

## Appetizers

<b>Papad (gluten free)</b>	<b>4</b>	<b>Chicken Samosa</b>	<b>9</b>
Very light black bean wafer		Crispy turnovers stuffed with ground chicken, spiced potatoes and peas.	
<b>Vegetable Pakora</b>	<b>8</b>	<b>Onion Samosa</b>	<b>9</b>
Mixed vegetable fritters		Crispy turnovers stuffed with onions and mixed veggies.	
<b>Chicken Pakora (gluten free)</b>	<b>10</b>	<b>Lamb Samosa</b>	<b>9</b>
Tender boneless chicken breast marinated in lightly spiced batter and fried crisp.		Crispy turnovers stuffed with ground lamb, spiced potatoes, and peas.	
<b>Cheese Pakora (gluten free)</b>	<b>10</b>	<b>Vegetable Mix Appetizers</b>	<b>12</b>
Stuffed, home-made cheese slices, dipped in chickpea batter, and fried crisp.		Vegetable pakora, vegetable samosa, aloo tikki and cheese pakora.	
<b>Shrimp Pakora (gluten free)</b>	<b>10</b>	<b>Passage Mixed Appetizers</b>	<b>15</b>
Extra-large shrimp marinated in mixture of mild spices and fried crisp.		Vegetable pakora, vegetable samosa, aloo tikki, paneer pakora, chicken pakora, meat samosa and shrimp pakora.	
<b>Fish Pakora (gluten free)</b>	<b>10</b>	<b>Non-Veg Mixed Appetizers</b>	<b>15</b>
Fresh fish marinated in lightly spiced batter and crisp fried.		2 Chicken pakora, 2 Shrimp pakora, 2 Fish pakora and 1 meat samosa.	
<b>Aloo Tikki</b>	<b>7</b>	<b>Chicken Kebob</b>	<b>17</b>
Potato patties.		Boneless pieces of white meat chicken baked in our Tandoor.	
<b>Vegetable Samosa</b>	<b>8</b>		
Crispy turnovers stuffed with spiced potatoes and peas.			

## Salads / Condiments / Side Order

<b>Indian Salad</b>	<b>5</b>	<b>Tikka Masala Sauce</b>	<b>8 / 12 / 16</b>
Onions, hot green chilies & lemon.		(8 oz / 12oz / 16oz)	
<b>House Salad</b>	<b>10</b>	<b>Korma Sauce</b>	<b>8 / 12 / 16</b>
With fresh grilled Chicken	<b>14</b>	(8 oz / 12oz / 16oz)	
Mixed greens, tomatoes, onion and cucumbers tossed in lemon dressing.		<b>Side Order Basmati Rice</b>	<b>3 / 4</b>
<b>Chutney/ Pickle</b>	<b>4</b>	(8oz / 16oz)	
Mango/ Onion / Mint / Tamarind or Mixed Pickle.			
<b>Raita</b>	<b>5</b>		
Yogurt, Cucumber and herbs.			

## Soups

**Hot & Sour Soup** 6 / 7  
(Veg or Chicken)

A savory, spicy and tangy soup.

**Lemon Coriander Soup** 6 / 7  
(Veg or Chicken)

A healthy clear soup with fresh coriander leaves, lemon juice and mix vegetables.

**Sweet Corn Soup** 6 / 7  
(Veg or Chicken)

A sweet rich soup with corn kernels and pepper.

**Manchow Soup** 6 / 7  
(Veg or Chicken)

An Indo-Chinese style soup with a thick broth topped with fried noodles.

## Indian Breads

**Naan** 5

Unleavened white flour baked bread.

**Garlic Naan** 6

Unleavened bread baked & garnished with garlic.

**Paratha** 5

Multi-layer whole wheat bread cooked with butter.

**Onion Naan** 6

Unleavened white bread stuffed with chopped onions.

**Bhatura** 5

Crispy, deep fried puffy bread.

**Aloo Paratha** 7

Whole-wheat bread stuffed with potatoes and peas cooked with butter.

**Cheese Naan** 6

Unleavened white bread, stuffed with cheese.

**Kashmiri Naan** 6

Stuffed with raisins, cashews, and coconut.

**Tandoori Roti** 5

Wheat bread cooked over charcoal heat.

**Chilli Naan** 6

Stuffed with green chilli, onion and baked in clay oven.

## Chaupati Chaat

**Samosa Chaat** 10 / 11  
(Veg, Lamb or Chicken)

Samosa topped with cucumber, chopped onions, tomatoes and tossed with yogurt, tamarind sauce and chickpeas.

**Bhel poori** 6

A mix of noodles, nuts, chopped onions, cucumber, tomatoes with tamarind sauce.

**Chola Bhatura** 13

Bhatura served with chana masala.

**Taaba Aloo Tikki Chaat** 10

A potatoes patty topped with cucumber, chopped onions, tomatoes and tossed with yogurt, tamarind sauce and chickpeas.

**Chicken Chaat** 11

Roasted chunks of chicken with grilled potatoes, onions, cucumbers, tomatoes, mint, yogurt and tamarind sauce.

## Rice Specialties

Served with raita (yogurt & cucumber).

### Peas Pulao 14

Long grain basmati rice cooked with fresh green peas, toasted with nuts, and raisins.

### Vegetable Biryani 18

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

### Shrimp Biryani 24

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

### Nizami Biryani 22 / 23

(Chicken or Lamb) (HALAL)

Royal specialty from Hyderabad. Long grain basmati rice cooked with chicken or Lamb in a delicate blend of exotic spices, vegetable, fresh mint and toasted with nuts and raisins.

### Goat Biryani 22

(on the bone) (HALAL)

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

## Eat Healthy Tandoori Specialties

Served with Basmati rice.

### Chicken Shish Kabob (HALAL) 21

Ground chicken and chopped onion with special house seasoning. And baked to perfection in Tandoor.

### Lamb Shish Kabob (HALAL) 23

Ground lamb and chopped onion with special house seasoning. And baked to perfection in Tandoor.

### Paneer Tikka 20

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

### Kalmi Kebob (HALAL) 21

Boneless chicken breast marinated in sour cream, lemon juice and spices. And baked to perfection in Tandoor.

### Chicken Tandoori (HALAL) 21

Spring chicken marinated in yogurt and spices, grilled in clay oven.

### Chicken Tikka (HALAL) 21

Boneless chicken breast marinated in sour cream, lemon juice and spices. And baked to perfection in tandoor.

### Fish Tandoori 22

Fish marinated in sour cream, lemon juice and spices, broiled over charcoal flame.

### Shrimp Tandoori 24

Shrimp marinated in sour cream, lemon juice and spices. And grilled in Tandoor.

### Tandoori Mixed Grill 25

Delicious combinations of lamb, chicken, fish and shrimp tandoori.

## Allergen Statement

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy.

## Passage Lunch Specials

### Passage Veg-Combo Lunch Specials 19

Served with Choice of 1 Entrée, Dall, Basmati rice and Naan.

Choose 1 (Kabuli Chana, Baingan Bartha, Palak Paneer, Aloo Palak, Mutter Paneer or Aloo Mutter).

### Passage Non-Veg-Combo Lunch Specials 20

Served with Choice of 1 Entrée, Dall, Basmati rice and Naan.

Choose 1 (Chicken Curry, Lamb Curry, Chicken Tikka Masala, Lamb Masala, Chicken Korma, Lamb Korma, Chicken Saag, Lamb Saag, Butter Chicken).

## Passage Dinner Specials

### Vegetarian Dinner for two 38

Served with 2 Basmati rice and 1 Naan. Aloo Palak, Mutter Paneer and Baingan Bhartha.

### Non - Vegetarian Dinner for two 42

Served with 2 Basmati rice and 1 Naan. Chicken Tikka Masala, Lamb Korma and Chicken Saag.

### Combo Dinner for two 42

Served with 2 Basmati rice and 1 Naan. Fish Curry, Chicken Tikka Masala and Aloo Mutter.

### Vegetarian Dinner for four 76

Served with 4 Basmati rice and 2 Naan. Aloo Palak, Mutter Paneer, Baingan Bhartha, Shahi Paneer Korma & Dal Makhani.

### Non - Vegetarian Dinner for four 84

Served with 4 Basmati rice and 2 Naan. Chicken Tikka Masala, Lamb Korma, Chicken Saag, Lamb Rogan Josh & Chicken Tikka.

### Combo Dinner for four 84

Served with 4 Basmati rice and 2 Naan. Fish Curry, Chicken Tikka Masala, Aloo Mutter, Shrimp Do Piazza, & Lamb Rogan Josh.

## Vegetarian Delights

Served with Basmati rice.

Luncheon Specials Monday to Friday 11:30 A.M. TO 3:00 P.M. (except holidays)

Lunch / Dinner

### Aloo Palak 11 / 17

A flavorful blend of fresh spinach, ginger, onion, and potatoes cooked in light spices and touch of cream.

### Aloo Matter 11 / 17

Fresh Garden peas cooked with tomatoes and potatoes.

### Palak Paneer 11 / 17

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

### Baingan Bhartha 11 / 17

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

### Matter Paneer 11 / 17

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

### Vegetable Curry 11 / 17

Assorted vegetables cooked with light spices.

**Shahi Paneer Korma** 11 / 17  
Home-made cheese cubes cooked in cream, nuts and raisins.

**Kabuli Chana** 11 / 17  
A north Indian specialty; subtle flavored chickpeas, potatoes and tomatoes tempered with ginger and garlic.

**Vegetable Makhani** 11 / 17  
A variety of fresh vegetables cooked with cashews, raisins and fresh creamy tomato sauce.

**Dal Makhani** 10 / 16  
A royal lentil dish cooked with ginger, garlic, onions, tomatoes and butter.

**Dal Tadka** 10 / 16  
Loosened yellow Lentil cooked with spices, tomato / spinach, green chili, cumins and onions.

**Malai Kofta** 11 / 17  
Vegetable balls cooked in velvet sauce (fresh cream, nuts, raisins).

**Vegetable Korma** 11 / 17  
Fresh mix vegetables and paneer cooked with cashew, raisin, and cream.

### **Lamb Specialties**

Served with Basmati rice.

Luncheon Specials Monday to Friday 11:30 A.M. TO 3:00 P.M. (except holidays)

Lunch / Dinner

**Lamb Saag** 15 / 22  
Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs and touch of cream.

**Lamb Korma** 15 / 22  
Lamb curry cooked with fresh cream, nuts and raisins.

**Lamb Bhuna** 15 / 22  
Boneless lamb pan roasted with onions, tomato, peppers and spices.

**Lamb Mushroom** 15 / 22  
Lamb curry cooked with mushrooms and exotic spices.

**Lamb Rogan Josh** 15 / 22  
Boneless tender pieces of lamb cooked with onions, garlic, coconut, fresh tomatoes, and spices.

**Lamb Vindaloo (Hot)** 15 / 22  
Very tender pieces of lamb marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices and fresh green herbs.

**Lamb Masala** 15 / 22  
Boneless diced lamb tandoor style cooked in a rich creamy tomato sauce.

**Lamb Curry** 15 / 22  
Boneless tender pieces of lamb cooked with fresh blend of onions, tomatoes, garlic, ginger, spices and herbs.

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## Chicken Specialties

Served with Basmati rice.

Luncheon Specials Monday to Friday 11:30 A.M. TO 3:00 P.M. (except holidays)

Lunch / Dinner

**Butter Chicken** 15 / 21  
Chunks of Chicken grilled in a clay oven and then cooked in a light creamy tomato sauce and house special "Butter".

**Chicken Makhani** 15 / 21  
Charbroiled chicken, dipped in fresh creamy tomato sauce, enriched with fenugreek, nuts and raisins.

**Chicken Korma** 15 / 21  
Tender pieces of chicken marinate in fresh cream tossed in fine herbs, spices, nuts and raisins, then cooked in it own gravy.

**Chicken Chili Masala (Hot)** 15 / 21  
Boneless diced chicken tandoori cooked with spices, green chilies, onions, peppers and touch of soy sauce.

**Chicken Tikka Masala** 15 / 21  
Boneless diced chicken tandoor cooked in a rich creamy tomato sauce.

**Chicken Mango** 15 / 21  
Chicken breast cooked with sweet n' sour

mango sauce and garnished with green herbs. Very delicious.

**Chicken Tikka Saag** 15 / 21  
Boneless chicken "tandoori style" cooked with fresh spinach and touch of cream.

**Chicken Vindaloo (Hot)** 15 / 21  
Chicken cooked with potatoes, hot spices, touch of vinegar and fresh green herbs.

**Chicken Saag** 15 / 21  
Chicken cooked with fresh spinach and touch cream.

**Chicken Curry** 15 / 21  
Boneless chicken cooked with fresh blend of onions, tomatoes, garlic, ginger, spices and herbs.

**Chicken Bhuna** 15 / 21  
Boneless chicken pan roasted cooked with spices, onions, peppers and tomatoes.

**Chicken Mushrooms** 15 / 21  
Boneless chicken curry cooked with mushrooms

## Seafood Specialties

Served with Basmati rice.

Luncheon Specials Monday to Friday 11:30 A.M. TO 3:00 P.M. (except holidays)

Lunch / Dinner

**Shrimp Tandoori Masala** 16 / 24  
Shrimp dipped in a marinade of yogurt & spices grilled over charcoal and cooked with fresh rich creamy tomato sauce.

**Fish Curry** 15 / 22  
Boneless skinless pieces of fresh fish cooked in a light sauce.

**Machli Masala** 15 / 22  
Fish saturated in a mixture of chopped onions, ginger, garlic, rare herbs, spices and rich creamy tomato sauce.

**Fish Vindaloo** 15 / 22  
Fish cooked with potatoes and hot curry sauce.

**Goan Shrimp Curry** 15 / 22  
The famous shrimp curry-goan style, prepared with freshly ground coconut, fresh cream, nuts, raisins and an array of masterfully blended spices.

**Shrimp Korma** 15 / 23  
Shrimp marinated in garam masala sauce, cooked in light cream & tomato sauce, enriched with nuts and raisins.

**Shrimp Saag** 15 / 23  
Shrimp cooked with spinach, herbs, spices and touch of cream.

**Shrimp Vindaloo** 15 / 23  
Shrimp cooked with potatoes and hot curry sauce.

**Shrimp Do Piazza** 15 / 23  
Pan roasted shrimp with spices, peppers, onions, & tomatoes.

### Desserts

**Gulab Jamun** 6  
A north Indian sweet dessert, delicious light pastry ball made from milk fried and soaked in the sweet syrup.

**Badami Kheer** 6  
Homemade rice pudding flavored with cardamom and blended with almonds.

**Rasmalai** 6  
Homemade fresh cottage cheese sweetened milk served cold.

**Kulfi Badam Pista** 8  
This ice cream is extremely rich due to the presence of large quantities of milk, almonds, pistachios and cardamom.

**Kulfi Mango** 8  
This ice cream is extremely rich due to the presence of large quantities of milk and mango.

### Beverage

**Mango Lassi** 6  
(Sweet / Mango / Strawberry)  
Homemade yogurt drink

**Juice** 4  
Orange / Cranberry / Pineapple / Mango / Grapefruit

**Shirley Temple** 4

**Darjeeling Tea** 3

**Ginger Beer** 4

**Filter Coffee** 5  
This popular coffee is also served in south Indian hotels, restaurants and street-side food stalls.

**Special Masala Chai (Hot or Iced)** 6

**Darjeeling Tea** 3

**Soda / Spring Water** 2  
Coke / Diet Coke / Sprite / Ginger Ale

**Limca** 4  
Carbonated Indian soft drink

**Thums Up** 4  
Thums Up is a brand of cola in India.

**Tonic Water** 3

**Club Soda** 3

**S. Pellegrino (M / L)** 4 / 6

## Beers

<b>Taj Mahal (India)</b>	<b>6</b>	<b>Angry Orchards Hard Cider</b>	<b>6</b>
<b>King Fisher (India)</b>	<b>6</b>	<b>White Claw Mango Hard Cider</b>	<b>6</b>
<b>Flying Horse 22 oz (India)</b>	<b>9</b>	<b>Allagash White (16oz)</b>	<b>6.25</b>
<b>Harpoon I P A</b>	<b>6</b>	<b>Fiddle Head (16oz)</b>	<b>6.25</b>
<b>Guinness Stout (Ireland)</b>	<b>6</b>	<b>Samuel Adams Non-Alcoholic Beer</b>	<b>5</b>
<b>Carlson Orchards Hard Cider</b>	<b>6</b>		

## Sparkling Wine

### **Prosecco - Mionetto , Italy**

Pear and citrus aromas followed by fresh apple and peach flavors, gentle sparkling.  
6.99

## White Wine

### **Fox Brook Chardonnay (750ml)** **14**

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

### **Kunde Chardonnay (750ml)** **26**

### **RELAX Reisling (750ml)** **20**

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

### **JOSH CELLARS Pinot Grigio (750ml)** **20**

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

### **Pinot Grigio - Altanuta – Italy (750ml)** **20**

Altanuta Pinot Grigo is as crisp and tantalizing as a mountain breez. Sublt citrus notes and a creamy texture make Altanuta delectable on it own or with lighter fare.

### **MUD HOUSE sauvignon Blanc - Marlborough New Zealand (750 ml)** **20**

From exceptional vineyards in New Zealand's famous Marlborough region. Ripe melon aromas and concentrated fruit flavors.

### **JOSH CELLARS sauvignon Blanc (750ml)** **20**

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

### **Fox Brook White Zinfandel (750ml)** **14**

Strawberry, rasoberry, and watermelon flavors Blanc this light-bodied wine.



## Red Wine

<b>Pinot Noir - Lucky Star (750ml)</b>	<b>20</b>
Candied cherry, strawberry and raspberry flavors with an earthy note.	
<b>Merlot - 14 Hand (750ml)</b>	<b>20</b>
Elegant and dry, with black-fruit flavors and spice.	
<b>Malbec - Cigar Box (750ml)</b>	<b>20</b>
Juicy blackberry and plum fruit flavors with a hint of peppery spice.	
<b>Shiraz - Oxford Landing, South Australia (750ml)</b>	<b>20</b>
This sophisticated shiraz has warm spices and nuances of Blackberry, Chocolate and Vanilla bean.	
<b>JOSH CELLARS Cabernet Sauvignon (750 ml), California</b>	<b>20</b>
Round and juicy, this Cabernet Sauvignon has flavors pf blackberry, toasted hazelnut and cinnamon, complimented by hints of vanilla and toasted oak.	

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