

Beef Madras Special dish from Madras, beef cooked with roasted mustard seeds, coconut milk and fresh coriander	\$17.90
Beef Vindaloo A speciality dish from Goa, boneless meat matured in red wine and finished in a very hot sauce	\$17.90
Bombay Beef A house special mild beef curry cooked with potatoes & a hint of fenugreek leaves and coconut cream	\$17.90

SEAFOOD

Prawn Malibu Prawn marinated in ginger, garlic and exotic spices simmered in coconut milk, finished with a shot of Malibu	\$20.90
Prawn Malabar Delicious succulent shelled prawns simmered in coconut milk and delicate spices	\$20.90
Prawn Butter Masala Selected prawn cooked in onion tomato based sauce finished with a touch of cream and butter	\$20.90
Goan Fish Curry Fresh ling FISH fillet cooked in onion, tomato base sauce with special blend of Goa and touch of tamarind and coconut cream	\$20.90
Kadai Fish/Prawn Your choice of prawn or fish toasted with onion, tomato and capsicum and finished in chef special kadai sauce	\$20.90

FLAT-BREADS

Tandoori Roti Whole wheat flour flat bread	\$3.00
Plain Naan Soft fine flour bread	\$3.00
Butter Naan Soft fine flour butter bread	\$4.00
Garlic Naan Naan flavored with fresh crushed garlic	\$3.50
Cheese Naan Delicious naan bread stuffed with cheese & topped with butter, a clear crowd favorite	\$4.00
Garlic Cheese Naan Naan flavored with fresh crushed garlic and cheese	\$4.50
Peshawari Naan A unique and delicious naan filled with coconut, almond, sultana and cashewnuts	\$4.50
Lachcha Prantha Layered whole wheat flat bread	\$4.00
Panner / Onion Kulcha Naan stuff with cottage cheese, spanish onion and coriander	\$4.50
Keema Naan Naan stuffed with spiced lamb mince	\$4.50

Missi Roti Traditional North Indian flat bread made with whole wheat & chickpeas flour, fenugreek leaves and spices	\$3.00
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BIRYANI

Chicken / Lamb / Goat Biryani	\$17.00
Veg Biryani	\$14.90

RICE

Basmati Rice	\$3.00
Coconut Rice	\$4.50
Jeera & Peas Pulao	\$4.50

SIDES

Pappadam Basket	\$2.50
Cucumber Raita	\$3.90
Mango Chutney	\$2.00
Mix Pickle	\$2.00
Masala Papad	\$4.50

DESSERT

Gulab Jamun (2 pcs)	\$4.50
Gulab Jamun with Ice Cream	\$5.90
Pistachu Kulfi	\$3.90
Mango Kulfi	\$3.90
Mango Lassi	\$4.50
Sweet Lassi	\$4.00

BANQUETS

2 Course Meal (min 4 person) \$30.00 per person

Entrée - Choice of 2 - Chicken Tikka, Seekh Kabab, Onion Bhaji, Vegetable Samosa, Aloo Tikki
Main Course - Choice of 3 mains - Butter Chicken, Chicken Curry - Home Style, Lamb Korma, Lamb Rogan Josh, Goat Curry, Lamb Vindaloo, Bombay Beef, Dal Tadka, Daal Makhani, Veg Korma and Matar Paneer
Basmati Rice, Plain Naan, Garlic Naan
Side Dish - Pappadam

3 Course Meal (min 4 person) \$35.00 per person

Entrée - Choice of 3 - Chicken Tikka, Seekh Kabab, Onion Bhaji, Vegetable Samosa, Aloo Tikki
Main Course - Choice of 3 mains - Butter Chicken, Chicken Curry - Home Style, Lamb Korma, Lamb Rogan Josh, Goat Curry, Lamb Vindaloo, Bombay Beef, Dal Tadka, Daal Makhani, Veg Korma and Matar Paneer
Basmati Rice, Plain Naan, Garlic Naan
Side Dish - Pappadam
Dessert - Mango Kulfi, Pistacho Kulfi, Gulab Jamun

Spice Affair
INDIAN CUISINE

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APPETISERS

Vegetable Samosa (2pcs)	\$7.90
Parcel of our flaky pastry stuffed with potatoes, peas and ut mix served with tamarind and mint sauce	
Papdi Chaat	\$9.90
Crisp fried dough wafers served with steamed potatoes, chick peas, yoghurt, tamarind chutney, topped with chat masala and sev.	
Palak Patta Chaat	\$9.90
Fresh whole spinach leaves in a crispy lentil batter, topped with chickpeas, potatoes, date and tamarind sauce	
Onion Bhaji (3pcs)	\$6.90
Sliced onion dipped in chickpeas batter and crisp fried, served with mint sauce	
Paneer Tikka Sizzler	\$12.90
Our homemade paneer(Cottage Cheese) cooked in traditional indian clay oven(tandoor) with capsicum, spanish, onion, served with mint sauce	
Dahi Puri (5pcs)	\$4.90
Crisp semolina puffs filled with boiled potatoes, chickpeas, onions and topped with a combination of sweet sour and spicy chutneys, sev and beaten yoghurt, giving it a perfectly balanced tongue tickling taste	
Pani Puri (5pcs)	\$3.90
Crisp semolina puffs filled with boiled potatoes, onion and chilled mint and sweet & sour flavoured water, which makes it a great snack	
Aloo Tikki (2pcs)	\$7.90
Crisp Potatoes stuffed with spices, peas, onions and lightly cheese, crisp fried and served with mint yoghurt and sweet chilli sauce	
Tandoori Murg	Half-\$10.90 Full-\$19.90
Whole chicken with bones marinated with yoghurt & spices broiled in traditional indian clay oven(tandoor)	
Chicken Tikka (4 pcs)	\$9.90
Tender pieces of chicken thigh, marinated in authentic recipe of yogurt and spices, roasted in clay oven	
Seekh Kebab (3 pcs)	\$9.90
Lamb mince rolled on skewers infused with fresh herbs & spices	
Malai Tikka (3 pcs)	\$9.90
Tandoori grilled succulent chicken marinated in cheese, fresh cream, cardamom, green chilli, ginger, garlic & pepper	
Chilli Chicken	\$12.90
Spicy Indo-Chinese chicken cooked in soya sauce with garlic, capsicum, onion and shallots	
Tandoori Prawn	\$11.90
Australian prawns marinated with indian spices, cooked in tandoor and served with mint sauce	
Barah Kebab (3 pcs)	\$16.50
Lamb cutlets marinated in yogurt, ginger and garlic with selected spices and cooked in tandoor	
Mix Platter	\$19.90
2 pcs Veg Samosa, 2 Onion Bhaji, 2 Chicken Tikka, 2 pcs Seekh Kebab	

Chimmichunga	\$11.90
Deep fried mexican tortilla wrap filled with tender pieces of tandoori chicken, mashroom & cottage cheese & secret spices, served with yoghurt sauce	
Amritsari Machhi (Fish) - Chef's Secret Recipe	\$13.90
Chapli Kebab (3pcs)	\$10.90
Mince lamb with various spices in the shape of patty serve with spanish onion and mint yoghurt sauce	

MAINS - VEGETARIAN

Aloo Gobhi	\$13.90
Melange of potato and cauliflower cooked with cumin in a semidried sauce	
Daal Makhani	\$13.90
The North Indian delight black lentil simmered in slow fire to give a silky finish, tempered with onion, ginger, garlic, tomatoes and touch of cream	
Daal Tadka Black (Punjabi Dhaba Style)	\$13.90
Chef's Special Recipe	
Yellow Daal Tadka	\$13.90
The most popular of all lentils, yellow daal slow cooked with ginger, garlic and onion	
Malai Kofta	\$15.90
Vegetable dumplings made from potatoes & cottage cheese, finished with korma sauce with a touch of cashew nuts	
Veg Korma	\$15.90
Fresh seasoned vegetables cooked with cashew nuts and finished with velvety sauce	
Palak Paneer	\$15.90
Tempered puree of fresh leafy English spinach cooked with cottage cheese and finished with fresh ginger, garlic and cream	
Paneer Tikka Masala	\$15.90
Tendered cubes of home made cottage cheese cooked in tomato sauce with capsicum, onion and fresh coriander	
Paneer Bhurji	\$15.90
Grated homemade cottage cheese tossed with garden fresh green peas, mixed spices, tomatoes & fresh coriander	
Matar Paneer	\$15.90
Fresh green peas and cottage cheese cooked with north Indian curry sauce finish with cream and coriander	
Baingan Patiala	\$15.90
Potatoes and eggplant, a perfect combination cooked with selected herbs and spices and onion sauce	
Cheese Chilly	\$15.90
Stir fried cottage cheese with diced capsicum and onion in chef's secret special sauce	
Methi Matar Malai	\$15.90
Popular north Indian dish, fresh peas cooked with cream and fenugreek leaves	

CHICKEN

Butter Chicken	\$16.90
Boneless tandoori chicken thigh fillet in buttery cashew nut sauce of tomatoes and flavoured fenugreek	

Chicken Tikka Masala	\$16.90
Tendered thigh fillet chicken tikka cooked in special masala sauce with capsicum and onion	
Mango Chicken	\$16.90
Boneless tendered pieces of chicken prepared in a very mild creamy gravy, with a touch of mango	
Chicken Vindaloo	\$16.90
Speciality from Goa, boneless chicken marinated in red wine, spices and cooked in very hot sauce	
Chicken Hariyali	\$16.90
A favourite dish amongst Punjabi's, made with spinach puree, spices and touch of cream	
Chicken Korma	\$16.90
A mild preparation of chicken with ground roasted cashew nuts, hints of spices and fresh cream	
Chicken Madras	\$16.90
Special dish from Madras, cooked with roasted mustard seeds, curry leaves, exotic south Indian flavors, coconut milk and fresh coriander	
Chicken Chettinad	\$16.90
Famous dish from business community from Chennai, boneless chicken cooked with dry red whole chilli, black pepper and coconut milk	
Chicken Curry - Home Style	\$16.90
Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala & fresh coriander	
Pistachio Chicken	\$18.90
Boneless Chicken cooked in a delicious sauce made with pistachio puree, herbs with a hint of aromatic spices	

GOAT / LAMB

Goat Curry	\$17.90
Tendered pieces of baby goat meat, slow cooked delicacy from Punjab region of India served with fresh coriander	
Lamb Korma	\$17.90
A mild preparation of lamb with ground roasted cashew nuts, hint of spices and fresh cream	
Lamb Rogan Josh	\$17.90
A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander	
Lamb Vindaloo	\$17.90
A speciality dish from Goa, boneless meat matured in red wine and finished in a very hot sauce	
Lamb Madras	\$17.90
Special dish from madras, boneless lamb cooked with roasted mustard seeds, coconut milk and fresh coriander	
Saag Lamb	\$17.90
Punjab favourite dish, made with boneless lamb mixed with puree of spinach, spices and garam masala	
Almond Pumpkin Lamb	\$19.90
Tender lamb cooked in pumpkin and almond base gravy	

BEEF

Beef Korma	\$17.90
A mild preparation of Beef with ground roasted cashew nuts, hints of spices and fresh cream	