

OPEN: 12PM - 2PM & 6PM - 12AM (INCLUDING BANK HOLIDAYS)
 AVAILABLE FOR PRIVATE PARTIES AND CORPORATE FUNCTIONS
 SORRY, BUT WE NOW CHARGE GST, THIS HAS BEEN INCLUDED WITHIN THE PRICE (GST NO. 003272).
 PRICES CORRECT AT TIME OF PRINTING 05/04/2022 AND VALID UNTIL 05/04/2023

WWW.CAFESPICEJERSEY.COM

53 KENSINGTON PLACE, ST HELIER, JERSEY JE2 3PA
 TELEPHONE: 737377 OR 738337



Traditional Indian & Bangladeshi Cuisine

CAFE SPICE RESTAURANT



SCAN THE QR
 CODE BELOW TO
 ORDER ONLINE

ORDER
 ONLINE

FREE ISLAND WIDE DELIVERY
 FRIDAY - SUNDAY 6PM - 10PM / MONDAY - THURSDAY 6PM - 10PM
 ON ORDERS OVER £19.45

SET MENUS



SET MENU FOR ONE £20.45
 PAPADUMS & MINT SAUCE
STARTER: CHICKEN TIKKA & ONION BHAJI
 ANY MAIN DISH TO THE VALUE OF £10.95 OR UNDER
SIDE DISHES: VEGETABLE CURRY, PILOU RICE, PLAIN NAN

VEGETABLE SET MENU FOR ONE £19.45
 PAPADUMS & MINT SAUCE
STARTER: VEGETABLE PAKORA & VEGETABLE SAMOSA
 ANY MAIN DISH TO THE VALUE OF £10.20 OR UNDER
SIDE DISHES: SAG ALOO, PILOU RICE, GARLIC NAN

WINES, BEERS & SOFT DRINKS



INDIAN WINE

- SULA SAUVIGNON BLANC** 15.50
 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.
- SULA SHIRAZ** 15.50
 A SMOOTH, MEDIUM-BODIED FOOD FRIENDLY RED WINE ACCENTUATED BY RIPE CHERRY AND PLUM FRUIT, WITH ATTRACTIVE AROMAS OF BLACK PEPPER.

HOUSE WINE

- PROSECCO BRUT, CONTI D'ARCO (SPARKLING WINE)** ITALY 12.50
 FINE AND FRAGRANT BOUQUET OF BRIOCHE AND ALMOND BLOSSOM. DRY, SAVOURY FLAVOUR OF EXCEPTIONAL BALANCE.
- CUVEE JEAN-PAUL, VIN DE PAYS DES COTES DE GASCOGNE, SEC (WHITE)** FRANCE 11.50
 CRISP, DRY, CLEAN AND REFRESHING, ALWAYS CONSISTENT.
- CUVEE JEAN-PAUL, VIN DE PAYS DE CLUSE, ROUGE (RED)** FRANCE 11.50
 SOFT, SMOOTH EASY DRINKING FROM THE RHONE VALLEY.

RED WINE

- MALBEC, PRIVATE SELECTION, MENDOZA** TRIVENTO, ARGENTINA 15.50
 WELL BALANCED, IT EXHIBITS SWEET TANNINS AND A VELVETY FINISH.
- CHATEAU LUCAS, LUSSAC St.EMILIO** BORDEAUX 15.50
 TYPICAL GENERIC STYLE FROM THIS FAMILY OWNED WINERY. A BLEND OF 50% MERLOT FOR FRUIT AND BODY AND 50% CABERNET FRANC FOR FRAGRANCE.
- COTES DU RHONE** RHONE VALLEY 13.50
 LIGHT AND FRUITY GRENACHE FRUIT WITH A HINT OF PEPPER AND SPICE.
- MERLOT, CENTRAL VALLEY, CONCHA Y TORO** CHILE 13.50
 A REAL FAVOURITE, ELEGANT, ROUND PALATE WITH GOOD BODY & PERSISTENCE.
- MARQUES DE CACERES, RIOJA CRIANZA** RIOJA, SPAIN 15.50
 FULL-BODIED AND FRAGRANT WITH A WONDERFUL BALANCE OF FRUIT AND OAK.
- MARQUES DE CACERES, RIOJA RESERVA** RIOJA, SPAIN 27.50
 GOOD STRUCTURE WITH A NICE COMPLEXITY OF SPICE, FRUIT, TOBACCO AND CHOCOLATE A WINE FULL OF CHARACTER THAT REFLECTS ITS NOBLE ORIGIN.
- SHIRAZ/CABERNET-SAUVIGNON, ALDRIDGE ESTATE** AUSTRALIA 13.50
 DEEP BRICK RED IN COLOUR WITH RIPE BERRY FRUIT AND SOFT RICH FLAVOURS.

WHITE WINE

- MUSCADET DE SEVRE ET MAINE, SUR LIE, SELECTION TERROIR** LOIRE VALLEY 15.50
 DRY, CRISP AND REFRESHING, IDEAL WITH SEAFOOD DISHES.
- MACON-LUGNY, LES GENIEVRES, LOUIS LATOUR** BURGUNDY 15.50
 RICH CHARDONNAY FLAVOUR, CRISP AND FRUITY WITH GOOD LENGTH AND A SOFT BUTTERY FINISH.
- PINOT GRIGIO, ITALIA** ITALY 13.50
 INCREASINGLY POPULAR WINE, LIGHT, DRY AND REFRESHING WITH HINTS OF PEAR DROPS AND REFRESHING CITRUS FRUIT.
- SAUVIGNON BLANC, MARLBOROUGH** NEW ZEALAND 15.50
 WITH INTENSE, RIPE AROMAS, BALANCED BY A RIPE TROPICAL FRUIT CHARACTER AND A LONG LINGERING FINISH WITH A "BEWITCHING" COMPLICITY.
- CHARDONNAY, CONCHA Y TORO** CHILE 13.50
 A LIGHT FRESH AROMA OF TROPICAL FRUIT IS ALSO REFLECTED ON THE PALATE, WHICH IS RICH AND WELL BALANCED.

ROSÉ WINE

- WHITE ZINFANDEL, NAPA VALLEY, SUTTER HOME** CALIFORNIA 12.50
 CHILLED AS AN APERITIF OR GREAT WITH THOSE SPICY DISHES.
- MARQUES DE CACERES, RIOJA ROSÉ** RIOJA, SPAIN 12.50
 EXQUISITE ROSÉ THAT WILL DELIGHT YOUR TASTE BUDS, IDEAL WITH SPICY FOODS.
- PINOT GRIGIO ROSÉ, ITALIA** ITALY 12.50
 MEDIUM-DRY STYLE PACKED WITH SUMMER BERRY FRUITS.

BEERS & SOFT DRINKS

- | | |
|--------------------------------------|---|
| TIGER BEER 330ML 4.00 | TETLEY'S CAN 3.70 |
| COBRA 330ML 4.00 | STRONGBOW CAN 3.70 |
| COBRA LARGE 660ML 5.25 | COKE / DIET COKE 330ML 2.15 |
| ALCOHOL FREE COBRA 330ML 3.70 | LEMONADE 330ML 2.15 |
| KING COBRA 750ML 9.70 | J2O (ORANGE & PASSIONFRUIT) 2.15 |
| GUINNESS CAN 3.70 | APPLETIZER 2.15 |

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.

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PLEASE NOTE, USE OF CARD REQUIRES MINIMUM SPEND OF £19.45,
 OTHERWISE A £1.00 CHARGE WILL APPLY.

STARTERS

PLAIN OR SPICED PAPADUM	1.05
ONION BHAJI	4.60
VEGETABLE OR ALOO PAKORA	4.60
CHICKEN OR FISH PAKORA	5.60
MUSSELS PATIA PUREE	6.05
MUSSELS (HALF SHELL NEW ZEALAND), COOKED IN LIME, BASIL & CREAM, MIXED SPICE SAUCE SERVED WITH PUREE BREAD.	
PRAWN, CHICKEN OR VEGETABLE PATIA PUREE	6.05
COOKED IN GARLIC, GINGER, CHILLIES. WRAPPED IN A PUREE BREAD.	
SHAMI KEBAB	5.75
SPICY LAMB MINCE, PAN GRILLED WRAPPED IN A SPICY EGG OMELETTE.	
SAMOSA (MEAT OR VEG)	5.05
PAN COOKED IN GARLIC & MIXED SPICES, WRAPPED IN FILO PASTRY.	

TANDOORI STARTERS

ALL DISHES MARINATED IN FRESH YOGHURT AND HERBS THEN BBQ IN OUR TANDOORI CLAY OVEN.

TANDOORI CHICKEN	6.30
CHICKEN OR LAMB TIKKA	5.75
SPICY TANDOORI WINGS	5.95
SHEEK KEBAB	6.00
TANDOORI KING PRAWN	7.60
TANDOORI LAMB CHOPS	7.60
TANDOORI MIXED KEBAB	7.60
SHASHLICK CHICKEN OR LAMB OR PONEER	6.15
ALL SHASHLICK IS MARINATED IN FRESH HERBS & SPICES, GRILLED ON A SKEWER WITH PEPPERS AND ONIONS. (PONEER, HOME-MADE INDIAN CHEESE)	
AKBARI KEBAB (HOT)	6.30
SPICY LAMB AND CHICKEN MINCE MARINATED IN SPECIAL MIX PICKLE AND WRAPPED SKEWER. BBQ IN TANDOORI CLAY OVEN	

BANGLADESHI SPECIALITY

SHAHI DAL (HOT)	12.70
LAMB COOKED WITH BLACK LENTILS, FENUGREEK, GARLIC, GINGER, CUMIN SEEDS, WHOLE BLACK PEPPERCORN AND ROASTED TOMATOES	
SHAHI KODDO (MEDIUM)	12.70
CHICKEN OR LAMB COOKED WITH BUTTERNUT SQUASH, ONIONS, RED PEPPERS, VINE TOMATOES AND LIME LEAVES SAUCE	
SYLETI SINGLA (MEDIUM TO HOT)	12.70
FRESHLY MARINATED BBQ CHICKEN THEN COOKED IN LEMON ESSENCE AND PEPPER SAUCE	
CHICKEN OR LAMB JAFLONG (HOT)	12.70
MARINATED IN TAMARIND AND CHILLI OVERNIGHT. PAN COOKED IN CARAMELISED MIXED PEPPER SAUCE	
KEEMA KOFFA BANGLA (HOT)	12.70
SPICY MEATBALLS IN A BLEND OF FRESH CHILLI AND ONION SAUCE	
SATKORA (HOT)	12.70
LAMB OR CHICKEN, COOKED WITH A SPECIAL BANGLADESHI COOKING LEMON, FRESH CORIANDER, CHILLIES AND LIME LEAVES SAUCE	
NOWBER CHICKEN (MILD)	12.70
AN EAST BANGLADESHI DISH. MARINATED IN MANGO & YOGHURT, BBQ AND COOKED IN BUTTER & CREAM	
CHICKEN OR LAMB CHOT POT (MEDIUM)	12.70
A WEST BANGLADESHI DISH. COOKED WITH GARLIC FRIED CHICK PEAS AND AROMATIC SPICES	
MUGLAI MURGH MAKNI (MEDIUM)	13.15
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)	16.95
A SOUTH BANGLADESHI DISH. LAMB MARINATED IN GARLIC, RED WINE & CINNAMON, COOKED IN VINE TOMATO SAUCE	
SHAHI MURGH MASSALA (MEDIUM)	13.15
(SERVED ON THE BONE) MARINATED CHICKEN, ROASTED IN A CHARCOAL TANDOORI OVEN, AND THEN COMBINED IN A RICHLY SPICED SAUCE WITH MINCE MEAT AND A WHOLE EGG	
FISH MALLA (MEDIUM)	12.70
COD COOKED WITH GARLIC, PEPPERS, ONIONS, AND ORANGE ESSENCE	
ZEERA ZEERA (MEDIUM)	12.70
CHICKEN OR LAMB. PREPARED WITH ROASTED CRUSHED CUMIN SEEDS, HERBS AND SPICES TO CREATE A UNIQUE TASTE	
SHAKAHARI SAG (MEDIUM)	12.70
CHICKEN, LAMB OR PRAWNS COOKED WITH GARLIC, FRIED SPINACH, CINNAMON STICKS AND LEMON GRASS	
MEATHI BANGLA (MEDIUM)	12.70
CHICKEN, LAMB OR PRAWNS COOKED WITH FENUGREEK, TURMERIC, GARLIC, GINGER, PEPPERS & LEMON GRASS	
CHINGRI MALLA (HOT)	13.15
AROMATIC KING PRAWN AND PRAWNS COOKED IN GARLIC GINGER AND FENUGREEK ORANGE ESSENCE AND BANGLADESHI COOKING LEMON	
ACHARI GOSTH (HOT)	12.70
AROMATIC LAMB COOKED WITH MANGO AND CHILLI PICKLE GARLIC AND VINE TOMATO SAUCE	
BANGLA GOSTH CHINGRI (HOT)	12.70
MINCE LAMB COOKED WITH PRAWNS IN SAUCE WITH GARLIC, GINGER, FENUGREEK LEAVES & CORIANDER.	

CURRIES



	CHICKEN /LAMB	MINCE MEAT	FISH (COD)	PRAWNS	KING PRAWNS	VEG	PONEER (INDIAN CHEESE)
GARLIC CHILLI (HOT) COOKED IN FRESH GARLIC, GINGER, ONION, MIXED PEPPER AND GREEN CHILLI	11.50	10.95	11.50	11.70	14.70	10.20	11.50
JALFRAZI (HOT) A SPECIALLY PREPARED DISH WITH A TOUCH OF HOT SPICE & FRESH GREEN CHILLIES	11.50	10.95	11.50	11.70	14.70	10.20	11.50
KORAI (MEDIUM) A RICH AROMATIC MILD DISH COOKED WITH A FAIRLY THICK SAUCE, SPECIAL SPICES & FRESH HERBS	11.50	10.95	11.50	11.70	14.70	10.20	11.50
BALTI (MEDIUM) A MEDIUM DISH WITH A MIXTURE OF FRESH HERBS & SPICES, COOKED WITH PEPPERS	11.50	10.95	11.50	11.50	14.70	10.20	11.50
PATHAI (HOT) SWEET AND SOUR DISH COOKED WITH COCONUT AND CHILLIES, HOT TASTE	10.95	10.95	10.95	11.50	14.25	10.20	11.50
DHANSAK (HOT) A COMBINATION OF LENTILS AND GARLIC, GIVING A SWEET, SOUR AND HOT TASTE	10.95	10.95	10.95	11.50	14.25	10.20	11.50
BHUNA (MEDIUM) COOKED IN CARAMELISED TOMATOES, ONIONS, MIXED PEPPERS AND FIVE SPICE (DRY)	10.95	10.95	10.95	11.50	14.25	10.20	11.50
DUPIAZA (MEDIUM) A DISH SERVED WITH CHUNKY FRESH ONIONS AND MIXED PEPPERS, A MEDIUM TASTE	10.95	10.95	10.95	11.50	14.25	10.20	11.50
KORMA (MILD) MILD DISH COOKED WITH COCONUT, ALMONDS AND A TOUCH OF SUGAR & CREAM	10.95	N/A	N/A	11.50	14.25	10.20	11.50
CURRY (MILD TO MEDIUM)	10.95	10.95	10.95	11.50	14.25	10.20	11.50
MADRAS (HOT) SOUTH INDIAN DISH PREPARED WITH FRESH GARLIC AND CHILLIES, THIS IS A HOT DISH!	10.95	10.95	10.95	11.50	14.25	10.20	11.50
VINDALOO (VERY HOT) WELL KNOWN FOR ITS RICH AND VERY HOT TASTE!!!	10.95	10.95	10.95	11.50	14.25	10.20	11.50

TANDOORI SPECIALS

ALL DISHES ARE MARINATED IN FRESH YOGHURT & HERBS & COOKED IN OUR TANDOORI CLAY OVEN. ALL DISHES ARE SERVED WITH SALAD AND MINT SAUCE

TANDOORI MIXED GRILL WITH NAN BREAD	15.90
SHEEK KEBAB	10.90
CHICKEN OR LAMB TIKKA	10.90
TANDOORI CHICKEN	11.90
TANDOORI KING PRAWNS	15.45
AKBARI KEBAB (HOT)	11.90
SPICY LAMB AND CHICKEN MINCE MARINATED IN SPECIAL MIX PICKLE AND WRAPPED SKEWER. BBQ IN TANDOORI CLAY OVEN	
SHASHLICK CHICKEN OR LAMB OR PONEER	11.90
(PONEER, HOME-MADE INDIAN CHEESE) ALL SHASHLICK IS MARINATED IN FRESH HERBS AND SPICES, GRILLED ON A SKEWER WITH PEPPERS AND ONIONS	

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

CHICKEN OR LAMB TIKKA MASSALA	12.10
KING PRAWNS MASSALA	15.60
VEGETABLE MASSALA	11.65
MURG MACKHANI	12.10
BBQ CHICKEN COOKED IN A CREAM AND BUTTER SAUCE	
CHICKEN OR LAMB PASANDA	12.10
COOKED WITH GROUND ALMONDS AND COCONUT, FRESH CREAM, A PINCH OF SPECIAL SPICES AND RED WINE	

BIRIYANI

AROMATIC RICE TOSSED TOGETHER WITH FRESH HERBS, SPICES AND ROSE WATER, SERVED WITH A MEDIUM VEGETABLE CURRY

CHICKEN OR LAMB	12.45
PRAWNS	12.90
KING PRAWNS	15.90
CHICKEN OR LAMB TIKKA	13.40
VEGETABLE	12.45
HOUSE SPECIAL	14.40
CHICKEN, LAMB, PRAWNS AND KING PRAWNS	

RICE

PILOU RICE	4.05
BOILED RICE	3.95
LEMON RICE	5.05
SPECIAL FRIED RICE	5.05
MUSHROOM RICE	5.05
VEGETABLE RICE	5.05
KEEMA RICE, MINCED LAMB	5.55
COCONUT RICE	5.55

NAN BREADS

NAN	4.05
KEEMA NAN	4.15
PESHWARI NAN	4.15
GARLIC NAN	4.15
GARLIC CHEESE TOMATO NAN	4.80
CHEESE NAN	4.55
BANGLA NAN	4.80
STUFFED WITH CHILLIES AND CHEESE	
STUFFED OR PLAIN	5.00
WITH MIXED VEG OR ALOO PARATHA	
TANDOORI ROTI	4.55

VEGETABLE SIDE DISHES

KALER DAL (BLACK LENTILS)	5.05
COOKED WITH PAN FRIED GARLIC, DRIED KASHMIRI CHILLIES AND BLACK PEPPERCORN	
BUTTERNUT SQUASH BHAJEE	5.05
COOKED IN GARLIC, GINGER, TOMATOES AND ONIONS	
MOTTER PONEER	5.05
CHEESE PEAS	
SAG PONEER	5.05
COOKED WITH A HOME MADE INDIAN CHEESE	
URI BHAJEE	4.75
STIR FRIED GREEN BEANS IN GARLIC AND GINGER	
BRINJA BHAJEE	4.75
PAN FRIED AUBERGINES	
CHANA BHAJEE OR MASSALA	4.75
MIXED VEGETABLE CURRY OR BHAJEE	4.75
MUSHROOM BHAJEE	4.75
PAN FRIED MUSHROOMS	
SAG BHAJEE	4.75
SPINACH IN GARLIC, TOMATOES AND ONIONS	
BOMBAY ALOO, SPICED POTATOES	4.75
CAULIFLOWER BHAJEE	4.75
PAN FRIED CAULIFLOWER	
BINDI BHAJEE	4.75
PAN FRIED OKRA	
TARKA DAL, LENTILS AND GARLIC	4.75
SAG ALOO	4.75
ALOO GOBI	4.75
CAULIFLOWER AND POTATOES	
PICKLE TRAYS	3.10
MANGO CHUTNEY, LIME PICKLE, ONION SALAD, MINT SAUCE AND TAMARIND SAUCE	
	EACH 0.95