

## TANDOORI *From our charcoal fired tandoor grill*

<b>Chicken Tikka (6) GF</b>	\$17.90
<b>Tandoori Chicken GF</b>	
Half	\$12.90
Whole	\$19.90
<b>Chicken Shashlik (6) GF</b>	\$16.90
<b>Tandoori Prawns (8) GF</b>	\$21.90
<b>Seekh Kebabs (6) GF</b>	\$16.90
<b>Tandoori Deluxe Platter GF</b>	
2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebabs, 2 Chicken Shashlik & 2 Tandoori Prawns	\$26.90

## COUPLES' AFFAIR *Great for 2 people*

1 Piece Vegetable Samosa	1 Lamb Roganjosh	
1 Piece Lamb Samosa	2 Rice	
2 Pieces Onion Bhajia	1 Garlic Naan	
1 Butter Chicken	1 Raita	
<i>No alterations please</i>		\$42.90

## FAMILY AFFAIR DELUXE *Great for 4 people*

4 Pieces Mixed Samosa	1 Aloo Gobi	
4 Pieces Onion Bhajia	2 Garlic Naan	
1 Butter Chicken	2 Raita	
1 Lamb Roganjosh	4 Rice	
1 Vegetable Korma		
<i>No alterations please</i>		\$82.90

## BREAD ZONE

<b>Naan</b>	
<i>Indian bread made of plain flour and baked in charcoal oven</i>	
<b>Plain Naan</b>	\$4.50
<b>Garlic Naan</b>	\$5.00
<b>Butter Naan</b>	\$5.50
<b>Cheese Naan</b>	\$5.00
<b>Cheese &amp; Garlic Naan</b>	\$5.50
<b>Cheese &amp; Spinach Naan</b>	\$5.50
<b>Cheese, Spinach &amp; Garlic Naan</b>	\$6.00
<b>Chicken &amp; Cheese Naan</b>	\$6.00
<b>Chilli, Cheese &amp; Mushroom Naan</b>	\$6.00
<b>Potato Naan</b>	\$5.50
<b>Masala Naan</b> Filled with onions, cottage cheese, coriander & garlic	\$6.00
<b>Peshawari Naan</b> Filled with cashews, almonds, coconuts & raisins	\$6.50
<b>Kheema Naan</b> Filled with spiced ground lamb & potatoes	\$6.50
<b>Roti</b> Wholemeal flour	\$4.50
<b>Paratha</b> Whole wheat layered bread, cooked in the tandoori oven, with clarified butter	\$5.00

## RICE DISHES

<b>Biryani GF</b>	
Spiced basmati rice, flavoured with mint, cilantro & saffron	
Vegetable <b>V</b>	\$17.90
Chicken	\$18.90
Lamb	\$19.90
<b>Coconut Rice <b>V</b> GF</b>	\$5.50
<b>Basmati Rice <b>V</b> GF</b>	
Small	\$3.50
Large	\$4.50

## ACCOMPANIMENTS

<b>Pappadums <b>V</b> GF</b>	\$4.50
<b>Raita <b>V</b> GF</b>	\$5.00
<b>Mango Chutney <b>V</b></b>	\$5.00
<b>Yoghurt &amp; Mint Sauce <b>V</b> GF</b>	\$5.00
<b>Pickles <b>V</b> GF</b>	
Lime, green chilli & mixed pickle	\$5.00
<b>Kachumbar Salad <b>V</b> GF</b>	
Onion, cucumber & tomato	\$5.00

## DESSERTS

<b>Gulab Jamun <b>V</b></b>	
Golden brown dumplings infused with rosewater sugar syrup	\$6.90
<b>Mango Kulfi <b>V</b> GF</b>	
Indian mango ice cream	\$6.90
<b>Pistachio Kulfi <b>V</b> GF</b>	
Indian pistachio ice cream	\$6.90



# SPICY AFFAIR

## INDIAN TAKE OUT

# MENU

NEW PHONE NUMBER

# 3878 9867

OPEN FOR DINNER

6 Nights from 4.30pm  
Closed Mondays

NEW ADDRESS

2059 Moggill Road  
Kenmore Queensland 4069

FREE PARKING

& Take Out collection  
behind restaurant

👉 Mild 👉👉 Medium 👉👉👉 Hot **V** Vegetarian **GF** Gluten Free  
All mains include complimentary basmati rice. All prices include GST.

15% surcharge on public holidays

October 2017 Version. Menu content subject to change. 2865 Florentzos Design

[www.spicyaffair.com.au](http://www.spicyaffair.com.au)

## APPETISERS

### Onion Bhajia (4) V

Onions, potatoes & spinach coated with gram flour batter, fried to a perfect crunch & served with home made tamarind sauce **\$7.90**

### Cauliflower Pakoras (6) V

Florets of cauliflower, coated with spiced batter, served with tamarind sauce **\$8.90**

### Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce **\$9.90**

### Samosas (4)

Home made pastry filled with seasoned potatoes & mixed vegetables or ground lamb

*Vegetable* V **\$8.90**

*Lamb* **\$9.90**

### Himalayan Spring Rolls (4)

Chunky Tibet style spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce **\$8.90**

### Chicken Tikka (4) GF

Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven **\$9.90**

### Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven **\$9.90**

### Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven **\$9.90**

### Chef's Deluxe Platter

2 Samosas, 2 Spring Rolls, 2 Chicken Tikka & 2 Seekh Kebabs served with tamarind sauce, mint yoghurt sauce & sweet chilli sauce **\$17.90**

## MAIN COURSE

All mains include complimentary basmati rice

### Korma, Madras or Vindaloo Curries

*Beef or chicken* **\$17.90**

*Lamb* **\$18.90**

### Korma 🍴 GF

A mild creamy sauce based on onions, ground cashews & selected spices

### Madras 🍴🍴 GF

A South Indian favourite cooked with roasted coconut & spices

### Vindaloo 🍴🍴🍴 GF

A traditional hot aromatic sauce cooked with onion, garlic, goan spices, vinegar & chilli

🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot V Vegetarian GF Gluten Free

All mains include complimentary basmati rice. All prices include GST.

## SPICY AFFAIR SPECIALITIES *Signature Dishes*

### Butter Chicken 🍴 GF

All time favourite **\$18.50**

### Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce **\$17.90**

### Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb stir fried with selected vegetables & cilantro **\$18.90**

### Chilli (Lamb, chicken) 🍴 GF

An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers **\$18.90**

### Beef Rendang 🍴🍴 GF

Top side beef simmered with roasted spices, coconut milk & dry chillies **\$18.50**

### Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish cooked with English spinach, coconut & selected spices **\$18.90**

### Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro **\$17.90**

### Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices **\$18.90**

### Chicken Sherpa 🍴 GF

A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style **\$17.90**

### Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender **\$18.50**

### Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils **\$17.90**

### Lamb Kofta 🍴 V GF

Moist ground lamb marinated with selected herbs & spices, cooked in a creamy cashew tomato based sauce **\$18.90**

### Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing **\$17.90**

### Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce **\$20.90**

### Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce **\$16.90**

### Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream **\$15.90**

### Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry **\$21.90**

## VEGETABLE GARDEN

### Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro **\$13.90**

### Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices **\$15.90**

### Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce **\$16.90**

### Palak Paneer 🍴 V GF

A royal blend of fresh spinach, browned onions, spices, home made cottage cheese & a hint of cream for a mouth watering flavour **\$16.90**

### Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion & capsicum in a special blend of aromatic spices **\$15.90**

### Baingan 🍴 V GF

Eggplant cooked with spiced potatoes in a tomato based sauce **\$16.90**

### Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices **\$15.90**

### Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk **\$16.90**

### Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce **\$16.90**

## FROM THE FISHERMAN'S NET

### Fish Moilee 🍴 GF

A Kerala specialty with fish simmered in a saffron & coconut curry **\$19.90**

### Fish Ceylon 🍴🍴 GF

A Sri Lankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut **\$19.90**

### Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves **\$19.90**

### Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro **\$19.90**

### Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend **\$19.90**

### Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices **\$20.90**

### Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds **\$20.90**

### Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend **\$20.90**

### Prawn Vindaloo 🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli **\$20.90**