CITY SPICE

VEGAN MENU



www.city-spice.london

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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.

Our Michel-Indian vegan menu has been designed with Michelin star chef Rupert Rowley and has been heavily applauded by the Evening Standard, Metro, the Independent and Time Out London.

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.

Vegan Starters

City's Chana *Chickpeas with a combination of cucumber and tomatoes, not to mention the fine chat massala, all combined to deliver the perfect vegan starter.* **£4.90**

Aloo Chat *A piquant blend of potato and spices, served with tamarind source to provide an excellent starter.* **£4.90**

Vegetable Pepper *Succulent seasoned vegetable containing mild spices and fresh herbs all within the grilled pepper.* **£5.50**

Main Courses

Shahi Sahakari Thali *This dish is a thali style platter, which contains a mixture of the finest of City Spice dishes for the vegan palate. The name Shahi Sahakari loosely translates as "The Vegan King" as this vegan thali containing uribeeshi biran, bombay aloo, begun daal gatta, chappati and rice. A perfect vegan dish from the King of Brick Lane.* **£22.90**

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.* **£13.90**

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.* **£12.90**

Chowle Achar *Kabali chickpeas are pan cooked with mixed garlic, ginger, punch poron and blended with spread pickle. This has the stunning effect of leading to a vegan dish which has a sour flavour accompanied by a thin sauce.* **£12.90**

Shobji Garlic *Fried mushroom, potatoes and cauliflower, cooked in special spices and herbs. Garnished with spring onions and coriander. Spinach and aubergine cooked with spice and herbs in a medium hot sauce.* **£13.90**

Daal Masalder *Chana, mog and mossorl daal cooked together with spice and herbs. Garnished with fried onions and coriander.* **£10.90**

Daal Begun Gatta *Cooked with lentils and aubergine mixed with our own fresh herbs.* **£10.90**



Main Courses *continued...*

Bindi Daal Gatta *A dish with distinctive yellow lentils that are synonymous with India, this mouth-watering dish is pan fried with okra vegetables in order to create a distinctive, medium-spice vegan delight.* **£10.90**

Begun Uribeeshi Gatta *Cooked with a very tasty seeds of Bangladeshi runner beans and aubergine.* **£10.90**

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, to provide a medium spiced dish that always pleases the taste buds.* **£10.90**

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.* **£10.90**

Mixed Vegetable Rogan Josh *Seasonal vegetable cooked with fresh tomato and coriander.* **£10.90**

Rice and Breads

Plain Rice	**£3.40**
Lemon Rice	**£3.90**
Coconut Rice	**£4.20**
Mushroom Rice	**£4.20**
Onion Rice	**£4.20**
Garlic Rice	**£4.20**
Chappati	**£3.40**
Tandoori Roti	**£3.40**

The City Spice Vegan Cookbook

Crafted by Award-Winning Chef Niaz Caan

Unlock the secrets of our kitchen with over 40 mouthwatering, plant-based Indian recipes, all perfected by Chef Niaz Caan. Now, you can recreate the vibrant flavors of The City Spice Vegan Menu from the comfort of your home. Whether you're a seasoned cook or just starting your plant-based journey, this cookbook offers a delicious array of dishes that will impress every palate.

Special Price: £19.95

Bring the magic of our restaurant to your own table today!

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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

Time Out London

The Guardian

Standard Online

The Independent

FEATURES (TELEVISION)

BBC3

ITV

Channel 5

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