



*‘At Christmas play and make good cheer,
for Christmas comes but once a year’*

– Thomas Trusser

CAFÉ SPICE NAMASTÉ 2018 FESTIVE MENUS

Café Spice Namasté has been awarded a Bib continuously since 1998 and, is our longest-standing recipient. Café Spice Namasté is a neighbourhood restaurant and is located in an old magistrate’s court and offers fresh, vibrant Indian cuisine.

– THE BIB GOURMAND





Dear Guest

Namasté! Enjoy a Taste of Café Spice Namasté this Christmas!

Christmas is a magical time and we're helping you to celebrate the season with menus sprinkled with Chef Cyrus Todiwala's renowned wit and flair, using the best local British and environmentally sustainable produce available.

Indeed, for twenty-three years, Cyrus & Pervin Todiwala and the team have enjoyed recognition from critics and customers alike for Café Spice Namasté's fine food and service. We are also the recognised pioneers in sustainability, winning the award for Leadership in Sustainability and Sustainable Food from the Corporation of London. We enjoy a Three-Star rating from the Sustainable Restaurant Association.

I am delighted to send you Chef Patron Cyrus Todiwala's array of Christmas Menus, which this year includes 4 ravishing choices, including a Table D'hôte lunchtime menu for that quick Christmas lunch, a complete vegetarian option, a classic Christmas or a Gourmand's Christmas, the choice is yours!

We'd be delighted to tailor a menu to suit your specific requirements or budget. However, we do require the choice of one of our fixed price Festive Menus (ranging from £25pp - £65pp) for groups of 12 or more. This not only makes it easier for you to decide, it enhances the flow of the service and will give you more time to enjoy your meal.

We are more than happy to sit down with you to plan your perfect party. Simply give us a ring or email to binay@cafespice.co.uk.

Remember, whatever the size of your party, or the size of your budget, we can help you to celebrate the holidays with the finest Indian cuisine. We can accommodate up to 140 people at a time in our restaurant and you can hire our premises for private parties. We also have an option of drinks reception for up to 60 people in our Ginger Garden (open garden, fitted with bar and tandoori oven) at our backyard, which can be enclosed with heated marquee if required.

Thank you and we look forward to hearing from you, and welcoming you and your party to Café Spice Namasté!

Café Spice Namasté team

020 7488 9242

www.cafespice.co.uk



Represents Chilli Heat,

For full allergen information, please scan the QR code or ask a member of staff.
A discretionary 12½ % service charge will be added to your bill for your convenience



Menu A (available only at lunchtime)

TABLE D'HÔTE CHRISTMAS LUNCH

£25

AMUSE BOUCHE

OUR ASSORTED PAPADS, CHUTNEY & PICKLE



STARTER

PARSEE STYLE MIXED VEGETABLE CAKE ON ORIENTAL COLE SLAW



MAIN COURSE

CHICKEN TIKKA IN TOMATO AND CASHEW NUT SAUCE

Chargrilled chicken tikka simmered in a rich creamy tomato and cashew nut sauce flavoured with crumbled toasted fenugreek served with saffron flavoured rice.

BRUSSELS SPROUTS THORAN

You will forget the flavour of the not so popular Brussels Sprouts when this South Indian preparation is tasted. It is at once something to relish and enjoy specially with the fresh grated coconut.

CHILLI CHEESE & GARLIC NAAN

Naan stuffed with Chilli, Mixed Cheese & Garlic.



DESSERT

MR TODIWALA'S ROSE & CARDAMOM KULFI

(Vegetarian option available on request)



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Menu B (available for Lunch & Dinner)

A CLASSIC CHRISTMAS

£40

AMUSE BOUCHE

OUR ASSORTED PAPADS, CHUTNEY & PICKLE
SOUP OF THE DAY SERVED WITH



STARTER

TURKEY TIKKA HARIYALI

Tikkas of Turkey marinated in Parsee style green chutney. Skewered & chargrilled in tandoor.

MIXED VEGETABLE SAMOSA RUGDA CHAAT

Samosa on a bed of mushy white peas, topped with tamarind sauce, spiced yogurt and chickpeas vermicelli



MAIN COURSE

BREAST OF CHICKEN TIKKA IN TOMATO AND CASHEW NUT SAUCE

Chargrilled chicken tikka simmered in a rich creamy tomato and cashew nut sauce flavoured with crumbled toasted fenugreek.

LAMB ROGANJOSH

The meaning of Roganjosh is simply 'Rogan' for rendered fat and 'Josh' for cooking under pressure very slowly with spices, cooked here with lamb.

PULAO

Saffron flavoured Basmati rice

Dishes below are also served on the table to share:

BRUSSELS SPROUTS THORAN

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DAAL PALAK

Pink & yellow lentils cooked together with chopped spinach, and sizzled with snipped red chilli, garlic and cumin

CHILLI CHEESE & GARLIC NAAN

Naan stuffed with Chilli, Mixed Cheese & Garlic.



DESSERT

**DARK CHOCOLATE AND SEVILLE ORANGE GATEAUX
MR TODIWALA'S ALMOND & PISTACHIO KULFI**



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Menu C (available for Lunch & Dinner)

A GOURMAND'S CHRISTMAS
£65

This is a Christmas Menu for people who want to feast like in the old days, when food was the greatest past time of all...perhaps that's still true of today, especially at Christmas, so we've prepared a menu to sate every gourmand's appetite!

AMUSE BOUCHE

**SOUP OF THE DAY SERVED WITH
OUR ASSORTED PAPADS, CHUTNEY & PICKLE**



FIRST COURSE

**SMOKED CHALK STREAM TROUT AND CRAB CAKE WITH
LANGOUSTINE SALAD**

Semolina crumbed, fried, smoked chalk stream trout and crab meat cake, served with a salad of langoustine tossed with Cos lettuce in a garlic and coriander flavoured mayonnaise with minced chilli and croutons.



SECOND COURSE

SPICE ROASTED TURKEY ON CHAZAAN

Turkey marinated with spices and garlic, slow roasted, sliced and served on a bed of Glass noodles seasoned with crisp fried garlic, onions, red chilli, spring onions and fresh coriander.



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THIRD COURSE

CHARGRILLED SPICY WHEY CHEESE

Diced Indian whey cheese marinated in traditional tandoor masala & chargrilled.

VENISON TIKKA AFLATOON

Cubes of venison, marinated as a tikka but flavoured with roasted fennel, star anise, cinnamon & orange zest.

MALAI MURGH TIKKA

Tikka of chicken breast marinated in yoghurt with cream, cheese and ground almonds, flavoured simply with roasted cardamom & mace. Chargrilled.



MAIN COURSE

MURGHI MAELACHA CURRY

Light chicken curry flavoured with lemon grass, lime leaves and curry leaves

BEEF XACUTTI

Pronounced "Tsakutti" if you wish to. This is one of the greatest Curries of the world and definitely the most exotic and aromatic. Hailing from Goa it takes twenty-one ingredients and three stages of cooking to fulfil its demands on the skill of the chef.

Dishes below are also served on the table to share:

BRUSSELS SPROUTS THORAN

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MUSHROOM AND OKRA TOSSED WITH DICED ONION & TOMATO

CHILLI CHEESE & GARLIC NAAN

Naan stuffed with Chilli, Mixed Cheese & Garlic.



DESSERT PLATTER

DARK CHOCOLATE AND SEVILLE ORANGE GATEAUX
MINI MACAROON
MR TODIWALA'S MINI KULFI



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Menu D

(For vegetable connoisseurs, available for lunch & dinner)

A VEGETARIAN CHRISTMAS

£40

STARTER

CHARGRILLED INDIAN WHEY CHEESE WITH MUSTARD AND GINGER

Indian whey cheese (Paneer) marinated in pureed ginger with mustard, chargrilled in the tandoor

PARSEE STYLE MIXED VEGETABLE CAKE ON ORIENTAL COLE SLAW



MAIN COURSE

BRUSSELS SPROUTS THORAN

You will forget the flavour of the not so popular Brussels Sprouts when this South Indian preparation is tasted. It is at once something to relish and enjoy specially with the fresh grated coconut.

BABY SPINACH WITH POTATO, THRASHED RED CHILLI AND GARLIC

Baby spinach leaves steamed and part pureed, tossed with garlic and thrashed red chilli

DAAL TADKA

Simple lentil preparation sizzled with garlic, cumin and chillies

MUSHROOM AND OKRA TOSSED WITH DICED ONION & TOMATO

ROTI

STEAMED RICE



DESSERT

DARK CHOCOLATE AND SEVILLE ORANGE GATEAUX MR TODIWALA'S ALMOND & PISTACHIO KULFI



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BOOKING CONFIRMATION / DEPOSIT

I accept the attached Café Spice Namasté Company policy and confirm the booking details below are correct:

1. COMPANY NAME: _____
2. TELEPHONE No.: _____
3. NUMBER OF PEOPLE: _____ CONTACT NAME: _____
4. EMAIL: _____
5. RESERVATION DATE: _____ TIME: _____
6. SET-MENU SELECTED: YES / NO
☐ Menu A ☐ Menu B ☐ Menu C ☐ Menu D ☐ Other
7. MENU PRICE (If selected): £ _____
8. NUMBER OF VEGETARIANS / DIETARY REQUIREMENTS: _____
9. DEPOSIT PAYMENT METHOD:
☐ CASH
☐ CARD (Please fill in the card details below)
☐ CHEQUE (please make payable to Café Spice Namasté)
10. AMOUNT: £ _____ CARD No.: _____
11. EXPIRY DATE: _____ SECURITY CODE _____
12. CARD HOLDER'S NAME: _____
13. SIGNATURE: _____ DATE: _____



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COMPANY POLICY

Dear Guest,


For your comfort and pleasure we have worked out below a system that enables smooth service with minimal fuss and problems. A few simple rules to help us in assisting you and giving you our best at all times. Where guests wish to make a reservation, it is the restaurant's policy to secure the booking with their credit card details. Otherwise, we cannot guarantee the booking.

1. We will confirm your booking as soon as we have received attached **BOOKING CONFIRMATION / DEPOSIT FORM** duly filled in.
2. If paying by card, the mentioned amount will be debited to your card on the day of confirmation and is non-refundable. We will send you the written confirmation of the same.
3. We would greatly appreciate a confirmation of final numbers at least 24 hours in advance.
4. In the event that the booking is not honored in whole or in part by you, or is cancelled by you with less than 24 hours' notice. It will be at the discretion of Café Spice Namasté to charge £30 per person to your card.
5. Cancellations must be made in writing and confirmed. Verbal cancellations cannot be accepted.
6. We wish to make you aware that a 12½% service charge will be added to your total bill for your convenience.
7. We require groups of 12 persons or more to select only one of the fixed price menus. This not only makes it easy for you to decide, it makes for ease of service and efficiency and also gives you more time to enjoy the meal. However, we can do only one menu per group unless there are special dietary requests or religious reasons. We would like confirmation of the selected menu at least 72 hours in advance.
8. We are more than happy to provide for those requiring special dietary attention. So that they are well cared for, we strongly recommend 48 hours' notice at least to avoid disappointment.

Thank you and we look forward to welcoming you at Café Spice Namasté.

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