

## Tandoori *From our charcoal fired tandoor grill*

<b>Chicken Tikka(6) GF</b>	\$19.90
<b>Tandoori Chicken GF</b>	
<i>Half</i>	\$15.90
<i>Whole</i>	\$21.90
<b>Chicken Shashlik (6) GF</b>	\$18.90
<b>Tandoori Prawns (8) GF</b>	\$24.90
<b>Seekh Kebabs (6) GF</b>	\$18.90
<b>Tandoori Deluxe Platter GF</b>	
2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebabs, 2 Chicken Shashlik & 2 Grilled Prawns	\$29.90

## 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>	\$53.90

## 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>	\$97.90

## Bread Zone

### Naan

*Indian bread made of plain flour and baked in charcoal oven*

<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

### Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

<b>Vegetable V</b>	\$19.90
<b>Chicken</b>	\$20.90
<b>Lamb</b>	\$21.90

<b>Coconut Rice V GF</b>	\$6.00
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### Basmati Rice V GF

<b>Small</b>	\$3.50
<b>Large</b>	\$4.50

## Accompaniments

<b>Pappadums V GF</b>	\$4.90
<b>Raita V GF</b>	\$5.50
<b>Mango Chutney V</b>	\$5.00
<b>Yoghurt &amp; Mint Sauce V GF</b>	\$5.00
<b>Pickles V GF</b>	
Lime, green chilli & mixed pickle	\$5.00
<b>Kachumbar Salad V GF</b>	
Onion, cucumber & tomato	\$5.00

## Desserts

### Gulab Jamun V

Golden brown dumplings infused with rosewater sugar syrup

\$7.90

### Mango Kulfi V GF

Indian mango ice cream

\$7.90

### Pistachio Kulfi V GF

Indian pistachio ice cream

\$7.90



# SPICY AFFAIR

## INDIAN TAKE OUT

# MENU

# 3878 9867

### OPEN FOR DINNER

6 Nights from 5.00pm  
Closed Mondays

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

Menu content subject to change.

[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 \$9.90

### Cauliflower Pakoras (6) V

Florets of cauliflower, coated with spiced batter, served with tamarind sauce \$10.90

### Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce \$11.90

### Samosas (4)

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

*Vegetable* V \$10.90

*Lamb* \$11.90

### Himalayan Spring Rolls (4)

Chunky Tibet style spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce \$10.90

### Chicken Tikka (4) GF

Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$11.90

### Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$11.90

### Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$11.90

### 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 \$19.90

## Main Course

All mains include complimentary basmati rice

### Korma, Madras or Vindaloo Curries

*Beef or chicken* \$19.90

*Lamb* \$20.90

### 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 \$20.90

### Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce \$20.90

### Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb stir fried with selected vegetables & cilantro \$20.90

### Chilli (Lamb, chicken) 🍴 GF

An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers \$20.90

### Beef Rendang 🍴🍴 GF

Top side beef simmered with roasted spices, coconut milk & dry chillies \$20.90

### Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish cooked with English spinach, coconut & selected spices \$21.90

### Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$19.90

### Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$20.90

### Chicken Sherpa 🍴 GF

A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$19.90

### Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender \$19.90

### Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$19.90

### Lamb Kofta 🍴 GF

Moist ground lamb marinated with selected herbs & spices, cooked in a creamy cashew tomato based sauce \$21.90

### Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$19.90

### Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$22.90

### Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce \$18.90

### Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream \$17.90

### Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$24.90

## Vegetable Garden

### Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro \$15.90

### Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices \$17.90

### Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce \$18.90

### 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 \$18.90

### Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices \$17.90

### Baingan 🍴 V GF

Eggplant cooked with spiced potatoes in a tomato based sauce \$18.90

### Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices \$17.90

### Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk \$18.90

### Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce \$18.90

## From the Fisherman's Net

### Fish Moilee 🍴 GF

A Kerala specialty, fish simmered in a saffron & coconut curry \$22.90

### Fish Ceylon 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$22.90

### Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$22.90

### Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$22.90

### Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$22.90

### Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$23.90

### Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$23.90

### Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$23.90

### Prawn Vindaloo 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$23.90