

# 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'

Dear Guest

Looking back over the past ten years to the birth of Café Spice Namasté and fourteen 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 a most 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 Britain's most highly regarded Indian restaurant, 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.

One final word... We would like to offer our profound thanks to all our customers for their support over the past decade, and we very much look forward to enjoying the next ten years (and beyond) with our valued patrons.

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**Thank you for your custom**

# A'La Carte Menu

## **EXCLUSIVE 'HAND MADE IN HOUSE' CHUTNEY AND PICKLE TRAY (per person) - £0.90**

ALSO AVAILABLE FOR SALE (IN JARS), AT THE RESTAURANT & ONLINE AT - [www.cafespice.co.uk](http://www.cafespice.co.uk)  
OR JUST ASK A MEMBER OF STAFF



## **PAPAD (Better known as pappadum in UK) - £0.70**



### **FIRM FAVOURITES WITH OUR REGULARS**

We have designed **STARTER PLATTERS** for individuals who would like to eat the Café Spice way.  
Please advise us of any allergies or particular preferences.

#### **VEGETARIAN PLATTER - £5.95**

Five different vegetarian items

#### **CAFÉ SPICE PLATTER FOR TWO - £12.95**

A selection of five vegetarian and four non-vegetarian items from our range, including tikkas.

#### **TANDOORI PLATTER - £12.25**

A tikka each of duck, venison, beef, chicken peri-peri & sheek kavaab



### **THE CAFÉ SPICE NAMASTÉ KITCHEN SELECTIONS SET MENUS - £30 OR £40 PER PERSON**

Relax and let us do all the hard work — including the ordering!  
Allow our chefs to prepare their favourite speciality dishes for you.

The above prices include papad/chutneys, starters

Main courses (varieties and items according to the menu price)

Vegetable side dishes, rice, naan, raita, dessert & tea/coffee.

Please inform us of any allergies or particular preferences.



### **AND FINALLY FOR THE CAFÉ SPICE NAMASTÉ COMMITTED GOURMET WHO WOULD LIKE TO TAKE THEIR TIME**

#### **THE CAFÉ SPICE NAMASTÉ TASTING MENU £60/-**

A bit by bit selection of our dishes and creations in unlimited courses, until you tell us to STOP!!

Please do not forget to keep room for dessert. Includes three glasses of accompanying  
red, white and dessert wine (100ml each)

This experience will gently guide you through the myriad types of dishes we have to offer.

However, if you would like any course repeated, please ask.

# Appetisers

## **BHAEL POORI (V) (G)**

**£4.75**

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 MOONG SAEV BATATA POORI (G)**

**£4.75**

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

## **BAINGAN PAKORA**

**£4.75**

Batons of aubergine, lightly marinated with turmeric, chilli and lime juice, dipped in spiced chickpea batter and deep fried. Served with fresh green chutney

## **BETROOT & COCONUT SAMOSA (V) (G)**

**£4.95**

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 CHILLI FRY 🌶️🌶️ (G)**

**£6.95**

Black tiger prawns marinated in red masala, grilled and served on a bed of chilli fry masala, which is shredded shallots, green & red pepper, ginger, garlic and spring onion, tossed with spices and lime juice. Served with a toasted Greek pitta drizzled with cumin infused olive oil.

## **CHOLYA PRAWN CHAPPATI (G) (H)**

**£6.75**

Diced prawns tossed with chopped shallots, ginger & chilli with tomato. Rolled in plain flour chappati that is coated with date & tamarind chutney, and then slowly pan grilled. The Cholya is a Nepalese style of cooking.

## **SQUID DYNAMITE 🌶️🌶️**

**£6.75**

Baby squid rings, marinated in fiery Goan peri-peri masala and flash pan-grilled. We use the word 'dynamite' simply because of the palatable heat they exude. Not recommended for the faint hearted.

## **GUIZZADO DE CHORISE JAVALI 🌶️🌶️ (G)**

**£6.95**

Crushed peppercorns, toasted cumin and coriander, nibbed Kashmiri chilli, all go into making our very own wild boar chipolatas at The Denham Estates in Suffolk. Cooked in a rich vindaloo masala for that extra zing and served with toasted Greek pitta.

## **PAPETA NAY KHEEMA NA PATTICE (H) (G)**

**£5.95**

A classic starter or snack extremely popular in Bombay and Goa (where it is served in the bars with drinks such as Bolinhas). Potato cakes filled with curried Scotch beef mince blended with green peas and fresh chopped coriander, rolled in semolina and fried. Served with hot fresh tomato chutney.

**DOSAS** The Dosa is a crisp pancake made from a batter of fermented rice and white lentils. Served with Saambaar and fresh coconut chutney. Filled with a choice of any of the following:

**THE ORIGINAL – (V)** (The traditional potato bhajee filling)

**£5.75**

**FRANKIE LAMB** (An original Bombay street-side speciality filling of lamb in a rich masala)

**£6.95**

**CHICKEN CHILLI FRY 🌶️🌶️** (Shredded chicken with spring onions, ginger, garlic & chilli)

**£6.75**

🌶️ - Medium Spicy 🌶️🌶️ - Hot & Spicy (V) - Vegetarian (N) - Contain Nuts (G) - Contains Gluten (H) - Halal

A discretionary 12½% service charge will be added to your bill for your convenience.

# Tandoor – Clay Oven

All our tikkas are cooked medium to medium rare for best results. However please let us know if you prefer rare or well done, and be patient with us as we only prepare your tikkas when you are ready to eat. All our Tandoori main courses are served with minted yoghurt. Café Spice 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.

## **PANEER SHASLIK RAIWALLA (V)**

**£6.50/12.25**

A fine combination of Indian whey cheese inter-layered with quarters of green pepper, tomato & onion marinated in tandoori masala spiked with fresh ground mustard and strained yoghurt.

## **KING PRAWN ELAICHI MASALA**

**£16.75**

King prawns marinated delicately in strained yoghurt with garlic & ginger, flavoured with cardamom. Skewered & chargrilled in the tandoor & served with garlic pulao and light, green coconut curry.

## **LEELI CHUTNEY MA SALMON**

**£7.25/13.95**

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 unanimously agrees it is the best way of marinating fresh salmon fillet.

## **MURG TIKKA (H)**

**£6.50/12.50**

The favourite of many of our guests for more than a decade, Café Spice Namaste's traditional chicken tikka, needs no further introduction! (Served with Tadka Daal, for main course only).

## **GALINHA CAFREAL 🍴 (H)**

**£6.50/12.50**

Tikka of chicken marinated the Goan/ Portuguese way, redolent with the flavours of garlic, lime juice & ginger amongst others, fresh coriander, mint and olive oil. The classical Cafreal was simply crumbled garlic with olive oil and lots of lime juice. The Goan naturally had to add fresh green chilli and coriander to it as well.

## **FRANGO NO ESPETO PERI-PERI A LA GOA (H) 🍴**

**£6.75/13.50**

Though the term peri-peri is inherited from the Portuguese, this one is different. Ours is the Goan version, which has a few extra twists. The marinade consists of hot red chillies, garlic, ginger and whole spices first soaked then pureed in palm vinegar. A fiery treat for the palate and definitely not for the faint hearted.

## **BADAK KAY TIKKAY**

**£7.25/13.95**

Breast of Barbary Duck, marinated very simply in extract of garlic and ginger with yoghurt, chilli and spices.

## **VENISON TIKKA AFLATOON**

**£7.50/14.50**

A treat for any palate! The Maharajah of Gwalior's private dining car was noted for its culinary fare, none more famous than the "Aflatoon". Venison marinated as a tikka but flavoured with an exclusive blend of roasted fennel, star anise and cinnamon.

## **CORNISH LAMB CUTLETS HUSSEINI**

**£16.75**

A prime example of Britain's finest lamb - well cured for over twenty days. Cutlets are marinated delicately in strained yoghurt with extract of ginger, garlic, crushed cloves, cinnamon and cumin. Served with garlic palav & chilli seed korma.

## **BEEF TIKKA KAALA MIRICH MASALA 🍴**

**£7.95/15.75**

Well hung and matured prime fillet of Scottish Long Horn beef, marinated with crushed black peppercorns and ginger extract, skewered and chargrilled in the tandoor. We strongly recommend that this very superior quality beef be served rare to medium for greater enjoyment.

## **CAFÉ SPICE MIXED GRILL PLATTER**

**£18.55**

A substantial mixed grill platter, comprising one piece of each of the above tikkas, and served with Naan & curry sauce.

🍴 - Medium Spicy 🍴🍴 - Hot & Spicy (V) - Vegetarian (N) - Contain Nuts (G) - Contains Gluten (H) - Halal

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# Seafood

## **KING SCALLOPS BALCHAO**

**£15.95**

King scallops from either Loch Fyne in Scotland or Falmouth Bay in Cornwall, pan grilled and tossed with the classic Goan Balchão masala. Balchão is an ancient art of pickling seafood and is made with a painstaking process which involves slow grinding and roasting spices with minced shallots and curry leaves until cooked through. Flavoured with crumbled dried roasted shrimps and served with garlic palav.

## **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 is a must sprinkled over the curry and rice for an even more sumptuous meal.

## **LEELI CURRY MA TURBOT (N)**

**£16.50**

Whilst we Indians feel rather aggrieved by the generalisation of the term curry, there are several real curries which stem from the word 'Kari' meaning 'in a lot of sauce'. This is one of the smoothest and mildest curries from the Parsee community and is full of flavours which are best suited to the delicate taste of Cornish Turbot. Served with steamed rice and baby papads.

## **MONKFISH CHETTINAD**

**£15.25**

'Chettinad' is the term normally associated with the cuisine of 'The Chettiyars' of Tamil Naddu. They were the originators of the devilled sauce redolent with the flavours of crushed black pepper. This is line caught wild monkfish from Falmouth Bay in Cornwall, simmered in a rather palate-tingling hot sauce with crushed peppercorns, red chilli and other spices, finished with tamarind pulp and served with lime rice.

## **PATRA NI MACHCHI**

**£14.95**

On a special occasion "Patra ni Machchi" is perhaps the one dish of which most Parsees dream. "Pomfret", the fish with which it is always associated, is not always easy to find, especially the one we use from the west coast of India. Fillets of Pomfret sandwiched with green coconut chutney, rolled in banana leaves and steamed. Served with salad and chapatti. A 'Café Spice and Parsee kitchen towel' with the recipe is also given with this dish with our compliments.

Whilst we make every effort to ensure that your fish is perfectly filleted, it is possible that certain bones around the belly area may still be present. Please take care when eating and allow at least twenty minutes for cooking.

# Poultry

## **MURGH TIKKA SAAGWALA (H)**

**£14.25**

Chargrilled chicken tikka simmered in part puréed, part chopped baby leaf spinach tossed with chopped garlic, roasted cumin and snipped red chilli, and seasoned with crumbled roasted fenugreek. Served with saffron palav.

## **MURGHI NI CURRY NAY PAPETO** (N) (H)

**£14.25**

Taking its roots from traditional Parsee cooking, this chicken curry with chunks of potato is one normally made for a relaxed weekend lunch. Certainly made very differently and yes, richer by far in texture and composition. Peanuts, roasted chickpeas, cashew nuts, poppy seeds, almonds, Kashmiri red chilli and spices with coconut go in to make this silky chicken curry. Served with steamed rice.

## **FRANGO PERI-PERI COM MOLHO CHETTINAD** (H)

**£14.25**

Created for those on chilli endorphins, this is a classic marriage between regions. Goan chargrilled peri-peri chicken simmered in the authentic devilled sauce from the Chettiyars of Tamil Naddu, predominantly flavoured with crushed peppercorns and tamarind extract. This preparation is one item not recommended for the faint hearted, and when blended with an equally hot companion it is quite fiery. Served with lime rice and raita.

## **MURGH MAHARAJAH (N) (H)**

**£14.25**

A classic with a definite origin from the Punjab with strong influences of Mughlai cuisine. Breast of corn fed chicken stuffed with minced whey cheese, chopped pistachios and almonds, flavoured with fennel, simmered in a rich Makhani sauce, made with pureed tomatoes, almonds and cashew nuts, flavoured with slow roasted crushed fenugreek & served with saffron palav.

## **GALINHA XACUTTI (H)**

**£14.75**

I do not know how often this classic amongst the world's greatest curries has been glorified on our menus. But for those new to us, this is the very greatest and intricate of all grand curries of India, with more than twenty-one ingredients. Each of the many spices and condiments need individual pan roasting before being puréed with roasted coconut. Hot? Yes no doubt! But full of flavour and gusto. Cooked this time with chicken, and served with garlic palav.

# Meats

## MASALA NU ROAST GOS (H)

£15.50

The Parsees love roast lamb and have developed their own method of marinating lamb before roasting with extract of ginger and garlic with cumin and green chillies. This dish is not spicy but has a delicious onion & tomato based gravy flavoured with whole spices. Shank of lamb, which has first been part roasted to seal in the juices, is then simmered in the gravy until tender and juicy. A true delicacy, served with steamed rice and fine crisp straw potatoes.

## DHAANSAAK (H)

£14.50

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 lamb. Please do not confuse this dish with its namesake sold elsewhere. 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 when referring to lamb or mutton. Only if people do not like red meat or for health reasons, is chicken ever substituted and never anything else. This is best eaten the way we serve it, with the traditional accompaniments.

## VINDALHO DE CARNE DE PORCO

£14.25

There is no doubt that British pork is probably the best pork anywhere in the world. Belly and shoulder of Gloucester Old Spot 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 vindaloo 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 garlic rice.

## BEEF CURRY A' LA DADA

£15.25

"Dada", our grand tandoor master of the past decade, created this Scottish 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, it is served here with steamed rice.

## OSTRICH BHUNA

£15.75

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.

# The Breads & Essentials

**NAAN (G)** (made with refined white flour, eggs and milk).

£2.25

**ROTI (G)** (made with unleavened wholewheat flour).

£2.25

**PESHAWARI NAAN (G) (N)**

£2.95

Stuffed with a blend of chopped cashew nuts, raisins, desiccated coconut and cream, and flavoured with cardamom.

**MALAY PARATHA (G)**

£2.55

Made with plain flour pinned and inter-layered with butter in a spiral. The name comes from the South Indians who originally migrated to Malaysia and made this dish so popular.

**PUDINA ROTI (G)** Roti flavoured with crumbled home dried mint.

£2.25

**KHEEMA NAAN (G)**, Stuffed with spiced lamb mince.

£2.95

**CHEESE, CHILLI & GARLIC NAAN (G)** Back by popular demand! It has a kick, and is quite addictive too.

£2.95

**SADA CHAWAL** Plain steamed Basmati rice.

£2.75

**PALAV** Choice of garlic, brown onion, lemon or traditional saffron flavoured.

£3.55

**CUCUMBER RAITA**

£2.75

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.

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# Vegetarian Accompaniments

## TADKA DAAL

£4.75

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.

## MAA DI DAAL

£4.95

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 then 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.

## PANEER BHURJEE SIMLA MIRICH

£6.25

Crumbled Indian whey cheese tossed with diced shallots, red & green peppers, tomato and green chilli, and flavoured with toasted cumin.

## MUSHROOM & BROCCOLI THORAN

£5.25

Quarters of button mushrooms tossed with broccoli florets in the Keralan style with freshly grated coconut sizzled with mustard seeds, curry leaves, asafoetida and snipped red chilli.

## TARKARI NO PATIO

£5.25

This is a Parsee vegetable dish albeit a rare one considering that we are primarily a race of enthusiastic meat-eaters. Diced red pumpkin and aubergine are first sautéed until brown and removed, thereafter the typical red masala is well roasted along with minced onions and tomatoes to form a rich hot sweet & sour sauce. Other diced vegetables, including yam and sweet potato, are then added, as well as the pumpkin and aubergine, and finished with tomato and fresh coriander.

## BAMBOO SHOOT, ENOKI MUSHROOM & CHICKPEA XACUTTI

£5.55

A very Hindu style Goan dish, primarily prepared in Goa during the monsoons, when matchstick- mushrooms and, fresh bamboo shoots are in abundance. We are using Enoki mushrooms, sliced bamboo shoots and chickpeas here, and the combination in this nutty tasting superb Xacutti curry is unforgettable.

## ALOO GOBHI MUTTER

£5.25

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.

## KHARA BHEEDA NAY PAPETO

£5.25

Simple, yet delicious – enjoy okra, the Parsee way. Slices of okra are pan grilled and tossed with diced potato seasoned and flavoured with cumin, coriander and a final touch of fresh coriander.

## ENGLISH HERITAGE POTATO BHAJEE

£4.95

We are proud to bring you one of three rare types of British potato, which organic growers are trying to re-introduce into the UK. Depending on the season, you may enjoy Epicure, British Queen or Mr Little's Yetholm Gypsy, cooked and sizzled with mustard seeds, cumin and sliced onions, flavoured with garlic and fresh coriander.

## BAINGAN BHARTA (N)

£5.95

Smoked aubergine peeled after charbroiling, chopped and simmered with onions, tomato, garlic, green chilli and cumin. Finished with fresh chopped coriander and roasted chopped cashew nuts.

## PANEER TIKKA SAAGWALLA

£6.25

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.

## WATER CHESTNUTS & SWEET CORN MASALA

£4.75

Water chestnuts known as 'Singhada' in Hindi have long been used in ancient Indian medicine as a tonic for weak backs. Sweet corn kernels can be seen sold by street vendors simply boiled and sprinkled with spices as a midday snack. Combined together both of these make an excellent Bhaji simply tossed with shallots, garlic and tomato and flavoured with cumin & curry leaves with a hint of asafoetida.

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