

Entree veg:-					
Samosa <i>A crispy pastry filled with potatoes and peas</i>	\$ 6.50	Tandoori Mushrooms <i>Marinated mushrooms skewered, and cooked on the grill and served with vegetables</i>	\$ 12.90	Paneer Butter Masala <i>Indian cottage cheese dunked in a rich tomato based sauce</i>	\$ 12.90
Mixed Pakora <i>A crispy fried assortment of vegetable fritters</i>	\$ 6.50	Fish Tikka <i>Fillet of Basa fish marinated in a tandoori base</i>	\$ 14.90	Aloo Palak <i>Potatoes cooked, with a creamy spinach sauce and garnished with ginger juliennes</i>	\$ 11.90
Paneer Pakora <i>Cottage cheese fritters served with tomato sauce</i>	\$ 9.50	Tandoori Prawns <i>Prawns flavoured with skewered and garlic, cooked in our charcoal Tandoor.</i>	\$ 14.90	Methi Malai Majer <i>Methi green peas cooked in fresh cream and fresh Indian spices</i>	\$ 12.90
Peanut Masala <i>Spiced, crunchy peanuts, mixed with zesty masala</i>	\$ 7.50			Aloo Gobhi <i>Cauliflower and potato cubes tossed with flavoursome cumin seeds and Indian spices</i>	\$ 11.90
Vegetable Kebab <i>Lightly spiced, grilled vegetable patties, served alongside salad and mint chutney</i>	\$ 12.50			Tawa Paneer <i>Marinated cottage cheese par - cooked on our charcoal fired oven, then finished with capsicum, onion and mushroom on a Tawa</i>	\$ 12.90
Onion Bhajji <i>Onion rings, coated in a chickpea batter and fried</i>	\$ 6.50	Indochinese Vegetarian :			
Masala Papad <i>Pappadum layered with chopped onion, chilli and tomato</i>	\$ 6.50	Vegetable Manchurian <i>Vegetable dumplings stir fried in garlic and soya sauce</i>	\$ 12.90		
Vegetarian Platter <i>Assortment of vegetarian starters</i>	\$ 12.50	Chilli Paneer <i>Batter fried paneer Indian cottage cheese, tossed in chilli sauce</i>	\$ 12.90		
		Gobhi Manchurian <i>Cauliflower florets batter fried, and tossed in manchurian sauce</i>	\$ 12.90	Chicken :	
		Chilli Gobbi <i>Cauliflower marinated with great spices and then deep fried it</i>	\$ 11.90	Chicken Curry <i>Chicken stewed in an onion and tomato based sauce, and flavoured with a variety of spices</i>	\$ 12.90
				Butter Chicken <i>The Heart and Soul of Indian Cuisine. Tender pieces of chicken marinated overnight, part-cooked in a clay oven and simmered in a silky tomato sauce</i>	\$ 12.90
		Indochinese Chicken :			
		Chilli Chicken <i>Fried battered chicken, wok tossed in a special homemade chilli sauce</i>	\$ 12.90	Chicken Tikka Butter Masala <i>Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce</i>	\$ 12.90
		Chicken 65 <i>Fried battered chicken, stir fried in a special homemade chilli sauce</i>	\$ 12.90	Methi Chicken <i>Chicken flavoured with fenugreek leaves and ginger juliennes</i>	\$ 12.90
		Garlic Chicken <i>Chicken tossed with fresh garlic and chilli sauce served on a sizzling platter</i>	\$ 12.90	Chicken Vindaloo <i>Chicken flavoured in a homemade vindaloo paste with a hint of vinegar</i>	\$ 12.90
				Chicken Madras Curry <i>Chicken cooked in traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut</i>	\$ 12.90
		Main Vegetarian			
		Dal Makhani <i>Indian vegetarian dish that contains urad beans, simmered in a smooth sauce sautÃ©ed with tomatoes, onions and mild spices</i>	\$ 10.90	Chicken Korma <i>Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds</i>	\$ 12.90
		Dal Tadka <i>Smooth red and yellow lentils are delicately seasoned and topped with browned onions and hot chilli pepper</i>	\$ 10.90	Kadhai Chicken <i>Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum</i>	\$ 12.90
		Punjabi Kofta <i>A classic Indian recipe of cheese dumplings simmered in a smooth sauce</i>	\$ 12.90	Tawa Chicken <i>A spicy and succulent boneless chicken dish cooked in tawa sauce on a Tawa</i>	\$ 12.90
		Malai Kofta <i>A creamy and rich preparation made of tomatoes and cashew nuts, with Indian cottage cheese and dumplings</i>	\$ 12.90	Chicken Saag <i>Chicken cooked in a light and creamy spinach sauce</i>	\$ 12.90
		Matter Mushroom <i>Delicious combination of button mushrooms and peas, cooked in an onion and tomato sauce</i>	\$ 12.90	Lamb Curry :	
		Baligan Bharja (eggplant dish) <i>Roasted eggplant mashed and tossed with onion and tomato</i>	\$ 11.90	Traditional Curry Rogan Josh <i>Pieces of lamb simmered with yoghurt and spices until tender</i>	\$ 13.90
		Mixed Vegetable <i>A variety of fresh seasonal vegetables tossed in dry spices</i>	\$ 12.90	Lamb Korma Curry <i>Lamb cooked in a light creamy sauce, and finished with coconut milk and cashew paste</i>	\$ 13.90
		Shahi Paneer <i>Slices of paneer tikka cooked in fresh tomato sauce, and flavoured with ginger and chillies</i>	\$ 12.90	Lamb Vindaloo Curry <i>A spicy hot dish consisting of lamb cooked in coconut vinegar, with red chillies</i>	\$ 13.90
		Paneer Tikka masala <i>Slices of paneer tikka tossed with a tomato based sauce</i>	\$ 12.90	Lamb Madras Curry <i>A traditional curry flavoured with fresh curry leaves, mustard seeds and coconut</i>	\$ 13.90
		Kadhai Paneer <i>Indian cottage cheese cooked in a spicy tomato based sauce, flavoured with fresh coriander and chilli</i>	\$ 12.90	Lamb Spinach Curry <i>Meat cooked with fresh, purÃ©ed spinach</i>	\$ 13.90
		Palak Paneer <i>Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes</i>	\$ 12.90	Goat curry <i>Goat meat cooked in traditional north india style</i>	\$ 13.90
Chaat Counter:					
Chaat Platter to Share <i>Your choice of three Chaat items, served on a platter</i>	\$ 16.00				
Pani Puri <i>Hollow balls of wheat semolina filled with potatoes and chickpeas, and served with mint flavoured water</i>	\$ 6.50				
Tikki Chaat <i>Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander</i>	\$ 6.50				
Papri Chaat <i>pastry wrapped, diced potatoes and chickpeas, that are topped with Chaat sauces</i>	\$ 6.50				
Samosa Chaat (2 Pieces) <i>Samosa crushed, then topped with Chaat sauces and spiced with Chaat masala and roasted cumin powder</i>	\$ 7.50				
Tandoor Starters:					
Tandoori Platter to Share <i>A combination of chicken tikka, tandoori chicken, seekh kebab and tandoori fish, served with naan bread</i>	\$ 22.50				
Tandoori Chicken <i>Barbequed chicken prepared with yogurt and spices</i>	\$ 17.90				
Chicken Tikka <i>Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoor</i>	\$ 12.90				
Chicken Malai Tikka <i>Chicken marinated with cheddar cheese and tandoori spices, and cooked in a clay oven</i>	\$ 12.90				
Seekh Kebab <i>Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor</i>	\$ 12.90				
Lamb Chops (6 pieces) <i>Lamb chops tenderised in a special marinade, and finished in a clay oven</i>	\$ 17.90				
Paneer Tikka <i>Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked on the grill</i>	\$ 12.90				

Seafood :

Goan Fish/Prawn Curry <i>Fish or prawns tossed with dry-roasted masala and coconut milk</i>	\$ 14.90
Vindaloo Fish/Prawn vindaloo <i>Fish simmered in a coriander flavoured sauce</i>	\$ 14.90
Fish/Prawn Masala <i>Fish or prawns tossed in a semi-dried sauce</i>	\$ 14.90

Rice:

Basmati steamed Rice	\$ 3.50
Saffron Rice <i>Saffron flavoured rice</i>	\$ 4.00
Chicken Dum Biryani <i>Succulent chicken cooked with special herbs, cooked using the age-old method of dum cooking</i>	\$ 13.90
Lamb/Goat Biryani <i>Succulent lamb/goat cooked with special herbs, and served with rice</i>	\$ 13.90
Peas Pulao <i>Peas tossed in Pulao rice</i>	\$ 7.50

Breads:

Plain Naan <i>A leavened plain flour bread of North India</i>	\$ 2.50
Butter Naan <i>Flaky version of naan</i>	\$ 3.50
Garlic Naan <i>Naan lavishly flavoured with garlic butter</i>	\$ 3.00
Cheese Naan	\$ 4.00
Kashmiri Naan	\$ 4.00
Keema Naan <i>Naan stuffed with mince meat</i>	\$ 4.00
Onion Kulcha	\$ 4.00
Paneer Kulcha <i>Naan stuffed with cottage cheese and mildly spiced</i>	\$ 4.00
Masala Kulcha <i>Luxurious mix of mashed potatoes, cheese, green chilli and a secret blend of masala spices</i>	\$ 4.00
Roti <i>Wholemeal flour bread</i>	\$ 2.00
Lachha Paratha <i>A spiral layered version of roti</i>	\$ 4.00
Aloo Paratha <i>A roti stuffed with mashed potatoes - flavoured with roasted cumin, onion, chilli and mint, then baked in our charcoal Tandoor</i>	\$ 4.00

Dessert of your choice :

Gulab Jamun <i>Soft balls of cottage cheese and condensed milk fried and dipped in sugar syrup flavoured with rose essence</i>	\$ 5.50
Ras Malai <i>Dumpling of cottage cheese dipped in saffron flavored milk</i>	\$ 5.50
Vanilla Ice Cream	\$ 3.50
Vanilla Ice Cream with Fruit Salad	\$ 5.50
Indian Sunday Ice Cream <i>Mixture of 3 flavours of ice cream with fruits and nuts</i>	\$ 9.90

Accompaniments :

Raita	\$ 4.00
Onion Salad	\$ 4.00
Green Salad	\$ 5.50
Kachumber Salad	\$ 5.50

Drinks :

Soft Drink	\$ 2.50
Soft drink(jug)	\$ 6.50
Mango lassi	\$ 4.90
Sweet lassi	\$ 4.90
Salt lassi	\$ 4.90
Juice(orange,Pineapple,apple)	\$ 3.90
Indian masala tea	\$ 2.90
Coffee	\$ 2.90



Family Deals :

2 Samosas
2 Rice+ 2 naan
2 Curries (your choice)
1.25L Soft drink
Tandoori chicken
(2 pcs.)
Raita
Mango chutney
Papadums

\$45.90

Single pack :

1 Samosa
1 Rice
1 Naan
1 Curry(your choice)
1 Soft drink can
2 Pcs. Papadums
Raita

\$15.90

Special Dietary Requirements

If you have a strict dietary requirement that is essential to your health and well being (i.e. food allergy), please ensure you advise a food service staff member before making your meal selection.

Due to the nature of food preparation, it is highly likely that the foods has come into contact with or contain trace amounts of seafood, tree nuts,dairy, soya bean, nuts, gluten, sulphur and bee products.

If you have an allergy to one or more of these ingredients, you must notify us to your allergy so we can assist in making suitable alternative dietary arrangements.

Spicy Affair

Bar | Restaurant



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