Portion

## INGREDIENTS:

Cauliflower steaks  
30g Street Food North African Spice Paste  
30g vegan yoghurt  
200g cauliflower steak (approx. ¾ inch thick)  
Chopped mint, pomegranate seeds, to garnish

## Dressing

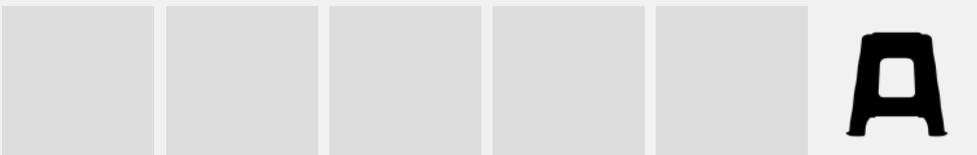
10g Street Food North African Spice Paste  
20g sweet chilli sauce

## Apricot Pilaf

20g Street Food North African Spice Paste  
20ml coconut milk  
120g cooked rice  
20g diced dried apricots  
20g fried diced onions

## METHOD:

1. Combine North African Spice Paste with vegan yoghurt. Rub steak with mixture and oven roast until cooked.
2. Combine dressing ingredients.
3. Combine apricot pilaf ingredients; reheat.
4. Drizzle steaks with dressing; garnish and serve with rice.



# LEMON MISO CARMEL WINGS

Wings tossed in a lemon miso caramel sauce

---

Chilli: 0 No Chilli - Serves: 8 Wings



## INGREDIENTS:

8 pre-cooked wings  
5g Street Food Japanese Miso Paste  
25g caramel sauce  
2 tsp lemon juice  
Sliced spring onion to garnish

## METHOD:

1. Prepare wings as per packet instructions.
2. Combine Japanese Miso Paste with caramel sauce and lemon juice; mix well.
3. Toss wings in dressing; garnish and serve.

---

# CRUNCHY, CREAMY, CHEWY

**TEXTURE DRIVES  
EXPERIENCE.  
CRISPY, CREAMY  
AND LAYERED  
ELEMENTS  
MAKE EATING  
INTERACTIVE, FUN  
AND MEMORABLE.**

The key word for 2026 is experience. Diners want eating out to feel like an event, with textures, aromas and flavours all contributing to a memorable meal. Crunch, crack, fizz and layered flavours have become major drivers as people look for food that feels crafted and sensory.

For chefs, texture is an easy way to elevate dishes. A crispy coating adds instant appeal, multi-layered desserts create visual interest and indulgence, and whipped toppings or airy foams bring lightness to richer plates. Even simple sides built around crunch or chew can feel premium with minimal cost.

This approach gives guests a sense of care and craft while keeping dishes accessible. In a competitive casual dining space, texture can help a plate stand out, keeping eating interactive, fun and considered.

---

Source:  
Bidfood, Food and Drink Trends 2026  
Mintel, Foodservice Industry Trends 2025/2026  
Tastewise, Foodservice Trend Insights 2026



THE  
**STREET  
FOOD**  
COMPANY

# MEXICAN FIESTA TENDERS

Chicken tenders loaded with cheese, Mexican ancho ketchup, crushed tortilla chips & jalapenos

Chilli: 1 Mild - Serves: 1 Portion



## INGREDIENTS:

20g Street Food Mexican Chilli  
Orange Paste  
20g ketchup  
150g chicken strips / goujons  
30g grated cheddar and mozzarella  
mix  
15g tortilla chips, crushed  
Sliced jalapenos, chopped coriander  
to garnish

## METHOD:

1. Prepare chicken strips as per packet instructions.
2. Make dressing by combining Mexican Chilli Orange Paste with ketchup.
3. Top chicken strips with grated cheese, dressing, crushed tortilla chips, jalapenos and coriander. Serve with fries.

**Crushed tortilla chips for added crunch**

# PAN-FRIED GNOCCHI CHAAT (VEGETARIAN)

Indian street food inspired gnocchi in a masala cream cheese sauce, topped with mint chutney, crispy onions, sev, pomegranate and herbs

Chilli: 2 Medium – Serves: 1 Portion

## INGREDIENTS:

60g Street Food Punjabi Tikka Masala Paste  
180g gnocchi  
60g tinned chickpeas  
60g diced red pepper  
40g cream cheese  
Garnish: Crispy onions, sev, chopped coriander, mint, pomegranate seeds

## Mint Chutney

20g Street Food Cuban Chimichurri  
20g sweet chilli sauce

## METHOD:

1. Combine mint chutney ingredients; set aside.
2. Heat a pan to medium heat; add a drizzle of oil. Add gnocchi; stir fry for 2-3mins. Add chickpeas and red peppers; stir fry for 2-3mins or until cooked. Add Punjabi Tikka Masala Paste and cream cheese; mix well.
3. Plate up and drizzle with mint chutney. Garnish and serve.

Use sev and crispy onions to add crunch to pillowy gnocchi

# WHIPPED FETA & CHIMICHURRI DIP (VEGETARIAN)

Whipped feta dip with chimichurri

Chilli: 2 Medium – Serves: 10 Portions

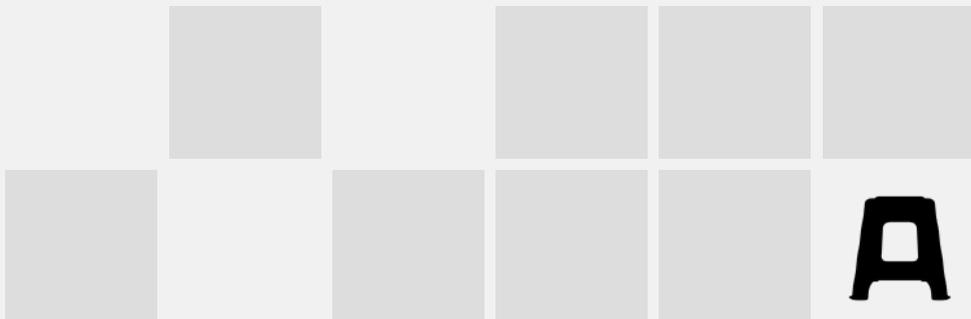
## INGREDIENTS:

30g Street Food Cuban Chimichurri  
225g feta cheese  
170g Greek yoghurt  
15ml olive oil  
Chopped parsley and toasted pine nuts to garnish

## METHOD:

1. In a food processor, blend feta cheese, Greek yoghurt and Cuban Chimichurri until very smooth.
2. Add olive oil and blend until incorporated. Season further if desired.
3. Garnish and serve with crudities or pita chips.

Airy dip for crunchy crudites



INSPIRED BY THE STREETS



# SRI LANKAN COCONUT CHICKEN CURRY

GOLD IN THE READY TO COOK CATEGORY



---

# QUIET LUXURY

LESS IS MORE.  
HONEST, WELL-MADE  
DISHES WITH  
SMALL FINISHING  
TOUCHES CREATE  
QUALITY,  
EXCLUSIVITY  
AND EMOTIONAL  
CONNECTION.

---

Source:  
Bidfood, Food and Drink Trends 2026  
Mintel, Foodservice Industry Trends 2025/2026  
Tastewise, Foodservice Trend Insights 2026

Quiet luxury is reshaping how diners view premium food. Rather than flashy presentation or over-the-top indulgence, people want dishes that feel honest and well made. Quality ingredients, thoughtful preparation and a sense of care matter more than ever. Diners are drawn to food that feels considered, genuine and visually appealing dishes can amplify this impact on social media, helping trends spread and building brand recognition.

For chefs, this is a chance to showcase craft without complicating the plate. Beautifully prepared proteins, simple sides made with good produce and small touches like finishing sauces or garnishes signal premium value quickly. Seasonal or limited-edition menu offerings can add excitement and create a sense of exclusivity and dishes like our Sri Lankan Coconut Chicken Curry easily boost the margins with the possibility of premium add-ons. It's about intention rather than extravagance.

Quiet luxury isn't about showing off. It's about delivering food that feels grounded, thoughtful and worth paying for, creating an emotional connection that keeps guests coming back.



THE  
**STREET  
FOOD**  
COMPANY

# MOLE BEEF & CHARRED PINEAPPLE TACOS

Pulled beef in Mexican mole spices, topped with charred pineapple and a rich coconut mole sauce

Chilli: 1 Mild - Serves: 2 x Tacos



## INGREDIENTS:

15g Street Food Mexican Coconut Mole Sauce  
45g cooked pulled beef  
2 x 4-inch tortillas  
40g fresh pineapple  
Optional garnish: chopped coriander, toasted pumpkin seeds

Dressing  
20g Street Food Mexican Coconut Mole Sauce

## METHOD:

1. Toss Mexican Coconut Mole Sauce with pulled beef; mix well and reheat.
2. Toss pineapple in a little oil; pan fry to lightly char.
3. Warm tortilla breads. Spread each tortilla with dressing; top each with beef, pineapple and garnishes to serve.

# SRI LANKAN SHREDDED COCONUT THORAN SALAD (VEGAN)

Chickpeas, carrot and shredded coconut tossed in a Sri Lankan coconut dressing

Chilli: 1 Mild - Serves: 10 Side Portions

## INGREDIENTS:

### Salad

400g tinned chickpeas  
300g shredded carrot  
100g desiccated coconut  
15g chopped coriander

### Dressing

130g Street Food Sri Lankan Curry Paste  
130g vegan yoghurt / mayonnaise  
40g mango chutney

## METHOD:

1. Place desiccated coconut in a bowl and pour over 100g hot water; mix well and leave to sit for 10-15mins. Drain any excess water and set aside.
2. Combine dressing ingredients.
3. Toss salad ingredients with dressing and rehydrated coconut until well mixed. Serve.

# CHARGRILLED MOROCCAN LAMB LOLLIPOPS

with mint dressing

Chilli: 2 Medium - Serves: 2 Portions

## INGREDIENTS:

4 lamb cutlets, trimmed of excess fat

### Marinade

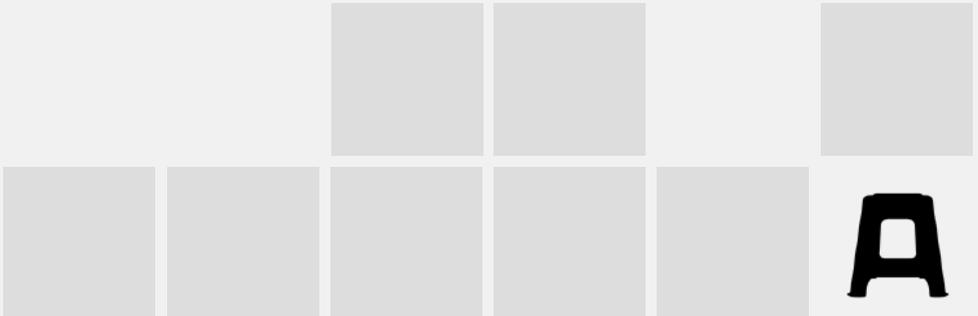
40g-50g Street Food North African Spice Paste (depending on size of cutlets)  
Pomegranate seeds and chopped mint to garnish

### Dressing

20g Street Food Cuban Chimichurri  
20g sweet chilli sauce

## METHOD:

1. Rub lamb cutlets with North African Spice Paste; leave to marinate for at least 30mins or overnight.
2. Combine dressing ingredients.
3. Heat a griddle pan and cook lamb for 2-3mins on each side or until cooked and lightly charred.
4. Finish with dressing and garnish to serve.



# LEMONGRASS & FENNEL GLAZED PORK BELLY

served with a Burmese mango salad

---

Chilli: 1 Mild - Serves: 1 Portion



## INGREDIENTS:

Lemongrass & Fennel Pork  
20g Street Food Burmese Lime Leaf  
& Lemongrass Paste  
25g sweet chilli sauce  
250g slow cooked pork belly

## Mango Salad

15g Street Food Burmese Lime Leaf  
& Lemongrass Paste  
15g orange / pineapple juice  
60g sliced cucumber  
60g sliced red pepper  
40g sliced mango  
5g chopped coriander  
5 chopped mint leaves

## METHOD:

1. Combine Burmese Lime Leaf & Lemongrass Paste with sweet chilli sauce.
2. Reheat pork belly. Place on a lined baking tray; brush with dressing and caramelize in the oven for 10mins.
3. Combine salad ingredients
4. Garnish and serve pork belly with salad.

**GET IN TOUCH**

thestreetfoodcompany.com  
james@thestreetfoodcompany.com  
07811000985

**INSPIRED  
BY THE  
STREETS**

