Tandoori
From our charcoal fired tandoor grill

Chicken Tikka (6) GF — $23.90

Tandoori Chicken GF
- Half — $18.80
- Whole — $25.90

Chicken Shashlik (6) GF — $23.90

Seekh Kebabs (6) GF — $22.90

Tandoori Deluxe Platter GF
2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebabs, 2 Chicken Shashlik & 2 Grilled Prawns — $34.00

Couples' Affair
Great for 2 people

- 1 Piece Vegetable Samosa
- 1 Piece Lamb Samosa
- 2 Pieces Onion Bhajia
- 1 Butter Chicken
- 1 Lamb Roganjosh
- 2 Rice
- 1 Garlic Naan
- 1 Raita

No alterations please. Save $12.50 — $63.90

Family Affair Deluxe
Great for 4 people

- 4 Pieces Mixed Samosa
- 4 Pieces Onion Bhajia
- 1 Butter Chicken
- 1 Lamb Roganjosh
- 1 Vegetable Korma
- 1 Aloo Gobi
- 2 Garlic Naan
- 2 Raita
- 4 Rice

No alterations please. Save $ 21.50 — $127.50

Bread Zone

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

- **Plain Naan** — $5.60
- **Garlic Naan** — $6.20
- **Butter Naan** — $7.00
- **Cheese Naan** — $7.00
- **Cheese & Garlic Naan** — $8.20
- **Cheese & Spinach Naan** — $8.20
- **Cheese, Spinach & Garlic Naan** — $8.70
- **Chicken & Cheese Naan** — $9.20
- **Chilli, Cheese & Mushroom Naan** — $8.70
- **Potato Naan** — $8.20
- **Masala Naan** Filled with onions, cottage cheese, coriander & garlic — $8.70
- **Peshawari Naan** Filled with cashews, almonds, coconuts & raisins — $9.20
- **Kheema Naan** Filled with spiced ground lamb & potatoes — $9.20
- **Roti** Wholemeal flour — $5.60
- **Paratha** Whole wheat layered bread, cooked in the tandoori oven, with clarified butter — $7.00

Rice Dishes

Biriyani GF
Spiced basmati rice, flavoured with mint, cilantro & saffron
- Vegetable V — $22.90
- Chicken — $24.90
- Lamb — $25.90

Coconut Rice V GF — $8.20

Basmati Rice V GF
- Small — $4.60
- Large — $5.60

Accompaniments

- **Pappadums** V GF — $6.00
- **Raita** V GF — $7.00
- **Mango Chutney** V — $6.60
- **Yoghurt & Mint Sauce** V GF — $6.60

Pickles V GF
Lime, green chilli & mixed pickle — $6.00

Kachumbar Salad V GF
Onion, cucumber & tomato — $6.60

Desserts

Gulab Jamun V
Golden brown dumplings infused with rosewater sugar syrup — $9.20

Mango Kulfi V GF
Indian mango ice cream — $9.20

Pistachio Kulfi V GF
Indian pistachio ice cream — $9.20

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.

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

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 $13.20

Cauliflower Pakoras (6) V
Florets of cauliflower, coated with spiced batter, served with tamarind sauce $13.20

Chicken Pakoras (5)
Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce $14.20

Samosas (4)
Home made pastry filled with seasoned potatoes & mixed vegetables or ground lamb

Vegetable V $12.70

Lamb $13.70

Himalayan Spring Rolls (4)
Chunky Tibet style spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce $13.70

Chicken Tikka (4) GF
Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven $16.20

Chicken Shashlik (4) GF
Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven $16.20

Seekh Kebab (4) GF
Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven $16.20

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 $24.30

Main Course

All mains include complimentary basmati rice

Korma, Madras or Vindaloo Curries

Beef / Chicken $23.90 / $22.90

Lamb $24.90

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 $25.30

Chicken Tikka Masala 🌶 GF
Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce $25.30

Lamb Jalfrezi 🌶 GF
Slow cooked diced lamb stir fried with selected vegetables & cilantro $25.30

Chilli (Lamb, chicken) 🌶 GF
An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers $25.30

Beef Rendang 🌶🌶 GF
Top side beef simmered with roasted spices, coconut milk & dry chillies $25.30

Ceylon (Lamb, chicken) 🌶 GF
Chef's favourite dish cooked with English spinach, coconut & selected spices $25.90

Alugosht 🌶 GF
Beef cooked with spicy potatoes, coconut milk & cilantro $23.90

Lamb Roganjosh 🌶 GF
A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices $25.30

Chicken Sherpa 🌶 GF
A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style $23.90

Chicken Mappaas 🌶🌶 GF
Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender $23.90

Dhal Murg 🌶 GF
Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils $23.90

Lamb Kofta 🌶 GF
Moist ground lamb marinated with selected herbs & spices, cooked in a creamy cashew tomato based sauce $24.90

Chicken Tikka Salad GF
Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing $24.50

Fijian Goat Curry 🌶🌶 GF
Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce $26.90

Vegetable Korma 🌶 V GF
Seasonal vegetables cooked in a creamy cashew sauce $23.50

Dhal Makhani 🌶 V GF
Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream $21.90

Seafood Moilee 🌶 GF
A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry $30.00

Vegetable Garden

Dhal 🌶 V GF
Red lentils cooked with onions, tomatoes, spices & cilantro $19.20

Dhal Palak 🌶 V GF
Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices $20.20

Paneer Butter Masala 🌶 V GF
Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce $22.90

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 $22.90

Channa Cholley 🌶 V GF
Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices $21.90

Khumb 🌶 V GF
Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce $22.90

Aloo Mattar 🌶 V GF
Potatoes & peas cooked with aromatic spices $21.90

Aloo Gobi 🌶 V GF
Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk $22.90

Malai Kofta 🌶 V
Potato & paneer koftas served in a creamy mild cashew & almond sauce $23.50

From the Fisherman's Net

Fish Moilee 🌶 GF
A Kerala specialty, fish simmered in a saffron & coconut curry $26.90

Fish Ceylon 🌶🌶 GF
A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut $26.90

Fish Malabar 🌶🌶 GF
Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves $26.90

Fish Vindaloo 🌶🌶🌶 GF
A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro $26.90

Fish Nariyal 🌶 GF
Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend $26.90

Prawn Saagwala 🌶 GF
Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices $28.00

Prawn Malabar 🌶🌶 GF
Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds $28.00

Prawn Nariyal 🌶 GF
Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend $28.00

Prawn Vindaloo 🌶🌶🌶 GF
A Goan specialty with onion, garlic, tomatoes, vinegar & chilli $28.00