



# CITY SPICE À LA CARTE



[www.city-spice.london](http://www.city-spice.london)

# CITY SPICE

## À LA CARTE

**City Spice is an award-winning Indian restaurant, with a Bengali fusion.**

There are no secrets, just flavour, fun and everlasting friendship. Celebrating the best of Indian cuisine in the UK, our team and recipes are aimed towards one common goal – stretching flavours, fun and everlasting friendship of our team, to you.

Food is a way of breaking down barriers and creating friendships. This is the heart of what we do. Since 2022, for every meal we serve, we donate £1 per person served towards feeding children who would otherwise go hungry. A meal for a meal through the Food for a Better Future Foundation. Please match our donation, and help create friendships through food.

### Starters

<b>Duck Tikka</b> <i>Boneless, tamarind, Indian spice blend. Subtle and tandoori smoked.</i>	<b>£6.95</b>
<b>Tandoori Chicken</b> <i>Quarter chicken, ginger-garlic, garam-masala, and cayenne. Smoky and crispy.</i>	<b>£4.95</b>
<b>Sheek Kebab</b> <i>Lamb skewer, green chillies, curry seasoning. Herbal and hearty.</i>	<b>£3.95</b>
<b>Shingara</b> <i>Bengali pyramid pastries. Chicken tikka and cheese mix. Crumbly and moreish.</i>	<b>£5.50</b>
<b>Chicken or Lamb Tikka</b> <i>Boneless, tamarind, Indian spice blend. Subtle and tandoori smoked.</i>	<b>£3.95</b>
<b>Chicken Chat</b> <i>Shredded chicken, chat masala. Fiery and sour.</i>	<b>£4.95</b>
<b>Prawn Puri</b> <i>Ginger-garlic, turmeric, sweet paprika with tender puri bread. Velvety and Fluffy.</i>	<b>£5.95</b>
<b>King Prawn Puri</b> <i>Tiger prawns, ginger-garlic, turmeric, sweet paprika with tender puri bread. Velvety and fluffy.</i>	<b>£6.95</b>
<b>Mix Kebab Cocktail</b> <i>Chicken and lamb tikka, sheek kebab. Fried onions, peppers. Hearty.</i>	<b>£6.95</b>
<b>King Prawn Butterfly</b> <i>Breaded king prawns in Indian spiced batter. Rich and crumbly.</i>	<b>£6.95</b>
<b>Lamb Chops</b> <i>Marinated in yoghurt, tamarind, Indian spice blend. Smoky and blackened.</i>	<b>£6.95</b>

### Vegetarian Starters

<b>Saag Paneer Roll</b> <i>Stuffed pastry, cottage cheese, spinach, stuffed and lightly spiced. Moreish and hearty.</i>	<b>£5.50</b>
<b>Onion Bhaji</b> <i>Bulb onions, red lentils, seasoned and fried. Crispy and golden.</i>	<b>£3.95</b>
<b>Spring Rolls</b> <i>Stuffed pastry, cooked vegetables, Indian spice blend. Fresh and crumbly.</i>	<b>£4.95</b>
<b>Aloo Chat</b> <i>Cubed potatoes, tamarind sauce, chat masala. Spicy and sour.</i>	<b>£4.95</b>

**Please note:** A discretionary 12.5% service charge may be added to the bill. Customers are required to have at least one main course per person.



## City Spice' Thalis

The Indian way of eating. Thalis are silver platters with small bowls of select curries and dishes, chosen to complement the theme of the Thali. As seen on ITV News and incredibly popular at City Spice.

<b>Meat Thali</b> <i>Chicken tikka masala, lamb bhuna, tandoori chicken, sheek kebab, pilau rice, plain naan and raita.</i>	<b>£23.95</b>
<b>Bangladeshi Special Thali</b> <i>Uribeesi biran, chicken rezala, shatkora dall, desi-fried fish, mix vegetable bhaji, pilau rice and paratha (thali contains bones).</i>	<b>£23.95</b>
<b>Fish Thali</b> <i>Fish kofta masala, prawn curry, desi-fried rohi fish, pilau rice, paratha and raita (thali contains bones).</i>	<b>£23.95</b>
<b>Vegetarian Thali</b> <i>Aloo gobi, daal, saag bhaji, mixed vegetable bhaji, pilau rice, roti and raita.</i>	<b>£20.95</b>

## All Time Favourites

City Spice' take on classic British Indian recipes. Listed from mild to spicy, these dishes have won the hearts of Britain, and in the case of City Spice, have been featured on BBC and ITV news.

### Choose Base (listed in order of mild to spicy)

Korma \* Dopiazza \* Balti \* Bhuna \* Saag \* Rogon Josh \* Karai  
Madras \* Dansak \* Pathia \* Jalfrezi \* Vindaloo

### Choose Protein

Chicken **£12.95** \* Chicken Tikka **£13.95** \* Lamb Tikka **£13.95**  
Lamb **£12.95** \* Prawn **£14.95** \* King Prawn **£17.95**  
Duck **£17.95** \* Mixed Vegetables **£9.95**

## Biriyani

India's favourite one-pan dish. Rice and protein cooked in a harmony of spices, including dry spices such as cinnamon, bay leaves, cardamom and cloves. Served alongside Biriyani sauce. An aromatic staple.

<b>Chicken/Lamb Biriyani</b>	<b>£14.95</b>
<b>Chicken Tikka/Lamb Tikka Biriyani</b>	<b>£15.95</b>
<b>Prawn Biriyani</b>	<b>£15.95</b>
<b>King Brawn Biriyani</b>	<b>£17.95</b>
<b>Mixed Vegetable Biriyani</b>	<b>£11.95</b>
<b>Duck Tikka Biriyani</b>	<b>£17.95</b>

**Please note:** All food apart from breaded items are gluten-free.  
For any other dietary requirements, including nuts – please notify staff

# CITY SPICE

## À LA CARTE

### Everyday Favourites

City Spice' take on the below classics have led to the restaurant being featured on BBC TV and Channel 5. No reinvention, just perfection. Dishes go from mild to spicy.

<b>Butter Chicken</b> <i>Chicken tandoor, butter, cream, mild Indian spice blend. Golden and rich.</i>	<b>£13.95</b>
<b>Chicken Tikka Masala</b> <i>As seen on Channel 5. Coconut, almonds, cream, sugar. Sweet and velvety.</i>	<b>£13.95</b>
<b>Chicken/Lamb Passanda</b> <i>Almonds, yoghurt, plum tomatoes, cream and ginger-garlic. Creamy and luscious.</i>	<b>£14.95</b>
<b>Chicken Tikka Makhani</b> <i>Indian spice blend, butter, plum tomatoes, fenugreek seeds. Smooth and flavoursome.</i>	<b>£13.95</b>
<b>Garlic Chicken</b> <i>Garlic, plum tomatoes, yoghurt, ginger-garlic. Silky and rich.</i>	<b>£13.95</b>
<b>Chicken/Lamb Chilli Masala</b> <i>Garlic, chillies, chilli spice blend, fenugreek. Smooth and slightly spicy.</i>	<b>£14.95</b>
<b>Garlic Chilli Chicken</b> <i>Garlic, spiced tomato base, chillies, ginger-garlic. Silky and slightly spicy.</i>	<b>£13.95</b>
<b>Chicken/Lamb Sylhet Jalfrezi</b> <i>Naga chillies, chilli spice blend, naga pickle, fried peppers and onions. Fiery and sharp.</i>	<b>£14.95</b>

### Tandoor Grilled

City Spice' Tandoor bakes and grills the below dishes at 900 Fahrenheit. All dishes are without sauce and mild, grilled in our tandoor to perfection. Served with assortments of salad, mint sauce, fried onions and peppers.

<b>Chicken/Lamb Shashlik</b> <i>Tandoor meat skewers, capsicum, baked onions, tikka marinade. Flavourful and succulent.</i>	<b>£17.95</b>
<b>Half Tandoori Chicken</b> <i>Half chicken, ginger-garlic, garam-masala, and cayenne. Smoky and crispy.</i>	<b>£13.95</b>
<b>Chicken or Lamb Tikka</b> <i>Boneless, tamarind, Indian spice blend. Subtle and tandoori smoked.</i>	<b>£12.95</b>
<b>Duck Tikka</b> <i>Boneless, tamarind, Indian spice blend. Subtle and tandoori smoked.</i>	<b>£17.95</b>
<b>Paneer Tikka</b> <i>Cottage cheese, yoghurt, tandoor spice blend. Crumbly and smoky.</i>	<b>£12.95</b>
<b>Tandoori King Prawns</b> <i>Tiger prawns, yoghurt, tandoor spice blend. Zesty and charred.</i>	<b>£17.95</b>
<b>Lamb Chops</b> <i>Marinated in yoghurt, tamarind, Indian spice blend. Smoky and blackened.</i>	<b>£16.95</b>
<b>Tandoori Mixed Grill</b> <i>Tandoori chicken, lamb tikka and sheek kebab. Platter delight.</i>	<b>£18.95</b>

**Please note:** All food apart from breaded items are gluten-free.  
For any other dietary requirements, including nuts – please notify staff



## City Spice Award-Winning Dishes

City Spice' select award-winning dishes, unique in recipe and taste to City Spice. Dishes are ordered from most spicy to mild. Dishes are also available in king prawn.

<b>Chicken/Lamb/Vegetables Rezala</b> <i>Garam masala, chillies, yoghurt, plum tomatoes, cayenne, chilli powder. Hot and flavoursome.</i>	<b>£14.95</b>
<b>Lamb Shank</b> <i>Slow roasted lamb-leg shank, saffron, City's 'Spice' blend, coriander. Spicy and tender.</i>	<b>£21.95</b>
<b>Gunpowder Chicken</b> <i>'Gunpowder' lamb mince, marinated chicken encasing, bhuna sauce. Spicy and grand.</i>	<b>NEW</b> <b>£22.95</b>
<b>Chicken/Lamb Shatkora</b> <i>Shatkora Bengali fruit (sour), Indian spice blend, coriander. Acidic and unique.</i>	<b>£14.95</b>
<b>Murgh Masala</b> <i>Lamb mince, tandoor-smoked chicken cutlets, City's 'Spice' blend, turmeric, cloves and cinnamon.</i>	<b>£15.95</b>
<b>Chicken/Lamb Uribeesi Gatta</b> <i>Bengali edamame beans (texture), chillies, coriander, spring onion. Unique and moreish.</i>	<b>£14.95</b>
<b>Curryleaf Chicken</b> <i>Curry leaves, ginger, garlic, tamarind, City's 'Spice' blend. Refreshing and light.</i>	<b>£15.95</b>
<b>Black Pepper Lamb and Mushroom</b> <i>Black pepper, long pepper, chestnut mushrooms, onions, coriander. Unique and moreish.</i>	<b>£15.95</b>
<b>Chicken/Lamb/Vegetable Thetul Tanga Bhujon</b> <i>Sweet-sour sauce, shallots, tamarind, cumin. Acidic and moreish.</i>	<b>£15.95</b>
<b>Chingri Marasi (King Prawns)</b> <i>Tiger prawn, plum tomatoes, peppers, garlic-ginger marinade. Silky and tangy.</i>	<b>£18.95</b>
<b>Lamb/Prawn Chana Makani</b> <i>Chickpeas, butter, garlic, ginger, almonds. Light and sweet.</i>	<b>£15.95</b>
<b>Chicken/Lamb Goa</b> <i>Mango pulp, coconut, almonds, mild spice blend. Honeyed and velvety.</i>	<b>£14.95</b>

**Please note:** King Prawn choices are an additional £4.

All food apart from breaded items are gluten-free.

For any other dietary requirements, including nuts – please notify staff

# CITY SPICE

## À LA CARTE

### Fish

Symbolic to Bengali cooking, City Spice imports fresh fish (Rohi and Ary Fish) from the rivers of West Bengal to provide the British palette with an often-unexplored side of South-Asian cooking. Lauded and distinctive.

**Please note:** May contain bones. Listed in order of mild to spicy.

<b>Ary Tikka Masala</b> <i>Cubed ary, coconut, almonds, cream, sugar. Sweet and velvety.</i>	<b>£13.95</b>
<b>Rohi Biran Mass Masala</b> <i>Desi-fried rohi, plum tomatoes, onions, chillies and garlic. Light and saucy.</i>	<b>£13.95</b>
<b>Rohi Bhuna</b> <i>Rohi slice, tomatoes, onions, coriander. Refreshing and tender.</i>	<b>£13.95</b>
<b>Shobji Rohi</b> <i>Rohi slice, potatoes, cauliflower, carrots, Indian spice blend. Tender and moreish.</i>	<b>£14.95</b>
<b>Ary Rogon</b> <i>Cubed ary, garlic, ginger, tomatoes and Indian spiced blend. Refreshing and light.</i>	<b>£14.95</b>
<b>Ary Dopiazza</b> <i>Cubed ary, Indian spice blend, tomatoes, fried onions and peppers. Rich and tangy.</i>	<b>£14.95</b>
<b>Ary Madras</b> <i>Cubed ary, chillies, cumin, coriander. Hot and tangy.</i>	<b>£14.95</b>

### Vegetables

City Spice' take on classic Indian vegetarian recipes. Listed from mild to spicy (unless stated), these dishes are staples in India, with large swathes of vegetarian communities.

<b>Shobji Kufta Bhujon (Medium)</b> <i>Mixed vegetable kufta balls, mushroom and tomato sauce. Popular and award-winning.</i>	<b>£12.95</b>
<b>Shobji Garlic (Medium)</b> <i>Potatoes, cumin, poppy seeds, cinnamon and garlic. Fresh and light.</i>	<b>£11.95</b>
<b>Vegetable Tikka Masala</b> <i>Coconut, almonds, cream, sugar. Sweet and velvety.</i>	<b>£11.95</b>
<b>Vegetable Passanda</b> <i>Almonds, yoghurt, plum tomatoes, cream and ginger-garlic. Creamy and luscious.</i>	<b>£11.95</b>
<b>Vegetable Madras/Vindaloo</b> <i>Indian staples. Spicy and smooth.</i>	<b>£10.95</b>
<b>Vegetable Rogon Josh</b> <i>Garlic, ginger, tomatoes and Indian spiced blend. Refreshing and light.</i>	<b>£10.95</b>
<b>Vegetable Jalfrezi</b> <i>Chillies, hot Indian spice blend, fried peppers and onions. Fiery and sharp.</i>	<b>£10.95</b>
<b>Vegetable Bhuna</b> <i>Tomatoes, onions, coriander. Refreshing and tender.</i>	<b>£10.95</b>
<b>Daal Masalder</b> <i>Lentils, light Indian spice blend, coriander. Airy and light.</i>	<b>£10.95</b>
<b>Daal Begun Gatta</b> <i>Lentils, aubergine, Indian spice blend, coriander. Acidic and refreshing.</i>	<b>£10.95</b>
<b>Daal Bindi Gatta</b> <i>Lentils, okra, Indian spice blend, coriander. Robust and viscous.</i>	<b>£10.95</b>
<b>Uribeesi Begun Gatta</b> <i>Bengali edamame beans, aubergine, tomatoes, Indian spice blend. Light and moreish.</i>	<b>£10.95</b>
<b>Uribeesi Saag Gatta</b> <i>Bengali edamame beans, spinach, tomatoes, onions, Indian spice blend. Rich and moreish.</i>	<b>£10.95</b>
<b>Mattar Paneer</b> <i>Peas, cottage cheese, Indian spice blend. Simple and rich.</i>	<b>£10.95</b>
<b>Saag Aloo</b> <i>Spinach, potatoes, butter, coriander, ghee, Indian spice blend. Smooth and buttery.</i>	<b>£10.95</b>
<b>Saag Paneer</b> <i>Spinach, cottage cheese, Indian spice blend, butter. Rich and buttery.</i>	<b>£10.95</b>

**Please note:** All food apart from breaded items are gluten-free.  
For any other dietary requirements, including nuts – please notify staff



## Vegetable Side Dishes

<b>Bombay Aloo</b>	<b>£4.95</b>	<b>Aloo Bharta</b>	<b>£4.95</b>
<b>Saag Aloo</b>	<b>£4.95</b>	<b>Tadka Daal</b>	<b>£4.95</b>
<b>Gobi Bhaji</b>	<b>£4.95</b>	<b>Mushroom Bhaji</b>	<b>£4.95</b>
<b>Saag Paneer</b>	<b>£4.95</b>	<b>Mixed Vegetable Bhaji</b>	<b>£4.95</b>
<b>Mattar Paneer</b>	<b>£4.95</b>	<b>Bindi Bhaji</b>	<b>£4.95</b>
<b>Chana Masala</b>	<b>£4.95</b>	<b>Shatkora Daal</b>	<b>£4.95</b>
<b>Brinjal Bhaji</b>	<b>£4.95</b>		

## Rice

<b>Plain Rice</b>	<b>£3.25</b>	<b>Keema Rice</b> (spiced mincemeat)	<b>£3.95</b>
<b>Pilau Rice</b>	<b>£3.50</b>	<b>Special Fried Rice</b> (egg and peas)	<b>£3.95</b>
<b>Mushroom Rice</b>	<b>£3.95</b>	<b>Coconut Fried Rice</b>	<b>£3.95</b>
<b>Vegetable Rice</b>	<b>£3.95</b>	<b>Lemon Rice</b>	<b>£3.95</b>

## Breads

<b>Plain Naan</b>	<b>£3.25</b>	<b>Vegetable Naan</b>	<b>£3.95</b>
<b>Tandoori Roti</b>	<b>£3.25</b>	<b>Cheese and Garlic Naan</b>	<b>£4.95</b>
<b>Garlic Naan</b>	<b>£3.95</b>	<b>Cheese and Chilli Naan</b>	<b>£4.95</b>
<b>Peswari Naan</b>	<b>£4.50</b>	<b>Cheese and Keema Naan</b>	<b>£4.95</b>
<b>Cheese Naan</b>	<b>£4.95</b>	<b>Chappati</b>	<b>£3.25</b>
<b>Keema Naan</b> (spiced mincemeat stuffing)	<b>£4.95</b>	<b>Plain Paratha</b>	<b>£3.25</b>
<b>Mushroom Naan</b>	<b>£3.95</b>	<b>Aloo Paratha</b> (potatoes)	<b>£4.95</b>
<b>Chilli Naan</b>	<b>£3.95</b>		

## Sundry Items

<b>Poppadum</b> (plain or spicy)	<b>£0.75</b>	<b>Plain Raita</b>	<b>£1.95</b>
<b>Pickles and Chutney</b> (per person)	<b>£0.75</b>	<b>Cucumber/Onion Raita</b>	<b>£2.25</b>
<b>Fresh Salad</b>	<b>£1.95</b>		

**Please note:** All food apart from breaded items are gluten-free.  
For any other dietary requirements, including nuts – please notify staff



# CITY SPICE

## **AWARDS (of 2022)**

Best Restaurant in London – Currylife 2016

Best Restaurant in London – BCA 2016

Best Indian Cooking in London – Masterchef foundation 2017

Best Indian Restaurant in London – ACA 2018

Best Indian Vegan Menu in London – BCA 2019

Menu of the year 2021 – Bangladesh Caterers Association 2021

Opentable Diners Choice – 2022

## **FEATURES (NEWSPAPERS)**

Metro Newspaper

Evening Standard

Timeout London

The Guardian

Standard Online

The Independent

## **FEATURES (TELEVISION)**

BBC3

ITV

Channel 5

City Spice, 138 Brick Lane, London E1 6RU

[www.city-spice.london](http://www.city-spice.london)