



Welcome to Spicy Affair

Appetizers

VEGETARIAN

Aaloo Tikki	\$6
Delicious pan-fried spiced potato patties served with chickpeas, cilantro, onion and green chutney. A very popular street food from India that is delicious and wholesome.	
Aaloo Papri Chaat	\$6
Another variety of Indian street food, Aaloo Chaat is made with potato pieces, boiled and then marinated in Indian spices and sautéed in oil and topped with savory spices, sweet and sour chutney, and yogurt. Crunchy and gooey at the same time.	
Chilli Paneer	\$6
Indo-Chinese food is a delicious mix of flavors from Chinese and Indian cuisine. It is a stir fry of deep fried Indian cottage cheese cubes with green capsicum, chillies, onion, garlic and delicious Chinese sauces.	
Gobi Manchurian	\$5
Gobi (Cauliflower) Manchurian is an Indian Chinese fried cauliflower dish popular in India. Gobi Manchurian is the result of the adaptation of Chinese cooking and seasoning techniques to suit spicy Indian tastes. Gobi florets are deep fried and tossed with hot and sour sauce mix	
Green Salad	\$5
Simple Salad made with Lettuce, Cucumbers, Tomato, Onions, Carrots, and a green Indian chilli served with a side of ranch dressing.	
Paneer Pakora	\$6
Paneer Pakora is a delicacy! Marinated Paneer (Indian cheese) in delicate spices and dipped in a batter and deep fried, it makes a crispy, mouthwatering appetizer. Crispy outside and soft inside, these pakoras are addicting! A perfect snack	
Samosa	\$5
Samosa, is a traditional Indian snack made with pastry dough stuffed with savory filling such as spiced potatoes, peas, onions and deep fried. Served with tamarind and green chutney.	
Samosa Ragda Chaat	\$6
Chaat is a popular Indian savory snack available in several variations. It is spicy, tangy and sweet and a popular street food in India. Samosa Chaat is served by adding a plate full of chick peas or masala chana, a mashed samosa with freshly cut veggie toppings and a dash of lemon goodness.	
Vegetable Pakora	\$5
Pakoras are deep fried fritters made with, gram flour used for a light coating on a variety of veggies like onions, potatoes, spinach etc. spiced to perfection.	

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NON-VEGETARIAN

- Chicken Pakora** \$8
Chicken Pakora is an amazing chicken fritters made by deep frying boneless chicken coated with a light chickpea flour/besan batter rubbed with spices.
- Chicken 65** \$8
Chicken 65 is a spicy, deep-fried chicken pieces mixed with delicious and flavorful spices and goes well as a quick snack.
- Chilli Chicken** \$8
A dry snack of Chicken pieces made with a mix of Indian and Chinese spices and a batter made of corn flour, garlic, and ginger that are deep fried and mixed with a hot n sour sauce.
- Shrimp 65** \$10
Bite sized Shrimp pieces made by deep frying shrimp coated with a mix of delicious spices and flour batter. Very flavorful and a quick tasty snack.
- Fish Amritsari** \$10
Tender fillets of Tilapia marinated with ginger, garlic paste, yogurt, spices and coated with a batter of gram flour. Amritsari fish is a popular street food and restaurant style starter fried Fish.

Tandoor Entrées

VEGETARIAN

- Paneer Tikka** \$11
Paneer tikka is made from chunks of Paneer (Indian cheese) marinated in spices and grilled in a hot tandoor oven and served with green chutney.
- Tofu Tikka** \$11
Chunks of Tofu marinated in spices and cooked on skewers in the hot Indian Tandoor (oven). A vegan alternative to meat and dairy.
- Tandoori Veggies** \$8
A medley of vegetables like Onion, Capsicum, Red Pepper, and season vegetables cooked in the hot Tandoor and lightly rubbed with a mix of spices .

Tandoor Meat Dishes

- Tandoori Chicken** \$13
Tender chicken is marinated in a mixture of yogurt, lemon juice, and the spice tandoori masala mix of Cayenne pepper, red chili powder to give it a fiery red hue. Chicken pieces are cooked on skewers in the hot Indian Tandoor oven
- Chicken Tikka** \$13
4 to 5 large chunks of Chicken rubbed and marinated with traditional Indian spices and cooked in the Tandoor and served with a savory Chutney
- Chicken Malai Kebab** \$13
Creamy, succulent, juicy & spicy Chicken Malai Kebabs are made with pieces of the breast meat that sits in a marinade of yogurt, cream, garlic and ginger and is cooked over skewers in a Tandoor.

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Chicken Seekh Kebab	\$13
Chicken Seekh kebabs are made of minced meat mixed with Garlic, Ginger and spices and prepared over special skewers in the clay oven Tandoor.	
Lamb Boti Kebab	\$15
Chunks of boneless leg of lamb marinated in a mix of ginger and garlic paste, yogurt and spices	
Lamb Seekh Kebab	\$15
Minced lamb meat mixed with spices and ginger-garlic paste cooked on skewers in the hot Tandoor oven and served with the green chutney and wedge of lemon.	
Lamb Chops	\$20
Delicious Lamb Chops are marinated overnight in a mix of yogurt, heavy cream, ginger, garlic, lemon juice, cumin powder and other spices. Tenderized by a green papaya paste and cooked in the hot Indian Tandoor.	
Salmon Kebab	\$18
Chunks of Salmon marinated in a mix of spices, ginger, garlic, lemon juice and yogurt. Skewered and cooked in the hot Tandoor with a quick sear.	
Tandoori Shrimp	\$16
Jumbo Shrimp pieces marinated and cooked in the Tandoor with traditional Indian spices and marinade.	
Mixed Meat Platter	\$20
A medley of meats cooked in the Tandoor and served over a hot and sizzling platter with pieces of Chicken, Lamb, Salmon and Shrimp	

Vegetarian Entrées

Aaloo Gobi	\$12
Cauliflower (Gobi) florets and Potato chunks marinated in spices and cooked to perfection in a mix of onion gravy	
Palak Paneer	\$13
Chunks of Indian cottage cheese in a pureed Spinach sauce with a blend of Indian spices topped with slivers of Ginger.	
Paneer Butter Masala	\$13
Chunks of Paneer (Indian Cheese) in the tomato and butter sauce. Very flavorful and rich	
Daal Makhni	\$11
Black lentils cooked slowly with ginger, garlic and flavorful spices with a touch of cream	
Yellow Lentil Daal	\$11
Yellow lentils cooked with tomatoes, onions, garlic, ginger and aromatic spices	
Chana Masala	\$12
Garbanzo Beans (Chana) cooked in a delicious sauce made of ginger, garlic, onions, tomatoes and spices.	
Panjabi Karhi Pakora	\$12
This is a delicious North Indian dish made with yogurt, cream, gram flour, and turmeric sauce mixed with a helping of fried vegetable pakoras/fritters and seasoned with aromatic spices.	
Malai Kofta	\$13
Malai means cream and Koftas (minced vegetable balls) are deep fried and added into a rich flavored tomato and heavy cream base sauce to make a yummy and silky gravy.	
Chilli Gobi	\$12
Cauliflower florets deep fried and mixed with a hot and spicy sauce	
Mixed Vegetables	\$11
A melange of vegetables like beans, peas, carrots, corn, etc. cooked to perfection in a tomato and garlic-ginger gravy	

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Shahi Paneer \$13
Shahi paneer is made with thin chunks of Paneer (Indian Cheese) in a thick gravy made up of cream, tomatoes and spices from India.

Meat Entrées

CHICKEN ENTRÉES

Butter Chicken \$15
A signature dish from North India consisting of Chicken pieces cooked slowly in the hot clay oven and added to a rich tomato cream based sauce with exotic spices and a generous helping of Butter.

Chicken Tikka Masala \$15
Large chunks of Chicken breast meat in a rich gravy made of onions, garlic, ginger and flavorful spices.

Chicken Vindaloo \$15
Chicken Vindaloo is a fiery, tangy and hot dish, with a slight edge of sweetness that gives it a beautiful balance of flavors. The dish hails from the tiny state of Goa in South India and was brought to Indian by the Portuguese sailors.

Chicken Korma \$16
Chicken Korma is a mild Northern Indian dish with chicken that is simmered in a creamy fragrant sauce with onion, garlic, ginger, cashews, and almonds.

Chicken Saag \$15
Tender chunks of Chicken in Saag. The Saag is made from spinach, mustard leaves, finely chopped broccoli, or other greens, along with added spices.

Chef's Special Chicken \$16
Chef's secret recipe for a delicious Chicken dish with gravy that has a hint of mint.

Chicken Curry \$15
Traditional curry sauce with exotic spices and chunks of boneless chicken.

Chicken Chettinad \$16
Chettinad cuisine hails from Tamil Nadu in South India and uses a variety of spices and fresh ground masalas made with sun-dried spices. Chicken chunks are added to the Chettinad sauce to create a flavorful and hot dish.

LAMB AND GOAT ENTRÉES

Lamb Curry \$18
Tender boneless leg of lamb pieces in a curry sauce

Lamb Rogan Josh \$19
Braised lamb chunks cooked with a gravy based on browned onions, yogurt, garlic, ginger and aromatic spices (cloves, bay leaves, cardamom and cinnamon).

Lamb Karahi \$19
Boneless leg of lamb chunks in rich tomato, ginger, garlic sauce with spices

Goat Curry \$18
Boned cubes of Goat meat in a traditional curry sauce tempered with spices to your taste

Goat Rogan Josh \$18
Bone in Goat meat cubes in the rogan josh gravy based on browned onions, yogurt, garlic, ginger and aromatic spices (cloves, bay leaves, cardamom and cinnamon).

SEAFOOD ENTRÉES

Butter Shrimp \$16
Shrimp cooked slowly in the clay oven and added to a tomato cream based sauce with exotic spices and a touch of butter.

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Shrimp Curry	\$16
Shrimp in a traditional curry sauce with spices	
Fish Curry	\$16
Chunks of Tilapia in the traditional curry sauce	
Salmon Curry	\$18
Salmon fillets cooked to perfection in the traditional curry sauce	

Rice and Bread

Vegetable Biryani	\$11
Basmati rice infused with herbs and spices and mixed with a medley of fresh and seasonal vegetables slow cooked to perfection.	
Chicken Biryani	\$15
Flavorful and aromatic Basmati rice infused with special herbs and spices with chunks of Chicken slow cooked to perfection.	
Lamb Biryani	\$18
Flavorful and aromatic Basmati rice infused with special herbs and spices with chunks of boneless leg of lamb pieces.	
Seafood Biryani	\$18
Flavorful and aromatic Basmati rice infused with special herbs and spices with chunks of Salmon and Shrimp.	
Butter Naan	\$2
Traditional Indian bread made of leavened wheat flour and baked in the Tandoor oven with a generous helping of butter dabbed on top	
Garlic Naan	\$3
Traditional Indian bread baked in the Tandoor with minced Garlic and cilantro and topped with butter	
Stuffed Naan	\$4
Stuffed Naan bread with a choice of vegetable stuffings + CHOICE OF POTATOES, CAULIFLOWER, ONIONS OR PANEER	
Tandoori Roti	\$2
Plain Indian bread with unleavened wheat flour	
Lacha Paratha/Naan	\$4
Crispy luscious layered unleavened bread with layers filled with butter	
Kashmir Naan	\$4
Naan bread with raisins, chopped pistachios, cashews, almonds fit for the royalty	

Kids Menu

Chicken Strips and Fries	\$5
Chicken breast pieces fried with a side of fries	
Chicken Nuggets and Fries	\$4
Chicken Nuggets deep fried and a side of fries	
Chicken Wings and Fries	\$5
Traditional breaded Chicken wings and fries	

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Desserts

Kheer Rice Pudding	\$4
Traditional Indian milk pudding with rice infused a medley of nuts like pistachios, almonds and raisins.	
Gulab Jamun	\$5
Gulab Jamun is made mainly from milk solids, traditionally from freshly curdled milk. It is often garnished with dried nuts like almonds to enhance flavor and served in sugar syrup.	
Ras Malai	\$5
Ras malai consists of sugary white cream, and balls of Indian cheese soaked in malai (clotted cream) flavored with cardamom. It is cooked in sugar syrup and milk cream with saffron, pistachios and almonds.	
Rasgulla	\$5
Rasgulla is made from ball shaped dumplings of chhena (an Indian cottage cheese) and semolina dough, cooked in light syrup made of sugar.	

Drinks

Mango Lassi	\$4
Mango Lassi is a cold drink consisting of sweetened kesar, mango pulp mixed with yogurt, and cream,	
Sodas	\$2
Choice of unlikited Sodas from the fountain	
Masala Chai Tea	\$3
Traditional Indian tea made with milk, sugar and a spice mix that kicks it up a notch and served hot.	
Indian Madras Coffee	\$4
Coffee made with cream and sugar and with a touchg of chicory	
Bottled Water	\$2
A Choice of clear or sparking bottled water	

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