

Soups

Mulligatawny Soup 2.99

Vegetable and lentils prepared North Indian style.

Coconut Soup 2.99

Coconut, cream, pistachio and hot milk.

Chicken Soup 2.99

Salads

Indian Chef Salad 4.99

Garden salad with fresh roasted chicken.

Indian Salad 1.99

Onions, hot green chilies & lemon.

Garden Salad 3.99

Condiments/Side Order

Raita (Yogurt and Cucumber) 2.25

Mango Chutney 1.99

Coconut Chutney 1.99

Mint Chutney 1.99

Mixed Pickle. 1.99

Hot Onion Chutney 1.99

Tamarind Sauce 1.99

Side Order Basmati Rice 3.25

Tikka Masala Sauce 7.99

Korma Sauce 7.99

Fresh cream tossed in fine herbs, spices, nuts and raisins.

Appetizers

Vegetable Pakora 3.99

Mixed vegetable fritters.

Chicken Pakora 6.25

Tender boneless chicken breast marinated in lightly spiced batter and fried crisp.

Cheese Pakora 5.25

Stuffed, home-made cheese slices, dipped in chickpea batter, and fried crisp.

Fish Pakora 5.99

Fresh fish marinated in lightly spiced batter and crisp fried.

Aloo Tikki 2.99

Potato patties.

Shrimp Pakora 7.99

Extra large shrimp marinated in mixture of mild spices and fried crisp.

Vegetable Samosa 2.99

Crispy turnovers stuffed with spiced potatoes and peas.

Meat Samosa 3.75

Crispy turnovers stuffed with ground lamb, spiced potatoes, and peas.

Vegetable Mix Appetizers 6.99

Vegetable pakora, vegetable samosa, aloo tikki and paneer pakora.

Passage Mixed Appetizers 9.99

Vegetable pakora, vegetable samosa, aloo tikki, paneer pakora, chicken pakora, meat samosa and shrimp pakora.

Papad 1.00

Very light black bean wafer

Chicken Kebab 8.99

Boneless pieces of white meat chicken baked in our Tandoor

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Chaupati Chaat

Samosa Chaat (veg or meat) 6.99

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

Bhel poori 4.99

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

Chola Bhatura 8.99

Bhatura served with chana masala.

Taaba Aloo Tikki Chaat 6.99

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

Bengali Jhinga Poori 8.99

Shrimp sautéed with onions, peppers and tomatoes. Served with poori.

Murgh Chaat 7.99

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

Indian Breads**Naan 2.50**

Unleavened white flour baked bread.

Chapati 2.50

Traditional, Indian whole wheat bread.

Garlic Naan 3.99

Unleavened bread baked & garnished with garlic.

Paratha 2.50

Multi-layer whole wheat bread cooked with butter.

Onion Naan 3.50

Unleavened white bread stuffed with chopped onions.

Poori 3.25

Crispy, deep fried puffy bread.

Aloo Paratha 3.99

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

Cheese Naan 3.99

Unleavened white bread, stuffed with cheese.

Muglai Naan 3.99

Stuffed with tandoori chicken.

Keema paratha 3.99

Whole-wheat bread stuffed with ground lamb cooked with butter.

Kashmiri Naan 3.99

Stuffed with raisins, cashews, and coconut.

Tandoori Roti 2.50

Wheat bread cooked over charcoal heat.

Chilli Naan 3.99

Stuffed with chilli, onion and baked in clay oven.

Bread Basket

Small: plain naan, garlic naan and poori. **7.99**

Large: plain naan, garlic naan, onion naan, tandoori roti and poor. **10.99**

Passage Dinner Specials

Passage dinner served with choice of soups, nan, rice, raita and hot onion chutney.

Vegetarian Dinner for two 27.99

Aloo Palak, Mutter Paneer and Baingan Bartha.

Non - Vegetarian Dinner for two 29.99

Chicken Tikka Masala, Lamb Korma and Chicken Saag.

Combo Dinner for two 29.99

Fish Curry, Chicken Tikka Masala and Aloo Mutter

Vegetarian Dinner for four 54.99

Aloo Palak, Mutter Paneer, Baingan Bartha, Shahi Paneer Korma and Dal Makhni.

Non - Vegetarian Dinner for four 58.99

Chicken Tikka Masala, Lamb Korma, Chicken Saag, Kalmi Kebob and Lamb Kebob.

Combo Dinner for four 58.99

Shrimp Do Piazza, Fish Curry, Chicken Tikka Masala, Lamb Rogen Josh and Aloo Mutter

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South Indian Specialties

Served with Coconut chutney and Sambhar

Masala Dosa 9.99

Thin crepe stuffed with potatoes and onions.

Chicken Dosa or Lamb Dosa 9.99

A crispy crepe, stuffed with chicken pieces or lamb and potatoes with herbs and spices.

Uttapam 8.99

A thin pancake made with rice and lentils topped with onions, tomatoes, peppers, coconut, vegetable and fresh coriander.

Eat Healthy Tandoori Specialties

A tandoor is a traditional charcoal oven made with clay. It's used in an old-fashioned style of cooking about two thousand years old. Food cooked in a clay oven is very juicy, healthy and light; it also has its own kind of smoky delicious flavor.

Dinner served with Nan (bread) or Basmati rice & hot onion chutney.

Kalmi Kebob

Boneless chicken breast marinated in sour cream, lemon juice and spices. And baked to perfection in Tandoor
12.99

Chicken Tandoori

Spring chicken marinated in yogurt and spices, grilled in clay oven
12.99

Lamb Kebob

Juicy chunks of lamb marinated in sour cream, lemon juice and spices, clay oven broiled
13.99

Fish Tandoori

Fish marinated in sour cream, lemon juice and spices, broiled over charcoal flame
13.99

Shrimp Tandoori

Shrimp marinated in sour cream, lemon juice and spices. And grilled in Tandoor
14.99

Tandoori Mixed Grill

Delicious combinations of lamb, chicken, fish and shrimp tandoori
15.99

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Rice Specialties

Dinner served with raita (yogurt & cucumber) & hot onion chutney

Peas Pullao

Long grain basmati rice cooked with fresh green peas, toasted with nuts, and raisins
8.99

Nizami Biryani

Royal specialty from Hyderabad. Long grain basmati rice cooked with lamb or chicken in a delicate blend of exotic spices, vegetable, fresh mint and toasted with nuts and raisins
13.99

Shrimp Biryani

Shrimp seasoned with fresh ground spices cooked with basmati rice, fresh mint, vegetable and toasted with nuts and raisins.
14.99

Vegetable Biryani

Basmati rice cooked with a variety of fresh vegetables seasoned with herbs and toasted with almonds, cashews and raisins; very aromatic!
11.99

Side Order Basmati Rice

3.25 . .

Chicken Specialties

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

Lunch and Dinner served with Basmati rice & hot onion chutney.

Chicken Makhni

Charbroiled chicken, dipped in fresh creamy tomato sauce, enriched with fenugreek, nuts and raisins.
Lunch 7.99 /Dinner12.99

Chicken Korma

Tender pieces of chicken marinate in fresh cream tossed in fine herbs, spices, nuts and raisins, then cooked in it own gravy.
Lunch 7.99/ Dinner12.99

Chicken Tikka Masala

Boneless diced chicken tandoor cooked in a rich creamy tomato sauce.
Lunch 7.99 /Dinner 11.99

Chicken Mushroom

Boneless chicken curry cooked with mushroom.

Lunch 7.99 /Dinner 11.99

Chicken Mango

Chicken breast cooked with sweet n' sour mango sauce and garnished with green herbs. Very delicious

Lunch 7.99/ Dinner 12.99

Chicken Tikka Saag

Boneless chicken "tandoori style" cooked with fresh spinach and touch of cream.

Lunch 7.99/ Dinner 12.99

Chicken Vindaloo (Hot)

Chicken cooked with potatoes, hot spices, touch of vinegar and fresh green herbs.

Lunch 7.99 /Dinner 11.99

Chicken Chili Masala(Hot)

Boneless diced chicken tandoori cooked with spices, green chilies, onions, peppers and ketchup.

Lunch 7.99 /Dinner 11.99

Chicken Saag

Chicken cooked with fresh spinach and touch cream.

Lunch 7.99 /Dinner 11.99

Chicken Curry

Boneless chicken cooked with fresh blend of onions, tomatoes, garlic, ginger, spices and herbs.

Lunch 7.99 /Dinner 11.99

Chicken Bhuna

Boneless chicken pan roasted cooked with spices, onions, peppers and tomatoes.

Lunch 7.99 /Dinner 11.99

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Lamb Specialties

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

Lunch and Dinner served with Basmati rice & hot onion chutney.

Lamb Saag

Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs and touch of cream.

Lunch 7.99/ Dinner 12.99

Keema Curry

Ground lamb cooked with green peas, tomato & onions.

Lunch 7.99/ Dinner12.99

Lamb Mushroom

Lamb curry cooked with mushrooms and exotic spices.

Lunch 7.99/ Dinner12.99

Lamb Korma

Lamb curry cooked with fresh cream, nuts and raisins.

Lunch 8.99/ Dinner13.99

Lamb Bhuna

Boneless lamb pan roasted with onions, tomato, peppers and spices.

Lunch 7.99/ Dinner12.99

Lamb Tikka Masala

Boneless diced lamb tandoor style cooked in a rich creamy tomato sauce.

Lunch 8.99/ Dinner13.99

Lamb Rogan Josh

Boneless tender pieces of lamb cooked with onions, garlic, coconut, fresh tomatoes, and spices.

Lunch 7.99/ Dinner12.99

Lamb Vindaloo(Hot)

Very tender pieces of lamb marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices and fresh green herbs.

Lunch 7.99/ Dinner12.99

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Vegetarian Delights

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

Lunch and Dinner served with Basmati rice & hot onion chutney.

Palak Paneer

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

Lunch 6.99/ Dinner10.99

Baingan Bhartha

A classic dish, whole eggplant roasted over charcoal, gently blended and cooked with garden

peas, tomatoes and aromatic herbs and spices.
Lunch 6.99/ Dinner10.99

Matter Paneer

A classic dish in northern India; Fresh home-made cheese gently cooked with tender garden peas and spices.
Lunch 6.99/ Dinner10.99

Kabuli Chana

A north Indian specialty; subtle flavored chickpeas, potatoes and tomatoes tempered with ginger and garlic.
Lunch 6.99/ Dinner10.99

Vegetable Makhani

A variety of fresh vegetables cooked with cashews, raisins and fresh creamy tomato sauce.
Lunch 7.99/ Dinner11.99

Aloo Palak

Fresh spinach cooked with potatoes and touch of cream.
Lunch 6.99/ Dinner10.99

Dal Maharini

A royal lentil dish cooked with ginger, garlic, onions, tomatoes and butter.
Lunch 6.99/ Dinner10.99

Aloo Matter

Fresh garden peas cooked with tomatoes and potatoes.
Lunch 6.99/ Dinner10.99

Vegetable Curry

Assorted vegetables cooked with light spices
Lunch 6.99/ Dinner10.99

Malai Kofta

Vegetable balls cooked in velvet sauce(fresh cream, nuts, raisins).
Lunch 7.99/ Dinner11.99

Vegetable Korma

Fresh mix vegetables and paneer cooked with cashew, raisin, and cream
Lunch 7.99/ Dinner11.99

Shahi Paneer Korma

Home-made cheese cubes cooked in cream, nuts and raisins.
Lunch 7.99/ Dinner11.99

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Seafood Specialties

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

Lunch and Dinner served with Basmati rice & hot onion chutney.

Fish Curry

Boneless skinless pieces of fresh fish cooked in a light sauce.

Lunch 7.99/ Dinner 11.99

Fish Vindaloo(Hot)

Fish cooked with potatoes and hot curry sauce.

Lunch 7.99/ Dinner 11.99

Machli Masala

Fish saturated in a mixture of chopped onions, ginger, garlic, rare herbs, spices and rich creamy tomato sauce.

Lunch 7.99/ Dinner 11.99

Shrimp Do Piazza

Pan roasted shrimp with spices, peppers, onions, & tomatoes

Lunch 8.99/ Dinner 14.99

Shrimp Vindaloo(Hot)

Shrimp cooked with potatoes and hot curry sauce.

Lunch 8.99/ Dinner 14.99

Shrimp Korma

Shrimp marinated in garam masala sauce, cooked in cream & tomato sauce, enriched with nuts and raisins.

Lunch 8.99/ Dinner 14.99

Shrimp Saag

Shrimp cooked with spinach, herbs, spices and touch of cream.

Lunch 8.99/ Dinner 14.99

Goa Shrimp Curry

The famous shrimp curry-goia style, prepared with freshly ground coconut, fresh cream, nuts, raisins and an array of masterfully blended spices.

Lunch 8.99/ Dinner 14.99

Shrimp Tandoori Masala

Shrimp dipped in a marinade of yogurt & spices grilled over charcoal, and cooked with fresh rich

creamy tomato sauce.

Lunch 9.99/ Dinner 15.99

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Desserts

Gulab Jamun

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

2.50

Badami Kheer

Homemade rice pudding flavored with cardamom and blended with almonds

2.50

Rasgulla

Homemade cheese balls soaked in sugar syrup: speciality from Bengal

2.50

Kulfi Badam Pista

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

2.95

Beverage

Mango Lassi

Homemade yogurt drink with mango

3.99

Strawberry Lassi

Homemade yogurt drink with strawberry

3.99

Lassi (sweet or salty)

Homemade yogurt drink.

3.25

Juice

Orange / Mango / Cranberry / Pineapple

2.99

Soda

Coke / Diet Coke / Sprite / Ginger Ale
1.50

Shirley Temple

2.95

Iced Masala Chai

2.50

Special Masala Chai

1.95

Darjeeling Tea or Coffee

1.50

S.Pellegrino

2.99

Iced Tea

1.50

Spring Water

1.50

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IN YOUR PARTY HAS A FOOD ALLERGY.**