

Passage to India

Established 1993



INDIAN CUISINE IS A COMBINATION OF SUBTLE TASTES. FLAVORS ARE AS EXOTIC AS THE CLIMATE OF INDIA AND AS VARIED AS ITS PEOPLE. FRAGRANT SPICES FROM THE FOUR CORNERS OF THE COUNTRY ARE DELICATELY BLENDED TO CREATE THESE EXOTIC ENTREES. EACH WITH ITS OWN DISTINCTIVE FLAVOR AND AROMA. NOT FROM A CURRY POWDER, BUT FROM FRESH SPICES PREPARED EACH DAY. A CENTURY-OLD ART UNIQUE TO INDIAN CUISINE AND SERVED AT PASSAGE TO INDIA WITH PRIDE.

CHEF'S NOTES

WE ARE HERE TO SERVE OUR CUSTOMERS AND WE WOULD LIKE TO MAKE YOUR DINING EXPERIENCE A PLEASURABLE ONE. IF YOU HAVE A FAVORITE DISH, OR IF YOU HAVE ANY DIETARY RESTRICTIONS, PLEASE LET THE SERVER KNOW AND WE WILL TRY AND MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS.

MANAGEMENT RESERVES THE RIGHT TO ADD 18% GRATUITY.

WE THANK YOU IN ADVANCE FOR TURNING OFF YOUR CELL PHONES OR SETTING THEM TO SILENT OR VIBRATION MODE.

Passage to India

525 SOUTH RACE STREET
HARRISBURG, PA 17104
(717) 233-1202

WWW.PASSAGETOINDIAHARRISBURGPA.COM

BE SURE TO LIKE US ON FACEBOOK TO HERE ABOUT SPECIAL EVENTS HAPPENING AT THE PASSAGE TO INDIA.

Beat The Heat

BLUEBERRY LASSI.....	\$3.95
FRESH BLUEBERRIES AND HOMEMADE YOGURT SHAKE	
MANGO LASSI.....	\$3.95
INDIAN ALPHONSO MANGO AND HOMEMADE YOGURT SHAKE, TOPPED WITH PISTACHIOS	
BANANA LASSI.....	\$3.95
RIPE BANANA AND SWEETENED YOGURT DRINK WITH A TOUCH OF ROSE WATER	
LASSI.....	\$3.95
HOMEMADE YOGURT SHAKE WITH A CHOICE OF FLAVORS- PLAIN, SALTED/SWEET	
MANGO OR GUAVA JUICE	\$3.00
SODA OR FRESH BREWED ICE TEA.....	\$2.00
TEA OR COFFEE.....	\$2.00
SPICED TEA.....	\$2.50

Soup & Sides

MULLIGATAWNY.....	\$2.95
A TRADITIONAL CHICKEN SOUP, MADE WITH LENTILS AND SUBTLY FLAVORED WITH DELICATE HERBS AND A DASH OF SPICES, GARNISHED WITH CHOPPED TANDOORI CHICKEN	
CHEF'S VEGETABLE SOUP.....	\$2.95
A CREAMY PUREED SOUP WITH CHEFS SECRET INGREDIENTS AND SPICES	
RAITA.....	\$2.50
HOMEMADE YOGURT WITH DICED CUCUMBERS, TOMATOES, ROASTED AND GROUND CUMIN & FRESH CILANTRO	
PAPADAMS.....	\$1.50
ROASTED THIN CRISP CRACKERS MADE OF LENTILS, CUMIN AND SPICES	
SWEET MANGO CHUTNEY.....	\$1.50
SPICY MANGO LEMON PICKLE.....	\$1.50

Desserts

GULAB JAMUN.....	\$3.50
DONUT LIKE TASTING PASTRY BALLS SERVED IN A HONEY FLAVORED WARM SYRUP	
KULFI.....	\$3.50
FROZEN ICE CREAM MADE FROM REDUCED MILK, ALMONDS, PISTACHIOS & SAFFRON	
MANGO/ROSE ICE CREAM.....	\$3.50
HOMEMADE ICE CREAM	
KHEER.....	\$3.50
SAFFRON FLAVORED RICE PUDDING WITH DRIED TROPICAL FRUITS	
CARAMEL CUSTARD.....	\$3.95
RICH CREAMY VANILLA CUSTARD COVERED WITH CARAMEL SAUCE	
MANGO CUSTARD.....	\$3.95
HOMEMADE MANGO CUSTARD WITH DRIED TROPICAL FRUIT	

Appetizers

- PATRA.....\$5.95**
YAM LEAVES AND SPICED CHICKPEA FLOUR ROULADES,
SAUTÉED TO A SOFT TEXTURE WITH ONIONS, BELL PEPPERS,
GINGER & LEMON JUICE, SEASONED WITH CUMIN, MUSTARD
SEEDS, CURRY LEAVES & CILANTRO
- CHICKEN PAKORA.....\$6.95**
CHICKEN BREAST TENDERS MARINATED IN SPICES AND
GOLDEN FRIED IN A CRISP CHICKPEA FLOUR BATTER
- SAMOSA.....\$4.95**
TURNOVERS MADE WITH A TENDER FLAKY LIGHT PASTRY
AND FILLED WITH SEASONED POTATOES, GREEN PEAS AND
CASHEWS
- SAMOSA CHAAT.....\$6.95**
STUFFED TURNOVERS STUFFED WITH SEASONED POTATOES
AND PEAS TOPPED WITH CURRIED CHICKPEA, ONION, AND
TOMATO. A STREET FOOD DELIGHT OF MUMBAI
- PAPRI CHAAT (COLD).....\$4.95**
LENTIL AND FLOUR CRISPS SERVED WITH POTATOES,
ONIONS, CHICKPEAS AND COVERED WITH MINT, CILANTRO
YOGURT & SWEET AND TANGY TAMARIND SAUCE
- VEGETABLE PAKORA.....\$6.95**
ASSORTMENT OF ONION, BELL PEPPER, CAULIFLOWER AND
POTATO FRITTERS
- ONION BHAJIA.....\$5.95**
SAVORY FRITTERS MADE WITH THIN SLICED ONIONS, BELL
PEPPERS, AND SPICED CHICKPEA FLOUR BATTER
- CHAKNA.....\$7.95**
ASSORTMENT OF CHICKEN. LAMB & VEGETABLE FRITTERS
- CRAB GOA.....\$7.95**
CRAB MEAT SAUTÉED WITH ONIONS AND TOMATOES,
DELICATELY SEASONED WITH SPICES AND HERBS
- KEBAB PLATTER.....\$8.95**
ASSORTMENT OF LAMB, CHICKEN, AND SHRIMP KEBABS
COOKED IN CLAY OVEN
- TANDOORI CHICKEN SALAD.....\$6.95**
BABY SPINACH, SPRING GREENS, CHERRY TOMATOES AND
CUCUMBERS TOPPED WITH DICED WARM TANDOORI CHICKEN
AND SEASONED CROUTONS. SERVED WITH OUR HOUSE
SPECIAL MANGO DRESSING OR CHOICE OF ITALIAN OR
RANCH
- GREEN SALAD.....\$3.95**
MIXED GREENS, BABY SPINACH, CHERRY TOMATOES,
CUCUMBER, SEASONED CROUTONS. SERVED WITH OUR
HOUSE MANGO OR CHOICE OF ITALIAN OR RANCH
- NESTED CHICKPEA.....\$5.95**
SWEET POTATO NEST FILLED WITH CHICKPEAS COOKED IN A
ONION & TOMATO SAUCE WITH HERBS AND SPICES, TOPPED
WITH SEASONED ONION, TOMATO RELISH & SWEET
TAMARIND CHUTNEY

Chicken Specialties

SERVED WITH SAFFRON FLAVORED BASMATI RICE

- CHICKEN METHIWALA.....\$15.95**
TENDER PIECES OF CHICKEN COOKED IN FENUGREEK,
CREAMY SPINACH AND SPICES
- CHICKEN KORMA.....\$15.95**
CHICKEN MARINATED IN SWEET SPICES AND HERBS OVER
NIGHT, THEN COOKED IN A CREAMY ALMOND SAUCE WITH
ARRAY OF SPICES AND TROPICAL DRY FRUITS
- CHICKEN MAKHANI.....\$15.95**
MARINATED PIECES OF CHICKEN COOKED IN A TANDOOR
(CLAY OVEN) THEN DIPPED IN A CREAMY TOMATO SAUCE
ENRICHED WITH GREEN SPICES
- CHICKEN AHURI.....\$15.95**
AN EXOTIC VERSION OF TRADITIONAL CHICKEN CURRY FROM
THE KITCHEN OF MOGHAL EMPEROR. AHURI IS THE
PREDOMINANT FLAVORING OF CURRY LEAVES, MUSTARD
SEEDS, AND GINGER
- MANGO CHICKEN.....\$15.95**
CHEF'S CREATION - A VERY DELICATE COMBINATION OF
CURRIED CHICKEN AND A CHEF'S SECRET MANGO SAUCE
- CHANA CHICKEN.....\$15.95**
AN EXOTIC VERSION OF TRADITIONAL CHICKEN CURRY
COOKED WITH CHICKPEAS SIMMERED IN TOMATOES, ONIONS
AND HOMEMADE GARAM MASALA
- CHICKEN TIKKA MASALA.....\$15.95**
MARINATED PIECES OF CHICKEN COOKED IN TANDOOR AND
THEN COVERED IN A CREAMY TOMATO SAUCE WITH ONIONS,
BELL PEPPERS, FRESH HERBS & SPICES
- CHICKEN TIKKA LABABDAR.....\$15.95**
PIECES OF CHICKEN MARINATED IN LIGHT SPICE AND
BROILED IN THE CLAY OVEN, THEN SAUTÉED WITH CHOPPED
ONION, SPICES AND ROLLED IN A CREAMY FRESH TOMATO
SAUCE
- CHICKEN SAAG.....\$15.95**
CHICKEN COOKED IN A ONION & TOMATO SAUCE AND THEN
SIMMERED IN A CREAMY GROUND SPINACH WITH A TOUCH
OF GARAM MASALA AND FRESH GREEN HERBS
- CHICKEN XACCUTTI.....\$15.95**
PRONOUNCE "SHA-KU-TEE", A SPICY CHICKEN CURRY FROM
THE WEST COAST OF INDIA (GOA) MADE WITH ROASTED
GROUND COCONUT AND A BLEND OF AROMATIC SPICES
- CHICKEN VINDALOO.....\$15.95**
CHICKEN PIECES MARINATED WITH VINEGAR AND A BLEND
OF SPICES, COOKED WITH POTATOES AND PEARL ONIONS IN
A PIQUANT SAUCE - HOT & SPICY
- CHICKEN JALFREZI.....\$15.95**
TENDER CHICKEN BREAST FILLET MARINATED WITH FRESH
GROUND SPICES AND STIR FRIED WITH TOMATOES, ONIONS
AND BELL PEPPERS

Seafood Specialties

SERVED WITH SAFFRON FLAVORED BASMATI RICE

- GOA SHRIMP CURRY.....\$17.95**
SHRIMP SIMMERED IN A COASTAL STYLE SAUCE WITH
COCONUT AND GROUND SPICES
- SHRIMP TOMATAR.....\$17.95**
SHRIMP COOKED IN CRUSHED TOMATOES, ONIONS, GINGER,
BELL PEPPERS, CHOPPED MUSHROOMS & EGGPLANT.
FLAVORFUL SPICES AND SEASONED WITH ROASTED
LENTILS, CUMIN, MUSTARD SEEDS & CURRY LEAVES (AN
INDIAN VERSION OF MARINARA SAUCE)
- SHRIMP VINDALOO.....\$17.95**
JUMBO SHRIMP COOKED IN THE CLAY OVEN & SIMMERED IN
A PIQUANT SAUCE WITH POTATOES AND PICKLED PEARL
ONIONS (HOT & SPICY)
- SHRIMP LABABDAR.....\$17.95**
JUMBO SHRIMP COOKED IN OUR CLAY OVEN, THEN
SIMMERED IN CREAMY TOMATO SAUCE WITH SAUTÉED
ONIONS, GENTLE TOUCH OF SPICES & FENUGREEK
- MALAI JHINGA.....\$17.95**
FAMOUS KERALA SHRIMP CURRY IN A CREAM OF COCONUT
MILK
- SALMON PALAK.....\$17.95**
SALMON COOKED IN AN ONION & TOMATO SAUCE AND THEN
SIMMERED IN A CREAMY GROUND SPINACH WITH A TOUCH
OF GARAM MASALA AND FRESH GREEN HERBS
- SCALLOP MASALA.....\$18.95**
FRESH BAY SCALLOPS COOKED IN A MIXTURE OF CHOPPED
ONIONS, TOMATOES, GINGER, GARLIC AND FRESH GREEN
HERBS AND A TOUCH OF DELICATE SPICES
- LOBSTER MALABAR.....\$23.95**
LOBSTER TAIL COOKED TO PERFECTION FROM A 125 YEAR
OLD RECIPE. A FAVORITE DISH FROM THE MALABAR COAST
SOUTH OF BOMBAY

Lamb Specialties

SERVED WITH SAFFRON FLAVORED BASMATI RICE

- LAMB DAHIWALA.....\$17.95**
LAMB MARINATED IN YOGURT, HERBS & SPICES AND
COOKED IN ITS OWN GRAVY - A NORTH INDIAN FAVORITE
- LAMB SAAG.....\$17.95**
LAMB CURRY COOKED WITH GROUND SPINACH, GINGER,
GARLIC, FRESH CORIANDER AND OTHER FRAGRANT HERBS
- LAMB XACCUTTI.....\$17.95**
PRONOUNCED "SHA-KU-TEE" A SPICY LAMB CURRY FROM
THE WEST COAST OF INDIA (GOA) MADE WITH ROASTED
GROUND COCONUT AND A BLEND OF AROMATIC SPICES
- LAMB KORMA.....\$17.95**
LAMB MARINATED IN SWEET SPICES AND HERBS OVER
NIGHT, THEN COOKED IN A CREAMY ALMOND TOMATO AND
ONION SAUCE WITH DRY FRUITS
- LAMB ROGUN JOSH.....\$17.95**
VERY POPULAR AND COMMON DISH OF KASHMIR. LAMB
MARINATED WITH MANY AROMATIC HERBS AND SPICES IN
YOGURT, THEN SIMMERED IN ITS OWN JUICE WITH TOMATO,
ONION, GINGER, GARLIC AND CILANTRO
- LAMB VINDALOO.....\$17.95**
LAMB MARINATED IN A BLEND OF SPICES AND VINEGAR,
THEN COOKED IN A PIQUANT SAUCE WITH PEARL ONIONS &
POTATOES (HOT & SPICY)
- KADAI LAMB.....\$17.95**
KADAI COOKING IS NATIVE TO SIND WHICH WAS FORMALLY
PART OF BOMBAY PROVINCE - PIECES OF LAMB COOKED IN A
KADAI (WOK) WITH TOMATOES, BELL PEPPERS, GINGER,
GARLIC, CRUSHED CORIANDER AND OTHER SPICES

Vegetarian Specialties

SERVED WITH SAFFRON FLAVORED BASMATI RICE

- PANEER PASANDA.....\$14.95**
HOMEMADE INDIAN COTTAGE CHEESE COOKED IN CHEFS
SPECIAL SAUCE WITH A TOUCH OF ALMOND AND CASHEWS
- SHAHI PANEER.....\$14.95**
FRESH HOMEMADE INDIAN COTTAGE CHEESE COOKED WITH
ONIONS & BELL PEPPERS IN A CREAMY TOMATO SAUCE
ENRICHED WITH FENUGREEK
- PALAK PANEER.....\$14.95**
FRESH GROUND SPINACH COOKED WITH FRESH GREEN
HERBS, SPICES AND FRESH HOMEMADE INDIAN COTTAGE
CHEESE
- MUTTER PANEER.....\$14.95**
HOMEMADE INDIAN COTTAGE CHEESE COOKED IN ONION
GRAVY WITH FRESH GREEN PEAS
- BHINDI MASALA.....\$13.95**
FRESH OKRA COOKED WITH ONIONS, TOMATO, FRESH HERBS
& SPICES
- VEGETABLE KORMA.....\$13.95**
FRESH VEGETABLES GENTLY COOKED IN A MILD & CREAMY
ALMOND SAUCE WITH A TOUCH OF MILD SPICES
- VEGETABLE XACCUTTI.....\$13.95**
PRONOUNCED "SHA-KU-TEE" A SPICY VEGETABLE CURRY
FROM WEST COAST OF INDIA (GOA) MADE WITH GROUND
ROASTED COCONUT AND A BLEND OF AROMATIC SPICES
- ALU KADAI GOBI.....\$13.95**
POTATOES AND CAULIFLOWER COOKED IN SPICED OIL IN A
KADAI (WOK) WITH ONIONS, TOMATOES, BELL PEPPERS,
CRUSHED CORIANDER AND CUMIN
- ALU MUTTER.....\$13.95**
SMALL ROUND POTATOES AND GREEN PEAS IN A SILKY
CURRY
- METHI MALAI MUTTAR.....\$13.95**
PEAS COOKED IN FENUGREEK AND SPINACH WITH A TOUCH
OF CREAM
- DAL MAKHANI.....\$13.95**
WHOLE BLACK LENTILS, YELLOW LENTILS AND KIDNEY
BEANS SIMMERED WITH TOMATOES, ONIONS, FRESHLY
GROUND SPICES, FINISHED WITH A TOUCH OF CREAM
- TARKA DAL.....\$13.95**
YELLOW AND RED LENTILS SIMMERED WITH TOMATOES,
ONIONS, FRESHLY GROUND SPICES, FINISHED WITH A
TOUCH OF GINGER
- CHANA MASALA.....\$13.95**
CHICKPEAS COOKED IN A ONION AND TOMATO GRAVY WITH
HERBS AND SPICES
- MALAI KOFTA.....\$13.95**
VEGETABLES AND POTATO DUMPLINGS STUFFED WITH
COTTAGE CHEESE, CHUTNEY, RAISINS AND NUTS SIMMERED
IN A FRESH CURRY SAUCE
- BAIGAN BHURTA.....\$13.95**
A CLASSIC INDIAN VEGETARIAN DISH, WHOLE EGGPLANT
BAKED OVER AN OPEN CHARCOAL FLAME, MASHED AND
BLENDED WITH SAUTÉED ONIONS, TOMATOES, HERBS &
SPICES
- CORN SAAG.....\$13.95**
CORN KERNELS SAUTÉED WITH ONIONS, TOMATO, GARLIC
AND GINGER THEN SIMMERED IN CREAMY SPINACH WITH A
TOUCH OF SPICES AND GREEN HERBS

Tandoori Specialties

GRILLED IN A CLAY OVEN AND SERVED WITH SAFFRON FLAVORED
BASMATI RICE

- TANDOORI SCALLOPS.....\$18.95**
JUMBO FRESH BAY SCALLOPS MARINATED IN GINGER AND GARLIC PASTE AND BLEND OF SPECIAL SPICES TO COMPLIMENT THE FLAVOR OF THE SCALLOPS - BROILED TO PERFECTION
- TANDOORI CHICKEN.....\$15.95**
HALF A SPRING CHICKEN, MARINATED IN SPECIAL SPICES AND BROILED IN TANDOORI
- TANDOORI SHRIMP.....\$17.95**
EXTRA JUMBO SHRIMP LIGHTLY SEASONED AND BROILED IN THE TANDOORI
- CHICKEN TIKKA.....\$15.95**
PIECES OF CHICKEN MARINATED IN SPECIAL SPICES AND BROILED IN A TANDOORI
- PANEER TIKKA.....\$15.95**
FRESH HOMEMADE INDIAN COTTAGE CHEESE MARINATED IN YOGURT AND SPICES OVERNIGHT AND COOKED IN A TANDOORI WITH ONIONS AND BELL PEPPERS
- SEEKH KEBAB.....\$17.95**
GROUND LAMB MIXED WITH CHOPPED ONIONS, BELL PEPPERS & FRESH GREEN SPICES, WRAPPED AROUND A SKEWER AND ROASTED IN A TANDOORI
- BOTI KEBAB.....\$17.95**
CHUNKS OF LAMB MARINATED IN LIGHT SPICES AND BARBECUED IN A TANDOORI
- LAMB CHOPS.....\$17.95**
LAMB LOIN CHOPS MARINATED IN A GENEROUS HELPING OF GINGER AND A SPECIAL BLEND OF SPICES, GRILLED TO PERFECTION
- MIX GRILL.....\$17.95**
A FEAST FOR KEBAB LOVERS. A DELICIOUS COMBINATION OF LAMB, CHICKEN AND SHRIMP
- CHICKEN HARYALI.....\$15.95**
PIECES OF CHICKEN MARINATED IN A GINGER GARLIC PASTE WITH CREAM CHEESE, MINT, CILANTRO, SPICES AND THEN BROILED IN A TANDOORI

Combination Meals

SERVED ON A TRADITIONAL PLATTER CALLED "THALI"

- VEGETARIAN DELIGHT.....\$18.95**
PLATTER COMPOSED OF ONION BHAJIA, THREE VEGETABLES, CREAMED LENTILS AND RAITA. SERVED WITH VEGETABLE SOUP, BASMATI RICE, PAPAD, NAAN BREAD AND SAFFRON FLAVORED RICE PUDDING WITH DRIED TROPICAL FRUITS
- THE ULTIMATE.....\$19.95**
A SUPER COMBINATION OF CHICKEN MAKHANI, LAMB PALAK, TANDOORI CHICKEN, VEGETABLE, CREAMED LENTILS AND RAITA. SERVED WITH SOUP OF YOUR CHOICE, SAFFRON FLAVORED BASMATI RICE, PAPAD, NAAN BREAD AND SAFFRON FLAVORED RICE PUDDING WITH DRIED TROPICAL FRUITS
- TANDOORI KEBAB COMBO.....\$19.95**
STRAIGHT FROM OUR CLAY OVEN - JUICY CHICKEN TIKKA, TANDOORI CHICKEN, BOTI KEBAB, SEEKH KEBAB, HARIYALI KEBAB, AND TANDOORI SHRIMP SERVED WITH SOUP OF YOUR CHOICE, BASMATI RICE, CREAMED LENTIL, NAAN BREAD AND SAFFRON FLAVORED PUDDING WITH DRIED TROPICAL FRUITS

Basmati Rice Specials

- LAMB BIRYANI.....\$17.95**
BASMATI RICE COOKED WITH LAMB IN A DELICATE BLEND OF EXOTIC HERBS & SPICES TOPPED WITH DRIED TROPICAL FRUITS
- CHICKEN BIRYANI.....\$15.95**
LONG GRAIN SAFFRON FLAVORED BASMATI RICE COOKED WITH PIECES OF CHICKEN IN AN ARRAY OF MILD SPICES TOPPED WITH DRIED TROPICAL FRUITS
- VEGETABLE BIRYANI.....\$13.95**
GARDEN FRESH VEGETABLES AND SAFFRON FLAVORED BASMATI RICE COOKED WITH SPICES AND DRIED TROPICAL FRUIT
- SHRIMP BIRYANI.....\$17.95**
SHRIMP AND BASMATI RICE COOKED IN A BLEND OF FRESH HERBS & SPICES AND TOPPED WITH DRIED TROPICAL FRUIT
- PASSAGE BIRYANI.....\$18.95**
SUPER COMBINATION OF LAMB, CHICKEN, SHRIMP AND VEGETABLES COOKED WITH BASMATI RICE, CHEF'S SPECIAL SPICES, HERBS AND DRIED TROPICAL FRUITS SERVED IN A SEALED POT

Indian Bread

- ROTI.....\$2.50**
UNLEAVENED INDIAN BREAD MADE WITH WHOLE WHEAT
- NAAN.....\$2.50**
INDIAN BREAD OF SUPERFINE WHITE FLOUR
- PARATHA.....\$2.95**
MULTI LAYERED UNLEAVENED WHOLE WHEAT BREAD
- JUMBO PURI.....\$2.95**
UNLEAVENED WHOLE WHEAT PUFFED BREAD, DEEP FRIED IN VEGETABLE OIL
- ONION KULCHA.....\$2.95**
SUPERFINE WHITE FLOUR BREAD STUFFED WITH MILDLY SPICED ONIONS
- ALOO PARATHA.....\$2.95**
UNLEAVENED WHOLE WHEAT BREAD STUFFED WITH POTATOES
- GARLIC NAAN.....\$2.95**
WHITE FLOUR BREAD WITH A GENEROUS FILLING OF CHOPPED GARLIC
- PASSAGE NAAN.....\$2.95**
WHITE FLOUR BREAD STUFFED WITH INDIAN COTTAGE CHEESE, ALMONDS, RAISINS, FRESH GINGER & HERBS
- CHICKEN NAAN.....\$2.95**
SUPERFINE WHITE BREAD STUFFED WITH CHOPPED SPICED CHICKEN COOKED IN A CLAY OVEN
- BASIL NAAN.....\$2.95**
SUPERFINE WHITE BREAD STUFFED WITH A MIXTURE OF BASIL, OLIVE OIL & SPICES
- CHILLY NAAN.....\$2.95**
WHITE BREAD FILLED WITH CHOPPED HOT PEPPERS WITH FRESH HERBS & SPICES

Asian Fusion

Soup

SWEETCORN SOUP

Appetizers

TRIO OF KEBAB - THREE KINDS OF MARINATED CHICKEN COOKED IN A CLAY OVEN

SHRIMP MANCHURIAN - SHRIMP COOKED IN MANCHURIAN SAUCE

VINDALOO WINGS - CHICKEN WINGS TOSSED IN HOT VINDALOO SAUCE

KALMI KEBAB - CHICKEN WINGS MARINATED IN GINGER, GARLIC AND SPICES AND COOKED IN A CLAY OVEN

DAHI BATATA POORI - PASTRY PUFFS FILLED WITH POTATOES AND CHICKPEAS TOPPED WITH A TANGY YOGURT SAUCE

MASALA PAPAD - LENTIL CRISPS TOPPED WITH ONIONS AND CHOPPED TOMATOES WITH OUR HOUSE SPICES

CHICKEN 65 - CHICKEN TEMPERED WITH CURRY LEAVE AND MUSTARD SEEDS

PANEER 65 - PANEER TEMPERED WITH CURRY LEAVES AND MUSTARD LEAVES

SHANGHAI POTATOES - SPICED POTATOES COOKED IN OUR CHEFS SPECIAL SWEET AND SOUR SAUCE

Main Course

GOBI MANCHURIAN - BATTERED CAULIFLOWER TOSSED IN A MANCHURIAN SAUCE

CHILLY PANEER - HOMEMADE INDIAN COTTAGE CHEESE COOKED IN A FUSION INDO-CHINESE SAUCE

CHICKEN MANCHURIAN - CHICKEN COOKED IN A MANCHURIAN SAUCE

CHILLY CHICKEN - TENDER CHICKEN COOKED IN FUSION INDO-CHINESE SAUCE

MANGO SHRIMP - SHRIMP COOKED IN A SWEET AND SPICY MANGO SAUCE

TANDOORI POMPANO - WHOLE FISH STUFFED WITH OUR CHEFS SECRET SPICES

Desserts

MANGO MOUSSE

PASSAGE DELIGHT - FLAN STUFFED WITH HONEY MILK DUMPLING AND COCONUT WATER