



Menu

Dear Guest

Thank you for visiting Café Spice Namasté, now in its 22nd year in a location filled with all the history and vibrancy that makes London so special today. Here we take care to prepare and cook food as we know best, and as we would eat it ourselves. For some restaurant-goers, our cuisine may seem unfamiliar, but as we strive to remain innovative, at heart it is honest to goodness Indian home-cooking that inspires us.

You may find our seasoning a bit less, in fact we have pledged to reduce salt in our cooking, using only reduced sodium sea salt. But just in case, we do have salt on hand, so please just ask if you'd like some brought to your table. Being the UK's most 'ethical-sourcing' restaurant, the produce and ingredients we buy are among the best of the best, and predominantly British. As a patron of both The British Lop Pig Society & The Rare Breed Survival Trust, an Ambassador of both British Lamb and Scottish Food & Drink, and member of the Scottish Beef Club, we source meats from tiny farms dotted across the UK. Naturally, this affects our pricing, and so we pray you not compare us with other local restaurants.

For the uninitiated, our recommendation is to always order the Kitchen Selection Menu to experience the multiple flavours.

Everyone is welcome at Café Spice Namasté, and once again, we would like to offer our profound thanks to all our customers for their support over the years, and for sharing with us what is truly a way of life. We look forward to enjoying many more years with you as our valued patrons and friends. Namasté! - **Cyrus & Pervin Todiwala.**


Papad & Chutneys -

Plain or Spicy papad (£0.90p each) Mr Todiwala's Splendidly Spicy Pickle and Chutney Tray (£1.00 per person)
(Pickle & Chutneys are also available in jar/pouch to take home - all displayed at the bar counter or simply ask for the list)


The Sharing Plates for Two

VEGETARIAN STARTER PLATTER  **£16.95**
Two pieces of six different vegetarian starters items.
CAFÉ SPICE NAMASTÉ PLATTER **£20.75**
Five vegetarian and four non-vegetarian pieces from our range.

Starters

BHAEL POORI  **£7.25**
A combination of puffed rice, Chickpea Vermicelli, crushed crisp poories, diced Potato, chopped Shallots, fresh Coriander and Chilli.

SAEV BATATA POORI  **£7.25**
Crisp puffed poories filled with seasoned crushed Potato, drizzled with chutneys & yoghurt.

BEETROOT & COCONUT SAMOSA  **£8.25**

PRAWNS PATIA  **£8.95**
Sustainably sourced Tiger Prawns in hot Sweet & Sour sauce, served with Chapatti.

DUCK SAUSAGE on KERALAN MASH **£8.75**

SQUID DYNAMITE PERI-PERI  **£9.25**
Squid rings simply tossed in fiery hot Goan Masala.

MASALA DOSA  **£8.75**
Crisp White Lentil and rice Pancake filled with a traditional Potato Bhajee. Served with Sambaar.

FRANKIE LAMB DOSA  **£10.25**
Crisp White Lentil & Rice Pancake filled with tiny dices of Lamb in a rich well Spiced Masala. Served with Sambaar.

GRILLED SALMON IN GREEN MASALA **£9.95**

CHICKEN TIKKA **£8.75**

BARBARY DUCK TIKKA **£9.75**

VENISON TIKKA **£9.95**
Flavoured with star anise, fennel & aniseed.

BEEF TIKKA IN CRUSHED RED CHILLI AND BLACK PEPPER  **£11.50**

TIKKA PLATTER **£18.95**
A piece of Barbary Duck, Venison, Beef & Chicken Tikkas, Duck Sausage, Grilled Salmon & Paneer.

Mains

GRILLED WHEY CHEESE (Paneer), PORTOBELLO MUSHROOM, PEPPERS, TOMATO, SWEET POTATO & ONION  **£16.95**
Served with SAFFRON RICE and Coconut Curry.

GRILLED SALMON IN GREEN MASALA **£18.95**

GRILLED HALIBUT ON GARLIC AND RED CHILLI RISOTTO **£20.95**

CHICKEN TIKKA **£18.25**
Served with Tadka Daal & STEAMED RICE.

BARBARY DUCK TIKKA **£18.95**

VENISON TIKKA **£19.25**
Flavoured with star anise, fennel & aniseed.

BEEF TIKKA IN CRUSHED RED CHILLI AND BLACK PEPPER  **£21.75**

CAFÉ SPICE MIXED GRILL **£22.50**
A taste of nearly all of the above Tikkas except the Halibut. served with soft CURRIED STEAMED RICE.

GOAN PRAWN CURRY  **£19.25**
served with ORGANIC RED RICE.

PARSEE STYLE CHICKEN CURRY WITH POTATO  **£18.50**
served with STEAMED RICE.

MURGH PASANDA **£18.75**
Indian Whey Cheese, Pistachio, Crushed Almonds and Roasted Fennel stuffed Chicken Breast in creamy Tomato sauce served with SAFFRON RICE.

OSTRICH BHUNA **£19.50**
served with SAFFRON RICE.

LAMB DHAANSAK  **£18.75**
served with BROWN ONION RICE.

GOAN STYLE PORK VINDALOO  **£18.50**
served with STEAMED RICE.

ROASTED PULLED PORK IN GOAN BALCHAO MASALA  **£18.50**
served with STEAMED RICE.

Vegetables

Please note, the vegetable side dishes below (except The Thali) are smaller than main portion.

TADKA DAAL **£8.50**
Yellow & Pink Lentils cooked and sizzled with chopped Garlic & Cumin.

SMOKED AUBERGINE BHARTA  **£8.75**

SPINACH WITH MUSHROOM, GREEN PEAS & WHEY CHEESE (Paneer) **£8.95**

ENGLISH HERITAGE POTATO BHAJEE **£8.50**

OKRA WITH TOMATO, PEPPER & ONION **£8.75**

SPLIT PEA & SPINACH FRITTER IN COCONUT BASED GOAN CURRY  **£8.95**

THE VEGETARIAN THALI **£19.95**
A vegetarian meal in itself, this is a platter comprised of three vegetable preparations, plus Lentil, Rice, Roti, Raita, a snacky bit & Papad.

SEPARATE MENU AVAILABLE FOR MORE IN SEASON LOCAL BRITISH VEGETARIAN DISHES.

Breads & Rice

ROTI **£3.25**

CHAPATTI (two in a portion) **£3.50**

DRIED MINT ROTI **£3.95**

NAAN **£3.95**

MUSTARD HONEY & SAFFRON NAAN **£4.50**

COCONUT, ALMOND & RAISIN NAAN **£4.50**

GARLIC NAAN **£4.25**

CORIANDER & CHILLI NAAN  **£4.25**

CHEESE, CHILLI & GARLIC NAAN  **£4.50**

STEAMED RICE **£3.95**

ANY OF OUR OTHER RICES **£4.50**
Saffron Rice, Mushroom Rice, Brown onion Rice or Unpolished Red rice (Goa Rice).

CUCUMBER RAITA **£3.95**

THE CAFÉ SPICE NAMASTÉ KITCHEN SELECTIONS SET MENU

£40 per person

Relax and let us do all the hard work – including the ordering! Ideally this menu must be for everyone at the table as otherwise it would make service very difficult. This we would recommend to everyone. It is the perfect way to enjoy the cuisine we prepare and takes away the stress of going through the menu and ordering individually, but moreso it allows people to share and enjoy all the dishes together as we would in our homes. Your meal begins with Papads and Home Made Chutneys and Pickles, a selection of six different starter items, our soup of the day as an intermediary course, followed by Three non vegetarian main dishes to include Seafood, Poultry and Meat plus a Vegetable of the day and Daal, along with Naan and Rice, followed by a selection of our Sweets.

Do let us know if you would like anything in particular from our regular menu for your selection.

All we need is to know is any dietary needs or allergies and we will look after the rest.

THE CAFÉ SPICE NAMASTÉ GOURMAND TASTING MENU

£70 per person

- Available until 8:30pm

Ideally this menu must be for everyone at the table as otherwise it would make service very difficult.

This menu could be stretched by you to last a good two hours of easy dining and therefore please understand that we cannot serve it after 8:30pm.

This menu will be designed as you start to dine as we will serve you a host of mini plates encompassing our regular menu as well as our specials. Your dining experience starts with a glass of pomegranate Bellini (bubbly with pomegranate syrup). Weve designed the menu so it offers a balance of tastes and textures to keep your interest going.

However if you need to try anything from our menu in particular; do tell us as we generally try to avoid giving you too many starchy dishes.

All you need to do is let us know of any allergies or dislikes. 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 recommend the New Zealand Sauvignon Blanc, Burgundy or the Spanish wines to go with your meal.



For full allergen information, please scan the QR code or ask our staff.

A discretionary 12.5% service charge will be added to your bill for your convenience.

 Indicates Chilli Heat  suitable for Vegetarians

www.cafespice.co.uk