

TANDOORI BREADS

NAAN	\$3
Leavened white flour.	
BUTTER NAAN	\$4
Leavened white flour butter	
GARLIC NAAN	\$4
Leavened white flour garlic	
ONION KULCHA	\$4
Leavened white flour spiced onions	
CRANBERRY GOAT CHESSE NAAN	\$6
White flour, cranberry and goat cheese.	
ROTI	\$3
unleavened whole wheat	
PARATHA	\$4
layered whole wheat	
MINT PARATHA	\$4
layered whole wheat mint	

BIRYANIS

Exotic basmati rice cooked with cumin whole spices, mint, ginger, served with cucumber raita.

VEGETABLE	\$15
CHICKEN	\$17
SHRIMP	\$19
GOAT (Bone-in Goat)	\$20
LAMB	\$19

LUNCH BOXES

VEGETABLE	\$11
Saag Paneer, Aloo Chole, Rice and Naan.	
VEGAN	\$11
Saag Aloo, Chole, Rice and Roti.	
CHICKEN	\$12
Butter Chicken, Saag Paneer, Rice and Naan.	
LAMB	\$13
Lamb Curry, Saag Paneer, Rice and Naan.	

ACCOMPANIMENTS

DAL MAKHANI	\$12
Black lentils, onions, tomatoes, ginger, cream, and butter.	
YELLOW DAL TADKA (V)	\$12
Yellow lentils, tomatoes, cumin, mustard, and seeds.	
CUCUMBER RAITA	\$ 4
Yogurt, cucumber, and cumin.	
MIXED PICKLE	\$4
Mango, chilli, carrot, lemon and spices.	
ONION LACHA SALAD	\$3
Onion, Thai chili and lemon.	
PAPAD (V)	\$3
Crispy lentil wafers.	
MANGO CHUTNEY	\$4
BASMATI RICE	\$3

BEVERAGES

MANGO LASSI	\$6
SWEET LASSI	\$5
COCA-COLA	\$3
DIET- COKE	\$3
SPRITE	\$3
GINGER-ALE	\$3

DESSERT

GULAB JAMUN	\$7
GAJAR HALWA	\$8
SAFFRON RICE KHEER	\$6
MOONG DAL HALWA	\$8

(V) VEGAN  **SPICY (N) NUTS**
16 oz Single Portions and 24 oz Sharing Portions

THANK YOU!!

FOR FURTHER QUESTIONS PLEASE
CONTACT THE RESTAURANT...

TEL: (240)- 223-2101

hello@delhispice.us



Give life... a little spice!

4925 BETHESDA AVE, BETHESDA, MD 20814

LUNCH 11:30 AM - 3:00 PM

DINNER 4:30 PM - 9:30 PM

FOR DELIVERY.....



hello@delhispice.us

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STARTERS

CHICKEN SEEKH KABAB \$8
Minced chicken, ginger, garlic, green chilies and spices.

TANDOORI CHICKEN WINGS 🌶️ \$9
Yogurt marinade, lemon juice, ginger, garlic, spices, and Thai chili pepper.

CHICKEN MOMO \$8
Minced chicken, green cabbage, onion, and spices

PRAWN MASALA \$9
Mustard seeds, onion, tomato, and curry leaves.

CHILLI CHICKEN 🌶️ \$8
Chicken tossed with diced onions, green pepper, soya sauce, sweet and spicy sauce.

VEG STARTERS

SAMOSA (2 PCS) \$7
Puffed pastry, peas, potatoes and light spices.

PAPRI CHAAT \$7
Flour crisps, potatoes, chickpeas, yogurt, and chutneys.

ALOO TIKKI CHAAT \$7
Potato patties, cumin seeds and served with chickpeas and chutneys.

PALAK PAKODA CHAAT \$8
Crispy spinach fritters laced with yogurt and chutneys.

GOBI LASOONI (V) \$8
Batter coated cauliflower tossed in a tomato garlic sauce.

VEG MOMO (V) \$7
Green cabbage, green peas, onions, carrot, potato, and spices.

SALAD & SOUPS

GREEN SALAD \$7
Lettuce, romaine, carrot, grape tomato, cucumber and balsamic vinaigrette dressing.

MULLIGATAWNY SOUP (V) \$7
Yellow lentil, ginger, garlic, black pepper, curry leaves and coconut milk.

ENTREE (Single-Sharing)

BUTTER CHICKEN \$17/\$24
Boneless Chicken Tikka, creamy buttery tomato sauce and mild spices.

CHICKEN TIKKA MASALA \$17/\$24
Boneless chicken tikka, cream, tomato, onions, fenugreek leaves and spices.

CHICKEN CURRY \$16/\$24
Boneless chicken, coconut milk, onions, tomatoes, curry leaves and spices.

KADAI CHICKEN \$16/\$24
Boneless chicken, onions, tomatoes, and green pepper.

CHICKEN SAAG \$16/\$24
Boneless chicken, spinach, tomatoes, onion, coconut milk and spices.

CHICKEN VINDALOO 🌶️ \$17/\$24
Boneless chicken, tomatoes, onion, potatoes, and chili.

LAMB CURRY \$17/\$26
Boneless lamb, tomatoes, onions, and spices.

LAMB VINDALOO 🌶️ \$17/\$26
Boneless lamb, tomatoes, onion, potatoes, and chili.

LAMB SAAG \$17/\$26
Boneless lamb, spinach, tomatoes, onion, and spices.

VEG ENTREE (Single-Sharing)

SAAG PANEER \$15/\$21
Homemade paneer, onions, and spices.

PANEER MAKHANI \$15/\$21
Homemade paneer/creamy buttery tomato sauce, mild spices.

KADAI PANEER \$15/\$24
Homemade paneer, bell pepper, tomato, onion, and spices.

ALOO CHOLE (V) \$15/\$21
Chickpeas, potato, onions, tomatoes, and ginger.

ALOO GOBHI (V) \$15/\$24
Potato's, cauliflower florets, ginger, and cumin.

BHINDI DO PYAZA (V) \$15/\$21
Fresh Okra, onions, tomatoes, and spices.

PUNJABI BAINGAN BARTHA (V) \$15/\$21
Tandoor roasted eggplant, onions, tomatoes, and ginger.

VEGETABLE KORMA (V) (N) \$15/\$21
Cumin, coconut, green chili, nuts, mint, and cilantro.

DELHI TANDOORI SPECIALITIES

TANDOORI CHICKEN \$18
Yogurt marinade, ginger, garlic and spices.

KESAR CHICKEN KABAB \$16
Boneless white meat, ginger, saffron, white pepper and sour cream.

(V) VEGAN 🌶️ SPICY (N) NUTS

Single 16 oz and Sharing 24 oz

Entree comes with a side of basmati rice.

CHICKEN TIKKA \$16
Boneless thigh chicken, yogurt marinade, ginger, garlic, and spices.

TANDOORI SALMON \$21
Medley of spices, sour cream, served with mixed vegetables.

BOTI KABAB \$20
Boneless lamb, medley of spices, sour cream, served with mixed vegetables.

CHEF'S SPECIALITIES

CHICKEN CHETTINAD 🌶️ \$18
Boneless chicken, peppercorns, fennel seeds, curry leaves, dry red chili, and coriander seeds.

CHICKEN KORMA (N) \$18
Boneless chicken, cumin, coconut, nuts, green chili, mint, and cilantro.

LAMB KORMA (N) \$19
Boneless lamb, cumin, coconut, nuts, green chili, mint, and cilantro.

BHUNA GOAT \$20
Bone- in Goat, onion, tomato and mustard seeds and spices.

CHOLE BHATURE \$16
Chickpeas, onion, tomato, ginger, pomegranate powder with two puffed breads.

FIG KOFTA CURRY (N) \$16
Fig, paneer, cashew-nut and ginger.

SHRIMP CURRY \$19
Shrimp, coconut milk, ginger, mustard seeds, and curry leaves.

SALMON CURRY \$20
Salmon, coconut milk, ginger, mustard seeds, and curry leaves.