

# SPIRITS

VODKA	25ml	50ml
SMIRNOFF	£2.95	£4.45
ABSOLUT VANILLA	£3.25	£5.95
CIROC ORIGINAL	£4.25	£7.50
GREY GOOSE BELVEDERE	£4.75	£8.00



## WHISKEY

JACK DANIELS	£3.50	£5.95
JAMESON	£3.50	£5.95
GLENFIDDICH	£6.95	£9.95
CHIVAS REGAL	£3.75	£6.75
MONKEY SHOULDER	£3.75	£6.75
BUFFALO TRACE	£3.75	£6.75
WOODFORD RESERVE	£4.25	£7.25



## LIGHT RUM

BACARDI	£2.95	£4.45
HAVANA CLUB 3 YEARS	£3.50	£5.50
DEAD MAN'S FINGERS WHITE	£3.50	£5.50
MALIBU COCONUT	£3.50	£5.50



## DARK RUM

SAILOR JERRY SPICED	£2.95	£4.45
KRAKEN BLACK SPICED	£3.95	£6.75
BURNING BARN HONEY	£3.95	£6.75



## LIQUEUR

BAILEYS	£4.45
TIA MARIA	£4.45
5 WALLA	£5.25
DISARONNO	£4.45
ST-GERMAIN (ELDERFLOWER)	£4.95
KWAI FEH (LYCHEE)	£4.95
MIDORI (MELON)	£4.45
PASSOA	£4.45
ARCHERS	£4.45
COINTREAU	£4.45
CHAMBORD	£4.45
BLUE CURACAO	£4.45
APEROL	£3.45
CAMPARI DRY	£3.45
PIMM'S NO1	£3.45

ADD MIXER FOR £1.99

COKE | DIET COKE | SPRITE | TONIC WATER |  
SODA WATER | JUICE

# LASSI

-£12 FOR JUG OR £4.50 EACH-

Refreshing Indian yogurt drink hand blended with milk, aromatic syrup & rose water

MANGO  
STRAWBERRY  
PASSIONFRUIT  
PLAIN

## SOFTDRINK

Still Water	£2.50
Sparkling Water	£2.50
Coke (330ml)	£2.00
Diet-Coke (330ml)	£2.00
Sprite (330ml)	£2.00
Fanta (330ml)	£2.00
Lilt (330ml)	£2.00
Ginger Beer	£2.00
Appetizer	£2.99
Fruit Juice	£2.00
j2o	£3.50

## DESSERTS

<b>Gulab jamun</b> Indian Sticky Toffee Pudding, prepared using milk solids dipped in saffron, rose water and cardamom flavoured syrup. Served warm with Icecream	£5.50
<b>Gajjar halwa</b> Carrot pudding prepared by mixing grated carrot with almond milk & sugar, garnished with almond, pistachios, cashew nuts and raisins. Served warm with Icecream <b>(Vegan)</b>	£5.50
<b>Chocolate Brownie</b> Freshly baked by Silvertree Bakery served warm with Icecream. <b>(Gluten Free)</b>	£5.50
<b>Matka kulfi</b> Kulfi is a famous delicious dairy based ice-cream, which is made using Malai (Buttermilk layer) and is creamier and smooth	£4.50
<b>Vanilla ice cream</b> Vegan Ice-cream drizzled with Strawberry/ Chocolate/ Toffee Syrup	£2.50

## HOT DRINKS

<b>Masala chai</b> perfect balance of sweet and spicy	£2.99
<b>English breakfast tea</b>	£1.99
<b>Americano</b> (milk served on side)	£1.99
<b>Liqueur coffee</b> choice one: Amerato Tia Maria Jameson (make it double for £2.50 extra)	£4.95



710 CHESTER ROAD  
B23 5TE



@1580BIRMINGHAM

## OUR STORY

In 1580, sailor Sir Francis Drake circumnavigated the earth in search of something rather precious. His expeditions paid him handsomely. For, he did not just return with sterling silver and glittering gems, but sacks full of exotic spices. A 'treasure' so valuable that it helped pay the entire national debt and in return Queen Elizabeth knighted Drake.

The new 1580 is the passionate result of father & son duo, Ram Adhikari and Prajowl Adhikari, have for the flavours and cuisine of Nepal and North India, perfectly paired with warm and charismatic Nepali hospitality.

Executive Chef Ram and his kitchen team will transport you on a culinary journey through Himalays of Nepal, the plains of Terai to the farm lands of Punjab. Whereas Host Praj will be found ensuring that every table is looked after to perfection. With a fantastic Mixology programme you can expect to find a tripple to quench your thirst.

Make sure to ask for the house favourites.

1580.co.uk

# Pick a Spirit

						25ml	50ml
<b>BOMBAY SAPPHIRE</b> £6.25 £8.25							
Fresh and lively gin, slightly floral with coriander a warm peppery finish							
<b>BLOOM PASSIONFRUIT &amp; VANILLA</b> £6.25 £8.25							
Sweet zing and citrus sharpness of exotic passionfruit with the creamy character of vanilla blossom for a tropical twist on the traditional London Dry Gin							
<b>WHITLEY NEIL RUBARB &amp; GINGER</b> £6.25 £8.25							
Rhubarb adds a tart crisp edge to smooth gin base whilst the ginger extract warms the palate							
<b>GORDON'S PREMIUM PINK</b> £6.25 £8.25							
Refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone							
<b>ROKU GIN</b> (Japanese Craft Gin) £6.25 £8.25							
Roku is a perfectly-balanced, exceptional gin combining six distinctive Japanese botanicals with eight traditional botanicals.							

## Any add-ons!!

Flavour enhancer

<b>APEROL</b>	£1.99
The perfect aperitif, with a bittersweet and refreshing taste deriving from the infusion of a blend of high-quality herbs and roots.	
<b>CAMPARI DRY</b>	£2.50
Bold, passionate and completely unique, the world famous Italian aperitif with its distinctive red colour, citrusy aroma and pleasantly bitter-sweet flavour.	
<b>CHAMBORD</b>	£2.99
A naturally-flavored raspberry liqueur produced in the Loire Valley, south of Paris, France.	

## Choose your Mixer

-  Classic Tonic
-  Indian Tonic
-  Elderflower Tonic
-  Soda
-  Sprite
-  Sparkling wine

## Add Your Garnish

-  Cucumber
-  Lime
-  Orange Peel
-  Pomegranate
-  Cinnamon
-  Rosemary

# COCKTAILS

2 for £12 or £8 each

## CLASSIC

### Strawberry Daquiri

Havana Club Anejo 3, with Strawberry puree and lime, Garnished with Strawberries Best frozen



### Passionfruit Martini

vanilla vodka, passosa, passionfruit puree and rubicon passionfruit all shaken together. served with a shot of prosecco.



### Smokey Old Fashioned

Buffalo Trace Bourbon, Cointreau, sugar cube, Angustra Bitters & citrus peel, smoke



### Pinacolada

a classic tropical favourite combined with white rum, coconut cream & pineapple juice



### Classic Mojito

a thoughtful concoction of white rum muddled with mint, lime, aromatic syrup and topped with soda. a classic hit.



## CRAFTED

### ayy! ayy! captain

Salud!!! to Captain with sailor jerry spiced rum, ginger ale, slice of ginger & lime juice with tikki fire; to make you feel spiced up and ready for more



### Bulbul

Nepalese local spirit Kodoko Rakshi well balanced with zingy lime juice, flavours from blue curacao and Pinapple Juice



### Milky Flow

Malabu rum, Archers & Lychee all shaken up with coconut cream & vanilla, inspired by the milk river (Dudh Koshi) draining the Everest Regions. A Perfect Treat



### Freak Street

Vodka, melon liqueur, blue curacao & Pinapple. inspired by the tales of Nepal's hippie era.



### 1580's Pink Sling

Gordon's pink gin with strawberry purée and pineapple juice served over ice with a cherry on top - cheers!



# MOCKTAILS

2 for £8 or £4.99 each

### Strawberry cooler

Strawberry puree, lemon juice topped up with lemonade

### Virgin pornstar

the sweetness of our passionfruit puree and the zing of fresh lime juice shaken with passionfruit juice and notes of vanilla for a dreamy experience

### Flavoured Mojito

Caleno light & zesty, fresh mint, lemon juice & sprite.

**Choose your flavour: Strawberry, Passionfruit, Peach or Mango**

### Peach Punch

Peach puree, mango puree, lemon juice, dash of grenadine and topped with lemonade

### Coconut & Pinapple Punch

Caleno Dark & Spicy shaken with coconut syrup and pineapple juice

### Dark & Spicy

Caleno Dark & spicy, ginger ale and fresh lime juice

### Gin & Tonic

Tanqueray 0.0% with your choice of tonic

# SHOOTERS

2 for £6 or £4 each

### Baby-gunnies

baileys & tia maria

### Naughty Nepali

kodoko rakshi, tia maria, malibu & cointreau

### jammie dodger

Chambord liqueur, vanilla cream & sugar rim

### el Jimador Tequila

served with lime wedge & salt rim

### Tequila Rose

Strawberry Cream liqueur with a splash of tequila

### Sambuka

# WHITE WINE

175ml bottle

## INKOSI

### CHENIN BLANC

South Africa

A subtle dry white wine with good minerality and acidity making it a perfect partner to spicy foods, rich game dishes, fish or poultry.

## HEALY & GARY

### CHARDONNAY

AUSTRALIA

Pale gold in colour with a fruity nose and hints of tropical fruits flavours.

## CONO SUR BICICLETA

### SAUVIGNON BLANC

CHILE

A crisp and intense refreshing with citrus aromas, white peaches, lychee and palate of green apples balanced by a crisp dry finish.

## FIORI SUL MURO

### PINOT GRIGIO

ITALY

The mixture of Catarratto, a white Sicilian Grape, offers softer fruit, lychee and apricot flavours, while the citrus-driven crisp high note of lemon and lime is very approachable.



# RED WINE

## HEALY & GRAY

### MERLOT RESERVE

CHILE

An intense purplish-red in colour with fresh red and black fruit aromas with notes of white pepper and cedar, bottled in 2015.

## HEALY & GRAY

### MALBEC BONARDA

ARGENTINA

Complex and blanced wine that is intensely purple in colour, aromas of flowers in the nose, notes of red fruits in the mouth and silky tannins.

## INKOSI

### SHIRAZ

SOUTH AFRICA

A fine balance between caressing warmth and pulsh ripe currant fruit flavours with a bold lasting strength.

## FAUSTION RIVERO ULECIA

### RIOJA CRIANZA

SPAIN

Medium bodied with a lovely smoothness, rich berries marry with spice on the nose and palate. Great with red meat, lamb and game.

# ROSE/SPARKLING WINE

175ml bottle

## WHITE ROSE

### ZINFANDEL ROSE

CALIFORNIA

A medium bodied and utterly delicious wine with gorgeous aromas of fresh ripe strawberry and juicy watermelon.

## PROSECCO D.O.C

### i CASTELLI

ITALY

Dry & Fruity bubbles with fresh & floral notes

# BEERS/CIDERS

## HOUSE CRAFT BEER

### 1580 X TRINITY BREWERY IPA (4.3%)

Packed with tropical fruitiness from start to the end, a perfect complimentary to our spicy food. (Vegan) (Gluten Free)

## DRAUGHT

### KINGFISHER PREMIUM LARGER (4.3%)

(Vegan)

## BOTTLED BEER

### GURKHA BEER (600ml) (4.8%)

Premium Nepalese Larger with crisp, refreshing & uniquely smooth beverage brewed to cut the sharpest thirst. (Vegan)

### Brooklyn Pilsner (330ml) (4.6%)

Crisp, bright and smoothly refreshing. A pale golden beer with bold hops and a delicate citrusy finish.

### Daura Damm GF (330ml) (5.4%)

Clean & sparkling, this is a fresh-tasting beer, with a lively acidity, the finish is bitter, as it should be in beer, and long lasting. Vegan & Gluten Free

## BOTTLED CIDER

### PEACOCK CIDER (500ML)

Apple Cider (4.8%)

A vibrant blend of magnificent, freshly pressed apples, elegantly complements rich, exotic asian flovours, providing a burst of refreshment to balance the aromatic spices

### Mango & Lime (4.0%)

A gentle sweetness to balance the natural tartness of culinary apples, which aids in the matching of rich dishes and softens the heat of chilli.

## Non Alcoholic

### KOPPARBERG (500ml)

HEINEKEN 0.0 (330ML)



£4.50  
£3.50

## MUNCHIES

- PANEER BITES 3.99
- AMRITSARI FISH BITES 5.99
- MIXED VEG PAKODA 3.50
- MASALA CHIPS 3.50
- CHILLI CHIPS 3.99
- TIMURE CHIPS 3.99  
Himalayan peppercorn & Green Chilli

## RICE

- STEAMED BASMATI 2.50
- BASMATI PILAU 2.99
- CUMIN & CORIANDER 2.99
- MUSHROOM PILAU 3.50

## NAAN

- PLAIN 1.99
- BUTTER (LAYARED) 2.99
- GARLIC 2.75
- KEEMA 3.50
- PESHWARI 3.50
- CHEESE 3.50
- CHILLI & CORIANDER 2.99

## ROTI

{All VEGAN}

- TANDOORI 1.99
- CHAPATI 1.50
- LACCHA PARATHA 2.50
- PUDINA PARATHA 2.50
- POORE 1.50

## COCKTAILS

£8.00 EACH OR £12 FOR TWO

### 1580's PINK SLING

Gordon's pink gin with strawberry purée and pineapple juice served over ice with a cherry on top - cheers!

### AYY AYY CAPTAIN

Salud!!! to Captain with sailor jerry spiced rum, ginger ale, slice of ginger & lime juice with tikki fire; to make you feel spiced up and ready for more

### BULBUL

Nepalese local spirit Kodoko Rakshi well balanced with zingy lime juice, flavours from blue curaçao and Pinapple Juice

### MILKYFLOW

Malabu rum, Archers & Lychee all shaken up with coconut cream & vanilla, inspired by the milk river (Dudh Koshi) draining the Everest Regions. A Perfect Treat

## EXTRA RATIONS

ALL 1.00 EACH

- MINT YOGURT | TAMARIND (vg) | 1580 SAUCE (vg)
- PUDINA CHUTNEY (vg) | MIXED PICKLE (vg)

## TAPAS

( WEDNESDAYS BUY 3 TAPAS GET A FREE DESSERT )

- MO:MO: 5.99**  
(vegan / chicken)  
steamed dumplings & served with special sauce
- BOMBAY CHILLI**   
Onions & bell pepper, spiced with garlic & green chillies, hot chilli sauce, fresh lemon juice ( Mushroom 5.50 ) (vg) ( Paneer 6.50 ) ( Chicken 6.99 )
- DAHI ALOO TIKKI (D) 5.50**  
Pan-fried spiced potato hash served on a bed of curried chickpeas; onion, gram flour shavings, pomegranate pearls.
- SAMOSA CHAAT 5.50**  
Punjabi Samosas served on a bed of curried chickpeas; onion, gram flour shavings, pomegranate pearls. Can be made Vegan.
- MALABARI TIGER PRAWNS** 7.99  
Tiger prawns tossed with crushed peppercorn, garlic, soya, chilli, onions and peppers.
- GARLIC & CHILLI**  
Onions & bell pepper, spiced with crushed peppercorn, garlic & green chillies, fresh lemon juice ( Fish 6.99 ) ( Squid 7.99 )
- ONION BHAJI 4.50**  
Sliced onions marinated in spices and deep fried in acrisp coating.
- VEGAN SQUID 7.99**  
Oyster mushroom with Indian masala served with Vegan Mayo & lemon wedges

## OUTTA TANDOOR

- LAMB CHOPS (D) 9.99**  
Tandoori Lamb with ground spices, ginger & garlic
- SEEKH KEBAB 5.99**  
Minced lamb with ginger, garlic, blend of Indian spices.
- TANDOORI MUSHROOM (D) 5.99**  
Spice coated mushrooms cooked in clay oven alongside peppers, onions and tomatoes. Can be made Vegan
- CHAAP TIKKA (vg) 6.99**  
Spiced coated soya cooked in a clay oven alongside peppers, onions and tomatoes.
- TANDOORI CHICKEN (D) 6.99**  
On the bone Chicken with blend of Indian spices, ginger, garlic.
- MURGH TIKKA (D) 5.99**  
Chicken breast with yoghurt, ginger, garlic, saffron & kasmiri chilli.
- VEGGIE PLATTER FOR TWO 16.99**  
Paneer Tikka, Soya Tikka, Chilli Paneer, Vegan Squid & Mushroom Tikka Served with Masala Chips
- MIXED GRILL FOR TWO 16.99**  
Chicken tikka, Chicken Wings, Lamb chops, Seekh Kebab, Tandoori Chicken & Fish Bites. Served with Masala Chips
- CHICKEN WINGS (D) 4.99**  
Succulent chicken wings marinated with blend of Indian spices, ginger, garlic and fresh coriander
- KESAR PANEER TIKKA (D) 5.99**  
Cottage cheese chunks marinated with saffron, creamy yoghurt and mixed spices.

## 1580 CURRY

( TUESDAY BUY 1 CHEF'S SPECIAL , GET 1 DRINK FREE )

- CLASSIC MAKHANI (D) 9.99**  
On the Bone Tandoori Chicken, in a tomato & cashew nut gravy, flavoured with dry fenugreek leaves, finished with fresh cream & butter. ( CAN BE MADE OFF THE BONE )
- HIMALAYAN VENISON 12.99**  
Chef's take on the classic Royal dish cooked with potatoes and mix colour Pepper and fresh blend of Nepalese spices. Specially made for Royal Feast.
- MURGH TIKKA MASALA (D) 10.99**  
Chicken Tikka in a medium spiced tomato & cashew nut gravy flavoured with dry methi leaves.
- KEEMA MUTTER 10.99**  
Lamb mince with Green Peas, red potatoes, onion and tomato gravy, spiced with garam masala.
- HANDI GOHST** 11.50  
One Pot lamb cooked to tender with onions, tomatoes, spices and mix colour Pepper.
- LAMB ROGAN JOSH 11.50**  
A rich gravy of onion & tomatoes, finished with garam masala & fresh coriander.
- CHEF'S SPECIALS**
- KHASI KO JHOL 11.50**  
Mutton on the bone slow-cooked in tomato based gravy flavoured with fresh blend of Nepalese spices, nutmeg and fresh coriander. A true reflection of Dashain Festival.
- MUTTON PAKKU** 12.99  
Clay oven roasted Lamb Chops infused in Himalayan spices a dry dish much loved by Sherpas.
- GAULE CHICKEN** 9.99  
Slow cooked chicken with onion, ginger, garlic & tomato.
- ACHARI PRAWNS** 12.50  
Tiger Prawns cooked in beautiful aroma of pickled spices, with hit of spicy & tangy-ness.
- CHICKEN BALTI 9.99**  
A style of cooking developed with an aromatic blend of spices
- LAMB SAAG (D) 10.99**  
Tender lamb pieces cooked with fresh spinach with a light kick of spice.
- KORMA (D)**  
Sweet sauce with onions, ground coconut & cream ( Chicken 9.99 ) ( Prawn 11.99 )

## VEGGIE & VEGAN

- HOUSE DAAL (D) 8.50**  
4 lentils and kidney beans mix slowly cooked with tomatoes, finished with cream and butter.
- SAHI KOFTA (D) 8.99**  
Paneer, grated Potato & Cheese balls cooked in fenugreek flavoured tomato and cashew nut sauce.
- MATAR PANEER (D) 8.50**  
Indian cottage cheese cooked with garden green peas in a tomato based curry.
- PANEER SAAGWALA (D) 8.50**  
Fresh spinach cooked with chunks of paneer with a light kick of spice.
- DOUBLE TARKA DAL (vg) 6.99**  
Traditional Yellow lentils flavoured with onion & garlic tempered with cumin & red chillies.
- ALOO GOBI 6.50**  
Indian spiced potatoes and cauliflower sauteed with ginger, garlic, tomatoes & aromatic spices.
- ACHARI BAINGAN** 7.99  
Aubergine cooked in beautiful aroma of pickled spices, with hint of spicy and tangy-ness.
- BHINDI MASALA 7.50**  
Okra satued with tomatoes, garlic, ginger & flavoured with aromatic masala sauce.
- PUNJABI CHOLE 6.99**  
Spicy chickpeas cooked in a tangy onion and tomato sauce, flavoured with fresh ginger, garlic and aromatic ground masala.
- SOYA AMRITSARI** 8.99  
Chunky soya peices cooked with fresh garlic, ginger, tomato & fresh blend of spices. A reflection of punjab on a plate.
- JACKFRUIT TARKARI 8.99**  
Jackfruit chunks cooked in spicy, tangy and aromatic pickle spices. Nepalese delicacy
- SOYA JALFREZI** 8.99  
Soya pieces cooked with onions, tomato & bell peppers in spicy masala gravy.

## BIRYANI

A festive slow-cooked, layered and aromatic dish with its origins of Iran. The classic quartet of spices garam masala, fresh coriander and saffron essence. Delicately flavoured with fluffy basmati rice.

- JACKFRUIT (vg) 10.50
- CHICKEN 10.50
- LAMB 11.99
- PRAWN 12.99

## BIGGER BITES

- TAWA SALMON FILLET 13.99**  
Salmon fillet encrusted with a blend of unique pounded spices, cooked on a griddle then served on a bed of sweet potato mash.
- HAKKA NOODLES**  
Stir-fried thick noodles cooked with ginger, garlic, soya sauce, spring onion, green chilly and flavoured with Himalayan spices ( Chicken 7.50 ) ( Vegan 7.50 )
- LOADED NAAN**  
Naan loaded with cheese, Indian chutney & coriander; Indian Streey Food gone gourmet. Side of Masala Chips ( Chicken Tikka 8.99 ) ( Paneer Tikka 8.99 )

## NIBBLES

- CHAAT BOMBS £3.99**  
crispy hollow puri, masala potatoes & chickpeas, spiced imli water & pomegranate pearls
- HOUSE CHAAT £3.50**  
Crispy strips of pastry delicately seasoned with ajwain and cumin seeds. Served with Indian Salsa & Chutneys
- PEANUTS CHAAT £4.50**  
A hot tray of peanuts coated in spices mixed with sliced salad. Best shared & served with beer.
- POPPADUM BASKET £3.99**  
handmade poppadum with accompanying onion salad, mint & mango chutney



In 1580, sailor Sir Francis Drake circumnavigated the earth in search of something rather precious. His expeditions paid him handsomely. For, he did not just return with sterling silver and glittering gems, but sacks full of exotic spices.

A 'treasure' so valuable that it helped pay the entire national debt and in return Queen Elizabeth knighted Drake.

1580 is a family run restaurant since 2021.

If you have any food allergies or dietary requirements please let us know. [Vegan menu available.](#)

We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free. Allergen information can be found on [1580.co.uk/allergen-guide](http://1580.co.uk/allergen-guide).

D - Dairy | G - Gluten Free | vg - Vegan



Scan to see our socials

**PRE-BOOK OUR BOTTOMLESS TAPAS FOR £35.99 PER PERSON (INCLUDES 3 TAPAS EACH & UNLIMITED DRINKS)**