



Contact us by chat or email
<http://www.dish-dash-deliveries.com>

Spice

Appetizers

Palak Pokoda	\$7.95
<i>Spinach leaves dipped in chickpea batter and fried. Recommended with chutney. (Vegetarian, Vegan, Gluten Free)</i>	
Jhinga Fry	\$14.95
<i>Spicy marinated shrimp dredged in rice flour and fried. Recommended with chutney. (Seafood, Gluten Free)</i>	
Masala Papad	\$6.95
<i>Thin lentil cracker roasted topped with onions, tomato, cilantro, and spice mix. (Vegetarian, Vegan, Gluten Free)</i>	
Roasted Papad	\$4.95
<i>Thin lentil cracker roasted. (Vegetarian, Vegan, Gluten Free)</i>	
Maharashtrian Khekda Bhaji	\$7.95
<i>Onions dipped in chickpea batter and fried. (Vegetarian, Vegan, Gluten Free)</i>	

Raitas

Vegetarian, yogurt-based cold salad, traditionally served with dinner to compliment spice.

Cucumber Raita	\$5.95
<i>Cucumber, roasted peanuts, roasted cumin powder, garnished with cilantro.</i>	
Pineapple Raita	\$5.95
<i>Pineapple, roasted peanuts, roasted cumin powder, garnished with cilantro.</i>	
Traditional Raita	\$5.95
<i>Tomato, onion, cucumber with crushed roasted peanuts, garnished with cilantro.</i>	

Breads

Roti (v)	\$4.95
<i>Indian flatbread, brushed with ghee.</i>	
Poori (v)	\$7.95
<i>Fried Indian bread</i>	
Naan (v)	\$5.95
<i>Soft Indian bread, brushed with ghee</i>	
Garlic Naan	\$6.95
<i>Soft Indian bread, with garlic, brushed with ghee.</i>	
Dosa	\$6.95
<i>Thin, crisp bread made with fermented rice batter. Recommended with chutney. (Vegetarian, Gluten Free)</i>	

Main Course

All main course dishes served with a small side of Jeera Rice. Extra side of Jeera rice \$3.95 (sm) \$5.95 (Lg)

Saffron Rice SM	\$5.95
Saffron Rice LG	\$7.95
<i>Specialty rice</i>	
Sabj Bahar SM	\$13.50
Sabj Bahar LG	\$19.50
<i>Mixed vegetable & fresh paneer (Indian cheese) in a mild cream curry (Vegetarian, Gluten Free)</i>	
Aloo Mutter SM	\$12.95
Aloo Mutter LG	\$16.95
<i>Punjabi dish made from potatoes and peas in a spiced tomato-based sauce. (Vegetarian, Vegan, Gluten Free)</i>	
Daal Tadka SM	\$12.95
Daal Tadka LG	\$16.95
<i>Masoor dal cooked with garlic, chilies/ (Vegetarian, Vegan, Gluten Free)</i>	
Palak Paneer SM	\$12.95
Palak Paneer LG	\$17.95
<i>Flavorful pureed spinach and pureed cashew curry with chunks of paneer. (Vegetarian, Gluten Free)</i>	
Chana (Chole) Masala SM	\$12.95
Chana (Chole) Masala LG	\$17.95
<i>North Indian dish made by chickpeas in a spicy onion tomato masala gravy. (Vegetarian, Vegan, Gluten free)</i>	
Lamb Curry SM	\$16.95
Lamb Curry LG	\$22.95
<i>Tender lamb cooked in a spicy curry.</i>	
Chicken Tikka Masala SM	\$15.95
Chicken Tikka Masala LG	\$20.95
<i>SPICE SPECIAL RECIPE</i>	
<i>Marinated chicken cooked in a creamy cashew and tomato sauce</i>	
Murg Saagwala SM	\$15.95
Murg Saagwala LG	\$20.95
<i>North Indian dish, chicken pieces are cooked in mildly spiced creamy pureed spinach and pureed cashew curry.</i>	
Jhinga Koliwada SM	\$14.95
Jhinga Koliwada LG	\$21.95
<i>Maharashtrian fisherman's curry, Shrimp in a spicy coconut sauce.</i>	

Chutneys

3 Chutneys	\$7.95
Single chutney	\$3.75
<i>Pick from: mango, coconut, roasted peanut garlic, mint, chili pepper, tomato, dry peanut</i>	

Dessert

Payasam	\$7.00
<i>Soft cooked basmati rice in milk with cardamom, saffron, almonds, cashews and raisins</i>	

DRINKS

COKE	\$4.00
DIET COKE	\$4.00
SPRITE	\$4.00
ROOT BEER	\$4.00
FANTA ORANGE	\$4.00
ICED TEA	\$4.00
MASALA CHAI	\$5.25
<i>Traditional indian chai brewed with fresh ginger, and fresh ground spices.</i>	