



# DELHI SPICE

## STARTERS

- CHICKEN SEEKH KABAB** \$8  
Minced chicken, ginger, garlic, onion, and green chilies.
- 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, soy sauce, sweet and spicy sauce.

## VEG STARTERS

- VEGETABLE SAMOSA CHAAT** \$7  
Puffed pastry, peas, potatoes, chickpeas, yogurt, tamarind, and cilantro chutney.
- DELHI WALI PAPRI CHAAT** \$7  
Flour crips, potatoes, chickpeas, yogurt, and chutneys.
- DELHI WALI 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.

## VEG ENTREE

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

## ENTREE

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

(V) VEGAN  SPICY (N) NUTS

## 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.   |      |
| <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.          |      |

## 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            |     |

## 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  |

## 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>                | \$19 |

## CHEF'S SPECIALITIES

|  |      |
|--|------|
| <b>CHICKEN CHETTINAD</b>  | \$19 |
| Boneless chicken, peppercorns, fennel seeds, curry leaves, dry red chili, and coriander seeds.               |      |
| <b>CHICKEN KORMA</b>   | \$19 |
| Boneless chicken, cumin, coconut, nuts, green chili, mint, and cilantro.                                     |      |
| <b>LAMB KORMA</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 |
| Coconut milk, ginger, mustard, seeds, and curry leaves.  |      |
| <b>SALMON CURRY</b>  | \$20 |
| Coconut milk, ginger, mustard, seeds, and curry leaves.  |      |

## BEVERAGE

|                    |     |
|--------------------|-----|
| <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 |