

Spicy

KITCHEN



TASTE OF AUTHENTIC INDIAN CUISINE

MENU

BYO WINE, BEER and RTD's

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ENTREES

Spicy Kitchen Naan Bread	Plain flour leavened oven baked bread stuffed with onion, coriander and touch of capsicum and garlic	\$5.00
Onion Bhaji	Fine slices of onion battered in chick pea flour and deep fried to perfection	\$7.50
Vegetable Samosa	A delightful pastry stuffed with mix vegetable and spices and deep fried	\$7.50
Madras Pakora	An assortment of thin sliced vegetable battered in chick pea flour and deep fried	\$7.50
Jerra Aloo	Roasted Potatoes cooked with cumin seeds and other spices	\$7.50
Chicken Tikka	Pieces of chicken marinated with spices and roasted in the tandoor oven	\$10.00 half \$16.00 full
Tandoori Chicken	Whole chicken marinated in spices and yoghurt, and roasted in the tandoori oven	\$11.00 half \$19.00 full
Lahori lal chicken tikka	Medium pieces chicken marinated in tandoori masala and roasted in tandoori oven	\$15.00

MAINS

ALL MAINS ARE SERVED WITH INDIAN BASMATI RICE

MAKHANI DISHES (AUTHENTIC DISH)

Butter Chicken	A world famous Indian delicacy. Chicken cooked in tandoori oven and finished in butter sauce, with crushed cashews and spices.(AUTHENTIC)	\$17.00
Vegetable Makhani	Seasonal vegetables cooked in rich, creamy and authentic butter sauce	\$14.50
Dhal Makhani	Black lentils and kidney beans cooked with ghee and spices	\$14.50

ROGAN JOSH (Dish from Kashmir)

Lamb Rogan Josh	Rogan josh is an aromatic curry dish hailing from Kashmir. Cooked in Kashmiri herbs, spices and red kashmiri chillies.	\$16.00
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KORMA DISHES(Traditionally a mild dish)

Chicken Korma	Tender pieces of chicken cooked in a creamy sauce made of cashew nut paste, cream and spices.	\$17.00
Lamb Korma	Tender pieces of lamb cooked in a creamy sauce made of cashew nut paste, cream and spices.	\$16.00
Navrathan Korma	Seasonal vegetable cooked in a creamy sauce made of cashew nut paste, cream and spices	\$14.50

EGG CURRY

Aloo Anda	Egg cooked with potatoes and special spices in onion gravy	\$15.00
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VINDALOO (Traditionally a hot Goan dish)

Prawn Vindaloo	A traditional Goan style of Prawns cooked with ground cumin, chillies, coriander and vinegar	\$19.00
Fish Vindaloo	A traditional Goan style of fish cooked with ground cumin, chillies, coriander and vinegar	\$19.00
Chicken Vindaloo	A traditional Goan style of chicken cooked with ground cumin, chillies, coriander and vinegar	\$17.00
Lamb Vindaloo	A traditional Goan style of lamb pieces cooked with ground cumin, chillies, coriander and vinegar	\$16.00

MADRAS CURRY (South Indian dishes)

Fish Madras	Fish cooked with onions, ginger, garlic, ground spices and coconut cream	\$19.00
Prawn Madras	Prawns cooked with onions, ginger, garlic, ground spices and coconut cream.	\$19.00
Chicken Madras	Pieces of boneless chicken cooked with onions, ginger, garlic, ground spices and coconut cream	\$17.00
Lamb Madras	Pieces of boneless lamb cooked with onions, ginger, garlic, ground spices and coconut cream	\$16.00
Vegetable Madras	Seasonal vegetable cooked with onions, ginger, garlic, ground spices and coconut cream	\$14.50

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KADAI MASALA (North Indian dish noted for its spicy taste)

Kadai Jinga	Prawns cooked with onion and capsicum in special kadai masala	\$19.00
Kadai Chicken	Tender pieces of chicken cooked with onion and capsicum in special kadai masala	\$17.00
Kadai Lamb	Tender pieces of lamb cooked with onion and capsicum in special kadai masala	\$16.00

JALFREZI (Traditionally medium to very hot dish)

Chicken Jalfrezi	Marinated pieces of chicken fried in oil and spices to produce a dry, thick sauce. . It is cooked with green chillies onion and tomato	\$17.00
Lamb Jalfrezi	Marinated pieces of lamb fried in oil and spices to produce a dry, thick sauce. . It is cooked with green chillies onion and tomato	\$16.00

SAGWALA DISHES (Sag is a spinach-based curry dish)

Chicken Sag	Tender pieces of boneless chicken cooked with spinach, spices and herbs	\$17.00
Saag Gosht	Tender pieces of boneless lamb cooked with spinach, spices and herbs	\$16.00
Saag Aloo	Cubes of potato cooked with spinach, spices and herbs	\$14.50

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HYDRABADI DISHES (South Indian cuisine)

Hydabadi Jinga	Prawns cooked in special South Indian masala	\$19.00
Hydrabadi Murgh	Tender pieces of boneless chicken cooked in South Indian masala	\$17.00
Hydrabadi Gosht	Tender pieces of boneless lamb cooked in South Indian masala	\$16.00

ALOO DISHES(dishes cooked with potatoes)

Aloo Murgh	Tender pieces of chicken cooked with potatoes and spices	\$17.00
Aloo Gosht	Tender pieces of lamb cooked with potatoes and spices	\$16.00
Aloo sag	Spinach cooked with potatoes and spices	\$14.50
Aloo Mattar	Green piece cooked with potatoes and spices	\$14.50
Aloo Curry	Pieces of potatoe cooked in mild spicy gravy	\$14.00

SPECIAL MURGH DISHES

Chicken Tikka Masala	Curry dish of tandoori roasted chicken chunks (tikka) served in a rich-tasting sauce. Cooked in cream, mild spices and tomatoes	\$17.00
Mango Chicken	Tender pieces of boneless chicken cooked in a spiced creamy mango sauce flavoured with green cardamom	\$17.00
Garlic Chicken	Boneless chicken pieces cooked in ground spices and garlic sauce	\$17.00

SPECIAL GOSHT DISHES

Bhuna Gosht	Lamb pieces cooked with garlic, ginger, green chillies and coriander seeds	\$16.00
Bavalvdi Handi	Tender pieces of Lamb cooked in red chillies, herbs and capsicum with thick onion gravy	\$16.00

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SPECIAL SHBZI DISHES

Channa Masala	Chick pea cooked in mild spicy gravy	\$14.50
Aloo Kashmiri	Pieces of potatoes cooked mild creamy gravy	\$14.50

RICE

Hydrabadi Biryani	Chunks of spiced chicken or lamb cooked with herbs,hydrabadi spices & basmati rice in a traditional style	\$16.00
Chicken Biryani	Chunks of spiced chicken cooked with herbs, spices & basmati rice in a traditional style	\$15.00
Lamb Biryani	Tender Lamb cooked with herbs, spices & basmati rice in a traditional style	\$15.00
Vegetable Pulao	Rice cooked with mixed vegetables and pulao masala	\$13.50
Coconut Rice	Basmati rice cooked with coconut cream, spices and herbs	\$10.00
Jeera Rice	Basmati rice cooked with cumin seeds	\$8.00
Plain Basmati Rice	Steam Indian basmati rice	\$5.00

INDIAN BREADS

Roti	Wholemeal flour bread	\$3.00
Plain Naan	Plain flour leavened oven baked bread	\$3.00
Garlic Naan	Indian bread flavoured with roasted garlic	\$4.00
Parantha	Wholemeal unleavened flat-breads	\$4.00
Cheese Naan	Indian bread stuffed with shredded cheese	\$4.50
Garlic and Cheese Naan	Indian bread stuffed with shredded cheese and coated with roasted garlic	\$4.50
Chicken Naan	Indian bread stuffed with finely chopped spiced chicken	\$4.50
Kashmiri Naan	Indian bread stuffed with dried fruit and nuts	\$4.50
Onion Kulcha	Indian bread stuffed with onion and coriander	\$4.50

ACCOMPANIMENTS

Kumchi Salad	\$6.00
Raita	\$4.00
Tamarind Sauce	\$3.00
Pappadoms	\$1.00

DESSERTS

Mango Kulfi	Indian Ice-Cream	\$5.00
Indian Dessert of the Day		\$5.50
Indian Tea		\$6.50

DRINKS

Soft Drinks	\$4.00
Orange Juice	\$4.50
Plain Lassi	\$5.00
Mango Lassi	\$5.50



Spicy **KITCHEN**

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ENJOY YOUR MEAL

Spicy **KITCHEN** Would like to have your comments and

feedback on meal and service via e-mail or Facebook.

1 TURON CRESCENT, TOTARA PARK, UPPER HUTT

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Many Thanks for having meal with *Spicy* **KITCHEN**

WE HOPE TO SEE YOU AGAIN