

## Tandoori

From our charcoal fired tandoor grill

**Chicken Tikka(6) GF** \$23.50

### Tandoori Chicken GF

Half \$18.50

Whole \$25.50

**Chicken Shashlik (6) GF** \$23.50

**Seekh Kebabs (6) GF** \$22.50

### Tandoori Deluxe Platter GF

2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebabs,  
2 Chicken Shashlik & 2 Grilled Prawns \$33.50

## 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

No alterations please. Save \$12.50 \$62.90

## 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

No alterations please. Save \$ 21.50 \$125.50

## Bread Zone

### Naan

Indian bread made of plain flour and baked in charcoal oven

**Plain Naan** \$5.50

**Garlic Naan** \$6.00

**Butter Naan** \$6.90

**Cheese Naan** \$6.90

**Cheese & Garlic Naan** \$7.90

**Cheese & Spinach Naan** \$7.90

**Cheese, Spinach & Garlic Naan** \$8.50

**Chicken & Cheese Naan** \$8.90

**Chilli, Cheese & Mushroom Naan** \$8.50

**Potato Naan** \$7.90

**Masala Naan** Filled with onions, cottage cheese, coriander & garlic \$8.50

**Peshawari Naan** Filled with cashews, almonds, coconuts & raisins \$8.90

**Kheema Naan** Filled with spiced ground lamb & potatoes \$8.90

**Roti** Wholemeal flour \$5.50

**Paratha** Whole wheat layered bread,

cooked in the tandoori oven, with clarified butter \$6.90

## Rice Dishes

### Biryani GF

Spiced basmati rice, flavoured with mint, cilantro & saffron

Vegetable V \$22.50

Chicken \$24.50

Lamb \$25.50

**Coconut Rice V GF** \$7.90

### Basmati Rice V GF

Small \$4.50

Large \$5.50

## Accompaniments

**Pappadums V GF** \$5.90

**Raita V GF** \$6.90

**Mango Chutney V** \$6.50

**Yoghurt & Mint Sauce V GF** \$6.50

**Pickles V GF**

Lime, green chilli & mixed pickle \$5.90

**Kachumbar Salad V GF**

Onion, cucumber & tomato \$6.50

## Desserts

### Gulab Jamun V

Golden brown dumplings infused with rosewater sugar syrup \$8.90

### Mango Kulfi V GF

Indian mango ice cream \$8.90

### Pistachio Kulfi V GF

Indian pistachio ice cream \$8.90



# 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 \$12.90

### Cauliflower Pakoras (6) V

Florets of cauliflower, coated with spiced batter, served with tamarind sauce \$12.90

### Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce \$13.90

### Samosas (4)

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

Vegetable V \$12.50

Lamb \$13.50

### Himalayan Spring Rolls (4)

Chunky Tibet style spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce \$13.50

### Chicken Tikka (4) GF

Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$15.90

### Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$15.90

### Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$15.90

### 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 \$23.90

## Main Course

All mains include complimentary basmati rice

### Korma, Madras or Vindaloo Curries

Beef / Chicken \$23.50 / \$23.50

Lamb \$24.50

### 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 \$24.90

### Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce \$24.90

### Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb stir fried with selected vegetables & cilantro \$24.90

### Chilli (Lamb, chicken) 🍴 GF

An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers \$24.90

### Beef Rendang 🍴🍴 GF

Top side beef simmered with roasted spices, coconut milk & dry chillies \$23.90

### Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish cooked with English spinach, coconut & selected spices \$25.50

### Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$23.50

### Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$24.50

### Chicken Sherpa 🍴 GF

A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$23.50

### Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender \$23.50

### Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$23.50

### Lamb Kofta 🍴 GF

Moist ground lamb marinated with selected herbs & spices, cooked in a creamy cashew tomato based sauce \$24.50

### Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$23.90

### Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$26.50

### Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce \$22.90

### Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream \$21.50

### Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$29.50

## Vegetable Garden

### Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro \$18.90

### Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices \$19.90

### Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce \$22.50

### 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 \$22.50

### Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices \$21.50

### Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce \$22.50

### Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices \$21.50

### Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk \$22.50

### Malai Kofta 🍴 V

Potato & paneer koftas served in a creamy mild cashew & almond sauce \$22.90

## From the Fisherman's Net

### Fish Moilee 🍴 GF

A Kerala specialty, fish simmered in a saffron & coconut curry \$26.50

### Fish Ceylon 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$26.50

### Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$26.50

### Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$26.50

### Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$26.50

### Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$27.50

### Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$27.50

### Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$27.50

### Prawn Vindaloo 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$27.50