

A sumptuous yet informal menu that brings you an abundant selection of delicious dishes,
Perfect for sharing with the family and friends

Papads/Chutneys/Pickles VE	£4.00	Mr Todiwala's Parsee lamb Dhaansaak	£18.50
Home-made chutneys and pickle selection of papads Allergens: Mustard		The classic Parsee Sunday lunch, lamb cooked with pureed lentils & vegetables. Served with caramelized onion, rice and red onion salad Allergens: Dairy & Mustard	
Paneer Tikka Shaslik V	£9.50	Goan / Portuguese style white Chicken Curry & Rice	£17.50
Classic tandoor marinated tikka, grilled with cubes of Onion and peppers Allergens: Dairy & Mustard		A mild white Portuguese influenced curry with coconut and cashew served with steamed palav rice Allergens: Nuts & Dairy	
Leeli Chutney Ma Trout	£10.50	Goan Prawn Curry & Steamed Rice	£19.50
Grilled clark strim trout, marinated in Grandma's Todiwala's favourite green Chutney Allergens: Fish		Classic Goan curry a state staple and a Café Spice Special since time immemorial. Served with steamed rice	
Beetroot & Coconut Samosa Chaat V	£8.00	Daal Makhani V	£8.50
Our signature samosa, served with chutneys Allergens: Dairy, Gluten & Mustard		Black urad beans cooked slowly until tender and silky, finished with ginger & chilli Allergens: Dairy	
Lamb Samosa	£9.00	Baigan Bhurta V	£10.00
Typically Keralan in it's construction This is a samosa to remember Allergens: Gluten		Roasted smoked aubergine mash in curried tomato sauce	
Batatas Murros	£7.50	Saag Mutter VE	£8.50
Crushed baby potatoes part roasted & fried drizzled With a mixed herbs dressing		Chopped and pureed spinach sizzled with garlic cumin and chilli, tossed with green peas Allergens: Dairy (can be avoided)	
Peppered Beef Tikka	£13.50	Daal tadka VE	£8.50
Fillet of aged Scotch Beef marinated in a masala with Crushed red chilli and black pepper grilled to medium rare		That most classic of all Indian lentil preparations, Lentils sizzled with garlic, cumin and red chilli	
Tri Colour Quinoa, Broccoli Salad VE	£7.00	SWEET THINGS	
Tri colour quinoa, tender stem broccoli with a twist of tamarind and chilli		Bebinca	£8.00
Ginger Seasoned Lamb Cutlet	£10.95	Multi-layered Portuguese inspired Goan coconut pancake warmed and served with Vanilla Ice-cream Allergens: Dairy, Gluten & Eggs	
Prime Lamb cutlet marinated in ginger extract and spices Allergens: Dairy & Mustard		Pistachio Kulfi	£8.00
RICE		Indian ice-cream made in-house Allergens: Dairy, Gluten & Eggs	
Palav	£4.50	Selection of Ice-cream	£7.50
Slow oven cooked basmati rice flavoured with whole Spices		Selection of Sorbet VE	£7.50
Sada Chawal	£3.50		
BREADS			
Peshawari Naan	£4.00		
Naan filled with ground coconut, almonds, sultanas. Sprinkled with sesame seeds			
Roti VE	£3.00		
Made with unleavened wholewheat flour			