



CAFÉ SPICE NAMASTÉ

In Hindi “Namasté” quite simply means a ‘gracious hello’
A welcome with a deeper sense of divinity.

Here at Café Spice Namasté it means:
‘Welcome to a wonderful Indian gastronomic experience and adventure’
with a Gracious Hello and Divine Service.

Dear Guest

Looking back over the past fourteen years to the birth of Café Spice Namasté and seventeen years with Namasté, it’s hard to believe that all this time has passed since we first arrived in the UK.

When I left Mumbai, I even remember telling my parents that we would be back in five to six years...that hasn’t happened yet! Why? Quite simply because of you-our customers! Café Spice Namasté has become synonymous with going just that little bit further. We always pay extra attention to the detail of our customer’s requirements, which, we hope, makes dining with us an experience to savour and remember.

We have learnt and we truly understand that a restaurant is only as good as the satisfaction it continues to give to its customers. We are proud to say that, because of this, over the years we have gained almost loyal following of clients, who have never deserted us and, in fact, it is these customers who have encouraged us to push the gastronomic boundaries, keep the creativity flowing and, above all, maintain the exceptional standards which they have come to accept as the norm. This has been no easy feat! But, because of their enthusiasm and confidence in us, we have continually met the challenge.

Furthermore, we are delighted to say that over the years Café Spice Namasté has become one of Britain’s most highly regarded Indian restaurants, winning more awards than any other. A large share of the credit for this has to go to our customers for their expectations, our staff for their 100% commitment and our loyal friends and suppliers.

As well as introducing many fresh ideas, our new menu now includes a tasting menu, which means that you can enjoy a delicious tour through the myriad dishes that we prepare and present all the time, but which may not be featured within the regular menu. Relax and let us provide you with some delectable treats. Also now we have a monthly menu featuring only British in season.

One final word... We would like to offer our profound thanks to all our customers for their support over the past fifteen plus years and we very much look forward to enjoying many more years with our valued patrons.

Thank you for your custom
Pervin & Cyrus Todiwala

PAPADS & CHUTNEYS

MR TODIWALAS PICKLE TRAY **£0.90 (per person)**

Exclusive & unusual 'Hand Made in House' chutney & pickles. Using the finest British produce. Also for sale in jars at the restaurant & online at - www.mrtodiwala.com or just ask.

PAPAD (Better known as pappadum in UK) **£0.70 (per person)**

APPETISERS

ADDITIONALLY- MOST OF OUR TANDOOR ITEMS MAY BE HAD AS STARTER PORTIONS TOO, PLEASE SEE OVERLEAF

BHAEL POORI (V) (G) **£5.25**

The Bombay Walla's favourite roadside snack at any time is Bhael poori. A combination of puffed rice, chickpea vermicelli, crushed crisp poories, diced potato, chopped shallots, fresh coriander and chilli are blended with tamarind and green chutney.

DAHI SAEV BATATA POORI (V) (G) **£5.25**

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

BEETROOT & COCONUT SAMOSA (V) (G) **£5.75**

A South Indian style filling of diced Cheltenham beetroot blended with diced potato, tossed with freshly grated coconut and sizzled with mustard seeds, curry leaves, cumin and chilli. This may sound unusual but, when cooked with coconut, the beetroot is an entirely different beast, and tastes delightful. The potato here is primarily used to hold the beetroot dices together.

TIGER PRAWNS PATIA (G) **£7.50**

Black tiger prawns tossed with a hot sweet and sour nearly pickled gravy made with minced shallots, diced aubergine & red pumpkin with red masala, malted cane vinegar, tamarind extract and jaggery (raw cane sugar). This is the classic Parsee version and cannot be compared with its namesake elsewhere, served with crisply fried chappati strips.

SQUID DYNAMITE **£7.75**

Baby squid rings, marinated in fiery Goan peri-peri masala and flash pan-fried. We use the word 'dynamite' simply because of the palatable heat they exude. Not recommended for the faint hearted who often do tend to tell us that it is really HOT WOW !!

DOSAS

The Dosa is a crisp pancake made from a batter of fermented rice and white lentils, served with Saambaar (a kind of spiced vegetable and lentil soup) and fresh coconut chutney. Filled with a choice of either of the two fillings below:

THE ORIGINAL (V) **£6.75**

Filled with a traditional Potato Bhajee also know in India as Dosa Bhajee.

FRANKIE LAMB **£7.95**

An original Bombay street-side specialty filling of tiny dices of lamb in a rich well spiced masala.

VEGETARIAN PLATTER **£7.25**

Five smaller portions of vegetarian starter items.

CAFÉ SPICE STARTERS FOR TWO **£14.50**

Our most popular selection of five vegetarian and four non-vegetarian starter items from our range, including Tikkas'.

TANDOORI PLATTER **£13.50**

A tikka each of Barbary Duck, Denham Estates Venison sheek kavaab, Scotch Beef, Chicken Peri-peri & Salmon.

TANDOOR – CLAY OVEN

All our tikka's are cooked medium to medium rare for best results. However please let us know if you prefer rare or well done. Please be patient with us as we only prepare your tikka's when you are ready to eat. All our Tandoori main courses are served with minted yoghurt as well as a vegetable accompaniment of the day. Café Spice Namasté also wishes to inform our patrons that the use of any colouring in our kitchens has always been banned and therefore we cannot please those who expect our dishes to be brightly coloured and iridescent

OUR MEAT, FISH & POULTRY ARE EITHER ORGANIC OR FREE RANGE OR FRIENDLY FARMED OR COME SOURCED FROM SUSTAINABLE RESOURCES WHEREVER POSSIBLE

MOST TANDOOR ITEMS WHERE MARKED CAN BE ORDERED EITHER AS A STARTER OR AS A MAIN COURSE

MIXED VEGETABLE SHASLIK (V) £13.75

Portobello mushroom, Indian whey cheese (Paneer), quarters of mixed peppers, tomato, sweet potato & onion, marinated in classical tandoori masala, skewered, chargrilled, and served with saffron palav and coconut curry.

LEELI CHUTNEY MA SALMON £7.95 / £15.25

Fillet of Salmon marinated in a Parsee style fresh green chutney, skewered and chargrilled in the tandoor. This chutney is derived from my mother's own family recipe and the family as well as our regulars who have eaten it hundreds of times before unanimously agree that it is the best way of marinating fresh fish for grilling.

TANDOORI POMFRET £13.95

'Pomfret' One of the Arabian Seas most popular fish and certainly very highly prized in India, is one of the most adaptable fish to any cuisine. Whole Pomfret slit and marinated in a "HOT" traditional Rajasthani style red masala enhanced with grated zest of mandarin orange & lime, skewered, chargrilled and served with Naan.

MURG TIKKA (H) £6.95 / £14.50

The favourite of many of our guests since 1991, Café Spice Namaste's traditional chicken tikka, needs no further introduction (Served with Tadka Daal & Steamed rice for main course only).

DUCK TIKKA A'LA Mrs. MATTHEW £7.95 / £15.50

Breast of Barbary Duck marinated in a Keralan Syrian Christian style created by Mrs. Matthew, A Genius on old Keralan Christian cuisine. Marinated simply in yoghurt with tamarind extract, crushed red chilli, toasted fennel, ginger & roasted cardamom, chargrilled to a medium rare. For those who do not know, Christianity & Judaism have been practiced in India long before the Western World had heard of their existence & both Synagogues and Churches exist from the 3rd Century.

VENISON SHEEK KAVAAB MAHARAJA SAILANA £7.95 / £15.50

Haunch of Venison from Michael Glikstens Denham Estates in Suffolk, minced along with Hunza apricots, dates, ginger, garlic, chilli, mint and spices, skewered and chargrilled. The Maharaja of Sailana in Rajputana was an avid cook and often created great kebabs in the jungle, this being one of them and probably one of the best ways to cook venison as demonstrated to me by my father several times during his many hunting trips to Rajasthan.

BEEF TIKKA LAAL AUR KAALA MIRICH MASALA £10.50 / £19.50

The Duke of Buccleuch's Estates probably breed the best beef on the British Isles. A cross between the Aberdeen Angus and Scottish Long Horn the meat quality is exquisite when well hung and matured for over three weeks. Cubes of the prime fillet are marinated with pureed red chilli, crushed black peppercorns, home ground mustard, garam masala and ginger. This one is 'HOT' and not to be taken lightly. You may ask Russell, Greg & Oliver who are addicted to this!

CAFÉ SPICE TANDOOR PLATTER WITH CURRIED RICE £15.95

A combination of one each of the above Tikka's including Paneer & Portobello Mushrooms served with soft curried steamed rice.

Medium Spicy  Hot & Spicy  Fiery Hot 
(V) - Vegetarian (N) - Contains Nuts (G) - Contains Gluten (H) - Halal
A discretionary 12½ % service charge will be added to your bill for your convenience

SEAFOOD

SEARED SCALLOP SAAGWALLA 'N'

£18.25

Hand dived King scallops from Falmouth Bay in Cornwall lightly marinated with turmeric and limejuice, pan seared and served on a bed of chopped baby spinach tossed with toasted garlic, cumin and crushed chilli with a light korma sauce and saffron pulao.

GOAN KING PRAWN CURRY

£16.50

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. Adaptable mostly to seafood and sometimes chicken this curry compliments king prawns like no other. Cooked here with large king prawns and served with steamed rice and "KISMOOR" - a crumbled dried shrimp and onion salad, which must be sprinkled over the curry and rice for an even more sumptuous meal. (This is the White Sea King Prawn and is unlike what we commonly use in Britain & is slightly smaller but tastier by far).

POULTRY

MURGHI MAELACHA CURRY NAY PAPAETO (H)

£14.95

Taking its roots from traditional Malaysian cooking, the migrant Parsee business community adapted this into their cooking, making it unique in its South East Asian influence. This coconut based chicken curry with baby potato was once normally made for a relaxed weekend lunch when tedious processes of grinding a masala of red chilli, ginger, garlic, lemon grass, cardamom, spices & coconut was not just a chore. Boned Legs of small chicken are first part roasted then, simmered in this creamy rich curry finished with coconut milk with baby potato, cubes of sweet potato & pumpkin & served with steamed rice.

MURGH TIKKA MAKHANI (N) (H)

£14.95

A classic North Indian Punjabi dish, taking its routes from the princely state of Oudh where a great deal of India's most popular dishes were created. Tikka of chargrilled chicken simmered in a richly reduced tomato sauce, enriched with pureed almonds and cashew nuts, flavoured with shredded ginger and crumbled toasted Quasoori Methi (sun dried fenugreek), served with saffron Palav. Quasoor is a town in Pakistan renowned for its fenugreek and all sun-dried methi is simply now called by this name.

KOZHI MILAGU VARUVAL (H)

£14.95

The forerunner of the classical 'Devilled Sauce' this peppery and red chilli infused hot chicken originates from the Madras region and is dedicated to the Chettiyar community - the traditional pepper estate owners. Tomato based with green and red chili, crushed peppercorns, ginger, yoghurt and a special blend of spices. This is a treat for the chilli-holic and comes served with a chilli & garlic Naan.

MEATS

OSTRICH BHUNA

£15.95

I know that the Ostrich is not a native to either India or Britain but it is indeed a fabulous meat, extremely lean and lower in saturated fats, cholesterol & calories than chicken & turkey, though expensive. Strips of ostrich fan fillet are tossed with the ever so classic of sub-continental Indian preparations, the 'Bhuna'. Ours is a classical sauce and is not necessarily hot, served with pulao & chunks of fried potato to complete the dish.

DHAANSAAK (H)

£14.95

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 style. Dhaansaak is composed of two words "Dhaan" meaning rice and "Saak" meaning the puréed vegetable and lentil combination with lamb. For optimum flavour, we blend sliced shin on-the-bone. Please do not confuse or compare this dish with its namesake sold elsewhere as many do, we are Parsees and we know exactly how to prepare this dish the correct way, served with brown onion rice, kachumber (onion salad) and a meat kebab. Traditionally the Parsee will only use the word Dhaansaak which would to us refer to lamb or mutton only. If some people do not like red meat or cannot eat for health reasons, is chicken ever substituted and never anything else, vegetable Dhaansaak is sacrilege! And we do only lamb here. This is best eaten the way we serve it, with the traditional accompaniments.

VINDALHO DE CARNE DE PORCO

£14.95

There is no doubt that British pork is probably the best pork anywhere in the world. Belly and shoulder of Organic British Lop (Rarest of the rare British breeds) cooked in that most popular of terms in the UK, 'Vindaloo'. 'Vindalho' pronounced VINYA De ALYOOSH, 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 & sour gravy which is an ideal companion for pork, served with steamed rice. 'Vindalho' sadly is not a barometric term for chilli heat and we Indian's do not understand it as such. (The Portuguese classically pickled the pork in wine vinegar & garlic, hence the name. Our Pork is organically produced by Elizabeth Bateman in the Chiltern Hill)

BEEF CURRY A' LA DADA

£15.50

"Dada", our grand tandoor master of the past decade, created this beef curry in his typically Darjeeling style. It stings a bit on the tongue but is full of the flavours of blended spices combined with yoghurt and puréed onions. So popular, it's impossible to remove from our menu, even though the man who created it is now no more, served here with steamed rice. The beef used is Scotch and primarily Aberdeen Angus.

VEGETARIAN ACCOMPANIMENTS

TADKA DAAL **£5.50**

A combination of Toor and Masoor Daal (yellow & pink lentils) cooked and sizzled with chopped garlic, cumin and red chilli. This process of sizzling is known as “Tadka”, hence the name Tadka Daal immortalised by our Mr. Brady it is impossible for us to take this daal off our menu.

DAAL MAKHANI **£5.95**

This is the absolute classic daal of The Punjab. Be it India or Pakistan this is very much a staple in most homes. Black un-skinned lentils soaked overnight with red kidney beans and the cooked very slowly until fully cooked and tender. A sizzling of shredded ginger, cumin and garlic is then added with a reasonable dollop of butter to complete this most enduring of all lentil preparations.

ALOO GOBHI MUTTER **£5.95**

A Rajasthani style combination of cubed potato, florets of cauliflower and green peas sizzled with mustard seeds, fenugreek, Kashmiri red chilli & cumin. Flavoured with ground ginger, garlic, cardamom & crushed coriander seeds.

ENGLISH HERITAGE POTATO BHAJEE **£5.95**

We are proud to bring you two or three rare Heritage British potatoes, which the Carrol's are Re-introducing back into Britain. Depending on the season, you may enjoy Epicure, British Queen or Mr.Little's Yet Holm Gypsy, or one of several others including Burgundy red or blue, Yukon Gold or Ratte, Pink Fir depending on seasonality & availability, cooked and sizzled with mustard seeds, cumin and sliced onions, flavoured with garlic and fresh coriander.

BAINGAN BHARTA (N) **£6.50**

Smoked aubergine peeled after charbroiling, chopped and simmered with onions, tomato, garlic, green chilli and cumin, finished with fresh chopped coriander, beaten yoghurt and dices of fried aubergine. This is the Punjabi version of one of the sub-continent's most popular of aubergine dishes.

PANEER SAAGWALLA **£6.75**

Chargrilled marinated Indian whey cheese diced, simmered in part puréed, part chopped fresh baby spinach. Sizzled with sliced garlic, red chilli, cumin and crumbled toasted fenugreek.

VEGETABLE CHETTINAD **£6.75**

If there ever was to be something like a ‘Madras’ sauce, such as the term used in Britain, which sadly we do not understand! This would be it. The Chettiyar's were the original Landowners that grew pepper & the sauce named as above is the original Devilled Sauce, redolent with the flavours of crushed pepper corns, green & red chilli, beaten yoghurt, garlic & Ginger and of course fresh tomatoes. A combination of vegetables (depending on seasonality) are tossed and finished with a smattering of fresh coriander.

BHINDI AUR MUSHROOM KI JHALFRAEZI **£6.75**

Sliced okra, mushrooms tossed with shredded green and red peppers, chilli, ginger & garlic, spring onions & tomato, tossed in a semi-dry masala as in true Jhalfraezi style or better known as ‘Jhalfrazi’. The word though simply means ‘To look Like’ i.e. to look Hot but it need not to be so.

THE BREADS & ESSENTIALS

NAAN (G) £2.95

Made with refined white flour, eggs and milk.

ROTI (G) £2.75

Made with unleavened whole-wheat flour).

PESHAWARI NAAN (G) (N) £3.25

Stuffed with a blend of ground almonds, raisins, desiccated coconut and cream, and flavoured with cardamom.

CHAPATTI (G) £2.75

A flat unleavened bread made with wheat flour. Served two in a portion.

PUDINA ROTI (G) £2.95

Whole-wheat Roti flavoured with crumbled home dried mint.

KHEEMA NAAN (G), £3.25

Stuffed with spiced lamb mince.

CHEESE, CHILLI & GARLIC NAAN (G) 🌶️ £3.25

Back by popular demand! It has a kick, and is quite addictive too.

SADA CHAWAL £3.50

Plain steamed Basmati rice.

PALAV/PULAO £3.95

Traditional saffron flavoured rice.

DHAAN 'DHAANSAAK RICE' £4.25

This is traditional Dhaansaak pulao made with browned onions that give it the classic brown colour and flavoured with star anise.

DHINGRI PALAV £4.50

Pulao rice tossed with mushrooms, shallots, garlic and peppers with green chilli.

CUCUMBER RAITA £3.50

A raita (or seasoned yoghurt) is more often than not a staple food for locals throughout the length and breadth of India. Hot and/or oily foods are digested more easily if accompanied by yoghurts and raitas, which also, of course, lend their own flavours as well as enhancing the flavours of the main dish.