

## SMALL BITES

PAPAD (Plain or Spicy) 🍴🌱 £1 CHUTNEY & PICKLE 🌱 £1 per person

MASALA PAPAD 🍴 1,50

Topped with onion salad & sprinkled with our masala mix.

BHAEL POORI 🍴🌱 5

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

DAHI SAEV CHANA POORI 🌱 5

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

BEETROOT & COCONUT SAMOSA 🌱 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.

PRAWN PATIA 🍴 9

Sustainably sourced prawns simmered in a hot sweet & sour patia sauce.

SQUID DYNAMITE PERI-PERI 🍴🍴🍴 8

Baby squid, sliced and simply tossed in fiery hot pickled Goan masala.

MASALA DOSA 🍴🌱 7

Crisp White Lentil and rice Pancake filled with a traditional Potato Bhajee. Served with Sambaar (vegetable pot pourri with lentils).

FRANKIE GOAT DOSA 🍴 8

Crisp white lentil & rice pancake filled with diced Highland Goat cooked in a rich well spiced Bombay style yoghurt based sauce. Served with Sambaar (vegetable pot pourri with lentils).

## SMALL PLATES FROM TANDOOR

PANEER TIKKA 🌱 8

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

GRILLED ORGANIC WESTER ROSS SALMON CAFREAL 🍴 10

Organic Wester Ross Salmon marinated in green masala and chargrilled.

CHICKEN TIKKA 8

Cubes of chicken marinated in traditional tandoori masala and chargrilled.

CHICKEN PIRI-PIRI 8 🍴🍴🍴

Rolled boned chicken thai marinated in hot Goan Piri-Piri masala and chargrilled.

GOOSNARGH DUCK SAUSAGE ON KERALAN POTATO MASH 7

Created by us and prepared using our special spice blend.

VENISON TIKKA 11

Haunch of venison flavoured with star anise, fennel & aniseed.

BEEF TIKKA IN RED CHILLI AND BLACK PEPPER 🍴🍴🍴 12

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

In order to provide the best experience for you,  
each dish will be served as soon as it is prepared.

We invite you to share a selection of small and large plates from our menu.  
Many of our dishes can be prepared dairy free, please ask our staff.

## SMALL NON-VEGETARIAN PLATES

GOAN PRAWN CURRY 🍴🍴 9

Cooked in spicy coconut based Goan sauce.

OSTRICH BHUNA 🍴 11

Fillet of ostrich pan fried, served on classic Bhuna sauce.

DUCK TIKKA MALABAR 🍴 10

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

GOAN STYLE PORK VINDALOO 🍴🍴 9

The real pork vindaloo, hot but not fiery hot.

BEEF XACUTTI 🍴🍴 10

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.

BUTTER CHICKEN 9

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

## SMALL VEGETARIAN & VEGAN PLATES

TADKA DAAL 🍴🌱 6

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

ENGLISH HERITAGE POTATO BHAJEE 🍴🌱 7

A seasonal change of heritage potato varieties simply cooked.

OKRA WITH TOMATO, PEPPER & ONION 🍴🌱 7

Diced okra tossed with chopped tomato, pepper & onion.

SMOKED AUBERGINE BHARTA 🍴🌱 8

Pulped smoked aubergine cooked with shallots, tomato & yoghurt.

SPINACH WITH MUSHROOM, GREEN PEAS & PANEER 🌱 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.

KHOZAMBU 🍴🌱 7

Split pea and spinach fritter on Goan coconut curry.

MORE SEASONAL VEGETABLES ARE AVAILABLE IN OUR MONTHLY SPECIAL MENU

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Many of our dishes can be prepared dairy free, please ask our staff.

Mr. Todiwala's

www.mrtodiwala.com



For those with special dietary requirements or allergies, please ask the server who will be happy to assist OR scan the QR code.  
A discretionary 12.5% service charge will be added to your bill for your convenience. 🍴 Indicates Chilli Heat 🌱 suitable for Vegetarians 🍴 suitable for Vegan



CAFE SPICE  
NAMASTE

www.cafespice.co.uk

## LARGE PLATES

### VEGETARIAN STARTER PLATTER 18

Two pieces of six different vegetarian starters items.

### CAFÉ SPICE NAMASTÉ PLATTER 23

Five vegetarian and four non-vegetarian items from our range.

### MR TODIWALA'S MIXED GRILL PLATTER 22

A taste Of nearly all Of the Tikkas, a piece of Chicken Tikka, Duck Tikka, Venision Tikka, Beef Tikka, Duck sausages, Salmon cafreal, Portobello mushroom and Sweet potato. Served with a curry sauce.


### THE VEGETARIAN THALI 23

A vegetarian meal in itself, this is a platter comprised of three vegetable preparations, plus lentil, 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 plus lentils, steamed rice, Naan, a snack, onion salad and papad. Do let us know of any allergies, likes or dislikes.

### GRILLED HALIBUT ON RED CHILLI & GARLIC RISOTTO 21

Served with Goan coconut curry. 

### LAMB DHAANSAAK 20

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 & caramalised onion rice as it should be.

### MURGH PASANDA 15

Indian whey cheese, roasted fennel seeds, pistachio & crushed almonds stuffed chicken breast in creamy tomato & cashew nuts sauce.

### MALABAR CHICKEN CURRY 15

Rolled boned leg of chicken simmered in a rich red curry enhanced with toasted coconut, curry leaves, some fenugreek and mustard.

## RICE & BREADS

### ROTI 3

### CHAPATTI (two in a portion) 4

### NAAN 3

### CHEDDAR CHEESE NAAN 4

### COCONUT, ALMOND & RAISIN NAAN 4

### GARLIC NAAN 4

### CHEESE, CHILLI & GARLIC NAAN 4

### STEAMED RICE OR PULAO 4

### MUSHROOM RICE OR CARAMALISED ONION RICE 5

### CUCUMBER RAITA 4



## RELAX & LEAVE IT TO US Including Ordering

### CAFÉ SPICE NAMASTÉ

### KITCHEN SELECTION 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. It is the perfect way to enjoy the cuisine we prepare and allows you 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 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 Sweets.

Do let us know if you would like anything in particular from our regular menu for your selection. All we need to know is any dietary needs or allergies and we will look after the rest.

Complete vegetarian/Vegan option is available on request.

### CAFÉ SPICE NAMASTÉ

£70 PER PERSON

### GOURMAND TASTING MENU

- 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.

This menu will be designed around a host of mini plates encompassing our regular menu as well as our specials. our dining experience starts with a glass of pomegranate Bellini (Prosecco with pomegranate). We have designed the menu so it offers a balance of tastes and textures to keep your interest going.

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.



**Namasté!** -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. 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. We source meats from tiny farms dotted across the UK which naturally, affects our pricing, but you also get produce that most restaurants can not have.

We look forward to enjoying many more years with you as our valued patrons and friends.

Namasté! - **Cyrus & Pervin Todiwala.**