

Tandoori *From our charcoal fired tandoor grill*

Chicken Tikka(6) GF	\$20.90
Tandoori Chicken GF	
<i>Half</i>	\$16.90
<i>Whole</i>	\$22.90
Chicken Shashlik (6) GF	\$19.90
Tandoori Prawns (8) GF	\$24.90
Seekh Kebabs (6) GF	\$19.90
Tandoori Deluxe Platter GF	
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>	\$56.90

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>	\$109.90

Bread Zone

Naan

Indian bread made of plain flour and baked in charcoal oven

Plain Naan	\$5.00
Garlic Naan	\$5.50
Butter Naan	\$6.00
Cheese Naan	\$6.00
Cheese & Garlic Naan	\$6.50
Cheese & Spinach Naan	\$6.50
Cheese, Spinach & Garlic Naan	\$6.90
Chicken & Cheese Naan	\$6.90
Chilli, Cheese & Mushroom Naan	\$6.90
Potato Naan	\$6.50
Masala Naan Filled with onions, cottage cheese, coriander & garlic	\$6.90
Peshawari Naan Filled with cashews, almonds, coconuts & raisins	\$6.90
Kheema Naan Filled with spiced ground lamb & potatoes	\$6.90
Roti Wholemeal flour	\$5.00
Paratha Whole wheat layered bread, cooked in the tandoori oven, with clarified butter	\$5.50

Rice Dishes

Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable V	\$20.90
Chicken	\$21.90
Lamb	\$22.90

Coconut Rice V GF	\$6.90
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Basmati Rice V GF

Small	\$3.90
Large	\$4.90

Accompaniments

Pappadums V GF	\$5.50
Raita V GF	\$6.00
Mango Chutney V	\$5.50
Yoghurt & Mint Sauce V GF	\$6.00
Pickles V GF	
Lime, green chilli & mixed pickle	\$5.50
Kachumbar Salad V GF	
Onion, cucumber & tomato	\$6.00

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

Appetisers

Onion Bhajia (4) V

Onions, potatoes & spinach coated with gram flour batter, fried to a perfect crunch & served with home made tamarind sauce \$10.90

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 \$12.90

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 \$11.90

Chicken Tikka (4) GF

Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$13.50

Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$12.90

Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$12.90

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 \$20.90

Main Course

All mains include complimentary basmati rice

Korma, Madras or Vindaloo Curries

Beef or chicken \$20.90

Lamb \$21.90

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 \$21.90

Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce \$21.90

Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb stir fried with selected vegetables & cilantro \$21.90

Chilli (Lamb, chicken) 🍴 GF

An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers \$21.90

Beef Rendang 🍴🍴 GF

Top side beef simmered with roasted spices, coconut milk & dry chillies \$21.90

Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish cooked with English spinach, coconut & selected spices \$22.90

Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$20.90

Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$21.90

Chicken Sherpa 🍴 GF

A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$20.90

Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender \$20.90

Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$20.90

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 \$23.90

Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce \$19.90

Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream \$18.90

Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$25.90

Vegetable Garden

Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro \$16.90

Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices \$18.90

Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce \$19.90

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 \$19.90

Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices \$18.90

Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce \$19.90

Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices \$18.90

Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk \$19.90

Malai Kofta 🍴 V

Potato & paneer koftas served in a creamy mild cashew & almond sauce \$20.90

From the Fisherman's Net

Fish Moilee 🍴 GF

A Kerala specialty, fish simmered in a saffron & coconut curry \$23.90

Fish Ceylon 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$23.90

Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$23.90

Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$23.90

Fish Nariyal 🍴 GF

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

Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$24.90

Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$24.90

Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$24.90

Prawn Vindaloo 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$24.90