PASSAGE TOINIDIA A CULINARY JOURNEY



India, 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.

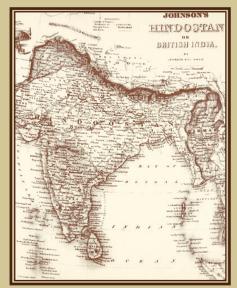
It is with this rich cultural and geographic heritage that we embark on our journey through Passage to India. Here we present to you as our incestors did with the royal dynasties, the very best in our regional offerings:

- $\spadesuit \spadesuit$ from the north we present the robust cuisine of lush vallies of Kashmir across to the fertile plains of Indus and Ganges;
- $\spadesuit \spadesuit$ or sample the tropical taste from the back waters and coconut groves of the southern region;
- $\spadesuit \spadesuit$ taste the delicious variety of mustards and delicate sea food fro the Bengal region in the east;
- $\spadesuit \spadesuit$ 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



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, chicpeas & red kidney beans patties	\$ 8.95 V
ALOO TUK Crisped baby-bliss potatoes drizzled with cilantro-yogurt & craisin 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 Pakoras 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



REGIONAL INDIAN CUISINES

NORTH

ACHARI CHICKEN	\$ 17.95
Chicken with pickle spices-fenugreek, nigella, fennel & mustard	
LAMB AVADH KORMA	\$ 19.95

Lamb cooked in a rich, creamy almond gravy

PANEER MALAI KOFTA \$ 17.95

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

DHINGRI MAKHANA MATAR \$ 16.95

Puffed Lotus seeds, Mushrooms and Peas

SOUTH

FISH VENDIAM CURRY \$19.95

A spicy, tamarind-tangy fish curry with fresh herbs

LAMB COCO FRY \$19.95

Lamb with curry leaf and roasted coconut

BAINGAN MIRCHI KA SALAN \$17.95

Baby eggplants & jalapenos simmered in sesame-peanut gravy

PODIMAS URLAKELANGU \$16.95 ©

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)

\$16.95 **(V)**

\$16.95

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

EAST

MALAI CHINGRI	\$20.95
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Shrimp in a light coconut sauce with cloves, ginger and cinnamon

KOSHA MANGSHO \$19.95

Lamb cooked with ground coriander, ginger & garlic

ALOO PHOOLKOPIR DALNA \$16.95 (v)

Cauliflower and potatoes with freshly ground cumin and ginger

KAANCH-KOLAR KOFTA \$17.95 (?)

Savory Plantain dumplings in a tomato-onion masala

WEST

SALLI BOTI JARDALOO \$19.95

Parsi style lamb stew with apricots and straw potatoes

BOHRI MURGI \$17.95

Chicken cooked with mint, cilantro in the style of Bohras of Yemeni origin

BHOPLI MIRCHI-ALOO PEETHI

Bell peppers and potatoes with caramelized gram flour

PALKACHI TAKATLI BHAJI

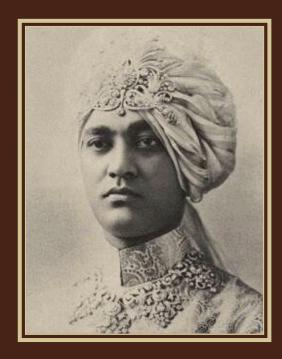
Spinach cooked with buttermilk and black salt

Contains nuts

(v) Vegan

THE ALL TIME FAVORITES

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



Maharaja Jitendra Narayan Bhup Bahadur of the Cooch Behar rayal family



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

DANIEED MAIZHANI	¢4= 0=
PANEER MAKHANI Homemade farmer's cheese dices in creamy tomato sauce	\$17.95
PALAK MAKAI Golden Corn kernels in curried spinach	\$16.95
BHINDI DO PIAZA Okra and onions tempered with cumin and raw mango powder	\$16.95 ⑦
BAINGAN BHARTA Char grilled eggplants stewed with onions and tomatoes	\$16.95 ()
AMMA'S PACHA KARI Mélange of seasonal vegetables in a coconut, curry sauce	\$16.95 (
SAAG PANEER Paneer with creamed spinach	\$17.95
ALOO CHORCHORI Potatoes tempered with East Indian Five-spice	\$16.95 (
GOBHI KASHMIRI Cauliflower & bell peppers with raisins	\$16.95 ()

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 – Chicpeas 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

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 In a mild almond gravy with cardamom flavor	\$11.95
CHICKEN TIKKA MASALA Finished in onion & tomato sauce	\$11.95
LAMB MUGHLAI KORMA Fennel and mace accented creamy gravy	\$11.95
LAMB ROGANJOSH Stewed with fresh ginger, onion and tomatoes	\$11.95
KONKAN FISH CURRY Flavored with curry leaf and coconut milk	\$11.95
SHRIMP CURRY Tomato sauce with fenugreek leaves	\$12.95
VEGETABLE KORMA Seasonal vegetables in a mild gravy	\$10.95
PALAK PANEER Home made cheese with creamed spinach	\$10.95
PANEER MAHKNI Farmer's cheese in creamy tomato sauce	\$10.95
ALOO GOBHI Potatoes and cauliflower tempered with cumin and ginger	\$10.95®
TANDOOR SPECIALTIES	
SALMON Yogurt and garlic marinated	\$13.95
CHICKEN TIKKA Steeped in saffron infused yogurt and fresh ginger	\$11.95
KABAB KHAZANA Combo of fish, lamb and two chicken kababs	\$13.95
STUFFED BELL PEPPERS Filled with sautéed mixed vegetables	\$11.95
CHEESE BROCHETTE Cheese chunks with onion, pepper and tomatoes	\$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 soyabeen 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.