

# Passage to **INDIA**

## Take Away Menu

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### **OPENING HOURS**

Monday to Sunday

12 noon to 11.00pm

***Telephone Orders Accepted.***

Mastercard - Visa - Switch

# PASSAGE TO INDIA PRESENTATIONS

## Starters and Soups

Tandoori Chicken with Salad.....	£3.25	Spring Rolls (veg).....	£2.95
Chicken Tikka with Salad .....	£3.25	Plump Mushrooms .....	£2.95
Chicken Pakura with Salad.....	£3.25	Deep fried in batter, served with garlic butter	
Chilli Chicken Haryali .....	£3.25	Egg Mayonnaise.....	£2.95
Tender pieces of chicken marinated in mint & green chilli		Iced Melon .....	£1.95
Chicken Patia.....	£3.95	Samosa (Lamb, Chicken, Fish & Veg) with Salad.....	£2.95
Chicken Chatt with Puri.....	£3.95	Mulligatawny Soup.....	£1.95
Chicken Kebab with Salad.....	£3.25	Lentil Soup.....	£1.95
Murgh Chandi Tikka .....	£3.25	King Prawn Chilli.....	£4.15
Chicken tikka marinated with cream, cheese & ground cumin, roasted in the tandoor and finished with a sprinkling of freshly chopped coriander & chat masala.		Fried Breaded Scampi.....	£2.95
Lamb Tikka with Salad .....	£3.95	Prawn & Mango Puri.....	£3.95
Lamb Chop Tikka with Salad.....	£3.95	A light & crispy pancake style fried bread, embodied with fresh Norwegian prawns laced with a tangy mango melange.	
Lamb Patia .....	£3.95	Fish Amritsari .....	£3.95
Sheek Kebab with Salad.....	£3.15	Succulent chunks of cod immersed in an ajwain and gram flour batter, delicately spiced then deep fried giving a rich golden colour.	
Shami Kebab with Salad .....	£3.15	Oriental Style Fried Trout with Salad.....	£3.95
Nargis Kebab with Salad.....	£3.95	King Prawn Bhaji with Puri .....	£4.15
Mixed Starter with Salad.....	£4.15	King Prawn Butterfly with Salad .....	£4.15
Paneer Tikka .....	£3.25	Prawn Bhaji with Puri .....	£3.95
Cubes of Indian Cheese marinated in tikka sauce & yoghurt fried with onion & green peppers		Tikka Machi Ka.....	£4.15
Vegetable Chatt with Puri .....	£3.50	Chunks of pink Scottish salmon matured in a rich spicy marinade of dil, fennel, ginger & a trace of mustard oil, then roasted in the tandoor	
Onion Bhaji with Salad .....	£2.95	Prawn Cocktail.....	£2.95
Vegetable Pakora with salad .....	£2.95		
Aloo Chop (veg).....	£2.95		
Shingiara (veg).....	£2.95		

## SEAFOOD

Fish Masala.....	£6.95
Chunks of cod fish cooked gently in a special sauce with mild spices.	
Malai Jumbo Jhinga .....	£10.95
Tandoori king prawns cooked with cream, nuts, butter, tomatoes and mild spices.	
Mallika-E-Dariy .....	£6.95
Blush pink Scottish salmon simmered in a heady mustard and fenugreek gravy. A beautiful and unique dish, in a league of its own.	
Tandoori Fish.....	£6.95
Marinated fish gently spiced, cooked over a charcoal fire.	
Tandoori Salmon .....	£6.95
Mouth watering chunky fillets of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger and a trace of mustard oil, barbecued in the tandoor. The epitome of culinary magnificence.	

## TANDOORI SPECIALITIES

Tandoori Mixed .....	£7.95
A combination of tandoori chicken, sheek kebab, lamb tikka, chicken tikka.	
Tandoori Murghi .....	£6.50
Chicken marinated in freshly ground aromatic herbs & spices cooked over charcoal.	
Murghi Tikka.....	£6.50
Tender pieces of boneless chicken marinated in fresh ground aromatic herbs & spices cooked over a charcoal fire.	

- Gosht Tikka** ..... £6.95  
Tender pieces of lamb marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.
- Sheek Kebab** ..... £5.95  
Minced lamb with freshly ground aromatic herbs & spices cooked over a charcoal.
- Sheek Kebab Masala**..... £6.50  
Minced lamb cooked with fresh ground aromatic herbs, spices and special masala sauce and cooked over a charcoal fire.
- Tandoori King Prawn**..... £12.95  
Four large king prawns marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.
- Makhan Murghi**..... £6.50  
Tender pieces of chicken cooked in ghee to a creamy sauce with almonds.
- Gosht Tikka Masala** ..... £6.95  
Tender pieces of lamb marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.
- Tandoori Murghi Masala** ..... £6.50  
Chicken cooked in butter, ground almonds, fresh cream & special masala sauce.
- Murghi Tikka Masala**..... £6.50  
Chicken tikka cooked in butter, ground almonds, fresh cream and special masala sauce.
- King Prawn Masala**..... £10.95  
King prawns cooked in butter, ground almonds, fresh cream & special masala sauce.
- Murghi Masala** ..... £6.50  
Chicken cooked in butter, ground almonds, fresh cream and special masala sauce with minced lamb.
- Murghi or Gosht Pasanda**..... Lamb £6.95 Chicken £6.50  
Tender pieces of lamb/chicken marinated in fresh cream, ground almonds, freshly ground aromatic herbs and spices cooked with pure ghee, very mild & creamy.
- Gosht Masala**..... £6.95  
Tender pieces of lamb cooked in butter, ground almonds, fresh cream and special masala sauce.

## CHEF'S RECOMMENDATION

- Kundan Kaliya** ..... £6.95  
The Mughalia cuisine speciality of cubed lamb in a velvety ginger, garlic-laced yoghurt and onion gravy, fragrant with mace, cardamon and kewda water. Rich in taste and rich in tradition.
- Jaipuri** ..... Lamb £6.95 Chicken £6.50  
A special from Jaipur, a semi-dry dish prepared from tender pieces of barbecued meat, cooked with fresh onion, green peppers, mushrooms and fresh herbs and Indian spices.
- South Indian Garlic Chilli** ..... Lamb £6.95 Chicken £6.50  
Barbecued pieces of meat cooked in a garlic & chilli sauce with coriander leaves & crisp red chillies.
- Redfort Delicacy**..... Lamb £6.95 Chicken £6.50  
Barbecued pieces of meat simmered in a mild and creamy sauce with ground cashew nuts. Served with a topping of flaked almonds and sultanas.
- Achari Lamb or Chicken**..... Lamb £6.95 Chicken £6.50  
Tender pieces of Chicken or Lamb, cooked in a hot & sour sauce
- Chilli Chicken or Lamb**..... Lamb £6.95 Chicken £6.50  
Chicken or Lamb Tikka cooked in a hot sauce with a rich & smoky taste.
- Roasti Lamb** ..... £6.95  
Gently Spiced pieces of lamb on the bone marinated in mint & yoghurt, cooked in a tandoor. With a creamy cinnamon & coconut sauce giving this dish an exotic taste.
- Kaalimirch Aur Methiwala** ..... Murgh £6.50 Lamb £6.95  
Tikka pieces of chicken or lamb grilled in the tandoor and then braised in a peppery fenugreek masala. Garnished with spring onions and crisp red chillies.

## PASSAGE TO INDIA VEGETARIAN DISHES

- ✿✿ **Shahi Paneer**..... £5.95  
 Indian cheese with herbs & nuts cooked in special sauce.
- ✿✿ **Aloo Bhagan**..... £5.95  
 Traditional mix of potatoes & aubergines cooked in herbs and spices.
- ✿✿ **Mator Paneer** ..... £5.95  
 Garden peas & Indian cheese cooked with special vegetable cooking method with cholesterol free cooking oil.
- ✿✿ **Karahi Milijuli Sabzi** ..... £5.95  
 Mixed spring vegetables cooked with fresh garlic, ginger, tomatoes, green chillies, coriander & flavoured with delicate herbs & spices.
- ✿✿ **Paneer Burgee** ..... £5.95  
 Minced Indian cheese cooked with special vegetable cooking method with cholesterol free cooking oil.
- ✿✿ **Saag Paneer**..... £5.95  
 Indian cheese & spinach cooked with spices.
- ✿✿ **Saag Chana**..... £5.95  
 Spinach and chick peas cooked with spices.
- ✿✿ **Chana Masala** ..... £5.95  
 Chick peas cooked with spices in a tangy sauce.
- ✿✿ **Chana Dall Mojaddar** ..... £5.95  
 Split chick peas cooked with fine cut spring green chilli with special cooking method with cholesterol free cooking oil.
- Mushrooms & Mixed Vegetables** ..... £5.95
- ✿✿ **Bhindi Achaari Masaley Ki**..... £5.95  
 Okra packed with tangy melange of mango powder and fresh spices, cooked with caramelised shallots and garnished with pickled ginger.
- ✿✿ **Baingan Bhartha**..... £5.95  
 A charcoal smoked aubergine delicacy, cooked with onions and tomatoes.

## PASSAGE TO INDIA SPECIALITIES

- Murghi Tikka Badami** ..... £6.50  
 Chicken tikka marinated in freshly ground aromatic herbs and spices, cooked with ground almonds and fresh cream in pure ghee.
- Gosht Tikka Badami (Lamb Tikka)**..... £6.95
- Murghi or Lamb Razala** ..... Murghi £6.50 Lamb £6.95  
 Tender pieces of chicken or lamb marinated in freshly ground aromatic herbs and spices, cooked with pure ghee in curry form - medium.
- Gosht or Murghi Mouglike** ..... Lamb £6.95 Chicken £6.50  
 Slices of chicken or lamb supreme marinated in freshly ground aromatic herbs and spices, grilled in pure ghee.
- Persian Chicken Biryani**..... £6.95  
 Served with an omelette, fresh lemon, sultanas, almonds, coconut, fresh onion and cucumber.
- Kashmir Chicken or Lamb** .....Lamb £6.95 Chicken £6.50  
 Chicken or lamb medium strength of spice with oriental fruits.
- Murghi Shaslicks** ..... £6.95  
 Tender pieces of chicken marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green pepper, cooked over a charcoal fire.
- Gosht Shaslicks**..... £6.95  
 Tender pieces of lamb marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green pepper, cooked over a charcoal fire.

## CHEF'S RECOMMENDED SET MEALS

### **A) £15.95 per person**

Papadums, Pickles and Chutney

Vegetable Samosa • Chicken Tikka • Sheek Kebab

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Lamb Rogan Josh • Prawn Masala

Nan, Pilau Rice

### **B) £25.95 for two persons**

Papadums, Pickles and Chutney

Vegetable Samosa • Chicken Tikka • Lamb Tikka

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Karahi Gosht • Murghi Razala

Mixed Vegetables • Nan, Pilau Rice

### **C) Vegetarian Thali £14.95 per person**

Papadums, Pickles and Chutney

Onion Bhaji, Vegetable Samosa,  
Vegetable Spring Roll

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includes three Vegetables & Pilau Rice or Boiled Rice

### **D) Meat Thali £17.95 per person**

Papadums, Pickles and Chutney

Meat Samosa, Chicken Tikka, Sheek Kebab

Beef, Lamb and Chicken  
(Chef's own special curries)

Pilau Rice - Nan

# PASSAGE TO INDIA CURRY DISHES

## ☀ **Biryani**

The preparation is similar to that of the Pilau, but the chicken etc. is fried with coconut, sultanas, peeled almonds, rice and garnished with an omelette. Served with a portion of curry sauce, the Biryani is ideal for the inexperienced in Oriental cuisine, yet with a stronger sauce it appeals to the "hardened addict".

Chicken .....	£6.95	Prawn .....	£6.95
King Prawn.....	£11.95	Beef.....	£6.95
Lamb .....	£6.95	Kofta .....	£5.95
Chicken Tikka .....	£6.95	Chicken Tandoori.....	£6.95
Keema.....	£5.95	Mushroom.....	£5.95
Vegetables .....	£5.95	Lamb Tikka .....	£6.95

## ☀☀☀ **Rogan Josh**

Here the characteristic of the dish is derived from the use of tomatoes, pimentos and onions fried spiced oil in a manner which produces a dish of similar strength to the Madras preparation, yet milder than the Vindaloo.

## ☀☀ **Bhuna**

~~A combination of spices fried together to provide a dish of medium~~ strength and rather dry consistency as compared with Curry. Bhuna dishes may be taken with any of the following: Spinach, Methi Leaves, Bindi or Dhal £2.50 extra.

## ☀☀ **Dupiaza**

A method of preparation especially suitable for meat or fowl, which is briskly fried with fresh onions, black pepper, dhanian, cinnamon, bay leaves and cardamoms. Paratha is recommended as an alternative to rice with this dish.

## ☀☀ **Bangalore**

A variety of spices are used in the preparation of this sauce. When cream, coconut and banana are added the result is milder but very tasty.

## ☀☀ **Dhanchak**

Like the Korma of Persian origin, this tends to mildness yet derives a piquant richness from its blend of spiced oil with garlic, pineapple and milk which belies the apparent confusion of its ingredients.

## ☀ **Korma**

A preparation of mild spices in which milk or yoghurt is used to create the delicacy of its flavour and creamy texture. A most suitable medium for chicken or lamb

## ☀☀☀ **Samber**

A hot spicy dish based upon the use of lentils with fresh lemon added to obtain a sharp and distinctive flavour.

Chicken .....	£5.95	Prawn.....	£5.95
King Prawn.....	£10.95	Beef.....	£6.25
Lamb .....	£6.25	Kofta.....	£5.95
Keema.....	£5.95	Vegetable .....	£4.95

### ☀ **Plain Curry**

A sauce of medium consistency produced from a wide but basic range of Asian spices giving a rich flavour.

### ☀ ☀ ☀ **Madras**

A south Indian version of the dishes found in Central and Eastern India, having a greater proportion of tomato puree and those spices which lend a fiery taste to its richness.

### ☀ ☀ ☀ ☀ **Vindaloo**

Related to the Madras, but involving a greater use of garlic, tomato, lemon, ginger and black pepper. It owes its name and in part its content, to the early Portuguese settlers.

Chicken .....	£5.95	Prawn.....	£5.95
King Prawn.....	£10.95	Beef.....	£6.25
Lamb .....	£6.25	Kofta.....	£5.95
Keema.....	£5.95	Mushroom.....	£4.95
Vegetable .....	£4.95		

## KARAHI DISHES

Karahi Murghi (Medium).....	£5.95
Chicken cooked in butter with specially prepared sauce, garnished with fresh tomatoes and green pepper.	
Karahi Gosht (Lamb) (Medium) .....	£6.25
Karahi Nargis Kofta (Minced Lamb) (Medium).....	£6.25
Karahi Prawns (Medium).....	£5.95
Karahi King Prawns (Medium) .....	£10.95
Murghi Jalfrezi (Hot).....	£5.95
Grilled pieces of chicken cooked in butter with specially prepared hot sauce, garnished with fresh tomatoes and green pepper.	
Gosht Jalfrezi (Lamb) (Hot) .....	£6.25

## PASSAGE TO INDIA BALTI DISHES

Balti dishes are very established and popular from Peshwar in Northern Pakistan and are fast gaining popularity here. The dish is seasoned in special herbs and spices, ginger, garlic, and methi, garnished with fresh coriander. Nan is recommended with this dish.

Balti Chicken.....	£5.95
Balti Lamb .....	£6.25
Balti Keema.....	£5.95
Balti King Prawn.....	£10.95
Balti Prawn .....	£5.95
Balti Vegetable.....	£4.95

## PASSAGE TO INDIA COMBINATION OF MEAT & VEGETABLE DISHES

Saag Gosth.....	£6.95	Aloo Gosth .....	£6.95
Chicken Saag.....	£6.95	Gobi Gosth.....	£6.95
Aloo Keema .....	£5.50	Chana Gosth.....	£6.95

## Childrens Dishes

Chicken Nuggets, Chips & Peas.....	£4.95
Fish Fingers, Chips & Peas.....	£4.95
Drumb Sticks, Chips & Peas.....	£4.95
Plain Omelette, Chips & Peas .....	£4.95

## SIDE DISHES, SUNDRIES & VEGETABLES

Mixed Vegetables .....	£3.95	Raita.....	£1.95
Cauliflower Bhaji.....	£3.95	Nan .....	£1.75
Mushroom Bhaji.....	£3.95	Roti.....	£1.75
Bombay Potato.....	£3.95	Paratha (2) .....	£2.50
Aloo Saag (Spinach).....	£3.95	Stuffed Paratha.....	£2.50
Saag Bhaji.....	£3.95	Papadums .....	£0.65
Aloo Methi .....	£3.95	Spiced Papadums.....	£0.70
Bringal Bhaji .....	£3.95	Puri.....	£0.95
Bindi Bhaji .....	£3.95	Keema Nan.....	£2.25
Aloo Gobi .....	£3.95	Peswari Nan .....	£1.95
Chana Kabuli.....	£3.95	Garlic Nan.....	£1.95
Tarka Dhal .....	£3.95	Cheese Nan.....	£1.95
Boiled Rice .....	£1.75	Kulchi Nan .....	£1.95
Pilau Rice (Basmati).....	£1.95	Chapati.....	£1.50
Keema Pilau Rice.....	£2.50	Chips .....	£1.75
Vegetable Pilau Rice .....	£2.50	Pickles & Chutneys:	
Mushroom Pilau Rice .....	£2.50	Onion .....	£0.50
Egg Pilau Rice.....	£2.50	Mango .....	£0.50
Peas Pilau Rice .....	£2.50	Yoghurt .....	£0.50
Mixed Salad .....	£1.95	Mixed Pickle .....	£0.50
Any choice of Curry Sauce.....	£2.95		

*On request we provide various other Nan Breads*

### THREE COURSE LUNCHEON

**MONDAY - FRIDAY 12 - 2.30pm - £8.95**

#### CHOICE OF ONE AS FIRST COURSE

Soup • Onion Bhaji • Juice



Pappadums, Pickles and Chutney

#### CHOICE OF ONE AS MAIN COURSE

Tandoori Chicken with Salad and Nan

Sheek Kebab with Salad and Nan

Bhuna Prawn with Pilau Rice

Chicken Rogan Josh with Pilau Rice

Beef Rogan Josh with Pilau Rice

Vegetable Curry with Pilau Rice

Chicken Madras with Pilau Rice

Lamb Madras with Pilau Rice

Prawn Pilau with Curry Sauce

Vegetable Pilau with Curry Sauce

Fried Plaice with Chips and Peas

Chicken Omelette with Chips and Peas