



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

ENTREE

- BUTTER CHICKEN** \$17
Boneless Chicken Tikka, creamy buttery tomato sauce and mild spices.
- CHICKEN TIKKA MASALA** \$17
Boneless chicken tikka, cream, tomato, onions, fenugreek leaves and spices.
- CHICKEN CURRY** \$16
Boneless chicken, coconut milk, onions, tomatoes, curry leaves and spices.
- KADAI CHICKEN** \$16
Boneless chicken, onions, tomatoes, and green pepper.
- CHICKEN SAAG** \$16
Boneless chicken, spinach, tomatoes, onion, coconut milk and spices.
- CHICKEN VINDALOO**  \$17
Boneless chicken, tomatoes, onion, potatoes, and chili.
- LAMB CURRY** \$17
Boneless lamb, tomatoes, onions, and spices.
- LAMB VINDALOO**  \$17
Boneless lamb, tomatoes, onion, potatoes, and chili.
- LAMB SAAG** \$17
Boneless lamb, spinach, tomatoes, onion, and spices.

(V) VEGAN  SPICY (N) NUTS

DELHI TANDOORI SPECIALITIES

TANDOORI CHICKEN	\$18
Yogurt marinade, ginger, garlic and spices.	
SAFFRON CHICKEN KABAB	\$16
Boneless white meat, ginger, saffron, white pepper and sour cream.	
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.	

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 chesse.	
ROTI	\$3
unleavened whole wheat	
PARATHA	\$4
layered whole wheat	
MINT PARATHA	\$4
layered whole wheat mint	

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

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

CHEF'S SPECIALITIES

CHICKEN CHETTINAD 	\$18
Boneless chicken, peppercorns, fennel seeds, curry leaves, dry red chili, and coriander seeds.	
CHICKEN KORMA	\$18
Boneless chicken, cumin, coconut, nuts, green chili, mint, and cilantro.	
LAMB KORMA	\$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
Coconut milk, ginger, mustard, seeds, and curry leaves.	
SALMON CURRY	\$20
Coconut milk, ginger, mustard, seeds, and curry leaves.	

BEVERAGE

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