

CAFÉ SPICE

N A M A S T É

WE ARE SOCIAL

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@ cafespicenamasteldn
CafeSpiceNamast

SMALL ONES *perfect for sharing*

Paneer Halloumi Shaslik ✓ 8
Indian whey cheese, classic tandoor marinated, grilled with cubes of onion and peppers. *Allergens. Dairy, Mustard*

Leei Chutney Ma Salmon 7
Grilled Loch Duarte Salmon, marinated in Grandma Todiwala's favourite green chutney.

SIGNATURE BEETROOT & COCONUT SAMOSA CHAAT ✓ 6
Our signature samosa, served topped with chutneys and chickpeas vermicelli. *Allergen. Dairy Gluten & Mustard*

Mehboobs Lamb Samosa 6
Typically Keralan in it's construction, this is a samosa to remember. *Allergen. Gluten*

Dosa ✓ 8
Classic South Indian rice and lentil pancake filled with crushed potato. *Allergen. Mustard*

Venison Tikka Aflatoon 7
Grilled Venison haunch fillet, marinated in trio of anise and zest of lime and orange. *Allergen. Dairy*

Hot & Spicy Choriso Hummus 6
Hummus made with hot Portuguese choriso, cumin and garlic. *Allergen. Sesame*

Green Papaya & Mango Salad ✓ 6
Shredded green papaya and mango with a twist of tamarind and chilli.

Smoked Cured Duck Breast In Soy Ginger And Honey 8
Smoked cured breast of duck cured in spices and soy. *Allergen. Gluten in Soy & Shellfish*

Garlic Chilli & Ginger Prawn Balls 9
Fritters chopped King prawns with minced garlic, chilli and ginger, tossed in a Indo-Chinese hot garlic sauce. *Allergens. Crustacean & Gluten in Soy*

Roast Chicken Cafreal Zambeziana 8
Garlic and fresh herb marinated chicken roasted and served on pressed potatoes, drizzled with herbed dressing. *Allergen. Mustard in dressing (can be avoided)*

Ginger Seasoned Lamb Cutlet (by the piece) 4.5
Prime Lamb cutlet marinated in ginger extract and spices. *Allergen. Mustard*

Five Cheese Chilli Toast ✓ 7
A Bombay favourite made using five different cheeses and a splash of heat. *Allergens. Dairy Gluten & Mustard*

GOOSNARGH DUCK SAUSAGE ON KERALAN MASH 8
Made for us with our exclusive spicing in Goosnargh these are a treat for the senses. *Allergens. Gluten & Mustard*

THE FAMOUS SAUCY ONES

Goan Prawn Curry & Unpolished Red Rice 12
Classic Goan curry a state staple and a Café Spice Special since time immemorial. *Allergen. Crustacean*

GOAN VINDALOO OF PORK ALENTEIJO STYLE WITH PALAV 14
The classic Portuguese influenced Goan Pork Vindaloo finished with shelled clams. *Allergen. Crustacean*

Lamb Dhaansaak 16
The Classic Parsee Sunday roast served with caramelised onion, rice, spiced meat ball and red onion salad. *Allergens. Mustard & Dairy*

Goan / Portuguese Style White Chicken Curry & Rice 12
A mild white Portuguese influenced curry with coconut and cashew. *Allergen. Nuts*

Please let a member of staff know about any allergies and where possible we will do our best to ensure that certain dishes are made allergy friendly and try to accommodate to your preferences.

A discretionary 12.5% Service Charge will be added to your bill. Please note that all service Charges collected are distributed amongst the entire team.

VEG & VEGAN

Makki Saag	8
Chopped and pureed spinach sizzled with garlic, cumin and chilli, tossed with corn. <i>Allergen. Dairy (can be avoided)</i>	
Vegetables Of The Day Thoran	8
A combination of vegetables tossed with grated coconut and cracked mustard seeds. <i>Allergen. Mustard</i>	
Daal Tadka	7
That most classic of all Indian lentil preparations, lentils sizzled with garlic, cumin and red chilli.	
Paneer Chilli Fry	10
Strips of whey cheese, peppers, shallots, green chilli, ginger and garlic. <i>Allergen. Dairy</i>	
Keralan Potato Bhaji	8
We call it the Keralan Mash, oozing with flavour quite simply prepared. <i>Allergen. Mustard</i>	

BREADS *perfect for sharing*

Cheese Chilli Naan	4	Potato & Onion Seed Sourdough	4
Naan filled with a combination of five cheeses, blended with fresh green chilli. <i>Allergens. Gluten, Dairy & Egg</i>		Served with olive oil & balsamic. <i>Allergen. Gluten</i>	
Badaam Narial Wali Naan	4	Kerala Paratha	3
<i>Better Known As Peshawari</i> Naan filled with ground coconut, almonds, sultanas and flavoured with anise. <i>Allergens. Gluten, Dairy, Nuts & Egg</i>		Unleavened flaky flat bread. <i>Allergen. Gluten</i>	
		Papads / Chutneys / Pickles	4
		Home-made chutneys and pickle served with a selection of papads. <i>Allergen. Mustard</i>	

RICE *perfect for sharing*

Caramelised Onion Rice	4	Palav	4
Flavoured with star anise and black cardamom.		Slow oven cooked basmati rice flavoured with whole spices and sautéed onions.	
South Indian Unpolished Red Rice	4		

SWEET THINGS

BEBINCA	8	Sorbets	2
Multi-layered Portuguese inspired Goan coconut pancake warmed and served with Vanilla. <i>Allergen. Gluten & Egg</i>		Black Currant Sorbet Mango & Passion Fruit Sorbet	
Kulfis	6	Ice creams By the scoop	
Indian iced-creams made in house. Choose From: Pistachio / Rose & Cardamom / Toasted Almond & Hazelnut		The Parsee Apricot Toffee Caramel	
		Belgian Chocolate	
		Gold Vanilla	
		Strawberry	
		Salted Caramel	

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