

# Glossary of Spices names in Hindi & English

When I started cooking and even now whenever I have to cook something new, most of my recipes came from the internet. Most recipes, especially online, use spice names in English. Very often I would come across an English word for an Indian spice and be at a loss. For example, I read about using aniseed in a recipe and only when I saw the seeds that I realized they were actually *saunf* or what I knew as fennel in English.

*Does this sound familiar to you?*

That is when I started building an online [glossary of spice names in Hindi and English](#) with images for accurate reference.

This [glossary](#) is one of the most accessed resources on my blog. When I think about what made me create it, I can totally resonate with everyone who comes and often also leave a grateful comment, many a times with suggestions for edits and additions. It is truly a co-created resource! Many users have asked for a downloadable & printable pdf which is why this file came into being.

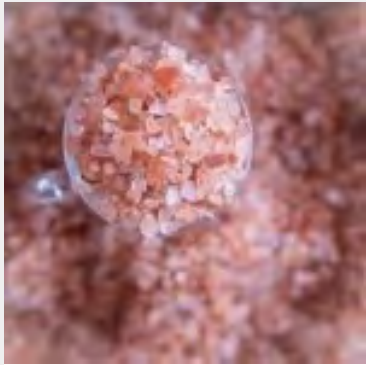
I hope just like the online page, this offline booklet will be helpful to you in navigating the spice world – from English to Hindi and vice versa! If you like it, do share it with others who might find it useful too.


with lots of love & gratitude,  
*ashima*


PS: This compilation is published on 17<sup>th</sup> April 2020. It is not complete or current.

For the most updated list go to:

<https://www.myweekendkitchen.in/indian-spices-names-hindi-english/>



S.No.	IMAGE	ENGLISH NAME	HINDI NAME
1		Asafoetida	Hing
2		Bay Leaf (Dried)	Tej Patta
3		Black Peppercorns	Kali mirch
4		Black Salt, Himalayan Rock Salt, Pink Salt	Kala Namak, Sanchal, Sanchar powder





S.No.	IMAGE	ENGLISH NAME	HINDI NAME
5		Black Stone Flower	Kalpasi, Dagad phool, Patthar ke phool
6		Black Cumin (Sometimes confused with Caraway seeds)	Shahi Zeera, Shahjira, kala jeera
7		Cardamom, Black	Badi Elaichi
8		Cardamom, green	Elaichi





S.No.	IMAGE	ENGLISH NAME	HINDI NAME
9		Carom seeds, thymol, Celery seeds	Ajwain
10		Chia Seeds	Sabza
11		Chili Powder (usually red chili powder. Also it comes in different varieties with varying range of heat from mild to hot)	Mirchi powder (lal mirch)
12		Cinnamon	Dalchini

S.No.	IMAGE	ENGLISH NAME	HINDI NAME
13		Cloves	Laung, Lavang
14		Coriander, Cilantro seeds	Sabut Dhania
15		Cumin	Zeera, Jeera
16		Curry Leaves	Kadi Patta







S.No.	IMAGE	ENGLISH NAME	HINDI NAME
17		Dill Weed (dried)	Suva
18		Dry Green mango powder	Amchoor
19		Fennel, Aniseed	Saunf
20		Dried Fenugreek Leaves	Kasoori Methi

S.No.	IMAGE	ENGLISH NAME	HINDI NAME
21		Fenugreek seeds	Methidana
22		Flaxseed	Alsi
23		Garlic Powder	Lahsun Powder
24		Ginger Powder	Adrak Powder





S.No.	IMAGE	ENGLISH NAME	HINDI NAME
25		Long Pepper	Pippali
26		Mace	Javitri
27		Mustard Seeds (Yellow, Brown, and Black; In Indian cooking usually brown or black mustard is used for tempering)	Rai, Sarson
28		Nigella Seeds	Kalongi, Mangrela




S.No.	IMAGE	ENGLISH NAME	HINDI NAME
29		Nutmeg	Jaiphal
30		Pomegranate seeds	Anardana
31		Poppy seeds (Comes in both white and black variety. In Indian cooking mostly white poppy seeds are used)	Khas khas, post dana
32		Rock Salt	Sendha Namak




S.No.	IMAGE	ENGLISH NAME	HINDI NAME
33		Dried rose petals	Gulab ki pankhudiyaan
34		Saffron	Kesar, Zaffran
35		Sesame seeds, Gingili seeds (Come in both white and black varieties)	Til
36		Star Anise	Chakri fool (by popular votes!)

S.No.	IMAGE	ENGLISH NAME	HINDI NAME
37		Tailed Pepper	Kabab Chini
38		Tamarind	Imli
39		Turmeric powder	Haldi
40		Wild Celery Seed	Radhuni, Ajmod (A Bengali spice, often confused with ajwain because of it's appearance)

S.No.	IMAGE	ENGLISH NAME	HINDI NAME
<b>FRESH HERBS &amp; SPICES</b>			
40		Holy Basil	Tulsi
		Chenopodium Album (Common name: Goosefoot, melde)	Bathua
41		Coriander Leaves	Dhaniya Patti
42		Dill	Suva Bhaji

S.No.	IMAGE	ENGLISH NAME	HINDI NAME
43		Fenugreek	Methi
44		Indian Gooseberry	Amla
45		Lemon Grass	Nimbu Ghaas, Hari chai ki patti
46		Mint (fresh)	Pudina Patta



S.No.	IMAGE	ENGLISH NAME	HINDI NAME
47		Oregano	Dried Ajwain leaves
48		Rosemary	Mehandi
49		White Turmeric, Raw Turmeric	Amba Haldi, Ambiya Haldi, Kachchi Haldi

Free resource compiled by *MY WEEKEND KITCHEN*  
For the latest updated list go to the [online glossary](#).