



SPICERRY KITCHEN

HAPPINESS IS HOMEMADE FOOD

Pricing

Chicken Meals \$9/Container

Current Offer: Buy 3, get third container at \$8

Goat Meat Meals \$10/Container

Current Offer: Buy 3, get third container at \$9

Vegetarian Meals \$8/Container

Current Offer: Buy 3, get third container at \$7

Combo Meals \$12/Container

Serving Size: 650ml container



Delivery Services

Pickup

- Pickup available after 5:00 pm every Sunday at Blacktown NSW

Delivery – (Charges Apply)

- 10km from Blacktown \$10
- 20km from Blacktown \$20
- 30km from Blacktown \$30 minimum order \$70
- 40km from Blacktown \$40 minimum order \$70

Current Offers:

FREE Delivery for Orders of \$100 and above within 10km – 20km from Blacktown

NOTE: Orders should be placed by Thursday 10:00 pm every week. Orders can be delivered or collected on Sunday after 5:00 pm. **Orders delivery times can be flexible. For weekly menu, please follow our facebook page.**



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MENU LIST

Chicken Specialities

1. Chicken Karahi Dhaba Style

Dhaba style chicken karahi, cooked in desi ghee, butter, freshly crushed ginger, garlic and sliced tomatoes.

2. Chicken Karahi

Special Karachi restaurant style chicken karahi, cooked in yogurt, fresh tomatoes and fresh green chillies with desi ghee tarka

3. Pishawri Chicken Karahi

Traditional pishawari karahi cooked with fresh tomatoes and freshly crushed black pepper and desi ghee tarka

4. Kaali Mirch Chicken Karahi

Spicy BBQ style chicken karahi, cooked with fresh aromatic ginger garlic, crushed black pepper and desi ghee tarka

5. Chicken Makhni Karahi

The chicken is marinated overnight in ginger and garlic paste, yogurt and spices before cooking and combining with the rich, heavy makhani sauce

6. Lahori Tawa Chicken

The BBQ style tawa chicken is cooked on a tawa which is like a flat pan. The boneless chicken is cooked over high heat with fresh tomatoes, onions, chillies and a range of spices.

7. Hyderabad Dahi Dhuan Chicken

Moist and tender chicken cooked in traditional spices with a smoke flavour. Yogurt and onion topping



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8. Dahi Dhuan Chicken Kabab

Smoked flavoured, soft and juicy fried chicken kabab cooked in mint leaves with yogurt and onion topping

9. Chicken Chapli Kabab

Minced chicken with various spices in the shape of a patty. Served with green yogurt sauce.

10. Chicken Shami Kabab

Small patty of minced chicken, with ground chickpeas, egg and spices. . Served with green yogurt sauce.

11. Lahori Chicken Nihari

Authentic traditional spicy chicken stew cooked at slow flame with ginger, green chilli and coriander topping.

12. Chicken Curry

Delicious chicken curry simmered and cooked with whole spices, heated in oil and a sauce is made with onions, ginger, garlic, tomatoes, and powdered spices.

13. Chicken Haleem

Chicken haleem is a rich chicken stew blending the flavors of spices, chicken, barley and wheat. Topped with ginger, lemon juice, chat masala and green coriander

14. Namkeen Chicken

Namkeen chicken boti is a salty and tart flavor of chicken that is prepared with lemon and blackpepper.

15. Lahori Murgh Choley

A finger licking curry murgh cholay (chicken and chickpeas curry) is a dish that combines chicken and chickpeas in a flavourful tomato sauce and range of traditional spices



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16. Chicken Kofta

Juicy chicken koftas consist of balls of minced chicken meat—mixed with spices and onions, cooked in traditional curry sauce.

17. Chicken Qeema Piyaz – (Spicerry Special)

Village style mouth watering chicken qeema piyaz, cooked with authentic village recipe

18. Chicken Palak – (Spicerry Special)

Spicy, creamy and flavorful chicken marinated in spices, cooked with onion, garlic and spinach.

19. Fried Chicken Tikka – (Spicerry Special)

Quarter chicken, marinated in traditional asian spices then fried on low flame.

20. White Chicken Karahi

Delicious and mouth-watering chicken white karahi is cooked on low heat with cream and yogurt and without red Chilli.

21. Hara Masala Chicken Karahi

Tasty and spicy hara masala chicken karahi is made with chicken marinated in green chillies, mint and coriander leaves masala and cooked in a rich gravy.

22. Chicken Achari

Chatpata chicken achari cooked in pickling spices, tomato and chilli with desi ghee tarka.

23. Chilli Chicken Fry with Zeera Fried Rice – (Spicerry Special) - Combo

Spicy and yummy boneless chilli chicken marinated and cooked in traditional asian sauce with range of spices. Served with zeera fried rice.



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24. Chicken Pulao– (Spicerry Special)

Authentic and desi chicken with rice cooked in mild spicy chicken stock and aromatic whole spices

25. Chicken Biryani

Long-grained rice (like basmati) flavoured with exotic spices, is layered with, **chicken**, and a thick gravy.

Vegetarian Specialities

1. Daal Palak-- (Spicerry Special)

A healthy sumptuous dish made from Lentils (**dal**) & **spinach (palak)**, cooked in a base of traditional Masala made of tomatoes and spices and has a strong hint of Garlic.

2. Mughlai Daal Makhni

Delicious daal makhni cooked in rich sauce of tomatoes, cream, butter and mild spices.

3. Black Lentils with Fried Onions Tarka

Cooked in mild spices with tomatoes, green chillies and onions tarka in desi ghee.

4. Chana Daal Fry Dhaba Style Tarka

Authentic and delicious chana daal fry simmered at low flame in exotic asian spices.

5. Dry Mong Daal

Dry mong daal is cooked in rich gravy of range of spices mixed with tomatoes and green chillies.

6. Tarka Daal Mash

Immensely delicious combination of daal mash cooked with, onions, garlic, spices and, butter.

7. Chana Masala

Chana masala, is made of chickpeas (**chana**) simmered in a feisty, spice-forward tomato sauce.



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8. Punjabi Lobia curry– (Spicerry Special)

Punjabi Lobia curry is a desi style Black Eyed Beans curry made in a spicy onion tomato gravy.

9. Spicy Bhindi Fry– (Spicerry Special)

Spicy bhindi fry is cooked on high flame with aromatic garlic, onion and green spices.

10. Aloo Palak

Home made aloo palak is cooked in gravy of pureed spinach, onions, tomatoes, green chillies, ginger and garlic, which is flavored with light masalas

11. Aloo ki Karahi – (Spicerry Special)

Village style aloo karahi cooked in karahi with freshly chopped spices

12. Aloo Matar Sabzi– (Spicerry Special)

Home style casual aloo matar sabzi cooked in asian spices

13. Matar Pulao

Mild flavour homestyle casual Matar pulao is cooked with rice, spices and peas

14. Chana Pulao

Aromatic chana pulao is made with basmati rice and ghee cooked in traditional spice sauce.

15. Aloo ki Biryani

Hot and spicy Aloo ki biryani cooked in traditional style with range of spices and aromatic basmati rice.

16. Mix Sabzi

Peppery mix sabzi bhuja made in freshly chopped garlic, green chillies and tomatoes.

17. Mix Sabzi Pulao

Mild spiced mix sabzi pulao is a mild spicy rice dish prepared by cooking rice with various vegetables and spices.



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18. Jalaey huey Baingan -- (Spicerry Special)

Village style jaley huey baingan cooked and simmered in low flamed with freshly grounded spices

19. Aloo Gobi ki Sabzi

Home style aloo gobi sabzi cooked in tomatoes and green chillies with desi ghee tarka.

20. Karhi Pakora (Combo)

A simple, delicious winter meal, made from thickened besan with adding pakoras served with zeera fried rice

Meat Specialities

1. Village Style Piyaz Gosht -- (Spicerry Special)

Piyaz gosht is traditional village style mouth-watering dish cooked with grind and whole onions and exotic spices

2. Pishawari Namkeen Gosht

Peshawari traditional dish juicy and tender goat meat cooked in salt, pepper and butter.

3. Dahi Dhuan gosht

Moist and Tender Goat Cooked in traditional spices with a smoke flavour with yogurt and onion topping

4. Aloo Gosht -- (Spicerry Special)

Aloo Gosht is a mild spicy, thin and juicy meat with potatoes cooked with goat thin stew.

5. Gobi Gosht-- (Spicerry Special)

Village style goat meat and cauliflower curry flavoured with desi ghee.

6. Palak Gosht-- (Spicerry Special)

Village style goat meat and spinach curry flavoured with desi ghee.



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7. Matar Gosht

Home style matar gosht cooked in onion and tomato gravy with desi ghee.

8. Guar Gosht-- (Spicerry Special)

Village style goat meat and guar curry marinated and cooked in yogurt, flavoured with desi ghee.

9. Gosht Yakhni Pulao-- (Spicerry Special)

Gosht Yakhni Pulao is a flavorful rice cooked in a stock made with Mutton and spices

10. Goat Haleem

Goat Haleem is a rich mutton stew blending the flavors of spices, mutton, barley and wheat. Topped with ginger, lemon juice, chat masala and green coriander

11. Aloo Matar Qeema-- (Spicerry Special)

Spicy village goat minced cooked with aloo matar in range of spices.

12. Goat Meat Kofta-- (Spicerry Special)

Juicy goat koftas consist of balls of minced goat meat—mixed with spices and onions, cooked in traditional curry sauce.

13. Goat Paya-- (Spicerry Special)

Traditional village style goat paya is cooked in goat skew with various spices and herbs.

14. Kharey Masaley ka Qeema

Mouth-watering and hot minced goat cooked on high flame with whole spices.

15. Mutton Masala Curry

Delicious, soft tender chunks of goat meat in desi style spiced onion tomato gravy.

16. Mutton Karahi

Exotic mutton karahi is cooked by stir-frying small cubes of mutton with tomatoes, green chillies, ginger and garlic in a karahi, with optional desi ghee tarka



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17. Mutton Afghani pulao-- (Spicerry Special)

Mutton Afghan pulao (Qabuli Pulao) is steamed rice mixed with raisins, carrots, and mutton.

18. Beef Chilli Fry with Spicy Rice-- (Spicerry Special) (Combo)

Spicy,yummy boneless chilli beef marinated and cooked in exotic sauce with fried green chillies. Served with spicy rice.

19. Balti Gosht

Delicious meat curry cooked in special balti sauce based on garlic and onions, with turmeric , garam masala and other spices.

20. Bhuna Gosht

Bhuna gosht is cooked in pan in its own juices with spices which gives it a deep flavour.