

# English name of common Indian Spices and Ingredients

Source: <https://www.technospot.in/english-name-of-common-indian-spices-ingredients/>

<b>Spices and Herbs (Masala)</b>	
<b>English Name</b>	<b>Hindi Name</b>
Alkanet Root	Ratan Jot
Alum	Fitkari, Phitkari
Anise Seed	Choti Saunf, Suwa, Shopa
Arrowroot	Paniphal, Tikora
Asafoetida	Hing
Basil Holy	Tulsi
Bay Leaf Indian	Tej Patta
Black Cumin	Shahi Jeera, Himali Jeera, Kala Jeera
Black Mustard Seeds	Rai
Black Mustard seeds Cracked	Rai Kuria
Black Peppercorn	Kali Mirch
Black Rock salt	Sanchal, Kala Namak
Cardamom Black	Bari Elaichi
Cardamom Green	Choti Elaichi
Carom Seed	Ajwain
Cassia	Jangli Dalchini

Cayenne Pepper	Lal Mirch
Celery seeds	Ajmud
Cilantro	Hara Dhania Patta
Citric Acid	Nimboo Phool, Saji na Phool
Cinnamon	Dalchini
Cloves	Laung, Lavang
Coriander seeds	Dhania
Cumin seeds	Jeera
Curry Leaf	Meetha Neem Patta, Kari Patta
Dill	Soa
Fennel	Moti Saunf, Saunf
Fenugreek Leaves dried	Kasoori Methi
Fenugreek seeds	Methi Daane
Garcinia indica	Kokum
Garlic Fresh	Lassun
Ginger Fresh rhizome	Adrak
Ginger Dried rhizome	Saunth
Gold leaf edible	Sona Varak
Gum Katira Sap	Gond Katira
Green Chili	Hari Mirch, I use Serrano
Honey	Shahad
Illaichi	Chhoti elaichi
Licorice	Mulathi, Jethi-madh
Lime Pickling	Paan-Choona

Long Pepper	Pippali
Lotus seed pops	Makhna
Jaggery	Gur, Raw sugar cake Sources: Sugar cane, Palm
Mace	Javitri
Mango powder	Amchoor, Amchur .... Dried Tart Green Mango Powder
Mustard Seeds	Sarson, Rai
Mustard Seeds cracked	Rai Kuria
Mustard Oil	Sarson Tel
Nigella	Kalonji
Nutmeg	Jaifal
Onion	Piyaz
Paprika (Kashmiri Paprika)	Degi Mirch
Peppermint fresh	Podina
Pomegranate seeds	Anar-daana
Poppy Seeds	Khuskhus
Red Chili	Lal Mirch
Rose	Gulab
Rose water	Gulab jal
Sage	Kamarkas
Saffron	Kesar, Zaafran
Salt	Namak
Salt Sea	Saindha Namak
Salt Sanchal Black	Kala Namak
Scallion	Hara Piyaz

Screwpine essence	Kewra
Sesame	Til
Silver edible leaf	Chandi Varak
Star Anis	Chakraphool
Sugar	Chini
Sumac	Sumaq
Tamarind	Imli
Turmeric	Haldi
Turmeric - Fresh rhizome	Kachi Haldi
Thyme	Ajwain ke phool for substitution purposes only
Vinegar	Sirka
White Pepper	Safed Mirch
Yeast Live sour dough	Khameer
Yeast	Samunder Jhag, Cuttle Stone soft rock, Toddy
<b>Essence (generic) Khusboo, Attar, Ruh, Ittar</b>	
Rose Essence	Gulab-Jal
Screwpine Essence	Kewra
Vetiver Essence	Khas
<b>Dried Fruits and Nuts (Mewa)</b>	
<b>English Name</b>	<b>Hindi Name</b>
Apricot dried	Khubani
Dates	Khajoor
Dates Dry skin	Chhohara
Fig	Anjeer

Gooseberry Indian (Emblica)	Amla
Prunes	Manukka
Raisins	Kishmish
Raisins seedless yellow	Sultana
<b>Nuts and Seeds</b>	
Almonds	Badaam
Cantaloupe seed	Kharbooza ke beej
Cashews	Kajoo
Coconut	Naarial Khopra
Flaxseeds	Alsi
Gorgon Nut Puffed Kernel	Makhana
Peanuts	Mungphali
Pine Nuts	Chilgoza
Pistachio Nuts	Pista
Pistachio Soft	Chironghi
Pumpkin seeds	Kaddu Beej
Safflower	Kusam Kusumbo
Sesame Seed	Til
Sunflower	Sooraj-mukhi
Watermelon seed	Tarbooj ke beej
Walnuts	Akhroat/ Akhrot
<b>Fruits(Phal)</b>	
Apple	Seb
Apricot	Jardaloo, Khumani

Avocado	Makhanphal
Banana	Kela
Cantaloupe	Kharbooja
Cranberry	Karonda. In realty, Karonda is 'Natal Plum'
Fig	Anjir
Gooseberry Cape	Rasbhari
Grapes	Angoor
Grapefruit	Chakutra
Guavas	Amrood
Jackfruit	Kathal
Java Plum	Jamoon
Lime	Nimboo, Lemon does not exist but same as Nimboo
Loquat	Lokat
Lychee	Leechee
Mango	Aam
Mulberry	Shehtoot
Natal Plum	Karonda
Olives	Zetoon
Orange	Santra
Orange - Navel	Mosambi
Papaya	Papeeta
Peach	Aadoo
Pear	Nashpati
Pineapple	Anna-naas

Plum	Aloo-bukhaara
Pomegranate	Anar
Sapodilla Plum, Sapota	Chickoo
Star fruit	Kamrakh
Sugar cane	Ganna
Sweet Lime	Musambi
Watermelon	Tarbooj
<b>Grains Lentils Flours</b>	
Barley	Jaun
Buckwheat	Kuttu
Cracked Wheat	Dalia
Cream of Wheat	Sooji
Farina	Sooji
Flour	Atta
Flour - Bread	Atta. Durum wheat whole-meal whole-grain flour
Flour - Chickpea	Besan
Flour - Pastry, All purpose	Maida. Super refined soft wheat flour
Maize	Makki
Millet - Barnyard	Jhungori
Millet - Finger	Ragi
Millet - Foxtail	Kheri
Millet - Great, Sorghum	Jowar
Millet - Little	Kodo
Millet - Pearl, Spiked	Bajara

Oats	Vilaiti Jaun
Rice	Chawal
Rice flattened flakes	Chewara, Poha
Rice puffed	Murmura
Semolina	Sooji, Rava
Sorghum	Jowar
Tapioca (Cassava)	Saboo-daana
Vermicelli	Seviyan
Wheat	Gehoon
Wheat flour	Gehoon Atta
<b>Legume Beans</b>	
Alubia	Safed Rajma
Black Matpe (Black beans)	Urad
Chickpea	Chana, Desi Chana, Kabuli Chana
Fava	Vaal, Sem
Field pea split	Matar Dal
Garbanzo Beans	Kabuli Chana
Mung Beans	Moong
Red Kidney Bean	Rajma
Lentil	Masoor
Pigeon peas	Arhar, Toor
Soya bean	Bhatma
Whole beans	Sabut
Split beans	Dal



Split skinless black chickpeas	Chana Dal
Decorticated Skinless beans	Dhuli
<b>Meats Fowls Fish Oragns</b>	
<b>Meats</b>	
Beef	Gai ka Gosht
Cow	Gai
Goat	Bakra ka Gosht
Meat generic	Gosht
Pork	Sooer ka Gosht
Rabbit	Khargosh
Venison	Hiran ka Gosht
<b>Fowl</b>	
Chicken	Murghi
Squab	Chooza
Duck	Battakh
Egg	Anda
Goose	Bada-Battakh
Guinea fowl	Bada-Teetar
Partridge	Teeter
Pigeon	Kabutar
Quail grey	Battar
<b>Parts Organs</b>	
Bone	Haddi
Brains	Bheja, Magaz

Feet (Trotters)	Paya
Head	Sir, Matha
Heart	Dil
Intestines	Vajri
Kidney	Gurda
Leg	Raan
Liver	Kaleja
Lung	Phaypara
Marrow	Guda
Minced ?ground Meat	Keema
Stomach	Ojhari, But
Stomach Skin	Bhuri
Spleen	Tilli
Testicles	Kapura
Tongue	Zabaan, Jeeb
Udder	Khiri
<b>Fish Seafood</b>	
Bombay Duck	Bombil, Bumallo.
Butter Fish Indian	Pabda, Puptai
Carp varieties	Rohu, Rui
Cat Fish	Sangtam
Clams	Teesrya
Cod Rock	Gobro
Crabs	Kekda, Kurlya

Fish generic	Machli
Herring	Bhing
King Fish	Surmai, Visonu
Lady Fish	Kane, Nogli
Mackerel	Bangda
Mullet	Boi, Parshey, Andawari, Shevto
Mussels	Teesari
Pearl Spot	Karimeen
Perch Climbing	Koi Machli
Pomfret	Paplet
Pomfret,silver	Chandava
Prawn	Jhinga, Chingri, Chemen, Sungat
Red Snapper	Rane
Roe	Machli Anda
Salmon Indian	Raavas
Sardines	Pedvey
Sawfish	Kandere
Shark	Zori
Shad Indian	Llish Hilsa
Silver belley	Surgutta
Snake head	Murrai
Sole	Repti, Morrul
Sorrel Red	Chukka Sag
Squid	Samudra-pheni (or feni)

Tuna	Chura
Turbot - Indian	Kuppa machli
Turtle	Kachhua
White bait	Katai
<b>Vegetables(Subzi)</b>	
Aloe Vera	Gawar Patha
Beans Cluster fresh	Gowar ki phalli
Beans French fresh	Pharas Beans
Aubergine	Baingan
Beet root	Chukandar
Bell Pepper, Capsicum	Simla Mirch
Celery	Ajmud
Cabbage	Bandh-Gobi
Carrot	Gaajar
Cauliflower	Phool-Gobi
Cilantro	Hara Dhania
Colocasia, Taro, Eddo	Arbi, Arvi
Cluster beans	Guar-phali
Corn Kernel	Makki
Corn on the cob	Bhutta
Cowpea	Lobhia
Cucumber	Kheera
Cucumber English Skinny	Kakri
Eggplant	Baingen

Gourd – Ash	Petha
Gourd – Bitter	Karela
Gourd – Bottle	Ghiya. Lauki
Gourd – Ridged	Torai
Gourd – Snake	Chichinda
Jackfruit	Kathal
Kohl Rabi	Ganth Gobhi
Lotus stem	Bhein, Kamal Kakri
Mushrooms	Khumbi
Mustard Greens	Sarson Patta
Natal Plum	Karonda
Okra	Bhindi
Onion	Piyaz
Peas Green	Mattar
Peppermint Leaves Fresh	Hara Podina
Potato	Aloo
Pumpkin	Kaddu. In Reality Kaddu is closer to butternut squash
Radish	Mooli
Red Sorrel	Chukka Leaves
Scallion	Hari Piyaz
Spinach	Paalak
Sweet Potato	Shakar-kandi
Tomato	Tamatar
Turnip	Shalgam

Water Chestnuts Indian	Singhaara
<b>Taste Expressions</b>	
Aroma	Khush-boo, Sugandh
Bad	Kharaab
Burnt	Jalaa
Bland	Feeka
Cold	Thunda
Fresh	Taaza
Good	Bhariya ... "Achha is just okay"
Gravy	Tari, Rasa, Salan, Shorba
Hot	Garam
Mash	Bharta
Raw	Kuchaa
Reeks	Bad-boo
Ripe	Pukka
Rotten	Galaa
Salty	Namkeen
Savory	Chat-pata
Sharp	Teekha
Sour	Khatta
Stale	Baasi
Sweet	Meetha
Tasty	Swaad
<b>Cooking Tools</b>	

<b>Hindi Name</b>	<b>English/Explanation</b>
Atta Chhalni	Flour sifter
Belan	Rolling pin
Bhigona	Cooking pot with a lid
Chakla	Stone rolling board
Chakku	Knife
Chalini	Sieve
Chamcha	Large Spoon (Approximately Tablespoon)
Chamchi	Small Spoon (Approximately half teaspoon)
Chimta	Tongs
Choolah	U-shaped traditional stove
Degchi	Brass or Copper cooking pot, narrow neck, round bottom
Donga	Large mixing or serving bowl
Ghara	Large earthen pot to store food or water
Handi	Earthen cooking pot, narrow neck, round bottom
Hamam Dasta	Mortar & Pestle.
Imrit Baan	Pickling Crock made of Porcelain
Kaddu Kas	Grater
Kalchhi	Spoon Ladle
Karahi	Traditional Indian Wok.
Katori	Small curry bowl
Palta	Turner
Sancha	Mould
Seekh	Skewer

Sil Batta	Flat black stone and a Triangular Stone to crush spices with
Surahi	Long neck earthen pot used to store water
Tandoor	Drum shaped clay oven
Tarazoo	Weigh Scale
Tawa	Iron griddle to make bread
<b>Common Dairy Products</b>	
Chach, Mattha	Churned homemade Yogurt with butter removed
Chenna	Cheese similar to small curd cheese
Dahi	Homemade Yogurt
Doodh	Milk
Ghee	Rendered butter
Khoya	Reduced whole milk
Kheer	Rice Pudding
Lassi	Churned homemade Yogurt
Makhan	Butter
Malai	Cream
Paneer	Cheese similar to farmer's pot cheese
Raita	Cold Yogurt Soup
<b>Common Breads</b>	
Baati	Bread looking like bun cooked over ambers in Rajasthan
Bhature	Deep fried Maida flat bread
Chapati	Basic whole wheat un-leavened flat bread, aka Roti
Kulcha	Baked Maida flat bread



Naan	Leavened flat bread baked in clay oven.
Paratha	Griddle Fried flat bread
Phulka	Light weight version of Basic whole wheat bread (Roti)
Poori	Deep fried flat puffed bread
Poori Loach	Deep fried Maida flat puffed bread
Roomali	Very Very thin bread
Roti	Basic whole wheat un-leavened flat bread, aka Chapati
Roti Missy	Multi grain basic flat bread
Roti Makki	Corn (Maze) basic flat bread
<b>General Terms</b>	
<b>Beverages</b>	
Chai	Hot tea
Daroo	Country Liquor
Kanji	Fermented Carrot beverage
Paani	Water
Sharab	Alcohol
Shikanjami	Limeade
Thandaii	Sweet Beverage made with combination of seeds and nuts
Toddy	Natural sap wine collected from Palm trees.
<b>Desserts</b>	
Burfee	Diamond shaped cake from reduced milk or Garbanzo flour.

Chikki	Form of brittle, commonly made with peanuts or cashews
Firni	Rice flour pudding
Gajak	Form of Fudge, commonly made with sesame seeds
Halva-Carrot	Carrot cake
Halva-Sooji	Cream of wheat cake
Kheer	Rice Pudding
Rasgulla	Cheese balls in syrup
<b>Miscellaneous</b>	
Achaar	Pickle
Bhagar, Tarka	Tempering Dal
Bharta	Mashed food
Bharwa	Stuffed
Bhajji	Batter laced minced food Pattie
Bhujia	Damp Dry Curry
Bhurji	Damp Dry Curry
Bhuna	Pan fried or Pan roasted
Dal	Legume soup
Dhansak	Parsi curry with legumes
Do Piyaz	Damp curry containing half or more onions
Dosa	South Indian Rice/Bean crepe
Idli	South Indian Rice/Bean dumpling
Guda	Pulp
Kebab	Whole food roasted
Kofta	Meatball shaped minced food dish

Korma (Qorma)	Mild aromatic curry made with yogurt and nuts
Khameer	Yeast
Khasta	Flaky or crumbly
Kheer	Rice Pudding
Khichree	Rice and Beans cooked together
Makhni	Buttery Curry
Non-vegetarian	Maasahari
Pakora	Deep fried fritter
Papadom	Papad Thin wafer cracker
Pasanda	Mild aromatic vegetable or meat curry made with yogurt
Phitkari	Alum
Pickle	Achar
Pilaf, Pulao	Pulao Rice cooked with Vegetables Meat spices
Rind or Peel	Chilka
Rogan Josh	Bright red color meat curry from Kashmir
Samosa	Conical shaped deep fried stuffed pastry
Sugar Syrup	Chasni
Tari	Broth like curry
Tikka	Whole- muscle or chunk food roasted or baked
Tikki	Minced food Patty
Vegetarian	Shakahari
Vindaloo	A spicy hot Portuguese style (Goa) curry
<b>Colors</b>	
Black	Kaala

Blue	Neela
Brown	Saanvla, Khaki
Crimson	Lohit (Bloody), Gehra Lal Rung
Deeper shade	Gehra Rung
Green	Hara
Grey	Bhoora Rung
Indigo	Gehra Neela Rung
Lighter shade	Halka Rung
Maroon	Anaabi Rung
Orange	Naarangi
Pink	Gulabi
Purple	Jamni
Red	Lal
Saffron	Kesari
Violet	Baingani Rung
Yellow	Peela
White	Safed