

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	1.35
ONION BHAJI	6.75
VEGETABLE OR ALOO PAKORA	6.75
FISH OR CHICKEN PAKORA	7.75
AKBARI PAKORA	8.35
Chicken, cheese, chillies, pickle pakora	
SALMON ALOO BORTHA	8.35
Salmon marinated in yoghurt & herbs grilled over charcoal, served with spicy mashed potatoes	
MUSSELS PATIA PUREE	8.35
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	8.35
Cooked in garlic, ginger, chillies. Wrapped in a puree bread	
SHAMI KEBAB	8.35
Spicy lamb mince, pan grilled with a spicy egg omelette	
SAMOSA MEAT OR VEG	7.35
Pan cooked in garlic and mixed spices, wrapped in filo pastry	
KING PRAWN BUTTERFLY	8.35
Marinated in garlic, lime and green chilli, coated in breadcrumbs and deep fried	
SPICY GARLIC KING PRAWN	9.20
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	8.55
CHICKEN OR LAMB TIKKA	8.35
SHEEK KEBAB (LAMB)	8.15
SPICY TANDOORI WINGS	8.35
Marinated in yogurt, spices, lime and chillies	
TANDOORI KING PRAWN	9.20
TANDOORI LAMB CHOPS	9.20
TANDOORI MIXED KEBAB	9.20
SHASHLICK CHICKEN OR LAMB OR PONEER (Home-made Indian cheese)	9.20
All shashlick is marinated in fresh herbs & spices, grilled on a skewer with peppers and onions	
AKBARI KEBAB (HOT)	8.35
Spicy lamb and chicken mince marinated in special mix pickle and wrapped skewer. Barbecued in tandoori clay oven	

If you suffer from allergens please ask our staff to view our Eat Safe allergens information pack.



BANGLADESHI SPECIALITY

SHAHI DAL (HOT)	19.50
Lamb cooked with black lentils, fenugreek, garlic, ginger, cumin seeds, whole black peppercorn and roasted tomatoes	
SHAHI KODDO (MEDIUM)	19.50
Chicken or Lamb cooked with butternut squash, onions, red peppers, vine tomatoes and lime leaves sauce	
SYLETI SINGLA (MEDIUM TO HOT)	19.50
freshly marinated barbecued chicken then cooked in lemon essence and pepper sauce	
CHICKEN OR LAMB JAFLONG (HOT)	19.50
Marinated in Tamarind and chilli overnight and pan cooked in caramelised mixed pepper sauce	
KEEMA KOFFA BANGLA (HOT)	19.50
Spicy meatballs in a blend of fresh chilli and onion sauce	
SATKORA (HOT)	19.50
Lamb or chicken, cooked with a special Bangladesh cooking lemon, fresh coriander, chillies and lime leaves sauce	
NOWBER CHICKEN (MILD)	19.50
An east Bangladesh dish. Marinated in mango & yoghurt, barbecued and cooked in butter & cream	
CHICKEN OR LAMB CHOT POT (MEDIUM)	19.50
A west Bangladesh dish. cooked with garlic fried chick peas and aromatic spices	
MUGLAI MURGH MAKNI (MEDIUM)	21.50
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)	21.95
A south Bangladesh dish. Lamb marinated in garlic, red wine & cinnamon, cooked in vine tomato sauce	
RAJASTHAN GROSTH (MEDIUM TO HOT)	21.95
Four day marinated lamb shanks cooked with garlic fried chickpeas, ginger, onions, lemon grass and vine tomatoes	
SHAHI MURGH MASSALA (On the bone) (MEDIUM)	21.50
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)	21.95
Fresh chicken cooked in pepper, onion and brandy sauce	
FISH MALLA (MEDIUM)	19.50
Cod cooked with garlic, peppers, onions, and orange essence. Contains gluten and dairy	
ZEERA ZEERA (MEDIUM)	19.50
Chicken or lamb. prepared with roasted crushed cumin seeds, herbs and spices to create a unique taste	
SHAKAHARI SAG (MEDIUM)	19.50
Chicken, lamb or prawns cooked with garlic, fried spinach, cinnamon sticks and lemon grass	

If you suffer from allergens please ask our staff to view our Eat Safe allergens information pack.



BANGLADESHI SPECIALITY (CONTINUED)

MEATHI BANGLA (MEDIUM)	19.50
Chicken, lamb or prawns cooked with fenugreek, turmeric, garlic, ginger, peppers & lemon grass	
CHINGRI MALLA (HOT)	21.95
Aromatic king prawns and prawns cooked in garlic ginger and fenugreek orange essence and Bangladeshi cooking lemon	
ACHARI GOSTH (HOT)	19.50
Aromatic Lamb cooked with mango and chilli pickle garlic and vine tomato sauce	
BANGLA GOSTH CHINGRI (HOT)	19.50
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	19.50
KING PRAWNS MASSALA	21.95
VEGETABLE MASSALA	18.50
MURG MACKHANI	19.50
Barbecued chicken cooked in a cream and butter sauce	
CHICKEN OR LAMB PASANDA	19.50
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) Cooked in fresh garlic, ginger, onion, mixed pepper and green chilli	18.50	16.50	18.50	18.50	20.95	15.95	16.50
JALFRAZI (MEDIUM TO HOT) A specially prepared dish with a touch of hot spice and fresh green chillies	18.50	N/A	18.50	18.50	20.95	15.95	16.50
KORAI (MEDIUM) A rich aromatic mild dish cooked with a fairly thick sauce, with special spices & fresh herbs	18.50	N/A	18.50	18.50	20.95	15.95	16.50
BALTI (MEDIUM) A medium dish with a mixture of fresh herbs and spices, cooked with peppers	18.50	N/A	18.50	18.50	20.95	15.95	16.50

CURRIES

	CHICKEN / LAMB	MINCE LAMB	FISH (COD)	PRAWNS	KING PRAWNS	VEG	PONEER (INDIAN CHEESE)
PATHAI (HOT) Sweet and sour dish cooked with coconut and chillies, hot taste	17.95	16.50	17.95	18.50	20.95	15.50	16.50
DHANSAK (HOT) A combination of lentils and garlic, giving a sweet, sour and hot taste	17.95	16.50	17.95	18.50	20.95	15.50	16.50
BHUNA (MEDIUM) Cooked in caramelised tomatoes, onions, mixed peppers and five spice (dry)	17.95	16.50	17.95	18.50	20.95	15.50	16.50
DUPIAZA (MEDIUM) A dish served with chunky fresh onions and mixed peppers, a medium taste	17.95	N/A	17.95	18.50	20.95	15.50	16.50
KORMA (MILD) Mild dish cooked with coconut, almonds and a touch of sugar and cream	17.95	N/A	17.95	18.50	20.95	15.50	16.50
CURRY (MILD TO MEDIUM) South Indian dish prepared with fresh garlic and chillies, this is a hot dish!	17.95	16.50	17.95	18.50	20.95	15.50	16.50
VINDALOO (VERY HOT) Well known for its rich and very hot taste!!!	17.95	16.50	17.95	18.50	20.95	15.50	16.50

If you suffer from allergens please ask our staff to view our Eat Safe allergens information pack.



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	22.50
SHEEK KEBAB	16.50
CHICKEN OR LAMB TIKKA	17.50
TANDOORI CHICKEN	17.75
TANDOORI KING PRAWNS	22.50
FISH TIKKA (COD)	18.95
Marinated in yoghurt, fresh herbs & spices and lime. Barbecued in tandoori clay oven	
AKBARI KEBAB (HOT)	17.75
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)	20.95
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	18.95
PRAWNS	19.50
KING PRAWNS	22.95
CHICKEN OR LAMB TIKKA	19.95
VEGETABLE	18.95
HOUSE SPECIAL CHICKEN, LAMB, PRAWNS & KING PRAWNS	22.95



VEGETABLE SIDE DISHES

KALER DAL (BLACK LENTILS)	7.50
Cooked with pan fried garlic, dried kashmiri chillies and black peppercorn	
BUTTERNUT SQUASH BHAJEE	7.50
Cooked in garlic, ginger, tomatoes and onions	
MOTTER PONEER Cheese peas	7.50
SAG PONEER Cooked with a home made Indian cheese	7.50
URI BHAJEE Stir fried green beans in garlic and ginger	7.10
BRINJA BHAJEE Pan fried aubergine	7.10
CHANA BHAJEE OR MASSALA	7.10
MIXED VEGETABLE CURRY OR BHAJEE	7.10
MUSHROOM BHAJEE	7.10
SAG BHAJEE SPINACH in garlic, tomatoes and onions	7.10
BOMBAY ALOO Spiced potatoes	7.10
CAULIFLOWER BHAJEE	7.10
BINDI BHAJEE Pan fried okra	7.10
TARKA DAL Lentils and garlic	7.10
SAG ALOO	7.10
ALOO GOBI Cauliflower and potatoes	7.10
RAITHA, CUCUMBER OR MIX	4.50
PICKLE TRAYS	Large 3.95
Mango chutney, lime pickle, onion salad and mint sauce	Small 2.95

RICE

PILOU RICE	5.30
BOILED RICE	5.20
LEMON RICE	6.30
SPECIAL FRIED RICE	6.30
MUSHROOM RICE	6.30
VEGETABLE RICE	6.30
KEEMA RICE MINCED LAMB	7.80
COCONUT RICE	7.80
NAGA RICE (VERY HOT)	7.80



NAN BREAD

NAN	5.30
KEEMA NAN	5.60
PESHWARI NAN	5.60
GARLIC NAN	5.75
GARLIC CHEESE TOMATO NAN	5.95
CHEESE NAN	5.75
BANGLA NAN Stuffed with chillies and cheese	6.05
CHAPTHI	4.30
PLAIN PARATHA.....	6.10
PARATHA Stuffed with MIXED VEG OR ALOO	6.55
TANDOORI ROTI	5.85

set menus

SET MENU FOR ONE £34.95

Poppadoms & Chutneys

STARTER: Chicken Tikka & Onion Bhaji

ANY MAIN DISH £17.95 AND UNDER

SIDE DISHES: Vegetable Curry, Pilou Rice, Plain Nan

VEGETABLE SET MENU FOR ONE £34.95

Poppadoms & Chutneys

STARTER: Vegetable Pakora & Samosa

ANY MAIN DISH £15.50 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

£27.95