



V - VEG | VE - VEGAN
 - CHILLI HEAT

CAFÉ SPICE

N A M A S T É

An informal menu that brings you an array of plates, to savour a host of tastes and textures created by our chefs. Perfect for sharing with friends and family.

WE ARE SOCIAL

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CafeSpiceNamast 

SMALL PLATES

Papads / Chutneys / Pickles V 5
*Home-made chutneys and pickles served with a selection of papads.
(Mustard, Dairy, Soya)*

Beetroot & Coconut VE 9
Samosa Chaat
*Our Signature Samosa popularised by BBC2 served with red onion cachumber, topped with spiced coconut yogurt, tamarind sauce with pureed dates and chickpea vermicelli.
(Gluten & Mustard)*

Bombay Style Cheese V // 9
Chilli Toast
*A Bombay favourite, made using five different cheeses.
(Dairy, Gluten, Egg & Mustard)*

Green Papaya & Mango Salad VE 9
Shredded green papaya and mango with a twist of tamarind, jaggery (raw cane sugar) and chilli, drizzled with toasted sunflower and pumpkin seeds.

Persian Style Grilled Aubergine 'Baadal Jaam' VE 9
Grilled aubergine steeped in spiced olive oil, served on Parsi tomato sauce, with seasoned coconut yogurt & sprinkled with cinnamon dust. A derivative from an old Persian classic.

Batatas Murros VE 8
*Crushed baby potatoes part roasted & fried, drizzled with our Cafreal mixed herb dressing.
(Mustard)*

Dynamite Potatoes VE /// 9
*Punched potatoes part baked part fried, tossed with toasted sesame seeds blended with our in house hot Chettinad masala, black salt & dry mango powder.
(Mustard & Sesame)*

Halloumi Shaslik V 9
*Halloumi marinated in classic tandoori-masala, grilled with cubes of onion and peppers.
(Dairy & Mustard)*

Kale, Spinach & Onion Bhajias VE 8
Small fritters of thinly sliced shallots, shredded kale and spinach in chickpea batter, flavoured with carom seed and coriander.

Masala Fried Fish 14
*Sustainably sourced seasonal white fish, crumb-fried and served with a spicy coleslaw & batatas murros.
(Egg, Gluten, Mustard & Fish)*

Patra Ni Machchi // 14
*Fillet of Seabass, marinated in Grandma Todiwala's famous green coconut chutney and steamed.
(Fish)*

Garlic, Chilli & Ginger // 10
Prawn Balls
*Fritters of chopped King prawns with minced garlic, chili and ginger, tossed in an Indo-Chinese Garlic sauce with ginger chilli and soy.
(Crustacean, Gluten, Soya, Egg)*

Lamb Samosas 9
*All Muslim Communities of India are famous for their minced lamb samosa! This is from the Mappila community of Kerala which represents more of a delicate touch of spices and the lighter blending emanating from their past Arabic influences.
(Gluten)*

Spiced & Smoked Duck Breast 10
*Breast of Barbary duck marinated over three days, pan grilled and slow smoked for three hours over a blend of spices to impart its unique flavour. Finished with a blend of Oriental seasoning. (Served cold)
(Soya, Gluten & Shellfish)*

The Classic Chicken Tikka 9
*Needs no explanation, other than ours is made with clean spices & flavours, without the bright food colouring.
(Dairy & Mustard)*

Peppered Beef Tikka /// 12
*Fillet of aged Scotch Beef marinated in a masala with crushed red chilli and black pepper, grilled to medium rare and served with a peppery chutney and fresh greens.
(Mustard)*

Spiced Ginger Lamb Cutlets / 12
*Prime Lamb cutlets marinated in ginger extract and spices, served on diced vegetables of the day.
(Dairy & Mustard)*

Roast Chicken Cafreal // 10
Zambeziانا
*Gently marinated rolled thigh of chicken in a masala redolent of the flavours of garlic and fresh herbs, slow roasted and finished under the grill. Served on a bed of batatas murros with our fresh herb dressing.
(Mustard)*

DOSAS

Onion & Chilli Dosa V/VE // 9
*Dosa griddled with chopped red shallot, diced tomato, coriander & green chilli. Not for the faint hearted but tasty nonetheless. Served with a lentil sambaar & fresh coconut chutney.
(Dairy & Mustard) Vegan option available*

Masala Dosa V/VE 11
*One of the most sought-after snacks or meals in the Sub-Continent resonating the flavours of South India. Dosa filled with a typical crushed potato Bhaji and served with a lentil sambaar & fresh coconut chutney.
(Dairy & Mustard) Vegan option available*

SHARING BOWLS

Okra Foogath VE 11
*'Simply Goan style Okra', tossed with fresh coconut.
(Mustard)*

Daal Makhani V 9
*Black urad beans cooked slowly until tender and silky, finished with ginger & chilli.
(Dairy)*

Saag Mutter Aloo 10
Saag Paneer V 12
*Spinach sizzled with garlic, cumin and chilli, tossed with green peas and potato or paneer (Indian whey cheese).
(Dairy & Mustard)*

Daal Tadka VE 8
That most classic of all Indian lentil preparations, lentils sizzled with garlic, cumin and red chilli.

Paneer Chilli Fry V // 12
*Cubes of whey cheese, peppers, shallots, green chilli, ginger and garlic.
(Dairy, Gluten & Soya)*

Keralan Potato Bhaji VE 9
*Why 'Bombay Aloo', as Bombaywalla's we have never figured it out. The Keralan style of sizzling with black mustard seeds, white lentil, ginger and curry leaves is what we all eat anyway and thats what you will get. Tasty simple and mildly spiced.
(Mustard)*

Baingan Bhurta VE / 10
An Indian favourite for aubergine lovers. Roasted smoked aubergine mash in curried tomato sauce.

Paneer & Pea Khurma V / 15
*Indian Whey Cheese with green peas in a white curry with cashew nuts and coconut, flavoured with garlic, cardamom and green chilli.
(Nuts & Dairy)*

Masala Roasted Chicken Curry 16
*Spiced roasted chicken in a mild white curry with coconut and cashew, flavoured with cardamom and green chilli.
(Nuts & Dairy)*

Goan Pork Vindalho // 16
*The Classic Goan Pork Vindalho is traditionally a pickle and hence not as hot as perceived in Britain, it is derived from the original Portuguese pickle which was Pork steeped in wine vinegar and garlic. Ours is made with Goan piri piri masala.
(Celery & Gluten)*

Keralan Chicken Biryani / 19
*Chicken cooked with whole spices, shallots & yoghurt, blended with basmati rice & steamed. Served with mixed raita and a ginger & tomato chutney.
(Mustard & Dairy)*

Goan Prawn Curry & Red Rice // 19
*Classic Goan curry a state staple and a Café Spice Special since time immemorial. Served with unpolished red rice.
(Crustacean, Mustard & Dairy)*

Parsee Lamb Dhaansaak / 20
*Twenty-seven years on the menu and going strong. The Classic Parsee Sunday lunch, lamb cooked with pureed lentils & vegetables. Served with caramelised onion, rice, spiced meat ball and red onion salad.
(For the Bombay Parsee this will be different as this recipe hails from my great grand-mothers old handwritten book and relates to our Persian heritage).
(Mustard & Dairy)*

Parsee Style Lamb Shank / 24
*Masala roasted shank of lamb simmered in a tomato-based sauce, flavoured with whole spices.
(Celery)*

RICE & BREADS

Caramelised Onion Rice 5
Flavoured with star anise and black cardamom.

South Indian Unpolished Red Rice 5

Palav 5
Slow oven cooked basmati rice flavoured with whole spices.

Sada Chawal 5
Steamed basmati rice

Cheese Chilli & Garlic Naan // 6
*Naan topped with a combination of five cheeses, blended with fresh green chilli & garlic.
(Dairy, Egg & Gluten)*

Garlic Naan 5
(Dairy, Egg & Gluten)

Peshawari Naan 5
*Naan filled with ground coconut, almonds, suitanas. Sprinkled with sesame seeds and poppy seeds.
(Dairy, Egg, Gluten & Nuts)*

Kerala Paratha VE 5
*Unleavened flaky flat bread.
(Gluten)*

TASTING MENU

Relax and let us do all the hard work – including the ordering! This menu is for everyone at the table. It is the perfect way to have the total experience of a varied choice menu. The variety allows each person to enjoy and savour the many flavours that we will serve you eight courses including dessert. All you have to do is to have a good appetite and let us know your food intolerances (if any) and we will do the rest.

Complete Vegetarian/Vegan option is available on request.

75 Per Person

Please let a member of staff know about any allergies and where possible we will do our best to ensure that certain dishes are made allergy friendly and try to accomodate to your preferences.

A discretionary 12.5% Service Charge will be added to your bill. Please note that all service charges collected are distributed amongst the entire team.

SOFTS

Mango Lassi <i>A traditional yogurt based Indian drink.</i>	6
Carbonated Drinks <i>Coke, Diet Coke, Lemonade, Tonic Water, Soda Water</i>	3-50
Fruit Juices <i>Orange, Mango or Apple</i>	4
Mixers	1-75
Bottled Water <i>(Still/Sparkling Unlimited Refill)</i> <i>Chef Cyrus has always promoted sustainable solutions in the hospitality sector. Bottled water, which clocks many “water miles”, will not be featuring on this menu, instead he has chosen high-capacity Aqua Alto water dispense by Aqua Libre. . The taps dispense high volumes of crystal clear, highly filtered chilled, sparkling, and boiling water.</i>	3

BEERS & ALE

Cobra Beer, India (ABV 4.8%)	
1/2 PINT 3-75 PINT 6-75	
330ml 4-25 660ml 7-25	
Malabar IPA, India (ABV 4.7%)	
1/2 PINT 4-25 PINT 7-25	
<i>This Blond IPA has been crafted by Cobra’s Master Brewers to be enjoyed with food. The smooth yet complex recipe, gives a quality depth of taste with spicy, peppery notes.</i>	
White Rhino Lager, India (ABV 4.8%)	
330ml 4-25	
<i>A clean, crisp Helles style Lager with a malty an noble hop character. Very well balanced and easy-drinking.</i>	
White Rhino IPA, India (ABV 5.5%)	
330ml 4-50	
<i>A clean, crisp Helles style Lager with a malty an noble hop character. Very well balanced and easy-drinking.</i>	

SPIRITS, MALTS & OTHER

Gin:	
Gordon’s	4-5
Bombay Sapphire	5
Edinburgh	5-5
Hendrick’s	6-5
Vodka:	
Smirnoff	4-5
Grey Goose	6-5
Rum:	
Captain Morgan	4-5
Bacardi White	4-5
Whisky:	
Bell’s	4
Jack Daniel’s	5-5
JW Black Label	6
<i>A wide range of Scotch/Single Malts are available, please ask for separate list.</i>	

SPARKLING WINES

Vilarnau Gaudi Brut, Spain <i>Long-aged cava made from organic grapes. Fine bubbles, with delicate aromas.</i>	32
Vilarnau Gaudi Rosé, Spain <i>Premium organic cava with flavours of strawberries and peach.</i>	34

CHAMPAGNE

Champagne by the glass	16
Castelnau Brut Reserve NV <i>Ripe baked Apples and yeasty freshness, hints of spice and delicious finish.</i>	75
Castelnau Brut Rosé NV <i>The character of a white Champagne with that subtle extra charm of a true Rosé.</i>	79

ROSÉ WINES

Patriarche Syrah Rosé, France <i>Classy French Rosé with ripe fruit with hints of raspberry and zippy refreshing finish.</i>	30
Beronia Rioja Rosado, Spain <i>Pale and delicate in colour, with aromas of strawberry and white fruits.</i>	32
Folc, British <i>Pale salmon pink, with a touch of ripe orange and apple on the nose. Intense, fresh and persistent, with some fine grip and tangy acidity.</i>	42

RED WINES

Altozano Tempranillo/Syrah, Spain <i>Juicy plum flavours with a hint of vanilla.</i>	29
Patriarche Merlot, France <i>Redcurrant and strawberry nose, moderate tannins and fresh acidity.</i>	29
Las Olas Malbec, Argentina <i>This deeply intense and expressive Malbec, display juicy plum, raspberry and violet floral aromas. The palate has ripe summer berry flavours, a kiss of vanilla and spice and is soft in texture.</i>	30
Herdade Tapada Do Falcao Rocha Rosa, Portugal <i>Dark berry and plum fruit aromas. It is rich and flavoursome with a velvety palate which has good depth of ripe fruit. Smooth, soft and well balanced with a long finish.</i>	32
Beronia Crianza, Spain <i>This very versatile Rioja will compliment any dish. Red fruits with a hint of spice.</i>	32
Patriarche Pinot Noir, France <i>Violets and spicy berry fruit with a mineral silky note, raspberry and strawberry with a candied peel note.</i>	34
Barca Do Inferno, Portugal <i>A perfect blend of Sousão & Cabernet Sauvignon. Vibrant but elegant aroma of red berries and spice notes. It is a great wine, flavourful and velvety, which finishes intense and persistent.</i>	38
Cabernet Sauvignon, Hahn, USA <i>A rich, dark fruited nose of blackcurrant, blackberry and plum and a rich vanilla finish.</i>	44

WHITE WINES

Altozano Verdejo Sauvignon Blanc, Spain <i>Top notch, classic Sauvignon from Spain, Zingy, crisp with flavours of pineapple and citrus.</i>	29
La Cacciatora Pinot Grigio, France <i>Citrus, juicy pear & nectarine aromas. Ripe apple and pink grapefruit with a zingy freshness.</i>	30
Patriarche Viognier, France <i>Delicate minerally wine with aromas of apricot and peach, with a crisp balanced soft acidity.</i>	32
Beronia Viura White Rioja, Spain <i>Crisp, clean and refreshing Rioja. Green apple and white peach, balanced by a lively fresh citrus acidity.</i>	32
Quita Do Tamariz, Alvarinho, Portugal <i>The taste is dry and persistent, with earthy and stony flavours, there is also a sensation of saltiness on the palate, reflecting the impact of granite soils, excellent balance between freshness and volume, fruit and good acidity.</i>	36

Tiki Estate Sauvignon Blanc, NZ <i>Ripe gooseberry flavours, herby aromas of cut grass. Zingy and zesty, crisp dry palate.</i>	36
Matthias & Emile Roblin, Sancerre, Burgundy <i>Lively fresh gooseberry and herb with depth and aromatic complexity as you expect from Sancerre.</i>	38

Domaine le Verger, Chablis, France <i>Classic Chablis with ripe citrus Chardonnay flavours and a minerally finish.</i>	44
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WINES BY THE GLASS

<i>125ml glasses available on request</i>		
White:	<i>175ml</i>	<i>250ml</i>
Chardonnay	8	11
Sauvignon Blanc	8	11
Pinot Grigio	8	11
Rioja Blanco	9	12
Viognier	9	12
Red:		
Tempranillo	8	11
Merlot	8	11
Malbec	8	11
Ermita Rioja	9	12
Pinot Noir	10	13
Rosé:		
Syrah Rosé	8	11
Rioja Rosé	8	11
Sparkling:		
Sparkling Brut	9	
Sparkling Rose	10	

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