

WELCOME TO



CAFE SPICE

THE HOME OF TRADITIONAL AND CONTEMPORARY
BANGLADESHI AND INDIAN CUISINE

If you have a favourite dish that is not shown in our menu,
please enquire and our chef will endeavour to create it for you.

WE HOPE THAT YOU ENJOY YOUR DINING EXPERIENCE

Please note - 5% GST is included in all prices..

NOTE: ALLERGY GUIDE

If you have an allergy to any of the following allergens please ask
a member of staff to view our complete Food Safety Allergy guide.





STARTERS

PLAIN OR SPICED POPPADOM	1.20
ONION BHAJI	6.60
VEGETABLE OR ALOO PAKORA	6.60
FISH OR CHICKEN PAKORA	7.60
AKBARI PAKORA	8.15
Chicken, cheese, chillies, pickle pakora	
SALMON ALOO BORTHA	8.15
Salmon marinated in yoghurt & herbs grilled over charcoal, served with spicy mashed potatoes	
MUSSELS PATIA PUREE	8.15
Mussels (half shell New Zealand), cooked in lime, basil and cream mixed spice sauce, served with puree bread	
PRAWN OR CHICKEN OR VEGETABLE PATIA PUREE	8.15
Cooked in garlic, ginger, chillies. Wrapped in a puree bread	
SHAMI KEBAB	8.15
Spicy lamb mince, pan grilled with a spicy egg omelette	
SAMOSA MEAT OR VEG	7.15
Pan cooked in garlic and mixed spices, wrapped in filo pastry	
KING PRAWN BUTTERFLY	8.15
Marinated in garlic, lime and green chilli, coated in breadcrumbs and deep fried	
SPICY GARLIC KING PRAWN	8.95
Cooked in garlic, green chilli, butter and lime	
PLATTERS	P.O.A.
Mixed platters are available for parties. Please just ask Sam	

TANDOORI STARTERS

All dishes marinated in fresh yoghurt and herbs then barbecued in our tandoori clay oven.

TANDOORI CHICKEN	8.30
CHICKEN OR LAMB TIKKA	8.15
SHEEK KEBAB (LAMB)	7.95
SPICY TANDOORI WINGS	8.15
Marinated in yogurt, spices, lime and chillies	
TANDOORI KING PRAWN	8.95
TANDOORI LAMB CHOPS	8.95
TANDOORI MIXED KEBAB	8.95
SHASHLICK CHICKEN OR LAMB OR PONEER (Home-made Indian cheese)	8.95
All shashlick is marinated in fresh herbs & spices, grilled on a skewer with peppers and onions	
AKBARI KEBAB (HOT)	8.15
Spicy lamb and chicken mince marinated in special mix pickle and wrapped skewer. Barbecued in tandoori clay oven	

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BANGLADESHI SPECIALITY

SHAHI DAL (HOT)	17.95
Lamb cooked with black lentils, fenugreek, garlic, ginger, cumin seeds, whole black peppercorn and roasted tomatoes	
SHAHI KODDO (MEDIUM)	17.95
Chicken or Lamb cooked with butternut squash, onions, red peppers, vine tomatoes and lime leaves sauce	
SYLETI SINGLA (MEDIUM TO HOT)	17.95
freshly marinated barbecued chicken then cooked in lemon essence and pepper sauce	
CHICKEN OR LAMB JAFLONG (HOT)	17.95
Marinated in Tamarind and chilli overnight and pan cooked in caramelised mixed pepper sauce	
KEEMA KOFFA BANGLA (HOT)	17.95
Spicy meatballs in a blend of fresh chilli and onion sauce	
SATKORA (HOT)	17.95
Lamb or chicken, cooked with a special Bangladesh cooking lemon, fresh coriander, chillies and lime leaves sauce	
NOWBER CHICKEN (MILD)	17.95
An east Bangladesh dish. Marinated in mango & yoghurt, barbecued and cooked in butter & cream	
CHICKEN OR LAMB CHOT POT (MEDIUM)	17.95
A west Bangladesh dish. cooked with garlic fried chick peas and aromatic spices	
MUGLAI MURGH MAKNI (MEDIUM)	19.50
Strips of chicken cooked in a richly spiced creamy sauce with mince meat, and a whole egg, served at a mild strength	
GOST RAJ (HOT)	20.50
A south Bangladesh dish. Lamb marinated in garlic, red wine & cinnamon, cooked in vine tomato sauce	
RAJASTHAN GROSTH (MEDIUM TO HOT)	20.50
Four day marinated lamb shanks cooked with garlic fried chickpeas, ginger, onions, lemon grass and vine tomatoes	
SHAHI MURGH MASSALA (On the bone) (MEDIUM)	19.50
Marinated chicken, roasted in a charcoal tandoori oven, and then combined in a richly spiced sauce with mince meat and a whole egg	
ATISH KORAI (MEDIUM)	20.50
Fresh chicken cooked in pepper, onion and brandy sauce	
FISH MALLA (MEDIUM)	17.95
Cod cooked with garlic, peppers, onions, and orange essence. Contains gluten and dairy	
ZEERA ZEERA (MEDIUM)	17.95
Chicken or lamb. prepared with roasted crushed cumin seeds, herbs and spices to create a unique taste	
SHAKAHARI SAG (MEDIUM)	17.95
Chicken, lamb or prawns cooked with garlic, fried spinach, cinnamon sticks and lemon grass	

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BANGLADESHI SPECIALITY (CONTINUED)

MEATHI BANGLA (MEDIUM)	17.95
Chicken, lamb or prawns cooked with fenugreek, turmeric, garlic, ginger, peppers & lemon grass	
CHINGRI MALLA (HOT)	19.95
Aromatic king prawns and prawns cooked in garlic ginger and fenugreek orange essence and Bangladeshi cooking lemon	
ACHARI GOSTH (HOT)	17.95
Aromatic Lamb cooked with mango and chilli pickle garlic and vine tomato sauce	
BANGLA GOSTH CHINGRI (HOT)	17.95
Mince lamb cooked with prawns in sauce with garlic, ginger, fenugreek leaves & coriander	

MASSALA

All massala dishes are cooked with ground almonds and coconut in a special rich tandoori sauce, blended together with fresh cream to create a very mild flavour. All contain dairy.

CHICKEN OR LAMB TIKKA MASSALA	17.95
KING PRAWNS MASSALA	20.95
VEGETABLE MASSALA	16.95
MURG MACKHANI	17.95
Barbecued chicken cooked in a cream and butter sauce	
CHICKEN OR LAMB PASANDA	17.95
Cooked with ground almonds and coconut, fresh cream, a pinch of special spices and red wine	



CLASSIC SPECIAL CURRIES

	CHICKEN / LAMB	MINCE LAMB	FISH (COD)	PRAWNS	KING PRAWNS	VEG	PONEER (INDIAN CHEESE)
GARLIC CHILLI (HOT) 17.50	15.50	17.50	17.50	19.95	14.95	15.50	
Cooked in fresh garlic, ginger, onion, mixed pepper and green chilli							
JALFRAZI (MEDIUM TO HOT) 17.50	N/A	17.50	17.50	19.95	14.95	15.50	
A specially prepared dish with a touch of hot spice and fresh green chillies							
KORAI (MEDIUM) 17.50	N/A	17.50	17.50	19.95	14.95	15.50	
A rich aromatic mild dish cooked with a fairly thick sauce, with special spices & fresh herbs							
BALTI (MEDIUM) 17.50	N/A	17.50	17.50	19.95	14.95	15.50	
A medium dish with a mixture of fresh herbs and spices, cooked with peppers							

CURRIES

	CHICKEN / LAMB	MINCE LAMB	FISH (COD)	PRAWNS	KING PRAWNS	VEG	PONEER (INDIAN CHEESE)
PATHAI (HOT) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
Sweet and sour dish cooked with coconut and chillies, hot taste							
DHANSAK (HOT) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
A combination of lentils and garlic, giving a sweet, sour and hot taste							
BHUNA (MEDIUM) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
Cooked in caramelised tomatoes, onions, mixed peppers and five spice (dry)							
DUPIAZA (MEDIUM) 16.95	N/A	16.95	17.50	19.95	14.50	15.50	
A dish served with chunky fresh onions and mixed peppers, a medium taste							
KORMA (MILD) 16.95	N/A	16.95	17.50	19.95	14.50	15.50	
Mild dish cooked with coconut, almonds and a touch of sugar and cream							
CURRY (MILD TO MEDIUM) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
MADRAS (HOT) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
South Indian dish prepared with fresh garlic and chillies, this is a hot dish!							
VINDALOO (VERY HOT) 16.95	15.50	16.95	17.50	19.95	14.50	15.50	
Well known for its rich and very hot taste!!!							

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TANDOORI SPECIALS

All dishes are marinated in fresh yoghurt and herbs, cooked in our tandoori clay oven.
Served with salad and mint sauce

TANDOORI MIXED GRILL SERVED WITH NAN BREAD	21.50
SHEEK KEBAB	15.50
CHICKEN OR LAMB TIKKA	16.50
TANDOORI CHICKEN	16.75
TANDOORI KING PRAWNS	21.50
FISH TIKKA (COD)	17.95
Marinated in yoghurt, fresh herbs & spices and lime. Barbecued in tandoori clay oven	
AKBARI KEBAB (HOT)	16.75
Spicy lamb and chicken mince marinated in special mix pickle and wrapped skewer. Barbecued in tandoori clay oven	
SHASHLICK CHICKEN OR LAMB OR PONEER (Home-made Indian cheese)	19.95
All shashlick are marinated in fresh herbs & spices, grilled on a skewer with peppers and onions	

BIRIYANI

Aromatic rice tossed together with fresh herbs & spices, rose water,
served with a medium vegetable curry

CHICKEN OR LAMB	17.95
PRAWNS	18.50
KING PRAWNS	21.95
CHICKEN OR LAMB TIKKA	18.95
VEGETABLE	17.95
HOUSE SPECIAL CHICKEN, LAMB, PRAWNS & KING PRAWNS	21.95



VEGETABLE SIDE DISHES

KALER DAL (BLACK LENTILS)	6.95
Cooked with pan fried garlic, dried kashmiri chillies and black peppercorn	
BUTTERNUT SQUASH BHAJEE	6.95
Cooked in garlic, ginger, tomatoes and onions	
MOTTER PONEER Cheese peas	6.95
SAG PONEER Cooked with a home made Indian cheese	6.95
URI BHAJEE Stir fried green beans in garlic and ginger	6.55
BRINJA BHAJEE Pan fried aubergine	6.55
CHANA BHAJEE OR MASSALA	6.55
MIXED VEGETABLE CURRY OR BHAJEE	6.55
MUSHROOM BHAJEE	6.55
SAG BHAJEE SPINACH in garlic, tomatoes and onions	6.55
BOMBAY ALOO Spiced potatoes	6.55
CAULIFLOWER BHAJEE	6.55
BINDI BHAJEE Pan fried okra	6.55
TARKA DAL Lentils and garlic	6.55
SAG ALOO	6.55
ALOO GOBI Cauliflower and potatoes	6.55
RAITHA, CUCUMBER OR MIX	3.95
PICKLE TRAYS	Large 3.50
Mango chutney, lime pickle, onion salad and mint sauce	Small 2.50

RICE

PILOU RICE	4.95
BOILED RICE	4.85
LEMON RICE	5.95
SPECIAL FRIED RICE	5.95
MUSHROOM RICE	5.95
VEGETABLE RICE	5.95
KEEMA RICE MINCED LAMB	7.45
COCONUT RICE	7.45
NAGA RICE (VERY HOT)	7.45



NAN BREAD

NAN	4.95
KEEMA NAN	5.25
PESHWARI NAN	5.25
GARLIC NAN	5.40
GARLIC CHEESE TOMATO NAN	5.60
CHEESE NAN	5.40
BANGLA NAN Stuffed with chillies and cheese	5.70
CHAPTHI	3.95
PLAIN PARATHA.....	5.75
PARATHA Stuffed with MIXED VEG OR ALOO	6.20
TANDOORI ROTI	5.50

set menus

SET MENU FOR ONE £32.95

Poppadoms & Chutneys

STARTER: Chicken Tikka & Onion Bhaji

ANY MAIN DISH £16.95 AND UNDER

SIDE DISHES: Vegetable Curry, Pilou Rice, Plain Nan

VEGETABLE SET MENU FOR ONE £32.95

Poppadoms & Chutneys

STARTER: Vegetable Pakora & Samosa

ANY MAIN DISH £14.50 AND UNDER

SIDE DISHES: Sag Aloo, Pilou Rice, Garlic Nan



EARLY BIRD MENU

AVAILABLE: Sunday to Thursday 6.00 - 7.30pm
Friday & Saturday 6.00 - 7.00pm

STARTERS

FISH OR AUBERGINE PAKORA
VEGETABLE OR CHICKEN PAKORA
ONION BHAJI
CHICKEN OR LAMB TIKKA

MAIN COURSES

TIKKA MASSALA (CHICKEN, LAMB, FISH OR VEGETABLE)
Cooked with ground almonds and coconut in a special rich tandoori sauce, blended together with fresh cream to create a very mild flavour

KORAI (CHICKEN, LAMB, FISH OR VEGETABLE)
A rich aromatic mild dish cooked with a fairly thick sauce, with special spices & fresh herbs

MADRAS (CHICKEN, LAMB, FISH OR VEGETABLE)
South Indian dish prepared with fresh garlic and chillies, it is a hot dish

KORMA (CHICKEN, LAMB OR VEGETABLE)
Mild dish cooked with coconut, almonds and a touch of sugar and cream

VEGETABLE PASSANDA
Cooked with ground almonds and coconut, fresh cream, a pinch of special spices and red wine

CHOICE OF RICES OR NAN BREADS

PILAU RICE / BOILED RICE / NAN / KEEMA NAN

£26.95



WINE LIST

CHAMPAGNE

Bottle

1. **FORGET-BRIMONT, BRUT PREMIER CRU** 46.95
Ideal for any occasion, well balanced and fruity
2. **TAITTINGER, BRUT RESERVE** 53.95
Elegant mineral style with finesse and delicacy
4. **TAITTINGER, BRUT, PRESTIGE ROSE** 66.95
Pink perfection, with its fine bouquet and delicate colour
5. **MOET ET CHANDON, CUVÉE DOM PERIGNON** 202.95
Something for that really special moment

INDIAN WINE

6. **SULA SAUVIGNON BLANC** 27.95
Herbaceous, crisp and dry, with hints of green pepper and a touch of spice at the finish, this wine is well balanced with good acidity.
Won silver medal in decanter wine awards
7. **SULA SHIRAZ** 27.95
A smooth, medium-bodied food friendly red wine accentuated by ripe cherry and plum fruit, with attractive aromas of black pepper

WHITE WINE

9. **MUSCADET DE SEVRE ET MAINE, SUR LIE, SELECTION TERROIR** Loire Valley 32.95
Dry, crisp and refreshing, ideal with seafood dishes
10. **MACON-LUGNY, LES GENIEVRES, LOUIS LATOUR** Burgundy 32.95
Rich chardonnay flavour, crisp and fruity with good length and a soft buttery finish
11. **PINOT GRIGIO, ITALIA** Italy 30.95
Increasingly popular wine, light, dry and refreshing with hints of pear drops and refreshing citrus fruit
12. **SAUVIGNON BLANC, MARLBOROUGH** New Zealand 32.95
With intense, ripe citrus and fresh herb aromas, balanced by a ripe tropical fruit character and a long lingering finish with a "bewitching" complexity
14. **CHARDONNAY, CONCHA Y TORO** Chile 30.95
A light fresh aroma of tropical fruit is also reflected on the palate, which is rich and well balanced



RED WINE

15. **MALBEC, PRIVATE SELECTION, MENDOZA**Trivento Argentina 34.95
A bright carmine red whose plum and raspberry jam aromas mingle elegantly with the vanilla notes from the six months aging in French oak barrels. Well balanced, it exhibits sweet tannins and a velvety finish.
16. **CHATEAU, LUSSAC ST.EMILION** Bordeaux 34.95
Typical generic style from this family owned winery, A blend of 50% merlot for fruit and body and 50% cabernet franc for fragrance.
17. **COTES DU RHONE** Rhone Valley 28.95
Light and fruity grenache fruit with a hint of pepper and spice.
18. **MERLOT, CENTRAL VALLEY, CONCHA Y TORO** Chile 30.95
A real favourite, elegant, round palate with good body and persistence.
19. **MARQUES DE CACERES, RIOJA CRIANZA** Rioja, Spain 32.95
Full-bodied and fragrant with a wonderful balance of fruit and oak.
20. **MARQUES DE CACERES, RIOJA RESERVA** Rioja, Spain 43.95
Good structure with a nice complexity of spice, fruit, tobacco and chocolate a wine full of character that reflects its noble origin.
21. **SHIRAZ/CABERNET-SAUVIGNON, ALDRIDGE ESTATE** Australia 30.95
This classic aussie blend is deep brick red in colour with ripe berry fruit and soft rich flavours.

ROSÉ WINE

22. **WHITE ZINFANDEL, NAPA VALLEY, SUTTER HOME** California 29.95
Chilled as an aperitif or great with those spicy dishes.
23. **MARQUES DE CACERES, RIOJA ROSÉ** Rioja, Spain 29.95
An exquisite rose that will delight your tastebuds, ideal with spicy foods.
24. **PINOT GRIGIO ROSÉ, ITALIA** Italy 29.95
Medium-dry style packed with summer berry fruits.

HOUSE WINES

25. **PROSECCO BRUT, CONTI D'ARCO (SPARKLING WINE)** Italy 27.95
Fine and fragrant bouquet of brioche and almond blossom.
dry, savoury flavour of exceptional balance.
26. **L'OR DU SUD, SAUVIGNON BLANC, FONCALIEU** France 26.95
Crisp, dry, clean and refreshing, always consistent.
27. **L'OR DU SUD, CABERNET SAUVIGNON, FONCALIEU** France 26.95
Soft, smooth easy drinking.



BAR LIST

GINS

GORDONS 25ml	5.55
BOMBAY SAPPHIRE 25ml.....	5.55
HENDRICK'S 25ml	7.10
POMEGRANATE 25ml.....	7.10
BLACKBERRY 25ml.....	7.10

SPIRITS

WHISKY 25ml.....	5.65
VODKA 25ml.....	5.65
BARCARDI 25ml.....	5.65
CAPTAIN MORGAN'S RUM 25ml.....	5.65
JAMESON 25ml.....	5.95
BRANDY 25ml	7.20
REMY MARTIN VSOP 25ml	8.45
REMY MARTIN XO 25ml.....	10.50
SOUTHERN COMFORT 25ml.....	5.80
CANADIAN CLUB 25ml.....	5.80
JACK DANIELS 25ml.....	6.15
GLENFIDDICH 25ml.....	7.25
CALVADOS 25ml	6.70
ARMAGNAC 25ml	7.00

LIQUEURS

GLAVA	5.30
DRAMBUIE	5.30
BAILEYS	5.30
TIA MARIA	5.30
GRAND MARNIER.....	5.30
COINTREAU	5.30
AMARETTO DISARONNO	5.30

BEERS (BOTTLE / CANS)

TIGER BEER 330ml	5.65
BENGAL BEER 600ml	8.15
COBRA 330ml	5.65
COBRA LARGE 660ml	8.15
ALCOHOL FREE COBRA 330ml.....	5.45
KING COBRA 750ml.....	11.45
GUINNESS Can.....	5.65
TETLEY'S Can.....	5.65
STRONGBOW Can	5.65

MINERALS

WATER Small Bottle	4.20
WATER Large Bottle	6.45
J2O	4.20
COKE 330ml	4.05
DIET COKE 330ml	4.05
APPLETISER.....	4.20
SPLITS.....	3.55
FRUIT JUICE	3.55
CORDIAL	1.65

WINE

WINE & SODA.....	6.25
WINE & LEMONADE	6.25

BY THE GLASS

	175ml	250ml
RED / WHITE (HOUSE).....	6.00	7.00
ROSE WINE.....	6.25	7.25
CHILEAN CHARDONNAY	6.40	7.40
SHIRAZ	6.40	7.40
CHILEAN MERLOT	6.40	7.40
PINOT GRIGIO (WHITE)	6.40	7.40
SAUVIGNON BLANC.....	6.40	7.40
MACON-LUGNY	6.55	7.55
MALBEC.....	6.55	7.55