

DELHI SPICE

Restaurant Week Menu

DINNER MENU \$35

Select one starter, one main course and one dessert.
One Thali per person.

STARTER

Palak Pakoda Chaat

Crispy spinach fritters laced with yogurt and chutneys.

Aloo Tikki Chaat

Potato patties, cumin seeds and served with chickpeas and chutneys.

Gobi Lasooni (V)

Batter coated cauliflower tossed in a tomato garlic sauce.

Chicken Seek Kabab

Minced chicken, ginger, garlic, onion, and green chilies.

Chilli Chicken

Chicken tossed with diced onions, green pepper, soy sauce, sweet and spicy sauce.

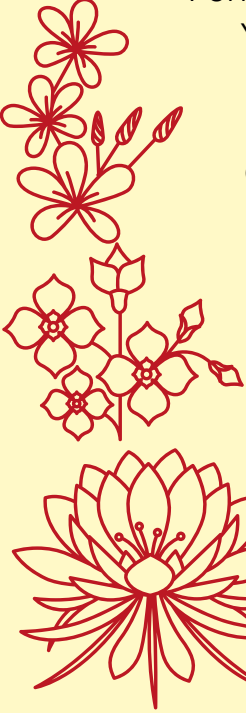
Shrimp Varuval

Mustard seeds, onion, tomato, and curry leaves.

MAIN COURSE

Thali includes a variety of dishes served on a single platter.

Vegetarian Thali



Punjabi Baingan Bharta
Yellow Dal Tadka
Saag Makai
Paneer Fig Kofta
Cucumber Raita
Papad
Basmati Rice
Garlic Naan.

Non-Vegetarian Thali

Butter Chicken
Lamb Curry
Saag Paneer
Yellow Dal Tadka
Cucumber Raita
Papad
Basmati Rice
Garlic Naan.

DESSERT

Gulab Jamun

Saffron Rice Kheer

Price per person. Tax and gratuity not included. No substitutions, No sharing.