

# Spicy



# KITCHEN

TASTE OF AUTHENTIC INDIAN CUISINE

## TAKEAWAY MENU

**BYO WINE, BEER and RTD's**

**Phone: 04 5264986 or 0212982813**

**E-Mail: [spicy.kitchen@hotmail.com](mailto:spicy.kitchen@hotmail.com)**



## ENTREES

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

## **MAINS**

**ALL MAINS ARE SERVED WITH INDIAN BASMATI RICE**

### **MAKHANI DISHES (AUTHENTIC DISH)**

|                          |  |                |
|--------------------------|--|----------------|
| <b>Butter Chicken</b>    | A world famous Indian delicacy. Chicken cooked the tandoori oven and finished in butter sauce, with crushed cashews and spices.(AUTHENTIC) | <b>\$15.00</b> |
| <b>Vegetable Makhani</b> | Seasonal vegetables cooked in rich, creamy and authentic butter sauce  | <b>\$12.50</b> |
| <b>Dhal Makhani</b>      | Black lentils and kidney beans cooked with ghee and spices   | <b>\$12.50</b> |

### **HYDRABADI DISHES (South Indian cuisine)**

|                        |   |                |
|------------------------|---|----------------|
| <b>Hydabadi Jinga</b>  | Prawns cooked in special South Indian masala                    | <b>\$17.00</b> |
| <b>Hydrabadi Murgh</b> | Tender pieces of boneless chicken cooked in South Indian masala | <b>\$15.00</b> |
| <b>Hydrabadi Gosht</b> | Tender pieces of boneless lamb cooked in South Indian masala    | <b>\$14.00</b> |

### **KORMA DISHES(Traditionally a mild dish)**

|                        |   |                |
|------------------------|---|----------------|
| <b>Chicken Korma</b>   | Tender pieces of chicken cooked in a creamy sauce made of cashew nut paste, cream and spices. | <b>\$15.00</b> |
| <b>Lamb Korma</b>      | Tender pieces of lamb cooked in a creamy sauce made of cashew nut paste, cream and spices.    | <b>\$14.00</b> |
| <b>Navrathan Korma</b> | Seasonal vegetable cooked in a creamy sauce made of cashew nut paste, cream and spices        | <b>\$12.50</b> |

### **EGG CURRY**

|                  |  |                |
|------------------|--|----------------|
| <b>Aloo Anda</b> | Egg cooked with potatoes and special spices in onion gravy | <b>\$13.00</b> |
|------------------|--|----------------|

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### **VINDALOO (Traditionally a hot Goan dish)**

|                         |   |                |
|-------------------------|---|----------------|
| <b>Prawn Vindaloo</b>   | A traditional Goan style of Prawns cooked with ground cumin, chillies, coriander and vinegar      | <b>\$17.00</b> |
| <b>Fish Vindaloo</b>    | A traditional Goan style of fish cooked with ground cumin, chillies, coriander and vinegar        | <b>\$17.00</b> |
| <b>Chicken Vindaloo</b> | A traditional Goan style of chicken cooked with ground cumin, chillies, coriander and vinegar     | <b>\$15.00</b> |
| <b>Lamb Vindaloo</b>    | A traditional Goan style of lamb pieces cooked with ground cumin, chillies, coriander and vinegar | <b>\$14.00</b> |

### **MADRAS CURRY (South Indian dishes)**

|                         |  |                |
|-------------------------|--|----------------|
| <b>Fish Madras</b>      | Fish cooked with onions, ginger, garlic, ground spices and coconut cream                       | <b>\$17.00</b> |
| <b>Prawn Madras</b>     | Prawns cooked with onions, ginger, garlic, ground spices and coconut cream.                    | <b>\$17.00</b> |
| <b>Chicken Madras</b>   | Pieces of boneless chicken cooked with onions, ginger, garlic, ground spices and coconut cream | <b>\$15.00</b> |
| <b>Lamb Madras</b>      | Pieces of boneless lamb cooked with onions, ginger, garlic, ground spices and coconut cream    | <b>\$14.00</b> |
| <b>Vegetable Madras</b> | Seasonal vegetable cooked with onions, ginger, garlic, ground spices and coconut cream         | <b>\$12.50</b> |

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

|                      |   |                |
|----------------------|---|----------------|
| <b>Kadai Jinga</b>   | Prawns cooked with onion and capsicum in special kadai masala                   | <b>\$17.00</b> |
| <b>Kadai Chicken</b> | Tender pieces of chicken cooked with onion and capsicum in special kadai masala | <b>\$15.00</b> |
| <b>Kadai Lamb</b>    | Tender pieces of lamb cooked with onion and capsicum in special kadai masala    | <b>\$14.00</b> |

### **ROGAN JOSH (Dish from Kashmir)**

|                        |  |                |
|------------------------|--|----------------|
| <b>Lamb Rogan Josh</b> | Rogan josh is an aromatic curry dish hailing from Kashmir. Cooked in Kashmiri herbs, spices and red kashmiri chillies. | <b>\$14.00</b> |
|------------------------|--|----------------|

### **JALFREZI (Traditionally medium to very hot dish)**

|                         |  |                |
|-------------------------|--|----------------|
| <b>Chicken Jalfrezi</b> | Marinated pieces of chicken fried in oil and spices to produce a dry, thick sauce. It is cooked with green chillies onion and tomato | <b>\$15.00</b> |
| <b>Lamb Jalfrezi</b>    | Marinated pieces of lamb fried in oil and spices to produce a dry, thick sauce. It is cooked with green chillies onion and tomato    | <b>\$14.00</b> |

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

|                    |   |                |
|--------------------|---|----------------|
| <b>Chicken Sag</b> | Tender pieces of boneless chicken cooked with spinach, spices and herbs | <b>\$15.00</b> |
| <b>Saag Gosht</b>  | Tender pieces of boneless lamb cooked with spinach, spices and herbs    | <b>\$14.00</b> |
| <b>Saag Aloo</b>   | Cubes of potato cooked with spinach, spices and herbs                   | <b>\$12.50</b> |

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### **ALOO DISHES**(dishes cooked with potatoes)

|                    |  |                |
|--------------------|--|----------------|
| <b>Aloo Murgh</b>  | Tender pieces of chicken cooked with potatoes and spices | <b>\$15.00</b> |
| <b>Aloo Gosht</b>  | Tender pieces of lamb cooked with potatoes and spices    | <b>\$14.00</b> |
| <b>Aloo sag</b>    | Spinach cooked with potatoes and spices                  | <b>\$12.50</b> |
| <b>Aloo Mattar</b> | Green piece cooked with potatoes and spices              | <b>\$12.50</b> |
| <b>Aloo Curry</b>  | Pieces of potatoes in mild spicy gravy                   | <b>\$12.50</b> |

### **SPECIAL MURGH DISHES**

|                             |   |                |
|-----------------------------|---|----------------|
| <b>Chicken Tikka Masala</b> | Curry dish of tandoori roasted chicken chunks (tikka) served in a rich-tasting sauce. Cooked in cream, mild spices and tomatoes | <b>\$15.00</b> |
| <b>Mango Chicken</b>        | Tender pieces of boneless chicken cooked in a spiced creamy mango sauce flavoured with green cardamom                           | <b>\$15.00</b> |
| <b>Garlic Chicken</b>       | Boneless chicken pieces cooked in ground spices and garlic sauce  | <b>\$15.00</b> |

### **SPECIAL GOSHT DISHES**

|                       |   |                |
|-----------------------|---|----------------|
| <b>Bhuna Gosht</b>    | Lamb pieces cooked with garlic, ginger, green chillies and coriander seeds              | <b>\$14.00</b> |
| <b>Bavalvdi Handi</b> | Tender pieces of Lamb cooked in red chillies, herbs and capsicum with thick onion gravy | <b>\$14.00</b> |

### **SPECIAL SHBZI DISHES**

|                      |   |                |
|----------------------|---|----------------|
| <b>Channa Masala</b> | Chick pea cooked in mild spicy gravy        | <b>\$12.50</b> |
| <b>Aloo Kashmiri</b> | Pieces of potatoes cooked mild creamy gravy | <b>\$12.50</b> |

## RICE DISHES

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

## INDIAN BREADS

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

## ACCOMPANIMENTS

|                       |               |
|-----------------------|---------------|
| <b>Kimchi Salad</b>   | <b>\$5.00</b> |
| <b>Raita</b>          | <b>\$4.00</b> |
| <b>Tamarind Sauce</b> | <b>\$3.00</b> |
| <b>Pappadoms</b>      | <b>\$1.00</b> |

## DESSERTS

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

## DRINKS

|             |  |        |
|-------------|--|--------|
| Soft Drinks |  | \$2.85 |
| Plain Lassi |  | \$5.00 |
| Mango Lassi |  | \$5.50 |



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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

PHONE: 04 5264986 MOBILE: 0212982813

E-MAIL: [spicy.kitchen@hotmail.com](mailto:spicy.kitchen@hotmail.com)

Many Thanks for having meal with *Spicy* **KITCHEN**  
**WE HOPE TO SEE YOU AGAIN**