

PASSAGE TO INDIA



A CULINARY JOURNEY



SHURUAAT - APPETIZERS



TANDOORI SCALLOPS

Charbroiled giant sea scallops

\$14.95

CALAMARI

Stir-fried calamari and onions, flavored with lemon and coconut

\$11.95

CHICKEN TIKKA

Chicken morsels marinated in Garlic-yogurt

\$ 8.95

SEEKH KABAB

Charbroiled succulent minced lamb rolls

\$ 9.95

HARIYALI TIKKA

Chicken morsels marinated in Garlic-yogurt or Cilantro chutney

\$8.95

BEANS TIKKI

Spiced black-eye peas, chickpeas & red kidney beans patties

\$ 8.95 V

ALOO TUK

Crisped baby-bliss potatoes drizzled with cilantro-yogurt & raisin chutney

\$ 6.95

KAND-SEV SALAD

Baked yams & crunchy apples with fresh herbs and lime

\$ 6.95 V

SAMOSA

A savory pastry stuffed with lightly spiced potatoes and peas

\$ 6.95 V

VEG FRITTER

Pakorras made with onion, spinach, corn, potato and cauliflower

\$ 6.95 V

SEV-MURMURA CHAAT

An exotic combination of puffed rice, cilantro, vermicelli, dates and tamarind

\$ 6.95 V

MULLIGATWANY SOUP

The inimitable lentil soup with a lemony tang

\$ 5.95 V

ENTREE

CHEF'S SAMPLERS

The following Khazanas (treasures) are a selection of our best sellers presented to you on a silver platter. You will be served an assortment of appetizers, followed by an array of entrees accompanied with saffron rice, lentils, raita, naan and a rich Rice pudding as a finale.

BADSHAHI KHAZANA - With lamb and chicken

\$27.95

BEGUMI KHAZANA - Vegetarian specials

\$26.95

BIRYANI

Your choice of Chicken, Lamb, Shrimp or Vegetable

\$18/19/20/17



Vegan

REGIONAL INDIAN CUISINES

NORTH

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

\$ 17.95
- LAMB AVADH KORMA**
Lamb cooked in a rich, creamy almond gravy

\$ 19.95 🥜
- PANEER MALAI KOFTA**
Farmer's cheese dumplings with figs, in a velvety sauce

\$ 17.95
- DHINGRI MAKHANA MATAR**
Puffed Lotus seeds, Mushrooms and Peas

\$ 16.95

SOUTH

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

\$19.95
- LAMB COCO FRY**
Lamb with curry leaf and roasted coconut

\$19.95
- BAINGAN MIRCHI KA SALAN**
Baby eggplants & jalapenos simmered in sesame-peanut gravy

\$17.95 🥜🍃
- PODIMAS URLAKELANGU**
Potatoes smothered with sweet onions and curry leaf

\$16.95 🍃



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)



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

EAST

- MALAI CHINGRI**
Shrimp in a light coconut sauce with cloves, ginger and cinnamon

\$20.95
- KOSHA MANGSHO**
Lamb cooked with ground coriander, ginger & garlic

\$19.95
- ALOO PHOOLKOPIR DALNA**
Cauliflower and potatoes with freshly ground cumin and ginger

\$16.95 🍃
- KAANCH-KOLAR KOFTA**
Savory Plantain dumplings in a tomato-onion masala

\$17.95 🍃

WEST

- SALLI BOTI JARDALOO**
Parsi style lamb stew with apricots and straw potatoes

\$19.95
- BOHRI MURGI**
Chicken cooked with mint, cilantro in the style of Bohras of Yemeni origin

\$17.95
- BHOPLI MIRCHI-ALOO PEETHI**
Bell peppers and potatoes with caramelized gram flour

\$16.95 🍃
- PALKACHI TAKATLI BHAJI**
Spinach cooked with buttermilk and black salt

\$16.95 🥜

THE ALL TIME FAVORITES

CHICKEN TIKKA - MASALA or MAKHNI	\$18.95
<i>Charbroiled chicken in an onion-fenugreek masala or creamy tomato sauce</i>	
GOAT CURRY	\$21.95
<i>Goat meat on the bone stewed with garlic, onion and herbs</i>	
COORGI MURG	\$17.95
<i>Chicken with cracked peppercorn, coconut milk and curry leaf</i>	
TAMATARI JHEENGA	\$20.95
<i>Shrimp cooked in a creamy tomato gravy</i>	
LAMB VINDALOO	\$19.95
<i>Spicy Lamb cooked with ground coriander, cayenne and vinegar</i>	
FISH KONKAN CURRY	\$19.95
<i>Fish fillet in a sauce flavored with curry leaf and coconut milk</i>	
METHI MURGH	\$17.95
<i>Chicken cooked with fenugreek leaves</i>	
SAAG GOSHT	\$19.95
<i>Lamb dices stewed with curried spinach</i>	



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



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

PANEER MAKHANI	\$17.95
<i>Homemade farmer's cheese dices in creamy tomato sauce</i>	
PALAK MAKAI	\$16.95
<i>Golden Corn kernels in curried spinach</i>	
BHINDI DO PIAZA	\$16.95 (V)
<i>Okra and onions tempered with cumin and raw mango powder</i>	
BAINGAN BHARTA	\$16.95 (V)
<i>Char grilled eggplants stewed with onions and tomatoes</i>	
AMMA'S PACHA KARI	\$16.95 (V)
<i>Mélange of seasonal vegetables in a coconut, curry sauce</i>	
SAAG PANEER	\$17.95
<i>Paneer with creamed spinach</i>	
ALOO CHORCHORI	\$16.95 (V)
<i>Potatoes tempered with East Indian Five-spice</i>	
GOBHI KASHMIRI	\$16.95 (V)
<i>Cauliflower & bell peppers with raisins</i>	

 Contains nuts

(V) Vegan

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.


SALMON	\$22.95
MIXED GRILL	\$23.95
PRAWNS	\$24.95
CHICKEN MALAI	\$19.95
TANDOORI CHICKEN	\$18.95
LAMB CHOPS	\$24.95
STUFFED BELL PEPPERS	\$17.95
CHEESE BROCHETTE	\$17.95
TANDOORI FLORETS	\$17.95

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.

NAN (white flour bread); ROTI (whole wheat bread)	\$3.25
GARLIC NAN (garlic and cilantro flavored nan)	\$3.75
STUFFED KULCHA (onion/cheese/lamb/vegetable/dry fruits)	\$3.95
WARQI PUDINA PARATHA (layered whole wheat mint bread)	\$3.75
ALOO PARATHA (whole wheat bread stuffed with potatoes)	\$3.75
POORI	\$3.95

ACCOMPANIMENTS

SAFFRON PULAO – Pilaf rice with green peas	\$5.00
SADA CHAWAL – Steamed long grain basmati rice	\$4.00
MAH KI DAL – Black gram cooked overnight	\$13.95
DAL KALONJI – Yellow lentils tempered with Nigella seeds	\$12.95
CHANA MASALA – Chickpeas flavored with powdered pomegranate seeds	\$12.95
RAITA – Yogurt with roasted cumin and cucumber	\$5.95
MANGO CHUTNEY – A British contributed condiment	\$5.95 
SPICE PLATE – Our chef's spicy condiments plate	\$4.95
ONION SALAD – Bermuda red onions with hot peppers	\$3.95
HOUSE SALAD – Served with our Chef's special dressing	\$6.95
PAPAD – Roasted lentil crispies	\$3.50



Contains nuts



Vegan

LUNCH SPECIAL

Served Wednesday through Monday (11:30 am to 2:15 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 \$4.50.

CURRIED SPECIALTIES

CHICKEN KORMA <i>In a mild almond gravy with cardamom flavor</i>	\$11.95 
CHICKEN TIKKA MASALA <i>Finished in onion & tomato sauce</i>	\$11.95
LAMB MUGHLAI KORMA <i>Fennel and mace accented creamy gravy</i>	\$11.95 
LAMB ROGANJOSH <i>Stewed with fresh ginger, onion and tomatoes</i>	\$11.95
KONKAN FISH CURRY <i>Flavored with curry leaf and coconut milk</i>	\$11.95
SHRIMP CURRY <i>Tomato sauce with fenugreek leaves</i>	\$12.95
VEGETABLE KORMA <i>Seasonal vegetables in a mild gravy</i>	\$10.95
PALAK PANEER <i>Home made cheese with creamed spinach</i>	\$10.95
PANEER MAHKNI <i>Farmer's cheese in creamy tomato sauce</i>	\$10.95
ALOO GOBHI <i>Potatoes and cauliflower tempered with cumin and ginger</i>	\$10.95 

TANDOOR SPECIALTIES

SALMON <i>Yogurt and garlic marinated</i>	\$13.95
CHICKEN TIKKA <i>Steeped in saffron infused yogurt and fresh ginger</i>	\$11.95
KABAB KHAZANA <i>Combo of fish, lamb and two chicken kababs</i>	\$13.95
STUFFED BELL PEPPERS <i>Filled with sautéed mixed vegetables</i>	\$11.95
CHEESE BROCHETTE <i>Cheese chunks with onion, pepper and tomatoes</i>	\$11.95

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.