

Lamb Dhaansaak

£21

The efforts that go into making a traditional Parsee Sunday roast, or "Dhaansaak" are enough to deter many chefs! We are delighted therefore to offer you this all time classic lamb dish, prepared in an authentic Parsee style. Dhaansaak is composed of two words "Dhaan" meaning rice and "Saak" meaning the puréed vegetable and lentil combination with lamb. Served with a spiced meat ball, onion salad & caramelised onion rice as it should be.

Goan Prawn Curry // & Organic Red rice

£21

If there is one combination of food in Goa that is eaten daily come hell or high-water, it is the classic Goan coconut curry sauce. Cooked here with Sustainably sourced Red Sea King Prawns – a crumbled dried shrimp and onion salad, which must be sprinkled over the curry and rice for an even more sumptuous meal.

Tandoori Paneer, Pineapple // & Mushroom Shaslik

£20

A combination of the above, chargrilled and served with steamed rice & curry sauce.

Grilled Halibut on Red chilli // & garlic risotto

£21

Sustainably & Organically farmed Halibut lightly spiced and chargrilled. Served with our red chilli & garlic risotto with a side of spicy Goan coconut curry.

Lamb Shank Bhuna //

£22

Slow cooked braised shank of lamb in a typical North Indian sauce with roasted spices, caramelised onions and tomato.

The Vegetarian Thali v

£24

A vegetarian meal in itself, this is a platter comprised of three vegetable preparations, plus lentils, rice, roti, raita, a street food snack & papad.

The Non-vegetarian Thali

£27

A complete main course. This platter consists of one meat, one chicken, one prawn dish, one vegetable, plus lentils, steamed rice, naan, raita, a snack, onion salad and papad.

VEGETARIAN & VEGAN

Tadka Daal v

£7

Yellow, pink lentils & split moong cooked and sizzled with chopped garlic & cumin.

Okra with Tomato, Pepper & Onion v

£8

Diced okra tossed with chopped tomato, pepper & onion.

Smoked Aubergine Bharta v //

£8

Pulped smoked aubergine cooked with shallots & tomato.

Khorambu //

£8

Split pea and spinach fritter on Goan coconut curry.

English Heritage Potato Bhajee v

£7

A seasonal change of heritage potato varieties simply cooked.

Spinach with Paneer & Mushroom

£8

Partly pureed & partly chopped spinach cooked with diced mushrooms, green peas and whey cheese.

Vegetable Kofta Makhani

£8

Vegetable croquette filled with whey cheese, simmered in tomato & cashew nut sauce.

RICE & BREADS

Steamed Rice v

£4

Saffron Rice v

£5

Mushroom Rice

£5

Caramelised Onion Rice

£5

Organic Red Rice

£5

Cucumber Raita

£4

Roti v

£4

Chapati v (2 PER PORTION)

£4

Plain Naan

£4

Coconut, Almond & Raisin Naan

£5

Garlic Naan / Cheese Naan

£5

Cheese, Chilli & Garlic Naan //

£5

OR

SIMPLY RELAX & LEAVE IT TO US

The Café Spice Experience Menu

£40
(PER PERSON)

Relax and let us do all the hard work – including the ordering! Your meal begins with Papads, home-made chutneys and pickles, a selection of six different starter items in the first two courses, our soup of the day as an intermediary course, followed by three non vegetarian main dishes plus a vegetable and daal, along with naan and rice, followed by a selection of our desserts.

Gourmand Tasting Menu

£70
(PER PERSON)

This menu will be created to serve a host of mini plates encompassing our regular menu as well as our specials. We have designed the menu so it offers a balance of tastes and textures to keep your interests going. We do not serve a fixed number of courses so do please let us know when you have tasted enough, so that we can then serve you some dessert.

We pride ourselves in supporting the use of Sustainable & Ethically sourced produce from all over the United Kingdom. Our produce showcases some of the best of what this small but great country has to offer.

To this day Café Spice Namasté has been voted one of the most ethical sourcing restaurants in the UK and we aim to keep every extension of our brand under the same quality, ethics and devotion as we give to everything else that we do.

If you would like to find out more about who we are & what we do then visit us at

www.cafespice.co.uk

// MEDIUM // HOT // FIERY HOT v VEGAN v VEGETARIAN

Please inform us when ordering if you have any allergies or dietary requirements

BITES

Papad **V**

£1

Masala Papad **V**

£2

Topped with onion salad & sprinkled with our masala mix.

Mr Todivala's Chutney & Pickles **V**

£1

(PER PERSON)

Mr Todivala's Goan Spiced Nuts **V** **]**

£3

Spiced peanuts with a Goan Zing

SMALL PLATES

Bhael Poori **V** **]**

£6

A combination of puffed rice, chickpea vermicelli, crushed crisp poories, diced potato, chopped shallots, fresh coriander and chilli, drizzled with tamarind & date sauce.

Dahi Sev Chana Poori **V**

£6

Crisp puffed poories filled with crushed potato and chickpeas, topped with spiced yoghurt, fresh green chutney, tamarind & date sauce and sprinkled with chickpea vermicelli.

Beetroot & Coconut Samosa **V**

£6

A South Indian style filling of diced beetroot blended with diced potato, tossed with freshly grated coconut and sizzled with mustard seeds, curry leaves, cumin and chilli.

Badal Jaam **V**

£7

Sliced grilled aubergine lightly spiced, topped with a tomato sauce, drizzled with spiced yogurt and dusted with ground cinnamon

Masala Dosa **V**

£8

Crisp white lentil and rice pancake filled with a traditional potato bhajee. Served with sambaar (vegetable pot pourri with lentils).

Frankie Lamb Dosa **]**

£9

Crisp white lentil & rice pancake filled with diced organic Lamb cooked in a rich spiced Bombay style yoghurt based sauce. Served with sambaar (vegetable pot pourri with lentils).

Paneer Tikka **V**

£8

Cubes of Indian whey cheese marinated in tandoori masala and chargrilled.

Goosnargh Duck Sausage

£9

Prepared using our special spice blend, chargrilled and served on a bed of Kerala potato mash.

Salmon Cafreal **]**

£11

Organic Wester Ross Salmon marinated in green masala and chargrilled.

Butter Chicken

£12

Chargrilled chicken tikka simmered in a rich tomato & cashew nut sauce.

Chicken Kohlapuri **]]]**

£12

Fiery hot chicken in a sauce made with shallots, tomato & pureed white poppy seeds, coconut & sesame seeds.

Chicken Tikka

£9

Cubes of chicken marinated in traditional tandoori masala and chargrilled.

Chicken Peri-Peri **]]]**

£9

Rolled boned chicken thigh marinated in hot Goan piri-iri masala and chargrilled.

Venison Tikka

£12

Sliced haunch of venison flavoured with star anise, fennel & aniseed, skewered and chargrilled.

Buccleuch Beef Tikka **]]]**

£12

Fillet of aged Scotch Beef tikka marinated in a crushed red chilli and black pepper, chargrilled to medium rare.

Duck Tikka Malabar **]**

£11

Barbary duck, marinated in tandoori masala and chargrilled, served on a bed of Malabari style coconut curry.

King Scallop Patia **]**

£12

Isle of Mull Hand Dived King Scallop tossed with Parsee style patia masala. Patia is a traditional preparation with onions, tomatoes, spices, malted cane vinegar, tamarind and raw cane sugar. Reasonably hot sweet and sour.

Prawn Peri-peri **]]]**

£10

Pickled prawns in traditional Hot Goan style Piri-Piri masala pureed in palm vinegar. Served with Chapatti this is a hot pickled prawn preparation.

Goan Style Pork Vindalho **]]**

£12

Belly and shoulder of organic British lop cooked in that most popular of terms in the UK, Vindaloo. Vindalho or 'VINYUSH De ALY00SH', would be its traditional Portuguese / Goan name and it would always be classically cooked with pork only. A Goan Vindalho is not the mind blowing hot gravy as it has sadly been branded in the UK, but a rich hot maybe slightly sweet and sour gravy, which is an ideal companion for pork, served with steamed rice. Our pork is organically produced by Elizabeth Baterman in Chiltern Hills.

Beef Xacutti **]]**

£12

Pronounced "Tsakutti" or "shakutti" 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.

STARTER SHARING PLATES

The Mixed platter for One

£12

For the individual who wishes to try a small range of starters instead of settling for one. (6 pcs)

The Tandoori Tikka platter

£20

A piece of Chicken, Buccleuch Beef, Venison, Salmon Cafreal, Duck & Goosnargh Duck Sausage.

The Vegetarian sampler **V** (2 PERSONS)

£18

A sharing platter comprising of 6 different vegetarian items. (12 pcs)

The Café Spice Namasté platter (2 PERSONS)

£23

A selection of our personal favourites comprising of 9 different items. (18 pcs)

] MEDIUM **]]]** HOT **]]]]** FIERY HOT **V** VEGAN **V** VEGETARIAN

An optional 12.5% service charge will be added to your bill