

Delhi Spice

Savor Bethesda

FEBRUARY 20 - MARCH 2, 2025

3 COURSE DINNER

CHOOSE ONE STARTER, ENTREE + DESSERT.

\$35 per person, excludes tax and gratuity.

STARTERS



DAHI BHALLA

deep fried lentil fritters dunked in creamy yogurt, topped chutneys.

BHEL PURI

puffed rice served with fresh onions, potatoes, sev, chutneys.

VEG PAKORA

crispy fritters made with cauliflower, potatoes, eggplant, gram flour and spices.

TAMARIND CHICKEN WINGS

chicken wings tempered sweet tamarind with chili, ginger, and spices.

COCONUT CURRY MUSSELS.

fresh mussels, coconut milk, onions, tomatoes, curry leaves and spices.

LAMB PEPPER MASALA

Lamb tossed with onions, garlic, coconut, curry leaves and spices.

ENTREE



PANEER TIKKA

tandoor grilled paneer, veggies marinated with yogurt and spices.

BHAGARAY BAINGAN

baby eggplant cooked with peanuts, cashew, sesame seeds and spices.

LASOONI PALAK MATER

baby spinach, green peas cooked with garlic and spices.

FISH TIKKA

tandoor grilled fish, marinated with yogurt, lemon and spices.

DALCHA GOAT

stew made with goat (bone-in goat), lentil and spices.

CHICKEN VELLAI KORMA

chicken cooked with coconut, cashew and spices.

DESSERTS



PARUPPU PAYASAM

moong dal, jaggery, coconut milk, cashews and raisins.

SORBET

ask server for flavors.

If you have a food allergy, please inform your server.