

Tandoori

From our charcoal fired tandoor grill

Chicken Tikka(6) GF	\$18.90
Tandoori Chicken GF	
Half	\$14.90
Whole	\$20.90
Chicken Shashlik (6) GF	\$17.90
Tandoori Prawns (8) GF	\$23.90
Seekh Kebabs (6) GF	\$17.90
Tandoori Deluxe Platter GF	
2 Chicken Tikka, 2 Tandoori Chicken, 2 Seekh Kebabs, 2 Chicken Shashlik & 2 Grilled Prawns	\$28.90

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
No alterations please	\$48.90

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	\$89.90

Bread Zone

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

Rice Dishes

Biryani GF	
Spiced basmati rice, flavoured with mint, cilantro & saffron	
Vegetable V	\$18.90
Chicken	\$19.90
Lamb	\$20.90
Coconut Rice V GF	\$5.50
Basmati Rice V GF	
Small	\$3.50
Large	\$4.50

Accompaniments

Pappadums V GF	\$4.50
Raita V GF	\$5.00
Mango Chutney V	\$5.00
Yoghurt & Mint Sauce V GF	\$5.00
Pickles V GF	
Lime, green chilli & mixed pickle	\$5.00
Kachumbar Salad V GF	
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

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

Appetisers

Onion Bhajia (4) V

Onions, potatoes & spinach coated with gram flour batter, fried to a perfect crunch & served with home made tamarind sauce \$8.90

Cauliflower Pakoras (6) V

Florets of cauliflower, coated with spiced batter, served with tamarind sauce \$9.90

Chicken Pakoras (5)

Charcoal smoked chicken, coated with gram flour batter, served with tamarind sauce \$10.90

Samosas (4)

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

Vegetable V \$9.90

Lamb \$10.90

Himalayan Spring Rolls (4)

Chunky Tibet style spring rolls filled with spicy chicken mince & mixed vegetables, served with sweet chilli sauce \$9.90

Chicken Tikka (4) GF

Chicken thigh fillets marinated in yoghurt & spices cooked over charcoal fired tandoori oven \$10.90

Chicken Shashlik (4) GF

Succulent chicken fillets marinated with onions, peppers and spices and cooked in our charcoal clay oven \$10.90

Seekh Kebab (4) GF

Moist ground lamb marinated with selected herbs & spices, grilled on skewers over charcoal in the clay oven \$10.90

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 \$18.90

Main Course

All mains include complimentary basmati rice

Korma, Madras or Vindaloo Curries

Beef or chicken \$18.90

Lamb \$19.90

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 \$19.50

Chicken Tikka Masala 🍴 GF

Chicken Tikka sautéed with onion & bell peppers, simmered in a rich cashew and tomato based sauce \$19.50

Lamb Jalfrezi 🍴 GF

Slow cooked diced lamb stir fried with selected vegetables & cilantro \$19.90

Chilli (Lamb, chicken) 🍴 GF

An Indochinese style dish cooked with assorted wild mushrooms, onion & bell peppers \$19.90

Beef Rendang 🍴🍴 GF

Top side beef simmered with roasted spices, coconut milk & dry chillies \$19.50

Ceylon (Lamb, chicken) 🍴 GF

Chef's favourite dish cooked with English spinach, coconut & selected spices \$19.90

Alugosht 🍴 GF

Beef cooked with spicy potatoes, coconut milk & cilantro \$18.90

Lamb Roganjosh 🍴 GF

A traditional style dish of tender lamb prepared with ginger, garlic, yoghurt & spices \$19.90

Chicken Sherpa 🍴 GF

A Tibetan classic dish cooked with ginger, garlic, mild spices, spring onions & cilantro in a homemade style \$18.90

Chicken Mappaas 🍴🍴 GF

Chicken morsels marinated with garlic, browned onion, turmeric & fresh coconut milk cooked till tender \$19.50

Dhal Murg 🍴 GF

Chicken cooked with spices, onion, garlic, ginger & simmered with red lentils \$18.90

Lamb Kofta 🍴 GF

Moist ground lamb marinated with selected herbs & spices, cooked in a creamy cashew tomato based sauce \$19.90

Chicken Tikka Salad GF

Chicken Tikka, tossed with fresh garden salad & mint yoghurt dressing \$18.90

Fijian Goat Curry 🍴🍴 GF

Diced goat slow cooked with ginger, garlic & tomatoes in a spicy onion sauce \$21.90

Vegetable Korma 🍴 V GF

Seasonal vegetables cooked in a creamy cashew sauce \$17.90

Dhal Makhani 🍴 V GF

Black lentils & kidney beans slow cooked in turmeric & sautéed with onions, tomatoes, ground spices & a hint of cream \$16.90

Seafood Moilee 🍴 GF

A specialty from Kerala, with fresh mussels, prawns, squid & fish simmered in a saffron & coconut curry \$23.90

Vegetable Garden

Dhal 🍴 V GF

Red lentils cooked with onions, tomatoes, spices & cilantro \$14.90

Dhal Palak 🍴 V GF

Red lentils tempered in mustard seeds, cumin & garlic cooked with English spinach & spices \$16.90

Paneer Butter Masala 🍴 V GF

Home made cubed cottage cheese stir fried with onion, capsicum & simmered in a creamy tomato based sauce \$17.90

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 \$17.90

Channa Cholley 🍴 V GF

Whole chickpeas cooked with onion, capsicum & potatoes in a special blend of aromatic spices \$16.90

Baingan 🍴 V GF

Eggplant cooked with spiced potatoes in a tomato based sauce \$17.90

Aloo Mattar 🍴 V GF

Potatoes & peas cooked with aromatic spices \$16.90

Aloo Gobi 🍴 V GF

Potato & cauliflower florets cooked with mustard seeds, onion, tomato & roasted spices in coconut milk \$17.90

Khumb 🍴 V GF

Wild mushrooms, spiced potatoes & baby peas cooked in a special cashew coconut sauce \$17.90

From the Fisherman's Net

Fish Moilee 🍴 GF

A Kerala specialty, fish simmered in a saffron & coconut curry \$20.90

Fish Ceylon 🍴🍴 GF

A Srilankan recipe of fish cooked with a blend of spinach, onions, tomatoes & spices enhanced with coconut \$20.90

Fish Malabar 🍴🍴 GF

Fish cooked in a spicy roasted coconut sauce & tamarind with tempered mustard seeds & curry leaves \$20.90

Fish Vindaloo 🍴🍴🍴 GF

A hot dish from Goa, cooked with onion, garlic, vinegar, chilli & cilantro \$20.90

Fish Nariyal 🍴 GF

Diced fish cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$20.90

Prawn Saagwala 🍴 GF

Large prawns cooked with fresh spinach, wild mushrooms, herbs & spices \$21.90

Prawn Malabar 🍴🍴 GF

Fresh prawns sautéed with onion, bell peppers cooked in a spicy roasted coconut sauce & tempered with mustard seeds \$21.90

Prawn Nariyal 🍴 GF

Fresh prawns cooked with spring onions, garlic, wild mushrooms in a special coconut blend \$21.90

Prawn Vindaloo 🍴🍴🍴 GF

A Goan specialty with onion, garlic, tomatoes, vinegar & chilli \$21.90