

Passage to India



Menu



Passage to India

Indian cuisine is a combination of subtle tastes. Flavours as varied as the climate of India, and as exotic as the people. Fragrant and warm spices from the four corners of the country are delicately blended in meticulous proportions to create the dishes we present to you. Each dish will have it's own distinctive flavour and aroma which cannot come from any curry powder, but from spices which have to be separately prepared each day for each individual dish. The blending and preparation of spices, a centuries old craft, is indispensable to Indian cuisine. At The Passage to India traditional dishes are rooted in the soil of Bengal and Northern India and they are prepared in our restaurant as in our own homes.

We extend a cordial welcome to you. We are anxious that you should enjoy our cooking and service and that you should be comfortable whilst you are with us. If you need any clarification, or should have any complaint, however small, please tell us and we will do our best to please you.

We hope you enjoy a pleasant evening with us and will come again. Tell your friends about us and bring them along with you.

We would like to bring to your notice that all the food cooked in our restaurant is cooked fresh to order.

At busy times this may lead to a delay in serving your meal. Any delay will be kept to a minimum, and we hope you will be patient as it is our aim to serve your meal as near perfect as possible.

For those customers who may have other appointments after their meal, please consult your waiter as it may not be possible to serve your meal in the time you have allotted to dine.

The Management reserves the right to refuse admission without reason.

No starters or side dishes can be served as main course meals.

Cheques are only accepted with a valid banker's card.

A 20% discount is offered on Take Away meals.

OPENING HOURS

7 DAYS A WEEK

Lunchtimes

12.00 noon - 2.00pm

Evenings

6.00pm - 11.30pm

Starters

(Strength can be altered in some of these dishes)

Lassi - Indian yoghurt drink sweet or salty	£1.75
Chicken Soup	£2.70
Tomato Soup	£2.70
Dhal Soup - plain or spicy	£2.95
Mulgatawny - plain or spicy	£3.15
Onion Bhaji - Slices of onion mixed with herbs and deep fried	£3.10
Samosa - Meat or Vegetable <i>Crisp fried pastry stuffed with meat or vegetables</i>	£3.50
Chot Photi - Chick peas cooked in a spicy tamarind sauce with chilli	£3.50
Aloo Chat - Delicately spiced potato specially prepared with chat massala	£3.70
Chicken Chat - Spiced pieces of tender chicken specially prepared with various herbs and spices	£4.10
Vegetable Puree - Spicy mixed vegetables served on a deep fried puree	£3.75
Prawn Puree - Spiced prawn served on a deep fried puree	£4.30
King Prawn Puree - Spiced king prawns served on a deep fried puree	£5.25
King Prawn Butterfly - King prawn lightly spiced, dipped in bread crumbs and fried	£5.10
Chicken Tok Puree <i>Marinated tikka chicken cooked with herbs and spices in a slight tamarind sauce and lime juice with fresh tomatoes and onions, wrapped with unleavened bread</i>	£4.45
Chicken Suka <i>Marinated tikka chicken cooked with herbs and spices in a tamarind sauce</i>	£4.25
King Prawn Suka <i>Marinated king prawns cooked with herbs and spices in a tamarind sauce</i>	£5.25
Stuffed Pepper <i>Marinated tikka chicken or lamb cooked with herbs and spices in a slight tamarind sauce and chat massala with fresh tomato, onions and coriander, stuffed in glazed pepper</i>	£4.25

Tandoori Starters

Tandoori Chicken (on the bone) <i>Spicy chicken leg or breast marinated in tandoori sauce and yoghurt – cooked in a clay oven</i>	£3.95
Tandoori King Prawn <i>King prawn marinated in tandoori spiced sauce and yogurt then cooked in a clay oven</i>	£5.25
Nargi's Kebab <i>Minced meat with kebab spices wrapped around egg, dipped in breadcrumbs and fried</i>	£4.25
Sheek Kebab <i>Minced meat with kebab spices and fresh herbs blended with coriander - Cooked in a clay oven</i>	£3.75
Shammi Kebab <i>Minced meat with kebab spices and fresh herbs blended with coriander - Grilled</i>	£3.75
Rashi Kebab <i>A blend of minced meat spiced with fresh herbs and grilled - Covered with omelette</i>	£4.10
Mixed Kebab <i>A delightful combination of Sheek Kebab, Shammi Kebab and Onion Bhaji</i>	£4.95
Hasina Kebab <i>Diced lamb, spiced tomatoes, onions, fresh capsicum, skewered - Cooked in a clay oven</i>	£4.10
Batak Tikka <i>Tender pieces of duck marinated in tikka spiced sauce and yogurt - Cooked in a clay oven</i>	£5.45
Venison Tikka <i>Succulent pieces of venison marinated in tikka spiced sauce and yogurt - Cooked in a clay oven</i>	£5.70
Lamb Tikka <i>Prime lamb marinated in tikka spiced sauce and yogurt - Cooked in a clay oven</i>	£3.95
Chicken Tikka <i>Boneless spring chicken marinated in tikka spiced sauce - Cooked in a clay oven</i>	£3.95
Tandoori Quail <i>Tender pieces of quail marinated in tandoori sauce and yogurt - Cooked in a clay oven</i>	£3.80

Tandoori Main Course

All served with salad - rice extra

Tandoori Chicken (On the bone) <i>Spicy chicken marinated in tandoori sauce and yogurt - Cooked in a clay oven</i>	£6.95
Chicken Tikka <i>Spring chicken marinated in tikka spiced sauce and yogurt - Cooked in a clay oven</i>	£7.25
Lamb Tikka <i>Tender lamb marinated in tikka spiced sauce and yogurt - Cooked in a clay oven</i>	£7.25
Batak Tikka <i>Succulent duck marinated in a tikka special sauce and yogurt - Cooked in a clay oven</i>	£10.45
Tandoori King Prawn <i>King prawn marinated in tandoori spiced sauce and yogurt - Cooked in a clay oven</i>	£10.25
Tandoori Mixed Grill <i>Assortment of Chicken Tikka, Lamb Tikka, Sheek Kebab, King Prawn and Tandoori Chicken Served with salad or nan</i>	£11.25
Tandoori Quail <i>Pieces of quail marinated in tandoori spices and yogurt - Cooked in a clay oven</i>	£6.75
Tandoori Fish <i>A whole fish marinated in tandoori spices and yogurt - Cooked in a clay oven</i>	£6.75
Venison Tikka <i>Choice pieces of venison marinated in tikka special sauce and yogurt - Cooked in a clay oven</i>	£11.45

Shashlik

Chicken <i>Chicken, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven</i>	£7.45
Lamb <i>Tender lamb, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven</i>	£7.45
King Prawn <i>Succulent king prawns, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven</i>	£10.45
Batak <i>Tender pieces of duck, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven</i>	£10.60
Venison <i>Succulent pieces of venison, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven</i>	£11.60

Tandoori Massala

Tandoori Chicken Massala (On the bone) <i>Cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£7.40
Chicken Tikka Massala <i>Tender chicken cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£7.40
Lamb Tikka Massala <i>Prime diced lamb cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£7.40
Tandoori King Prawn Massala <i>Tender king prawns cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£10.75
Batak Tikka Massala <i>Tender pieces of duck cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£10.95
Venison Tikka Massala <i>Choice venison cooked in a tandoori sauce, flavoured with cream, coconut and herbs</i>	£11.75

Chef's Specialities

(Rice Extra)

Muli Dishes

Cooked in a clay oven, then cooked in butter, tomatoes, garlic and fresh spices, served with a touch of cream

Chicken Muli	£7.55
Lamb Muli	£7.55
King Prawn Muli	£10.55

Makhani Dishes

Tikka prepared in a cultured yogurt, butter cream sauce and ground almonds

Chicken Makhani	£7.55
Lamb Makhani	£7.55
King Prawn Makhani	£10.55

Rezilla Dishes

A dish cooked in a hot sauce with green chilli and various herbs and spices (very hot dish)

Chicken Rezilla	£7.55
Lamb Rezilla	£7.55
King Prawn Rezilla	£10.55

Passanda Dishes

Marinated in selected spices and cooked in cream with ground nuts, sliced almonds, brandy and coconut

Chicken Passanda	£7.55
Lamb Passanda	£7.55
King Prawn Passanda	£10.55

Darzeeling Dishes

A dish cooked in tandoori sauce with diced onion and herbs and medium spices

Chicken Darzeeling	£7.55
Lamb Darzeeling	£7.55
King Prawn Darzeeling	£10.55

Karai Dishes

A rich flavoured moist dish cooked in tandoori sauce with almonds, capsicum, onions and a touch of cream

Karai Chicken	£7.55
Karai Lamb	£7.55
Karai King Prawn	£10.55

Moulvi Dishes

A special dish cooked in tandoori and cheese sauce with a touch of herbs

Chicken Moulvi	£7.55
Lamb Moulvi	£7.55
King Prawn Moulvi	£10.55

Kashmiri Dishes

A dish with lychees, pineapple and banana in a mild sauce

Kashmiri Chicken	£7.55
Kashmiri Lamb	£7.55
Kashmiri King Prawn	£10.55

Nawab Dishes

Cooked in a special sauce with egg, onion, tomato, garlic and methi

Chicken Nawab	£7.55
Lamb Nawab	£7.55
King Prawn Nawab	£10.55

Sally Dishes

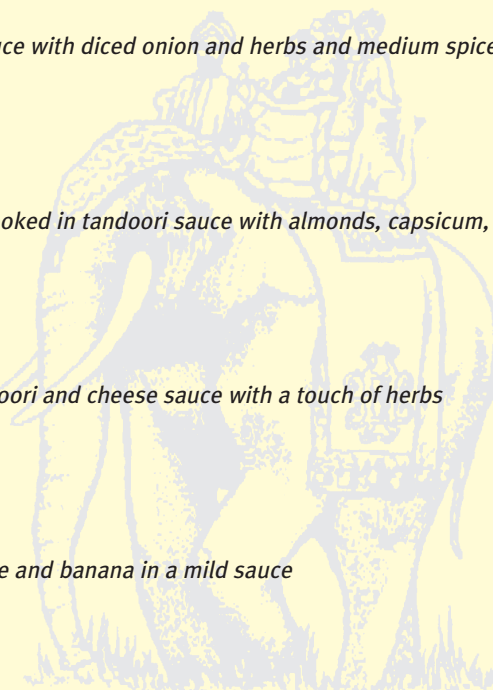
Cooked in a medium sauce with tomato, onions and apricots - garnished with potato straws

Sally Chicken	£7.55
Sally Lamb	£7.55
Sally King prawn	£10.55

Jalfrezy Dishes

A dish that is cooked in a hot tandoori sauce with ginger, tomatoes and garam massala (chillies optional)

Chicken Jalfrezi	£7.55
Lamb Jalfrezi	£7.55
King Prawn Jalfrezi	£10.55



Venison Dishes

Rice Extra

Venison Muli <i>Slices of venison baked in a clay oven then cooked in butter, tomatoes, garlic and fresh spices, served with a touch of cream</i>	£11.65
Venison Jalfrezey <i>Slices of venison cooked in a hot tandoori sauce with ginger, tomatoes and garam massala (chillies optional)</i>	£11.65
Venison Passanda <i>Tender pieces of venison marinated in selected spices and yogurt then cooked in a creamy coconut and brandy sauce</i>	£11.65
Venison Makhani <i>Tandoori baked venison prepared in a cultured yogurt, butter cream sauce and ground almonds</i>	£11.65
Karai Venison <i>Pieces of venison cooked in tandoori sauce with almonds, capsicum, onions and a touch of cream</i>	£11.65
Venison Rezilla <i>Tender pieces of venison cooked in a hot sauce with green chilli and various herbs and spices (very hot dish)</i>	£11.65
Noorjahani Venison <i>Venison specially prepared in clarified butter with exotic herbs and spices in a medium sauce Served with basmati Pilau Rice and garnished with diced fruits</i>	£12.95
Venison Tikka Balti <i>Tender pieces of venison prepared in a rich sauce with tomatoes, vegetables, various herbs and spices Served in a balti sauce with nan bread</i>	£11.95

Chicken Dishes

Rice Extra

Medium Curry <i>Tender pieces of chicken cooked in a medium sauce</i>	£6.25
Madras Chicken <i>Tender pieces of chicken cooked in a spicy fairly hot sauce</i>	£6.35
Chicken Vindaloo <i>Tender pieces of chicken cooked with various herbs and spices in a hot sauce</i>	£6.45
Chicken Kurma <i>Succulent pieces of chicken in a mild cream sauce</i>	£6.75
Chicken Dupiaza <i>Tender pieces of chicken cooked in spices with onions and tomato</i>	£6.75
Chicken Bhuna <i>Succulent pieces of chicken cooked in spices with onions and tomato</i>	£6.75
Chicken Rogon <i>Tender pieces of chicken cooked in spices with Tomatoes</i>	£6.95
Bombay Chicken <i>A spicy dish of tender chicken cooked with egg, potatoes and fresh chillies in a hot madras sauce</i>	£6.95
Chicken Palak <i>Pieces of chicken cooked with specially selected spices, spinach and tomatoes</i>	£6.95
Chicken Pathia <i>Tender chicken in a hot sweet and sour sauce served with pilau rice</i>	£8.45
Chicken Dansak <i>Tender Chicken cooked with lentils in a hot sauce with a pinch of sugar and lemon added Served with pilau rice</i>	£8.45
Garlic Chilli Chicken <i>Succulent chicken cooked with onions, garlic, chillies and fresh herbs</i>	£6.95
Ceylon Chicken <i>Madras strength</i> <i>Succulent chicken cooked in a spicy coconut and chilli sauce with a touch of lemon</i>	£6.95
Achari Chicken <i>Chicken cooked in a creamy sauce flavoured with pickling spices</i>	£6.95
Noorjahani Chicken Special <i>Specially prepared in clarified butter with exotic herbs and spices in a medium sauce Served with basmati pilau rice and garnished with diced fruits</i>	£9.15

Batak Duck Dishes

Rice Extra

Batak Muli <i>Slices of duck baked in a clay oven then cooked in butter, tomatoes, garlic and fresh spices, served with a touch of cream</i>	£10.85
Batak Jalfrezy <i>Slices of duck cooked in a hot tandoori sauce with ginger, tomatoes and garam massala (chillies optional)</i>	£10.85
Batak Passanda <i>Tender pieces of duck marinated in selected spices and yogurt then cooked in a creamy coconut and brandy sauce</i>	£10.85
Batak Makhani <i>Tandoori baked duck prepared in a cultured yogurt, butter cream sauce and ground almonds</i>	£10.85
Karai Batak <i>Pieces of duck cooked in tandoori sauce with almonds, capsicum, onions and a touch of cream</i>	£10.85
Batak Rezilla <i>Tender pieces of duck cooked in a hot sauce with green chilli and various herbs and spices (very hot dish)</i>	£10.85
Noorjahani Batak <i>Specially prepared in clarified butter with exotic herbs and spices in a medium sauce Served with basmati pilau rice and garnished with diced fruits</i>	£12.85
Batak Tikka Balti <i>Duck specially prepared in a rich sauce with tomatoes, vegetables and various herbs and spices Served in a balti sauce with nan bread</i>	£11.25

Lamb Dishes

Rice Extra

Medium Curry <i>Tender pieces of lamb cooked in a medium sauce</i>	£6.25
Lamb Madras <i>Tender pieces of lamb cooked in a spicy fairly hot sauce</i>	£6.35
Lamb Vindaloo <i>Tender pieces of lamb cooked with various herbs and spices in a hot sauce</i>	£6.45
Lamb Kurma <i>Succulent pieces of lamb in a mild cream sauce</i>	£6.75
Lamb Dupiaza <i>Tender pieces of lamb cooked in spices with onions and tomato</i>	£6.75
Lamb Bhuna <i>succulent pieces of lamb cooked in spices with onions and tomato</i>	£6.75
Lamb Rogon <i>Tender pieces of Lamb cooked in spices with tomatoes</i>	£6.95
Bombay Lamb <i>A spicy dish of tender lamb cooked with egg, potatoes and fresh chillies in a hot madras sauce</i>	£6.95
Lamb Palak <i>Pieces of lamb cooked with specially selected spices, spinach and tomatoes</i>	£6.95
Lamb Pathia <i>Tender lamb in a hot sweet and sour sauce served with pilau rice</i>	£8.45
Lamb Dansak <i>Tender lamb cooked with lentils in a hot sauce with a pinch of sugar and lemon added Served with pilau rice</i>	£8.45
Garlic Chilli Lamb <i>Cooked with onions, garlic, chilli and fresh herbs</i>	£6.95
Ceylon Lamb <i>Cooked in a spicy coconut and chilli sauce with a touch of lemon. Madras strength</i>	£6.95
Noorjahani Lamb Special <i>Specially prepared in clarified butter with exotic herbs and spices in a medium sauce Served with basmati pilau rice and garnished with diced fruits</i>	£9.15
Ghost Kata Massala <i>Lamb marinated in tandoori spices cooked with different herbs and spices in Worcester Sauce</i>	£7.75

Prawn Dishes

Rice Extra

Medium Curry <i>Tender prawns cooked in a medium sauce</i>	£6.45
Prawn Madras <i>Tender prawns cooked in a spicy fairly hot sauce</i>	£6.55
Prawn Vindaloo <i>Tender prawns cooked with various herbs and spices in a hot sauce</i>	£6.65
Prawn Kurma <i>Succulent prawns in a mild cream sweet creamy sauce with coconut and almonds</i>	£6.95
Prawn Bhuna <i>Succulent prawns cooked in spices with brown onions and spices with a touch of garlic and ginger</i>	£6.95
Prawn Massala <i>Prawns cooked in various spices with a touch of cream</i>	£6.95
Prawn Dupiaza <i>Tender prawns cooked in spices with diced onions and sliced tomato</i>	£6.95
Prawn Rogon <i>Succulent prawns cooked in spices with tomatoes and capsicum</i>	£6.95
Prawn Pathia <i>Tender prawns cooked in a hot sweet and sour sauce served with pilau rice</i>	£8.95
Prawn Dansak <i>Served with pilau rice</i> <i>Tender prawns cooked with lentils in a hot sauce with a pinch of sugar and lemon added.</i>	£8.95
Prawn Palak <i>Prawns cooked with specially selected spices, spinach and tomatoes</i>	£7.15
Garlic Chilli Prawn <i>Succulent prawns cooked with onions, garlic, chillies and fresh herbs</i>	£7.15

King Prawn Dishes

Rice Extra

Medium Curry <i>Tender king prawns cooked in a medium sauce</i>	£9.15
King Prawn Madras <i>Tender king prawns cooked in a spicy fairly hot sauce</i>	£9.25
King Prawn Vindaloo <i>Tender king prawns cooked with various herbs and spices in a hot sauce</i>	£9.35
King Prawn Kurma <i>Succulent king prawns in a mild cream sweet creamy sauce with coconut and almonds</i>	£9.55
King Prawn Bhuna <i>Succulent king prawns cooked with brown onions and spices with a touch of garlic and ginger</i>	£9.55
King Prawn Massala <i>King prawns cooked in various spices with a touch of cream</i>	£9.55
King Prawn Dupiaza <i>Tender king prawns cooked in spices with diced onions and sliced tomato</i>	£9.55
King Prawn Rogon <i>Succulent king prawns cooked in spices with tomatoes and capsicum</i>	£9.55
King Prawn Pathia <i>Tender king prawns cooked in a hot sweet and sour sauce served with pilau rice</i>	£10.95
King Prawn Dansak <i>Tender king prawns cooked with lentils in a hot sauce with a pinch of sugar and lemon added</i> <i>Served with pilau rice</i>	£10.95
King Prawn Palak <i>King prawns cooked with specially selected spices, spinach and tomatoes</i>	£9.95
Garlic Chilli King Prawn <i>Succulent king prawns cooked with onions, garlic, chillies and fresh herbs</i>	£9.95
Noorjahani King Prawn Special <i>Specially prepared in clarified butter with exotic herbs and spices in a medium sauce</i> <i>Served with basmati pilau rice and garnished with diced fruits</i>	£11.45
King Prawn Delight <i>King prawns cooked in coconut milk with herbs and spices in a mild sauce</i>	£10.15

Passage To India Banquet

(24 hours notice required)

Kurzi Lamb

£49.95

A leg of lamb cooked with exotic herbs and spices. Served with salad, Nan Bread and pilau rice

A feast for four persons

Kurzi Murgh

£29.95

Chicken cooked in special spices. Served with salad, Nan Bread and pilau rice

A gourmet meal for two persons

Vegetarian Meals

Rice Extra



Aloo Curry <i>Medium - Madras - Vindaloo</i>	£5.35
Mixed Vegetable Curry <i>Medium - Madras - Vindaloo</i>	£5.50
Mushroom Curry <i>Medium - Madras - Vindaloo</i>	£5.50
Vegetable Rogon <i>Seasonal vegetables cooked in spices with tomatoes and capsicum</i>	£5.95
Vegetable Palak <i>Seasonal vegetables cooked with specially selected spices, spinach and tomatoes</i>	£5.95
Vegetable Kurma <i>Tasty vegetables cooked in a mild cream sweet creamy sauce with coconut and almonds</i>	£5.95
Vegetable Massala <i>Vegetables cooked in various spices with a touch of cream</i>	£5.95
Vegetable Bhuna <i>Seasonal vegetables cooked with brown onions and spices with a touch of garlic and ginger</i>	£5.95
Vegetable Dansak <i>Vegetables cooked with lentils in a hot sauce with a pinch of sugar and lemon added Served with pilau rice</i>	£7.85
Vegetable Pathia <i>Seasonal vegetables cooked in a hot sweet and sour sauce served with pilau rice</i>	£7.85
Vegetable Balti <i>Seasonal vegetables cooked in a special sauce with tomatoes and various herbs and spices Served with nan bread</i>	£7.15
Vegetable Biriani <i>Vegetables cooked with basmati rice, cardamom, cinnamon, bayleaf and saffron Served with a vegetable sauce</i>	£7.95
Mushroom Biriani <i>Mushrooms cooked with basmati rice, cardamom, cinnamon, bayleaf and saffron Served with a vegetable sauce</i>	£7.85
Vegetable Thali <i>A selection of four vegetable dishes. Served with Pilau Rice and Nan Bread</i>	£9.15

Biriani Dishes

*A traditional Indian dish of meat or prawns cooked with basmati rice
Served with vegetable sauce*

Chicken Biriani <i>Tender chicken cooked with basmati rice, cardamom, cinnamon, bayleaf and saffron</i>	£8.95
Meat Biriani <i>Pieces of tender lamb cooked as above</i>	£8.95
Prawn Biriani <i>Prawns cooked in the traditional manner as above</i>	£9.15
King Prawn Biriani <i>Succulent king prawns cooked with basmati rice in the traditional Indian way</i>	£10.95
Lamb Tikka Biriani <i>Lamb tikka marinated in a special sauce then cooked in a traditional way</i>	£9.95
Chicken Tikka Biriani <i>Tender pieces of chicken tikka cooked in the traditional Indian manner</i>	£9.95
Tandoori Chicken Biriani (On the bone) <i>Tandoori chicken cooked with basmati rice in the traditional way</i>	£9.95
Mixed Biriani <i>Chicken, lamb and prawns cooked with basmati rice as above</i>	£11.15

Balti Dishes

*Specially prepared in a rich sauce with tomato, vegetables and various herbs and spices
Served in a Balti Sauce with Nan Bread*

Chicken Balti <i>Tender pieces of chicken specially prepared in a rich sauce with tomatoes, vegetables and various herbs and spices</i>	£7.50
Lamb Balti <i>Pieces of tender lamb cooked in a rich sauce with tomatoes, vegetables and various herbs and spices</i>	£7.50
Prawn Balti <i>Prawns cooked in a special rich spicy sauce with tomatoes, vegetables and various herbs and spices</i>	£7.50
King Prawn Balti <i>Choice king prawns prepared and served in a rich sauce with tomatoes, vegetables and various herbs and spices</i>	£10.25
Lamb Tikka Balti <i>Lamb marinated in a special sauce then cooked in a rich sauce with tomatoes, vegetables and various herbs and spices</i>	£8.50
Chicken Tikka Balti <i>Tender chicken cooked in a special sauce then cooked in a rich sauce with tomatoes, vegetables and various herbs and spices</i>	£8.50
Vegetable Balti <i>Seasonal vegetables cooked in a special sauce with tomatoes and various herbs and spices</i>	£7.25

Thali Dishes

Served with Pilau Rice and Nan Bread

Mixed Thali - A combination of four dishes of chicken, lamb, prawns and vegetables	£11.95
Meat Thali - A selection of two chicken and two lamb dishes	£10.95
Vegetable Thali - A selection of four vegetable dishes	£9.15

Vegetable Dishes (Side Order)

Vegetable Curry	£3.25
Mushroom Bhaji	£2.95
Cauliflower Bhaji	£2.95
Brinjal bhaji (<i>Aubergine</i>)	£2.95
Sag Aloo (<i>Spinach and Potato</i>)	£3.25
Bombay Aloo (<i>Potato</i>)	£2.95
Bhindi Bhaji (<i>Okra</i>)	£2.95
Sag Panir (<i>Cheese and Spinach</i>)	£3.25
Chana Panir (<i>Chick Peas and Cheese</i>)	£3.25
Sag Bhaji (<i>Spinach</i>)	£2.95
Aloo Gobi (<i>Cauliflower and Potato</i>)	£3.25
Aloo Chana (<i>Chick Peas and Potato</i>)	£3.25
Tarka Dahl (<i>Lentils and Garlic</i>)	£3.25
Motor Panir (<i>Garden Peas and Cheese</i>)	£3.25
Plain Dahl (<i>Lentils</i>)	£2.95
Onion Bhaji	£3.15
Curry Sauce	£2.50
Green Salad	£2.25

Rice Sundries (Basmati)

Plain Rice	£2.25
Pilau Rice	£2.45
Egg Fried Rice	£3.25
Mushroom Pilau Rice	£3.25
Keema Rice	£3.25
Vegetable Rice	£3.25
Peas Pilau	£3.25

Breads

Plain Nan	£2.00
Coriander Nan (<i>with fresh coriander</i>)	£2.15
Keema Nan (<i>with minced meat</i>)	£2.45
Peshwari Nan (<i>with almonds and coconut</i>)	£2.40
Garlic Nan (<i>with fresh garlic</i>)	£2.35
Stuffed Nan (<i>with mixed vegetables</i>)	£2.45
Paratha (<i>thick fried bread</i>)	£2.00
Chapathi (<i>soft thin bread</i>)	£1.40
Tandoori Roti	£2.00

Popadoms, Chutneys and Savouries

Plain Popadoms	£0.65
Massala Popadoms	£0.70
Onion Chutney	£0.50
Mango Chutney	£0.75
Lime Pickle	£0.75
Plain Dahi (<i>Yogurt</i>)	£0.95
Cucumber Ratia	£1.25
Onion Ratia	£1.25
Chutney Tray – <i>Onion chutney, mango chutney, mint sauce and mixed pickle</i>	£1.50

Passage to India

3-5 Romsey Road
Lyndhurst
Hampshire
SO43 7AA

Reservations – Tel: 023 8028 2099

Take Away Meals

We offer a full take away service

Why not telephone your order on the above number and we will have your meal waiting for you

Parties

A birthday, anniversary, or other celebration?

Why not let Passage to India make it a night to remember.

We would be delighted to plan your evening with you to give your special occasion that extra sparkle.

For further details please ask your waiter or phone reservations on the above number.