

City Spice
Masters of Authentic Bangladeshi Cuisine

Vegan Menu



www.city-spice.london

Vegan Starters

Vegan Tikka

City Spice' flagship vegan starter. Cubed pieces of vegan chicken (or lamb) delivering all the flavour, aroma and taste of meat, but with plants taking the helm. Marinated in a piquant blend of mild spices and served with City Spice' special sauce. **£5.95**

City Chana Chat

Chickpeas with a combination of cucumber and tomatoes, not to mention the fine chat massala, all combined to deliver the perfect vegan starter. **£4.95**

Aloo Chat

A piquant blend of potato and spices, served with tamarind source to provide an excellent starter. **£3.95**

The Inconceivable Dishes

As lauded in the press, City Spice' innovation in the catering industry continues to impress. The Michel-Indian vegan menu now boasts signature, avant-garde Indian cuisine dishes which deliver the flavour, texture, aroma and taste of meat, yet are completely plant based. A curry industry's first, these recipes have been cooked in-house by award-winning restaurateur Abdul Ahad.

The Inconceivable Thali

Exemplified through actuality, this thali style platter is a first in award-winning Indian cuisine. "Chicken" Dopiaza, "lamb" rogan josh, indicate the impression that this pan-fried platter is meat, but is inconceivably plant based. Perfected for vegans, the thali is also accompanied with roti and basmati rice. Also served with mushroom bhaji and saag bhaji. **£17.95**

The Inconceivable Rajeswari

Vegan tikka pieces marinated for fourteen hours are then then threaded onto a skewer to be clay-roasted with accompanying onion, pepper and tomato. Served in an indulgent thick sauce with touches of black pepper. **£14.95**

The Inconceivable Cassia

Pan-fried vegan tikka pieces accompanied with an indulgent thick sauce with a focus on cinnamon, ginger and a selection of mild spices. Finished with a drizzle of vegan cabaret sauvignon wine. **£13.95**

The Inconceivable Naga

Seared vegan tikka pieces served with fried onions, green pepper, naga pickle and chillies in a distinct tomato-based sauce to provide a succulent yet spicy dish. **£11.95**

The Inconceivable Chickpea Saag

Pan fried spinach and chickpeas are then combined with gently spiced vegan chicken which is immersed in a medium sauce to provide a distinct flavour. **£11.95**

Rice and Breads

Plain rice	£2.95	Mushroom rice	£3.95
Lemon rice	£3.95	Tandoori roti	£2.95
Coconut rice	£3.95	Chappati	£2.95
Onion fried rice	£3.95		

Vegan Main Courses

Shahi Sahakari Thali

A perfect vegan dish from the King of Brick Lane, this delicious thali-style platter contains a mixture of uribeeshi biran, bombay aloo, begun daal gatta, chappati and rice. No wonder then, that the name Shahi Sahakari loosely translates as "The vegan king". **£15.95**

Shobji Kufta Bhujon

Lightly spiced mixed vegetable balls cooked in a spicy sauce with mushrooms, baked tomatoes and capsicum. Garnished with spring onions and coriander. **£9.95**

Shobji Garlic

Fried mushroom, potatoes and cauliflower, cooked in special spices and herbs. Garnished with spring onions and coriander. **£9.95**

Palani Potatoes

Fresh cubed pieces of potatoes are cooked with zesty cumin seeds and curry leaves, to provide a distinct, medium flavour, exemplified by a thick mouth-watering sauce. **£9.95**

Chowle Achar

Kabali chickpeas are pan cooked with mixed garlic, ginger, punch poron and blended with spread pickle, all accompanied by a delicious thin sauce. **£9.95**

Daal Masalder

Chana, mog and mossorl daal cooked together with spice and herbs. Garnished with fried onions and coriander. **£8.95**

Daal Begun Gatta

A stunning dish of lentils and aubergine garnished with a fine selection of herbs. Carefully simmered to bring out the dishes flavour, this tantalising, medium spiced curry is sure to wow diners. **£8.95**

Bindi Dall Gatta

A dish with the distinctive yellow lentils that are synonymous with India, this mouth-watering curry is pan fried with okra to create a distinctive, medium-spiced vegan delight. **£8.95**

Bindi Begun Gatta

With slow cooked okra and aubergine, this dish is garnished with our own special mix of fresh herbs, accentuating the natural flavours within the curry, providing a medium spiced dish that always pleases the taste buds. **£8.95**

Begun Uribeeshi Gatta

Mixed with a selection of runner beans, that are a staple in Bangladeshi food culture, this dish is pan fried with fresh aubergine to give the curry its well known distinctive taste. **£8.95**

Mixed Vegetable Jalfrezi

Seasonal vegetable cooked with an original recipe with an emphasis on the flavours extracted from fresh green chillies, fried onions and green peppers. **£8.95**

Mix Vegetable Rogan Josh

With its distinctive tomato flavour, this is the perfect go-to for newcomers to Indian cuisine. Medium spiced, tomatoes make up the base of this delicious dish, being built up with a selection of fine herbs as well as our own secret recipe, to give the Rogan it's aromatic flavour. **£8.95**