

## NOTICE

NO ALCOHOL  
WILL BE SERVED TO  
PATRONS UNDER  
21 YEARS OF AGE

### Wine Bottle

**FOX BROOK Chardonnay (750ml) \$13.45**

It's light bodied and easy to drink with a smooth finish.

**FOX BROOK White Zinfandel (750 ml) \$13.45**

This is a pale pink wine with aromas of strawberries, raspberries and fresh peach. The taste of sweet and juicy fruits is apparent with each sip, making this a refreshing wine for any time of year.

**EVOLUTION (E) Riesling \$19.75**

**RELAX Riesling (750 ml) \$19.75**

Pairs perfectly with grilled seafood, poultry, spicy Indian dishes, and fresh salads.

**JOSH CELLARS sauvignon Blanc (750ml) \$19.75**

California- A deliciously refreshing Sauvignon Blanc offering bright citrus and tropical fruit, with hints of dried herbs and a crisp, juicy finish. Pairs well with grilled fish.

**JOSH CELLARS Pinot Grigio (750ml) \$19.75**

This delicious California Pinot Grigio features flavors of citrus and passionfruit. It is crisp and bright, with hints of green apple and pear.

### Red Bottle

**JOSH CELLARS Cabernet Sauvignon (750 ml) \$19.75**

Round and juicy, this Cabernet Sauvignon has flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.

**CIGAR BOX Malbec (750ml) \$19.75**

Juicy blackberry and plum fruit flavors with a hint of peppery spice.

**14 HANDS Merlot (750 ml) \$19.75**

Expressive flavors of cherries and berries are joined by subtle nuances of mocha and spice.

**OXFORD LANDING Shiraz (750 ml) \$19.75**

On the palate, the wine exhibited lush flavors of mocha, black cherry and blackberries. A bit of oak, as well.

**LUCKY STAR Pinot Noir (750 ml) \$19.75**

Pleasant notes of raspberry and cola aromas rise from the glass. Silky smooth with finely integrated tannins. The upfront fruit flavors of cherry and raspberry are very nicely balanced by the crisp finish.

# Appetizers

## Papad

Very light black bean wafer \$3.25

## Vegetable Samosa

Crispy turnovers stuffed with spiced potatoes and peas. \$5.25

## Meat Samosa

Crispy turnovers stuffed with ground lamb, spiced potatoes, and peas. \$6.45

## Aloo Tikki

Potato patties. \$5.45

## Vegetable Pakora

Mixed vegetable fritters \$5.75

## Cheese Pakora

Stuffed, home-made cheese slices, dipped in chickpea batter, and fried crisp. \$8.45

## Chicken Pakora

Tender boneless chicken breast marinated in lightly spiced batter and fried crisp. \$8.45

## Shrimp Pakora

Extra large shrimp marinated in mixture of mild spices and fried crisp \$9.45

## Fish Pakora

Fresh fish marinated in lightly spiced batter and crisp fried. \$8.45

## Chicken Kebob

Boneless pieces of white meat chicken baked in our Tandoor \$10.45

## Vegetable Mixed Appetizers

Vegetable pakora, vegetable samosa, aloo tikki and paneer pakora. \$10

## Passage Mixed Appetizers

Vegetable pakora, vegetable samosa, aloo tikki, paneer pakora, chicken pakora, meat samosa and shrimp pakora. \$15

## Side Orders and Condiments

### Raita

Yogurt and cucumber.

\$4.25

### Mango Chutney

\$3.75

### Mint Chutney

\$3.75

### Cocunut Chutney

\$3.75

### Hot Onion Chutney

\$3.75

### Mixed Pickle

\$3.75

### Tamarind Sauce

\$3.75

### Tikka Masala Sauce



\$11.45

### Korma Sauce



Fresh cream tossed in fine herbs, spices, nuts and raisins \$11.45

### Side Order of Basmati Rice



\$3.75

## Soups

### Mulligatawny Soup



Vegetable and lentils prepared North Indian style. \$6.25

### Coconut Soup

Coconut, cream, pistachio and hot milk. \$6.25

### Sambhar

Vegetable and lentils prepared South Indian style. \$6.25

## Salads

### Indian Salad

Onions, hot green chilies & lemon. \$4.25

### Garden Salad

\$8.45

### Indian Chef Salad

Garden salad with fresh roasted chicken. \$10.45

## Indian Breads

### Papad

Very light black bean wafer \$3.25

### Naan

Unleavened white flour baked bread \$4.25

### Chapati

Traditional, Indian whole wheat bread \$4.25

### Garlic Naan

Unleavened bread baked & garnished with garlic \$5.25

### Paratha

Multi-layer whole wheat bread cooked with butter. \$4.25

### Onion Naan

Unleavened white bread stuffed with chopped onions \$5.25

### Aloo Paratha

Whole wheat bread stuffed with mashed potatoes and peas, cooked with butter \$6.25

### Cheese Naan

Unleavened white bread, stuffed with cheese \$6.25

### Mughlai Naan

Bread stuffed with tandoori chicken \$6.25

### Keema Naan

Stuffed with ground lamb. And baked in clay oven. \$6.25

### Kashmiri Naan

Stuffed with raisins, cashews, and coconut. \$6.25

### Tandoori Roti

Wheat bread cooked over charcoal heat. \$4.25

### Onion Chili Naan

Stuffed with chili, onion and baked in a clay oven. \$5.25

### Aloo Naan

Stuffed with potatoes and peas. And baked in clay oven. \$6.25

## Chaupati Chaat

### Samosa Chaat (Vegetable or Lamb)

Samosa topped with cucumber, chopped onions, tomatoes and tossed with yogurt, tamarind sauce, and chickpeas. V \$9.45 / L \$10.45

### Chola Bhatura

Bhatura served with chana masala. \$12.75

### Taaba Aloo Tikki Chaat

A potato patty topped with cucumber, chopped onions, tomatoes and tossed with yogurt, tamarind sauce and chickpeas. \$9.45

### Murgh Chaat

Roasted chunks of chicken with grille potatoes, onions, cucumber, tomatoes, mint, yogurt, and tamarind sauce. \$9.45

## Passage Chef's special

*Served with rice.*

### Kashmiri Goat Curry (HALAL)



Chunks of goat meat on the bone cooked in coconut milk, fennel seed and Indian spices \$23

### Goat Madras (HALAL)



Chunks of goat meat on the bone marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices, and garnished with fresh green herbs. \$21

### Goat Curry (HALAL)



Chunks of goat meat on the bone cooked in traditional Indian sauce and garnish with chopped coriander. \$21

### Aloo Gobhi



Aloo Gobi is a delicious main dish made with potatoes, cauliflower, and a great blend of spices. \$18.75

### BHINDI MASALA



Fresh okra, cooked with onions, ginger, tomatoes and Indian spices \$18.75

### Chicken Shish Kabob (HALAL) served with naan or rice



Ground chicken and chopped onion with special house seasoning. Served with naan or rice \$17.75

### Lamb Seekh Kabob (HALAL) served with naan or rice



Ground Lamb and chopped onion with special house seasoning. Served with naan or rice \$19.75

## Passage Dinner Specials

*Served with Basmati rice & Naan*

### Vegetarian Dinner For Two

Aloo palak, mutter paneer and baingan bartha.

\$40

### Non-Vegetarian Dinner For Two

Chicken tikki masala, lamb korma and chicken saag.

\$42

### Non-Vegetarian Dinner For Four

Chicken tikka masala, lamb korma, chicken saag, lamb rogan josh & chicken kebob.

\$78

### Combo Dinner For Two

Fish curry, chicken tikki masala and aloo mutter.

\$42

### Vegetarian Dinner For Four

Aloo palak, mutter paneer, baingan bartha, shahi paneer korma and dal makhni.

\$73

### Combo Dinner For Four

Shrimp do piazza, fish curry, chicken tikki masala, lamb rogan josh and aloo mutter.

\$78

## Vegetarian Delights (Dinner)

*Served with Basmati rice*

### Palak Paneer



A flavorful blend of fresh spinach, ginger, onion, and cubes of homemade cheese cooked in light spices with a touch of cream. \$16.75

### Baingan Bhartha



A classic dish, whole eggplant roasted over charcoal, gently blended and cooked with garden peas, tomatoes and aromatic herbs and spices. \$16.75

### Matter Paneer



A classic dish in northern India; Fresh home-made cheese gently cooked with tender garden peas and spices. \$16.75

### Kabuli Chana



A north Indian specialty; subtle flavored chickpeas, potatoes and tomatoes tempered with ginger and garlic. \$16.75

### Aloo Palak



Fresh spinach cooked with potatoes and touch of cream. \$16.75

### Aloo Matter



Fresh garden peas cooked with tomatoes and potatoes. \$16

**Vegetable Makhani**



A variety of fresh vegetables cooked with cashews, raisins and fresh creamy tomato sauce. \$17.75

**Dal Maharani**



A royal lentil dish cooked with ginger, garlic, onions, tomatoes and butter. \$16.75

**Vegetable Curry**



Assorted vegetables cooked with light spices. \$16.75

**Malai Kofta**



Vegetable balls cooked in velvet sauce (fresh cream, nuts, raisins). \$17.75

**Vegetable Korma**



Fresh mix vegetables and paneer cooked with cashew, raisin, and cream. \$17.75

**Shahi Paneer Korma**



Home-made cheese cubes cooked in cream, nuts and raisins. \$17.75

**Paneer Tikka Masala**



Home-made cheese cubes cooked in a rich creamy tomato sauce. \$18.75

## Chicken Specialties (Dinner)

*Served with Basmati rice*

**Chicken Makhani**



Charbroiled chicken, dipped in fresh creamy tomato sauce, and enriched with Fenugreek, nuts, and raisins. \$19.75

**Chicken Korma**



Tender pieces of chicken in fresh cream, tossed in fine herbs, spices, nuts and raisins and then cooked in its own gravy. \$19.75

**Chicken Tikka Masala**



Boneless diced chicken tandoor cooked in a rich creamy tomato sauce \$19.75

**Chicken Mushroom**



Boneless chicken curry cooked with mushrooms \$18.75

**Chicken Mango**



Chicken breast cooked with sweet n' sour mango sauce and garnished with green herbs. Very delicious \$18.75

**Chicken Tikka Saag**



Boneless chicken "tandoori style" cooked with fresh spinach and a touch of sour cream. \$18.75

### Chicken Vindaloo



Chicken cooked with potatoes, hot spices, a touch of vinegar, and fresh green herbs. \$18.75

### Chicken Chili Masala



Boneless diced chicken tandoori cooked with spices, green chilies, onions, and peppers and ketchup. \$18.75

### Chicken Saag



Chicken cooked with fresh spinach and a touch of cream. \$18.75

### Chicken Curry



Boneless chicken cooked with a fresh blend of onions, tomatoes, garlic, ginger, spices and herbs. \$18.75

### Chicken Bhuna



Boneless chicken pan roasted cooked with spices, onions, and tomatoes \$18.75

## Lamb Specialties (Dinner) (HALAL)

*Served with Basmati rice*

### Lamb Curry



Very tender pieces of lamb cooked with , ginger, spices and fresh green herbs \$21

### Lamb Saag



Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs. \$21

### Keema Curry



Ground lamb cooked with green peas, tomato, and onions. \$21

### Lamb Mushroom



Lamb curry cooked with mushrooms and exotic spices. \$21

### Lamb Korma



Lamb curry cooked with light cream and nuts. \$21

### Lamb Bhuna



Boneless lamb pan roasted with onions, tomato, and spices. \$21

### Lamb Masala



Boneless tender pieces of lamb cooked in a rich creamy tomato sauce. \$21

### Lamb Rogan Josh



Boneless tender pieces of lamb cooked with onions, garlic, coconut cream and fresh spices. \$21

### Lamb Vindaloo



Very tender pieces of lamb marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices, and fresh green herbs. \$21

## Seafood Specialties (Dinner)

*Served with Basmati rice*

### Fish Curry



Boneless skinless pieces of fresh fish cooked in a light sauce. \$17.75

### Machli Masala



Fish saturated in a mixture of chopped onions, ginger, garlic, rare herbs, spices and rich creamy tomato sauce. \$17.75

### Fish Vindaloo



Fish cooked with potatoes and hot curry sauce. \$17.75

### Shrimp Saag



Shrimp cooked with spinach, herbs, spices and touch of cream. \$21

### Shrimp Korma



Shrimp marinated in garam masala sauce, cooked in cream & tomato sauce, enriched with nuts and raisins. \$21

### Shrimp Do Piazza



Pan roasted shrimp with spices, peppers, onions, & tomatoes. \$21

### Goa Shrimp Curry



The famous shrimp curry-goia style, prepared with freshly ground coconut, coconut milk and an array of masterfully blended spices. \$21

### Shrimp Vindaloo



Shrimp cooked with potatoes and hot curry sauce. \$21

### Shrimp Tandoori Masala



Shrimp dipped in a marinade of yogurt & spices grilled over charcoal, and cooked with fresh rich creamy tomato sauce. \$21

## Eat Healthy Tandoori Specialties

*A tandoor is a traditional charcoal oven made with clay. It is used in an 2,000 year old cooking style. Food cooked in the clay oven is very juicy, healthy, and light. It also has its own smokey and delicious flavor. Dinners are served with naan or rice*

### Chicken Shish Kabob (HALAL)



Ground chicken and chopped onion with special house seasoning. Served with naan or rice \$17.75

### Lamb Seekh Kabob (HALAL)



Ground Lamb and chopped onion with special house seasoning. Served with naan or rice \$19.75

### Kalmi Kebob



Boneless chicken breast subtly flavored with spices and baked to perfection in Tandoor \$18.75

### Fish Tandoori



Fish marinated in sour cream, lemon juice and spices, then broiled over a charcoal flame. \$19.75

### Shrimp Tandoori



Shrimp marinated in sour cream, lemon juice and spices. Grilled in the tandoor oven. \$21

### Chicken Tandoori



Spring chicken marinated in yogurt and spices, grilled in clay oven \$18.75

### Tandoori Mixed Grill



Delicious combination of lamb, chicken, fish, and shrimp tandoori. \$23

### Paneer Tikka



Paneer chunks are marinated in spiced yogurt & grilled in TANDOOR, (a traditional clay oven). \$18.75

## Rice Specialties

*Served with raita*

### Peas Pullao



Long grain basmati rice cooked with fresh green peas, toasted nuts, and raisins \$12.45

### Nizami Biryani



Royal specialty from Hyderabad. Long grain basmati rice cooked with lamb or chicken in a delicate blend of exotic spices and toasted with nuts and raisins. \$19.75

### Shrimp Biryani



Shrimp seasoned with fresh ground spices cooked with basmati rice, fresh mint, vegetable and toasted with nuts and raisins. \$19.75

### Vegetable Biryani



Basmati rice cooked with a variety of fresh vegetables seasoned with herbs and roasted with almonds, cashews, and raisins; very aromatic! \$15.75

### Basmati Rice

\$4.25

### Goat Biryani (on the bone)

Long grain basmati rice cooked with Goat in a delicate blend of exotic spices, vegetable, fresh mint and toasted with nuts and raisins. Served with raita. \$21

## South Indian Specialties

Served with coconut chutney and Sambhar.

### Chicken or Lamb Dosa

A crispy crepe, stuffed with chicken pieces or lamb and potatoes with herbs and spices. \$13.45

### Masala Dosa

Thin crepe stuffed with potatoes and onions. \$12.45

### Uttapam

A thin pancake made with rice and lentils topped with onions, tomatoes, peppers, coconut, and fresh coriander. \$12.45

## Beers

### CAN

Guinness Draught Stout (14.9oz)	\$8
Allagash White (16 oz)	\$8
Fiddle Head (16oz)	\$8
Carlson Orchards Hard Cider (16 oz)	\$8
White Claw Mango Hard Seltzer	\$7
Samuel Adams (Non-Alcoholic)	\$5

## Bottle

Heineken	\$6
Harpoon I P A	\$6
Blue Moon (Belgian Style Wheat Ale)	\$6
Taj Mahal Indian Beer	\$6
Flying Horse 22 oz India Beer	\$9
Kingfisher Premium Lager Indian	\$6
Angry Orchards Hard Cider	\$6

## Beverages

### Mango Lassi

Homemade yogurt drink with mango \$5.45

### Strawberry Lassi

Homemade yogurt drink with strawberry \$5.45

### Sweet Lassi

Homemade yogurt drink \$5.45

<b>Soda</b>	<b>\$2</b>
<b>Special Masala Chai</b>	<b>\$4</b>
<b>Iced Masala Chai</b>	<b>\$4</b>
<b>Shirley Temple</b>	<b>\$4</b>
<b>Pellegrino</b>	<b>\$4</b>
<b>Spring Water</b>	<b>\$2</b>

## **Dessert**

<b>Gulab Jamun</b>	<b>\$5.45</b>
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A north Indian sweet dessert, delicious light pastry ball made from milk fried and soaked in the sweet syrup.

<b>Badami Kheer</b>	<b>\$5.45</b>
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Homemade rice pudding flavored with cardamom and blended with almonds.

<b>Rasmali</b>	<b>\$5.45</b>
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Homemade cheese with sweetened milk served cold.

<b>Kulfi Mango</b>	<b>\$6.45</b>
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This ice cream is extremely rich due to the presence of large quantities of milk and mango.

<b>Kulfi Badam Pista</b>	<b>\$6.45</b>
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This ice cream is extremely rich due to the presence of large quantities of milk and nuts.