

cafe spice

Street Snacks

Papadoms 1.10 ...Pickle Tray... 3.75

Crispy poppadom with chutneys - crunchy, punchy, and irresistibly snackable.

Pani Puri Shots (D)..... 5.95

Puris stuffed with spiced potato & chickpeas served with khatta tamarind & mint water, a flavour bomb.

BhajiDoms (D) 5.95

Poppadoms and Onion bhajis loaded with chutneys, onion salad, pomegranate – a crunchy chakna.

Dali Bora (V,G)..... 4.95

Crunchy lentil and onion clusters, fried to perfection and bursting with bold spices.

Beetroot Aloo Chop (D) 5.95

Golden croquettes of Maris Piper potato, beetroot, and cheese, gently spiced with Indian flavours.

Salads

Kachumber 4.95

A traditional salad. Finely sliced tomato, onion and cucumber with a lemon coriander dressing.

Channa Chaat Bowl 5.50

Cucumber and chickpeas mixed in a lemon and herb dressing topped with crunchy Sev.

Masala Mango Toss 5.50

mango salsa with a kick over fresh mix greens, cherry tomatoes, cucumber for a tropical flavour.

Dahi Raitha (D)..... 3.50

Creamy yoghurt blended with fresh cucumber and a sprinkle of tangy chaat masala and spring onion.

Starter Plates

Bhuna Prawn on Puri (C,G) 5.95

Bhuna spiced tiger prawns on a light, fluffy puri.

Chicken Chatt (D,G) 5.75

Sweet and tangy mosala chicken tikka on a light fluffy puri.

Seekh Kebab..... 5.75

House seasoned minced lamb skewered in the tandoor.

Prawn Star Tandoori (G)..... 6.95

Lightly spiced pan-seared king prawn with mango, mint and masala.

Onion Bhaji (E)..... 4.75

Finely sliced and spiced onion, deep fried to a golden crisp.

Masala Fish Fry (F,E) 6.95

Tender white fish coated in spiced batter and deep fried.

Chicken Tikka 6.95

Marinated chicken grilled for a smoky, spiced flavour.

Tandoori Wings 6.95

Spiced yogurt-marinated wings, tandoor-grilled.

Chicken Pakora (E)..... 5.95

Hand-battered chicken tikka, deep-fried to a crisp golden finish.

Grilled lamb Chops (D) 7.95

Grilled lamb chops marinated in our tandoori masala spice. Cooked in the tandoor.

Crispy Momos (G)..... 5.95

Crunchy dumplings stuffed with juicy chicken, fried up golden and served with a punchy dipping sauce.

Mango Tango Taco (G)..... 5.95

Chutney kissed chicken tikka with a punchy mango and coriander salsa, hint of chilli.

Royal Salmon Tikka (D)..... 7.95

Pan-seared salmon in spiced yoghurt marinade, crisp outside, tender within.

Samosa - Meat/Veg (G)..... 4.75

golden pastry filled with spiced potato & peas or savoury minced meat served with cooling mint yoghurt.

Paneer Tikki (D) 5.95

Soft inside, flame kissed outside paneer that packs a bold, desi punch.

Kolkata Calamari (MOL)..... 6.95

Masala Fried Calamari
Crispy squid rings spiced with Indian masalas, served with tangy tamarind-mint chutney.

FMG (D)..... 5.95

Smoky chicken tikka and garlic Mushroom pan-fried in masala sauce.

Garlic King Prawn (G) 6.95

King prawns, sautéed onions, and garlic, dash of lime juice cook in a pan fried.

Platter for 2

Veg 8.95, Mixed 9.95, Tandoori 10.95
Vegetarian - a selection of Vegetarian starters.
Mixed - a combination of meat and veg starters.
Tandoori - a selection of tandoori starters.
Served on a sizzler.

Chef's Speciality

Our chef's hand-picked specialities, each a tribute to India's rich culinary heritage.

Crafted with premium spices, seasonal ingredients, and time-honoured techniques, these signature dishes bring authentic flavour and artistry to your table for a truly memorable experience.

Garlic Chilli Chicken // 13.95

Garlic Chilli Lamb // 14.95

Garlic Chilli King Prawn // 14.95

Bhuna-style chicken cooked with garlic, ginger, and fresh green chillies for a bold, fiery kick.

Lamb Beguni..... 14.95

Tender lamb slow-cooked with aubergine, garlic, and green chillies in a rich, spiced gravy.

Karai / Chicken 13.95, Lamb 14.95

A rich North Indian, with onions, peppers and tomato, garnished with ginger julienne and coriander.

Raf's Special Balti / 14.95

Rich balti spice with chicken, lamb & keema. Slow cooked with bold masalas for a warm, comforting kick.

Chicken Lemon Grass 14.95

Tender chicken simmered in aromatic lemongrass, bold Indian spices, and creamy coconut milk.

Chicken Tikka Hariali (D)..... 14.95

Juicy chicken tikka in a coriander-spinach marinade, finished with cream, mango chutney, and a hint of sweetness. Served with steamed rice.

Desi Honey Chicken 13.95

Tender chicken simmered in a spiced curry, finished with honey, fresh coriander, and a splash of lime for a sweet and tangy kick.

Old Delhi Butter Chicken (D)..... 13.95

Blend of cream, butter, ripe tomatoes, enriched with warm spices, a touch of sweetness and garnished with fenugreek.

Nani's Achari Gosth / (M)..... 12.95

A heritage lamb curry cooked with pickling spices, garlic, and ginger. Full of home-style warmth passed down through generations.

Chicken Tikka Chasni (D)..... 13.50

Tender chicken tikka simmered in a tangy-sweet mango chutney with a hint of cream. A vibrant favourite with a smooth finish.

ALLERGENS

D - DAIRY	E - EGGS	N - NUTS
V- VEGETARIAN	F - FISH	MOL - MOLLUSC
VG- VEGAN	G - GLUTEN	/ - CHILLI
C - CRUSTACEAN	M- MUSTARD	

Tawa (Platter)

Mehmaan Tawa 29.95

Gracefully curated – Indian Flavours for the most special guest (1-2 people).

Chicken Tikka, Sheek Kebab, Butter Chicken, Chips, Dips, Nan and Salad.

Nawaab Tawa 59.95

Taste the tradition of Nobility – a refined Indian feast for more (3-4 people).

Chicken Tikka, Sheek Kebab, Butter Chicken, Chips, Dips, Nan and Salad, Lamb Chops, Chicken Wings, Lamb Balti, Samosas, Rice.

Biryani

Basmati rice layered with aromatic spices, herbs. Choice of tender meat or vegetables, slow cooked to perfection, served with cooling, creamy yoghurt for a perfect balance of flavour and comfort.

Chicken 13.95

Lamb 14.95

Tiger Prawn (G)..... 14.95

Veg (M)..... 12.95

Mixed 14.95

Seafood

Rajah Chingri Sagwalla / (G) 14.95

Succulent king prawns gently cooked in a fragrant blend of spinach, garlic, and fresh coriander in a dry consistency. Recommended with rice or naan.

Seafood Malabar (C,D,F,M)..... 16.95

Coastal seafood curry in a fragrant, spiced coconut sauce with fresh curry leaves and toasted mustard seeds. Recommended with pilau rice.

Salmon Bazza (F,D,M) 16.95

Pan fried with butter, mixed with braised onion, cherry tomatoes and vegetable. Recommended with rice or naan.



Slow Flame Village

An age-old Indian technique where on the bone meat is slow cooked in a HANDI, with our chef's choice of seasoned vegetables and sauce.

Coastal Tarkari (Mon) // 14.95

A rich and fiery Tilapia fish or Tiger prawn curry paired delicately with seasoned vegetables chosen to cool the palate and balance the heat.

Subject to availability, please ask about today's vegetables

Chutney Mackerel (Tues) 14.95

Pan seared smoked mackerel on mixed salad with mustard, lemon and coriander dressing. Recommended with Basmati boiled rice.

Desi Chicken Handi (Wed) / 14.95

A hearty village-style curry made with tender chicken in a rich, spiced gravy for that deep, homely flavour in every bite. Recommended with rice or naan.

Lamb Railway Handi (Thur) / 14.95

Tender lamb cooked in rustic masala, a soulful nod to countryside kitchens and timeless railway journeys.

Signature Shahi Roast (Sun) 16.95

(Lamb Chops / Baby Chicken)

Grilled in the tandoor for a smoky finish, then tossed with braised onions, peppers, and mixed vegetables in a fragrant five-spice blend. Recommended with rice or naan.

Traditional

Chicken	12.95
Tikka	13.50
Lamb	13.95
Tiger Prawn (C)	13.95
Veg (M,VG)	10.95
Paneer (D).....	12.50

Korma
A smooth, delicate curry of fragrant spices, finished with a creamy coconut sauce.

Rogon Josh
Tender lamb in a rich bhuna-style sauce, layered with spiced garlic and ripe tomatoes.

Saag
Fresh spinach, freshly cooked with onions, garlic, herbs and spices.

Bhuna
A slow-cooked dish with chopped onions and a signature blend of house spices.

Dansak //
A vibrant fusion of hot, sweet, and sour flavours, slow cooked with lentils, pineapple, and a splash of lemon.

Madras //
A classic South Indian curry, known for its fiery heat and deep, rich flavour.

Jalfrezi // (D)
A lively, dry-textured curry with spicy peppers, onions, and a kick of bold spices.

Balti /
Home-style curry simmered with fresh chillies, peppers, and tomatoes in an aromatic balti sauce.

Kashari //
Curry with lentils, garlic, and plenty of fresh coriander.

Dupiaza
Dice onion and peppers briskly fried and cooked with mixture of spices.

Tikka Masala (D)

Rich, creamy almond-infused masala sauce, delicately spiced, creamy, sweet and luxuriously nutty.

Chicken Tikka Masala	13.50
Lamb Tikka Masala	13.95
Mix Tikka Masala	14.95

The Sizzlers (D)

Tender meats marinated overnight in spiced yogurt, grilled to perfection, and served with fresh salad and mint sauce.

Mix Spice Grill	16.95
Lamb Chops, Chicken Tikka, Sheek Kebab, Tandoori Wings.	

Grilled Lamb Chops	16.95
Chicken Tikka (M)	13.95

Smoked Salmon Shaslik	16.95
Salmon Tikka, Roasted peppers, onions, tomatoes.	

Flame Grilled Shaslik	15.50
Chicken Tikka, Roasted peppers, onions, tomatoes.	

Rajah Chingri Shaslik.....	16.95
King Prawn Masala Tikka, Roasted peppers, onions, tomatoes.	

Fusion

Hot Naga Wings // (D)	14.95
Grilled chicken wings tossed in fiery Naga chilli sauce, served with tandoori chips, salad and dip.	

Malai Garlic Prawns (C,D)	17.95
Pan-seared king prawns in a rich garlic and herb cream sauce, served with fragrant lemon rice.	

Grill & Spice (D).....	15.95
Juicy sheek kebab and tender chicken tikka, served with warm tandoori roti, house chutney and a fresh kachumber salad.	

Masala Fish & Chips (F,D).....	16.95
Crispy basa fillet coated in spices, deep fried served with hand-cut chips and mustard mint sauce.	

Tikka Nan Kebab (D)	13.95
Chicken tikka, tossed with masala onions and peppers served over freshly baked naan with tandoori chips and mint raita sauce.	

Griddled Gobi Paneer (V)	14.95
Honey glazed chana crunch with skillet charred tandoori spiced cauli and paneer.	

Chicken Manchurian / (G)	13.95
Tender fried chicken with onions and peppers in a tangy, spicy Indo-Chinese sauce, recommended with egg fried rice.	

Curry Cubs

Kids Menu: £8.95

Tiny Tikka Treat

Little chicken tikka with healthy salad and a fun dip – a mini feast for mighty appetites.

Butter Chicken

Super soft chicken in a creamy, dreamy sauce – like a warm hug in a bowl. Served with naan bread.

Junior Biryani

Yummy rice with chicken and veggie bits, served with a cool minty dip tasty and good for you.

Mini Masala

Tasty tikka chicken in a magic sauce mildly spiced and marvellous. Served with rice and chips.

Sundries		Rice		Naan	
Chips.....	3.75	Basmati Boiled Rice	4.20	Butter Naan (D)	3.75
Mini Paratha (G).....	1.50	Pilau rice.....	4.20	Garlic Naan (D).....	3.95
Spiced Garlic Chips	4.50	Mushroom.....	4.70	Garlic & Coriander Naan (D).....	3.95
Tandoori Tikka Loaded Chips	4.95	Vegetable	4.70	Peshwari Naan (D,N).....	3.95
Tandoori Roti (G).....	2.50	Peshwari Pilou	4.70	Keema Naan (D).....	3.95

Spice Journey

Welcome to Café Spice's family tasting journey. This menu is a tapestry of flavours, lovingly woven from the heritage of our kitchen family.

As you sample the delights spread before you, know that each dish reflects the home-cooked traditions and regional specialties of our team — from the heart of India to the vibrant tastes of Bangladesh. We invite you to share in our collective story, one dish at a time.

£34.95 per person
7 course Tasting Menu

Desi Greens

Vegan and Vegetarian

Sides

Saag Aloo (M)	6.50
Spinach and potatoes gently spiced for a classic comfort.	

Aloo Gobi (M).....	6.50
A fragrant blend of potatoes and cauliflower in traditional spices.	

Bombay Aloo (M).....	6.50
Spicy potatoes sautéed with herbs and chilli.	

Tarka Daal	6.50
Slow cooked Yellow lentils with tempered garlic, cumin in vegetable ghee.	

Bringal Bhaji	6.50
Sauteed aubergines cooked with onions, tomatoes and aromatic spices.	

Mains

Fenugreek & Potato Medeley(M)	10.95
baby potatoes tossed with fragrant fenugreek in a spiced Indian stir-fry.	

Daal Makhan (D)	10.95
black lentils in a rich, buttery sauce with tempered garlic.	

Chana Saag.....	11.50
Tender chickpeas in a lightly spiced onion and tomato masala.	

Butter Paneer (D)	12.50
Paneer in a creamy tomato sauce with warm spices, sweetness garnishes with fenugreek.	

Mottor Paneer (D)	12.95
Cottage cheese and green peas cooked in a spiced tomato-onion gravy and dash of cream.	

Daal Sambar (V)	12.95
A South Indian lentil and vegetable stew, simmered with tamarind and aromatic spices.	

first wednesday

of every month

THALI

Meat Thali or Veg Thali (vegan option is available)

A balanced platter of rich curries, dals, sabzi, rice, nan, tangy chutneys sweets. Comfort and indulgence on a platter of Thali.

£17.95 per person