

## TANDOORI BREADS

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

## BIRYANIS

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

<b>VEGETABLE</b>	\$16
<b>CHICKEN</b>	\$18
<b>SHRIMP</b>	\$19
<b>GOAT (Bone-in Goat)</b>	\$20
<b>LAMB</b>	\$20

## LUNCH BOXES

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

## ACCOMPANIMENTS

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

## BEVERAGES

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

## DESSERT

<b>GULAB JAMUN</b>	\$7
<b>SAFFRON RICE KHEER</b>	\$6

**(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@delhispace.us](mailto:hello@delhispace.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.....**



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## STARTERS

<b>CHICKEN SEEKH KABAB</b>	\$8
Minced chicken, ginger, garlic, green chilies and spices.	
<b>TANDOORI CHICKEN WINGS</b> 🌶️	\$9
Yogurt marinade, lemon juice, ginger, garlic, spices, and Thai chili pepper.	
<b>CHICKEN MOMO</b>	\$8
Minced chicken, green cabbage, onion, and spices	
<b>PRAWN MASALA</b>	\$9
Mustard seeds, onion, tomato, and curry leaves.	
<b>CHILLI CHICKEN</b>	\$8
Chicken tossed with diced onions, green pepper, soya sauce, sweet and spicy sauce.	

## VEG STARTERS

<b>SAMOSA (2 PCS)</b>	\$7
Puffed pastry, peas, potatoes and light spices.	
<b>PAPRI CHAAT</b>	\$7
Flour crisps, potatoes, chickpeas, yogurt, and chutneys.	
<b>ALOO TIKKI CHAAT</b>	\$7
Potato patties, cumin seeds and served with chickpeas and chutneys.	
<b>PALAK PAKODA CHAAT</b>	\$8
Crispy spinach fritters laced with yogurt and chutneys.	
<b>GOBI LASOONI (V)</b>	\$8
Batter coated cauliflower tossed in a tomato garlic sauce.	
<b>VEG MOMO (V)</b>	\$7
Green cabbage, green peas, onions, carrot, potato, and spices.	

## SALAD & SOUPS

<b>GREEN SALAD</b>	\$7
Lettuce, romaine, carrot, grape tomato, cucumber and balsamic vinaigrette dressing.	
<b>MULLIGATAWNY SOUP (V)</b>	\$7
Yellow lentil, ginger, garlic, black pepper, curry leaves and coconut milk.	

## ENTREE (Single-Sharing)

<b>BUTTER CHICKEN</b>	\$18/\$25
Boneless Chicken Tikka, creamy buttery tomato sauce and mild spices.	
<b>CHICKEN TIKKA MASALA</b>	\$18/\$25
Boneless chicken tikka, cream, tomato, onions, fenugreek leaves and spices.	
<b>CHICKEN CURRY</b>	\$17/\$25
Boneless chicken, coconut milk, onions, tomatoes, curry leaves and spices.	
<b>KADAI CHICKEN</b>	\$17/\$25
Boneless chicken, onions, tomatoes, and green pepper.	
<b>CHICKEN SAAG</b>	\$17/\$25
Boneless chicken, spinach, tomatoes, onion, coconut milk and spices.	
<b>CHICKEN VINDALOO</b> 🌶️	\$17/\$25
Boneless chicken, tomatoes, onion, potatoes, and chili.	
<b>LAMB CURRY</b>	\$18/\$26
Boneless lamb, tomatoes, onions, and spices.	
<b>LAMB VINDALOO</b> 🌶️	\$18/\$26
Boneless lamb, tomatoes, onion, potatoes, and chili.	
<b>LAMB SAAG</b>	\$18/\$26
Boneless lamb, spinach, tomatoes, onion, and spices.	

## VEG ENTREE (Single-Sharing)

<b>SAAG PANEER</b>	\$16/\$22
Homemade paneer, onions, and spices.	
<b>PANEER MAKHANI</b>	\$16/\$22
Homemade paneer/creamy buttery tomato sauce, mild spices.	
<b>KADAI PANEER</b>	\$16/\$24
Homemade paneer, bell pepper, tomato, onion, and spices.	
<b>ALOO CHOLE (V)</b>	\$15/\$21
Chickpeas, potato, onions, tomatoes, and ginger.	
<b>ALOO GOBHI (V)</b>	\$16/\$24
Potato's, cauliflower florets, ginger, and cumin.	
<b>BHINDI DO PYAZA (V)</b>	\$16/\$22
Fresh Okra, onions, tomatoes, and spices.	
<b>PUNJABI BAINGAN BARTHA (V)</b>	\$16/\$22
Tandoor roasted eggplant, onions, tomatoes, and ginger.	
<b>VEGETABLE KORMA (V) (N)</b>	\$16/\$22
Cumin, coconut, green chili, nuts, mint, and cilantro.	

## DELHI TANDOORI SPECIALITIES

<b>TANDOORI CHICKEN</b>	\$18
Yogurt marinade, ginger, garlic and spices.	
<b>SAFFRON CHICKEN KABAB</b>	\$17
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.

<b>CHICKEN TIKKA</b>	\$17
Boneless thigh chicken, yogurt marinade, ginger, garlic, and spices.	
<b>TANDOORI SALMON</b>	\$22
Medley of spices, sour cream, served with mixed vegetables.	
<b>LAMB CHOPS</b>	\$25
Medley of spices, sour cream, served with mixed vegetables.	

## CHEF'S SPECIALITIES

<b>CHICKEN CHETTINAD</b> 🌶️	\$19
Boneless chicken, peppercorns, fennel seeds, curry leaves, dry red chili, and coriander seeds.	
<b>CHICKEN KORMA (N)</b>	\$19
Boneless chicken, cumin, coconut, nuts, green chili, mint, and cilantro.	
<b>LAMB KORMA (N)</b>	\$20
Boneless lamb, cumin, coconut, nuts, green chili, mint, and cilantro.	
<b>BHUNA GOAT</b>	\$20
Bone- in Goat, onion, tomato and mustard seeds and spices.	
<b>CHOLE BHATURE</b>	\$17
Chickpeas, onion, tomato, ginger, pomegranate powder with two puffed breads.	
<b>FIG KOFTA CURRY (N)</b>	\$17
Fig, paneer, cashew-nut and ginger.	
<b>SHRIMP CURRY</b>	\$19
Shrimp, coconut milk, ginger, mustard seeds, and curry leaves.	
<b>SALMON CURRY</b>	\$20
Salmon, coconut milk, ginger, mustard seeds, and curry leaves.	