

# PASSAGE TO INDIA



A CULINARY JOURNEY



**I**ndia, a subcontinent with an incredible multi-faceted history, brings forth an extraordinary magnitude of culture. Influenced by all who have inhabited this wondrous land, what has emerged is an astonishing melange of religion, art, language, and fine cuisine. Enhanced by the varying and praised and cherished by royalty throughout the millennia.

It is with this rich cultural and geographic heritage that we embark on our journey through Passage to India. Here we present to you as our ancestors did with the royal dynasties, the very best in our regional offerings:

- ◆◆ from the north we present the robust cuisine of lush valleys of Kashmir across to the fertile plains of Indus and Ganges;
- ◆◆ or sample the tropical taste from the back waters and coconut groves of the southern region;
- ◆◆ taste the delicious variety of mustards and delicate sea food from the Bengal region in the east;
- ◆◆ and from the now cosmopolitan region in the west, we present a cuisine influenced by the Parsi immigrants and the Portuguese settlers.

We know that you'll be delighted by our tasty offerings and we wish you Bon Appetit!



*Imperial Lord of the  
pre-independent era*



*The land of the riches,  
early 1800s*



# SHURUAAT - APPETIZERS



<b>TANDOORI SCALLOPS</b>	<b>\$15.95</b>
<i>Charbroiled giant sea scallops</i>	
<b>TANDOORI WINGS</b>	<b>\$12.95</b>
<i>Spicy wings, broiled in the tandoor</i>	
<b>FISH AMRITSARI</b>	<b>\$12.95</b>
<i>Fried fish marinated in gram flour, caraway seeds</i>	
<b>CHICKEN TIKKA</b>	<b>\$ 9.95</b>
<i>Chicken morsels marinated in yogurt, garlic, and spices</i>	
<b>SEEKH KABAB</b>	<b>\$10.95</b>
<i>Charbroiled succulent minced lamb rolls</i>	
<b>BEANS TIKKI</b>	<b>\$ 9.95</b> (V) (G)
<i>Black eye peas, chickpeas &amp; red kidney beans patties</i>	
<b>PALAK CHAAT</b>	<b>\$ 7.95</b> (G)
<i>Crispy spinach drizzled with cilantro-yogurt &amp; craisin chutney</i>	
<b>SAMOSA CHAAT</b>	<b>\$ 7.95</b> (G)
<i>A savory pastry stuffed with lightly spiced potatoes and peas laced with chickpeas, yogurt, &amp; chutney</i>	
<b>FRITTER PLATTER</b>	<b>\$ 7.95</b> (V)
<i>Pakoras made with onions and potatoes</i>	
<b>GOL GAPPAS</b>	<b>\$ 8.95</b> (V) (G)
<i>Spheres stuffed with seasoned potato, onion served with spiced water</i>	
<b>MULLIGATWANY SOUP</b>	
<i>The inimitable lentil soup with a lemony tang</i>	
<i>Vegetarian</i>	<b>\$ 5.95</b> (V)
<i>Chicken</i>	<b>\$ 6.95</b>
<b>TAMATAR KA SHORBA</b>	<b>\$ 5.95</b> (V)
<i>Tomato soup with a hint of ginger, garlic, &amp; cilantro</i>	

## ENTREES

### CHEF'S SAMPLERS

*The following Khazanas (treasures) are a selection of our best sellers presented to you on a platter.  
You will be served an assortment of appetizers, followed by an array of the chef's choice of entrees  
accompanied by saffron rice, lentils, raita, naan, and a creamy rice pudding as a finale.*

<b>BADSHAHI KHAZANA - With lamb and chicken</b>	<b>\$28.95</b>
<b>BEGUMI KHAZANA - Vegetarian specials</b>	<b>\$27.95</b> (G)

### BIRYANI *Served with raita*

*Your choice of Chicken, Lamb, Shrimp or Vegetable*

**\$20/22/24/19**

(N) Contains nuts (G) Contains gluten (V) Vegan (DF) Dairy free

# REGIONAL SPECIALTIES

## NORTH INDIAN CUISINE

**ACHARI CHICKEN** <sup>DF</sup> **\$18.95**

*Chicken with Indian pickle spices-fenugreek, nigella, fennel & mustard*

**LAMB AVADH KORMA** <sup>DF</sup> **\$20.95**

*Lamb cooked in a rich, creamy almond gravy*

**PANEER MALAI KOFTA** **\$18.95** <sup>G</sup>

*Farmer's cheese dumplings with figs, in a velvety sauce*

**SARSON KA SAAG** **\$17.95**

*Smooth blend of mustard & spinach leaves, tempered with onion and garlic*

## SOUTH INDIAN CUISINE

**FISH VENDIAM CURRY** **\$21.95**

*A spicy, tamarind-tangy fish curry with fresh herbs*

**LAMB COCO FRY** **\$20.95**

*Lamb with curry leaf and roasted coconut*

**BAINGAN MIRCHI KA SALAN** <sup>DF</sup> **\$18.95** <sup>V</sup>

*Baby eggplants & jalapenos in sesame-peanut gravy*

**PODIMAS URLAKELANGU** **\$17.95** <sup>V</sup>

*Potatoes smothered with sweet onions and curry leaf*



Maj. en. Ferzanand-i-Khas-i-Daulat-i-Inglishia  
Mansur-i-Zaman Amir-ul-Umra Maharaja  
Dhiraj Rajeshwar Sir Sri Maharaja-i-Rajgan Bhupendra Singh  
Mahendra Bahadur of Patiala (1891-1938)

## EAST INDIAN CUISINE

**SHORSHE BATA MAANCH** **\$22.95** <sup>DF</sup>

*Salmon cooked in a mustard paste with green chilies*

**KOSHA MANGSHO** **\$20.95**

*Lamb cooked with ground coriander, ginger & garlic*

**ALOO PHOOLKOPIR DALNA** **\$17.95** <sup>V</sup>

*Cauliflower and potatoes with cumin and ginger*

**VEGETABLE JHEENGE POSTO** **\$18.95** <sup>V</sup>

*Ridge gourd cooked in a poppy seed paste*

## WEST INDIAN CUISINE

**SALLI BOTI JARDALOO** **\$20.95**

*Parsi style lamb stew with apricots and straw potatoes*

**BOHRI MURGI** **\$18.95**

*Chicken cooked in the style of Bohras of Yemeni origin*

**GOBHI KASHMIRI** **\$17.95** <sup>V</sup>

*Cauliflower with red and green bell pepper*

**CHANNA PALAK** **\$16.95**

*Chickpeas in creamy spinach*

<sup>DF</sup>Contains nuts <sup>G</sup>Contains gluten <sup>V</sup>Vegan <sup>DF</sup>Dairy free



Sir Sri Maharaj Chamarajendra IX  
Wodiyar of Mysore (1863-1894)



# THE ALL TIME FAVORITES

## CHICKEN TIKKA MASALA/MAKHNI \$19.95

*Charbroiled chicken in an onion-fenugreek masala or creamy tomato sauce*

## GOAT CURRY \$22.95

*Goat meat on the bone stewed with garlic, onion and herbs*

## COORGI MURG \$18.95 (DF)

*Chicken with cracked peppercorn, coconut milk and curry leaf*

## SHRIMP BALCHAO \$22.95 (DF)

*Shrimp cooked in a tangy vinegar sauce*

## LAMB VINDALOO \$20.95

*Spicy lamb cooked with ground coriander, cayenne and vinegar*

## KONKAN CURRY \$21.95/22.95 (DF)

*Choice of Fish or Shrimp in a curry leaf and coconut milk sauce*

## METHI MURGH \$19.95

*Chicken cooked with fenugreek leaves*

## SAAG GOSHT \$20.95

*Lamb dices stewed with curried spinach*



*Maharaja Jitendra Narayan Bhup Bahadur  
of the Cooch Behar royal family*

## PANEER MAKHANI \$18.95

*Farmer's cheese dices in a creamy tomato sauce*

## PALAK MAKAI \$17.95

*Golden Corn kernels in curried spinach*

## BHINDI DO PIAZA \$17.95 (V)

*Okra and onions tempered with cumin and raw mango powder*

## BAINGAN BHARTA \$17.95 (V)

*Char grilled eggplants stewed with onions and tomatoes*

## AMMA'S PACHA KARI \$17.95 (V)

*Mélange of seasonal vegetables in a coconut, curry leaf sauce*

## SAAG PANEER \$18.95

*Paneer with creamed spinach*

## ALOO CHORCHORI \$17.95 (V)

*Potatoes tempered with East Indian Five-spice*

(N) Contains nuts (G) Contains gluten (V) Vegan (DF) Dairy free



*Maharaja Sir Shri Chhatrapati Shahu I  
Yashwantrao Bhonsle of Kolhapur (1874-1922)*

# TANDOOR

*The Tandoor is a clay oven shaped like balloon skirt and is fired with charcoal reaching temperatures more than 600\* F. The different strata of heat within are used for various cuts of meat, which are marinated, in yogurt, garlic and other spices before being skewered and grilled. The inner walls of tandoor are used to bake bread.*

<b>SALMON</b>	<b>\$22.95</b>
<b>MIXED GRILL</b>	<b>\$24.95</b>
<b>PRAWNS</b>	<b>\$25.95</b>
<b>CHICKEN MALAI</b>	<b>\$20.95</b>
<b>TANDOORI CHICKEN</b>	<b>\$19.95</b>
<b>LAMB CHOPS</b>	<b>\$24.95</b>
<b>PANEER TIKKA</b>	<b>\$18.95</b>
<b>STUFFED BELL PEPPERS</b>	<b>\$18.95</b>

## BREADS

*Our bread are freshly baked to order. The selection includes and array of leavened white flour bread and unleavened whole wheat breads, which are ideal accompaniments to the Tandoori Kababs or the curries.*

<b>NAAN</b> (white flour bread); <b>ROTI</b> (whole wheat bread)	<b>\$ 3.25</b>
<b>GARLIC NAAN</b> (garlic and cilantro flavored Nan)	<b>\$ 3.75</b>
<b>STUFFED KULCHA</b> (onion/ cheese /lamb /vegetable / dry fruits)	<b>\$ 4.25</b>
<b>WARQI PUDINA PARATHA</b> (layered whole wheat bread with mint)	<b>\$ 4.25</b>
<b>ALOO PARATHA</b> (whole wheat bread stuffed with potatoes)	<b>\$ 4.00</b>
<b>MAKKI KI ROTI</b> (corn flour bread)	<b>\$ 4.25</b>

## ACCOMPANIMENTS

<b>SAFFRON PULAO</b> – Pilaf rice with green peas ☮	<b>\$ 5.00</b>
<b>SADA CHAWAL</b> – Steamed long grain basmati rice	<b>\$ 4.00</b>
<b>MAH KI DAL</b> – Black gram cooked overnight	<b>\$14.95</b>
<b>DAL KALONJI</b> – Yellow lentils tempered with Nigella seeds	<b>\$14.95</b> (V)
<b>CHANA MASALA</b> – Chickpeas flavored with powdered pomegranate seeds	<b>\$14.95</b> (V)
<b>RAITA</b> – Yogurt with roasted cumin and cucumber	<b>\$ 5.95</b>
<b>MANGO CHUTNEY</b> – A British contributed condiment ☮	<b>\$ 5.95</b>
<b>ONION SALAD</b> – Bermuda red onions with hot peppers	<b>\$ 3.95</b>
<b>HOUSE SALAD</b> – Served with our Chef's special dressing	<b>\$ 6.95</b>
<b>PAPAD</b> – Roasted lentil crispies	<b>\$ 3.50</b>

# LUNCH SPECIAL

*Served Monday through Friday (11.30 am to 2.00 pm) except holidays  
All entrees served with our famous Black lentils, Saffron pilaf and Salad.  
You may order Soup, Nan/Roti and Rice Pudding for an additional \$2.00 each.*

## CURRIED SPECIALTIES

<b>CHICKEN KORMA</b> ⑤	<b>\$12.95</b>
<i>in a mild almond gravy with cardamom</i>	
<b>CHICKEN TIKKA MASALA</b>	<b>\$12.95</b>
<i>finished in an onion &amp; tomato sauce</i>	
<b>LAMB MUGHLAI KORMA</b> ⑤	<b>\$12.95</b>
<i>fennel &amp; mace accented creamy gravy</i>	
<b>LAMB ROGANJOSH</b>	<b>\$12.95</b>
<i>stewed with fresh ginger, onion and tomatoes</i>	
<b>KONKAN FISH CURRY</b>	<b>\$12.95</b>
<i>in a curry leaf and coconut milk sauce</i>	
<b>SHRIMP CURRY</b>	<b>\$13.95</b>
<i>tomato sauce with fenugreek leaves</i>	
<b>VEGETABLE KORM</b>	<b>\$11.95</b>
<i>seasonal vegetables in a mild gravy</i>	
<b>PALAK PANEER</b>	<b>\$11.95</b>
<i>homemade cheese with creamed spinach</i>	
<b>PANEER MAKHNI</b>	<b>\$11.95</b>
<i>farmer's cheese in creamy tomato sauce</i>	
<b>ALOO GOBHI</b>	<b>\$11.95</b>
<i>potatoes &amp; cauliflower tempered with cumin and ginger</i>	

## TANDOOR SPECIALTIES *Grilled over charcoal*

<b>SALMON</b>	<b>\$14.95</b>
<i>marinated in yogurt and garlic</i>	
<b>CHICKEN TIKKA</b>	<b>\$12.95</b>
<i>steeped in saffron infused yogurt and fresh ginger</i>	
<b>KABAB KHAZANA</b>	<b>\$14.95</b>
<i>combo of fish, lamb &amp; two chicken kababs</i>	
<b>STUFFED BELL PEPPERS</b>	<b>\$12.95</b>
<i>filled with sautéed mixed vegetables</i>	
<b>PANEER TIKKA</b>	<b>\$12.95</b>
<i>farmer's cheese infused with yogurt, ginger &amp; garlic</i>	

*Dear Patron*

*All our food is prepared to order and has been created to offer you the best combination possible from the extremely diversified cuisine of the Indian subcontinent. The recipes are traditional and borrowed from the kitchens of households in India. We aim to recreate the taste and preserve the combination / harmony of the spices in accordance with the age old science of Ayurveda.*

*In keeping with the needs of our Vegan and Low -Carb requesting guests we have a selection of dishes to suit their needs. The medium of cooking is refined soyabean oil and we do not use peanut oil. Please be specific about any allergies and communicate clearly to your server or you may ask o speak with the Chef. We request you to kindly bear with us, since all the food is cooked to order and it takes a little longer than most other restaurants.*

*Chef Sudhir Seth*



*Preparing the Maharaja's chariot for a procession.*

We appreciate your consideration towards fellow diners by not using your cell phones and by refraining children from straying away from your table. Please help us serve you better.

We reserve the right to levy a gratuity charge of 18% for parties of 6 and more.