



## Celebrating 25 Years in this glorious building.

Alas, we're not long for these premises we so love. We must vacate this lovely Grade II-listed former courthouse by the end of January 2021. We will be moving to new premises nearby. We pride ourselves in supporting the use of Sustainable & Ethically sourced produce from all over the United Kingdom. We've made history, not least as the longest running Bib Gourmand restaurant (good food, good value) in the Michelin Guide.

## STARTERS

FRIED PAPAD

ROASTED PAPAD )

MR TODIWALA'S CHUTNEY & PICKLE v

KALE & ONION BHAJIA v

Small fritters of thinly sliced shallots & shredded kale in chickpea batter, flavoured with carom seed and coriander.

DAHI SAEV CHANA POORI v

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

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.

£1

£1

£1  
(PER PERSON)

£6

£6

£6

HAGGIS SAMOSA CHAAT )

Curried Macsweens haggis filled in pastry fried, crushed lightly and served-drizzled with spiced yogurt and tamarind-date chutney.

MASALA DOSA ) v

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

FRANKIE LAMB DOSA )

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).

NAANZA MAHARAJA )

Naan topped with chopped chicken tikka, sprinkled with cheese green chilli, garlic, coriander and baked.

STARTER PLATTER FOR TWO

A selection of our personal favourites comprising of 9 different items. (2pcs of each)

£8

£8

£9

£8

£24

## FROM THE TANDOOR

PANEER SHASLIK v

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

CHICKEN TIKKA

Cubes of chicken marinated in traditional tandoori masala and chargrilled.

ROLLED THIGH OF CHICKEN PIRI-PIRI )))

Chargrilled Chicken thighs marinated in typical Goan style in piri-piri masala puréed in palm Vinegar, served with coleslaw.

TANDOORI LAMB CHOPS )

Lamb cutlets marinated with red chilli, cumin, coriander and ginger. Skewered and chargrilled

(STARTER)

(MAIN)

£7

£13

£8

£15

£8

£15

£10

£19

(STARTER)

(MAIN)

GOOSNARGH DUCK SAUSAGE

Duck Sausages prepared in Goosnargh using our special spice blend, chargrilled and served on a bed of Keralan potato mash.

DUCK TIKKA

Barbary duck, marinated in tandoori masala and chargrilled.

CHUTNEY SALMON )

Fillet of Organic Salmon marinated in Parsee style fresh green chutney, skewered and chargrilled in the tandoor.

BIFE CARREGADO COM PIMENTA A LA GOA

Chargrilled chunks of Bucculeuch Beef Fillet STEAK served with a Goan style hot Crushed Black Peppered sauce. )))

£9

£17

£10

£19

£10

£19

£12

£23

) MEDIUM ))) HOT )))) FIERY HOT v VEGAN v VEGETARIAN

An optional 12.5% service charge will be added to your bill. Price includes VAT.  
Please inform us when ordering if you have any allergies or dietary requirements

## MAINS

### BOMBAY STYLE FRIED FISH **🔥🔥**

Fillet of white fish marinated lightly with chilli, garlic, turmeric and lime juice, crumb-fried, served on bed of Goan curry sauce and Steamed rice. Due to us using only sustainably caught fish, we cannot fix the name of the fish.

### GOAN PRAWN CURRY **🔥🔥**

Sustainably sourced king prawns simmered in classic Goan coconut curry flavoured with curry leaves and butter nut berries.

### LAMB SHANK KOLHAPURI **🔥🔥**

Lamb shank cooked in Rajasthani style, Kolhapuri sauce, a rich combination of ground toasted red chillies, peppercorns, coriander seeds and slow roasted dried coconut.

### LAMB DHAANSAAK **🔥**

We are delighted 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 pureed spiced lentils & vegetable combination cooked with lamb. Served with a meat kebab ball, onion salad & caramelised onion rice.

### BUTTER CHICKEN

Chargrilled chicken tikka simmered in a rich tomato & roasted cashew nut sauce. Also known as Chicken Tikka Makhani.

£18

£18

£21

£21

£16

### COXA DE FRANGO BRANCA

Goan/ Portuguese style chicken thigh Korma. This classic Goan style white Korma is made with a mixture of spices but still mild and full of amazing flavours brought by the marriage of cashew nuts and coconut.

£16

### CARNE de PORCO QUENTE E PICANTE VINHA E ALHO **🔥🔥**

The essential Goan Pork Vindaloo not as hot as perceived but definitely the version we have brought back from Goa and believe to be the authentic version. As the Patron of the British Lop Pig Society The Pork used is British Lop from Trevaskis farm in Devon

£16

### THE VEGETARIAN THALI **🌱**

A vegetarian meal, comprised of three vegetable preparations, plus lentils, rice, roti, raita, a piece of street food snack.

£24

### THE NON-VEGETARIAN THALI

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

£27

## THE CAFÉ SPICE EXPERIENCE MENU

£40

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.

## VEGETABLES

### TADKA DAL **🌱**

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

£8

### PALAK PANEER **🌱**

Partly pureed & partly chopped spinach cooked with diced Indian whey cheese.

£8

### VEGETABLE KOFTA MAKHANI **🌱**

Mixed vegetables and potato croquette, filled with spiced whey cheese and simmered in a creamy tomato sauce with pureed roasted cashew nuts and flavoured with crumbled fenugreek leaves and cardamom.

£9

### POTATO BHAJI **🌱**

A lightly spiced bhaji made with seasonal English Heritage potatoes.

£8

### KOZHUMBU **🔥🔥** **🌱**

Fritters of split yellow peas and shredded spinach simmered in a coconut- based curry

£9

### BAINGAN BHURTA **🔥** **🌱**

Smoked & Chargrilled aubergine peeled chopped fine & cooked with shallots, spices & pulped tomato.

£9

### CHICKPEAS MASALA **🌱**

Chickpeas tossed in a special Masala with crushed pomegranate seeds and sun dried raw mango Powder

£8

## BREADS & RICE

### PLAIN NAAN

£4

### CHAPPATI (2 pcs)

£4

### TANDOORI ROTI

£4

### CHILLI CHEESE & GARLIC NAAN **🔥🔥**

£5

### PESHWARI NAAN

£5

### MASALAEDAR NAAN **🔥**

Naan with chopped chilli, nigella seeds, sesame seeds, poppy seeds, chopped garlic, chopped nuts, fresh coriander.

£5

### STEAMED RICE

£4

### SAFFRON RICE

£5

### DHAANSAAK RICE

Rice flavoured with star anise and black cardamom cooked with caramelised onion to give it the traditional brown colour.

£5

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