

Starters

(Strength can be altered in some of these dishes)

Onion Bhaji Slices of onion mixed with herbs and deep fried	£3.50
Samosa (Meat or Vegetable) Crisp fried pastry stuffed with meat or vegetables	£3.95
Chot Photi Chick peas cooked in a spicy tamarind sauce with chilli	£3.95
Aloo Chat Delicately spiced potato specially prepared with chat masala	£3.95
Paneer Tikka Spicy homemade cheese cooked in the tandoor	£4.95
Prawn Puree Spiced prawn served on a deep fried puree	£4.95
King Prawn Puree Spiced king prawns served on a deep fried puree	£5.95
Garlic Prawn	£5.30
Prawns marinated with cornflower, crushed pepper corn & lime juice, deep fried & stir fried with garlic sauce	
King Prawn Butterfly King Prawn lightly spiced, dipped in bread crumbs and fried	£5.50
Stuffed Pepper	£4.95
Marinated tikka chicken or lamb cooked with herbs and spices in a slight tamarind sauce and chat masala with fresh tomato, onions and coriander, stuffed in glazed pepper	
Chicken Chat	£4.50
Spiced pieces of tender chicken specially prepared with various herbs and spices	
Chicken Tok Puree	£4.95
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	
Chicken Pakora Spiced chicken tikka, deep fried in butter	£4.95
Chicken Suka Marinated tikka chicken cooked with herbs and spices in a tamarind sauce	£4.95
King Prawn Suka	£5.95

Tandoori Starters

(Strength can be altered in some of these dishes)

Passage Mix Platter (For 2 person)	£10.95
Onion Bhaji, Chicken tikka, Lamb Tikka, Aloo Chop, Meat Samosa, served with salad and mint sauce.	
Mixed Kebab	£5.50
Onion bhaji , chicken tikka, Shami Kebab, served with mint sauce and salad.	
Tandoori Chicken	£4.50
Spicy chicken leg or breast marinated in tandoori sauce and yoghurt – cooked in a clay oven	
Tandoori King Prawn	£5.95
King prawn marinated in tandoori spiced sauce and yogurt then cooked in a clay oven	
Sheek Kebab	£4.95
Minced meat with kebab spices and fresh herbs blended with coriander - Cooked in a clay oven	
Batak Tikka	£5.95
Tender pieces of duck marinated in tikka spiced sauce and yogurt - Cooked in a clay oven	
Harayali Paneer Tikka	£4.95
Cottage cheese marinated with fresh coriander and green herbs, charred in clay oven, spicy plum tomato relish.	
Venison Tikka	£6.50
Succulent pieces of venison marinated in tikka spiced sauce and yogurt - Cooked in a clay oven	
Lamb Tikka	£4.95
Prime lamb marinated in tikka spiced sauce and yogurt - Cooked in a clay oven	
Chicken Tikka	£4.85
Boneless spring chicken marinated in tikka spiced sauce - Cooked in a clay oven	

Tandoori Main Course

Tandoori Chicken	£7.95
Spicy chicken marinated in tandoori sauce and yogurt - Cooked in a clay oven	
Chicken Tikka	£7.95
Spring chicken marinated in tikka spiced sauce and yogurt - Cooked in a clay oven	
Lamb Tikka	£8.95
Tender lamb marinated in tikka spiced sauce and yogurt - Cooked in a clay oven	
Batak Tikka	£12.45
Succulent duck marinated in a tikka special sauce and yogurt - Cooked in a clay oven	
Tandoori King Prawn	£12.95
King prawn marinated in tandoori spiced sauce and yogurt - Cooked in a clay oven	
Venison Tikka	£12.50
Choice pieces of venison marinated in tikka special sauce and yogurt - Cooked in a clay oven	
Tandoori Mixed Grill	£12.95
Assortment of Chicken Tikka, Lamb Tikka, Sheek Kebab, King Prawn and Tandoori Chicken. Served with salad	

Shashlik

Chicken	£8.95
Chicken, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven	
Lamb	£9.95
Tender lamb, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven	
King Prawn	£12.95
Succulent king prawns, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven	
Venison	£12.50
Succulent pieces of venison, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven	
Batak	£12.50
Tender pieces of duck, spiced tomatoes, onion, fresh capsicum skewered and cooked in a clay oven	
Paneer Shashlik	£9.50
Spicy homemade cheese cooked in the tandoor	

Tandoori Masala

Tandoori Chicken Masala	£7.95
Cooked in a tandoori sauce, flavoured with cream, coconut and herbs	
Chicken Tikka Masala	£7.95
Tender chicken cooked in a tandoori sauce, flavoured with cream, coconut and herbs	
Lamb Tikka Masala	£8.95
Prime diced lamb cooked in a tandoori sauce, flavoured with cream, coconut and herbs	
Tandoori King Prawn Masala	£12.95
Tender king prawns cooked in a tandoori sauce, flavoured with cream, coconut and herbs	
Batak Tikka Masala	£11.95
Tender pieces of duck cooked in a tandoori sauce, flavoured with cream, coconut and herbs	
Venison Tikka Masala	£12.95
Choice venison cooked in a tandoori sauce, flavoured with cream, coconut and herbs	

Chef's Specialties

Muli Dishes

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

Chicken Muli £7.95 / Lamb Muli £8.95 / King Prawn Muli £11.95

Makhani Dishes

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

Chicken Makhani £7.95 / Lamb Makhani £8.95 / King Prawn Makhani £11.95

Rezilla Dishes

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

Chicken Rezilla £7.95 / Lamb Rezilla £8.95 / King Prawn Rezilla £11.95

Passanda Dishes

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

Chicken Passanda £7.95 / Lamb Passanda £8.95 / King Prawn Passanda £11.95

Darzeeling Dishes

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

Chicken Darzeeling £7.95 / Lamb Darzeeling £8.95 / King Prawn Darzeeling £11.95

Karai Dishes

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

Karai Chicken £7.95 / Karai Lamb £8.95 / Karai King Prawn £11.95

Kashmiri Dishes

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

Kashmiri Chicken £7.95 / Kashmiri Lamb £8.95 / Kashmiri King Prawn £11.95

Methi Chicken or Lamb (med) Cooked with fenugreek leaves, onions, garlic, coriander, herbs and spices **£9.95**

Jalfrezy Dishes

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

Chicken Jalfrezi £7.95 / Lamb Jalfrezi £8.95 / King Prawn Jalfrezi £11.95

Shahi Kuftha (med) **£9.95**

Spiced mince meat balls cooked in onions, garlic and coriander in a medium curry sauce.

Janglee Bengal Chicken **£9.95**

Chicken marinated in selected herbs and spices and cooked in a mango based fruit sauce.

Chicken or Meat Naga Masala (hot) **£9.95**

Chicken or meat cooked in onions, garlic, tomatoes, herbs and spices in a special, hot chilli sauce

King Prawn Mon- Chai **£9.95**

Two whole king prawns cooked in their shells with mushrooms, tomato sauce, garlic, onion, black pepper, soy sauce, herbs and

Tamarind

Slices of tender chicken cooked in the tandoor and finished with a blend of chillies, garlic, tamarind, tomato, mustard seed to produce a unique sweet and sour flavour ~ Delicious.

Chicken Tamarind £8.50 / Lamb Tamarind £8.95 / Duck Tamarind £10.95 / King Prawn Tamarind £11.95

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Chef's Specialties Continued

Sally Dishes

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

Sally Chicken £7.95 / Sally Lamb £8.95 / Sally King prawn £11.95

Lamb & Potatoes

£9.95

Tender pieces of lamb cooked with new potatoes, yoghurt, tomatoes & garlic

Kufta Kachila

£11.95

Combination of chicken tikka and lamb mince cooked in sunflower seeds, fresh coriander, minced green chillies and chef's special blend of spices. Served with rice and the chef's special chumber salad

Goan

Marinated in yoghurt, cooked with garlic, ginger, coriander, Goan red chilli, coconut and cumin.

Chicken Goan £9.95 / Lamb Goan £9.95 / King Prawn Goan £12.95

Zeera Chicken or Lamb (Med)

£9.95

Chicken or meat cooked with cumin seeds, onions, garlic, coriander, herbs and spices (Zeera flavour)

Tikka stir-fried

£8.95

Spiced Chicken or Lamb tikka stir-fried with soy sauce, onion, fresh pepper, garlic, herbs and spices, served with salad

Khashi Dhal (Med)

£9.95

Chunks of meat cooked with channa dhal, sun dried red chillies, turmeric, cinnamon, bay leaves, herbs and spices.

King Prawn Dishes

Medium Curry Tender king prawns cooked in a medium sauce

£9.55

King Prawn Madras Tender king prawns cooked in a spicy fairly hot sauce

£9.65

King Prawn Vindaloo

£9.95

Tender king prawns cooked with various herbs and spices in a hot sauce

King Prawn Kurma

£9.95

Succulent king prawns in a mild cream sweet creamy sauce with coconut and almonds

King Prawn Bhuna

£9.95

Succulent king prawns cooked with brown onions and spices with a touch of garlic and ginger

King Prawn Massala King prawns cooked in various spices with a touch of cream

£9.95

King Prawn Dupiaza

£9.95

Tender king prawns cooked in spices with diced onions and sliced tomato

King Prawn Rogon

£9.95

Succulent king prawns cooked in spices with tomatoes and capsicum

King Prawn Pathia

£11.45

Tender king prawns cooked in a hot sweet and sour sauce served with pilau rice

King Prawn Dansak

£11.45

Tender king prawns cooked with lentils in a hot sauce with a pinch of sugar and lemon added Served with pilau rice

King Prawn Palak

£10.95

King prawns cooked with specially selected spices, spinach and tomatoes

Garlic Chilli King Prawn

£10.95

Succulent king prawns cooked with onions, garlic, chillies and fresh herbs

King Prawn Delight

£10.95

King prawns cooked in coconut milk with herbs and spices in a mild sauce

King Prawn Balti

£11.75

Choice king prawns prepared and served in a rich sauce with tomatoes, vegetable and various herbs and spices. Served with Nan

Traditional Dishes

	Chicken	Lamb	Prawn
Medium Curry Tender pieces of chicken cooked in a medium sauce	£6.45	£7.45	£7.85
Madras Tender pieces of chicken cooked in a spicy fairly hot sauce	£6.55	£7.55	£7.85
Vindaloo Tender pieces of chicken cooked with various herbs and spices in a hot sauce	£6.65	£7.65	£7.95
Kurma Succulent pieces of chicken in a mild cream sauce	£6.95	£7.95	£7.95
Dupiaza Tender pieces of chicken cooked in spices with onions and tomato	£6.95	£7.95	£7.95
Bhuna Succulent pieces of chicken cooked in spices with onions and tomato	£6.95	£7.95	£7.95
Rogon Tender pieces of chicken cooked in spices with Tomatoes	£7.25	£8.25	£7.95
Bombay A spicy dish of tender chicken cooked with egg, potatoes and fresh chilies in a hot madras sauce	£7.95	£8.95	_____
Palak Pieces of chicken cooked with specially selected spices, spinach and tomatoes	£7.85	£8.85	£8.85
Pathia Tender chicken in a hot sweet and sour sauce served with pilau rice	£8.95	£9.95	£9.95
Dansak Tender Chicken cooked with lentils in a hot sauce with a pinch of sugar and lemon added Served with pilau rice	£8.95	£9.95	£9.95
Garlic Chilli Succulent chicken cooked with onions, garlic, chilies and fresh herbs	£7.95	£8.95	£8.95
Ceylon Madras strength Succulent chicken cooked in a spicy coconut and chili sauce with a touch of lemon	£7.95	£8.95	_____
Balti Tender pieces of chicken specially prepared in a rich sauce with tomatoes, vegetables and various herbs and spices. Served with Plain Nan	£8.95	£9.95	£9.95
Tikka Balti Tender chicken cooked in a special sauce then cooked in a rice sauce with tomatoes, vegetables and various herbs and spices. Served with Plain Nan	£9.95	£10.50	_____

Venison Dishes

Venison Muli Slices of venison baked in a clay oven then cooked in butter, tomatoes, garlic and fresh spices, served with a touch of cream	£12.95
Venison Passanda Tender pieces of venison marinated in selected spices and yogurt then cooked in a creamy coconut and brandy sauce	£12.95
Venison Makhani Tandoori baked venison prepared in a cultured yogurt, butter cream sauce and ground almonds	£12.95
Karai Venison Pieces of venison cooked in tandoori sauce with almonds, capsicum, onions and a touch of cream	£12.95
Venison Rezilla Tender pieces of venison cooked in a hot sauce with green chilli and various herbs and spices very hot dish)	£12.95
Venison Tikka Balti Tender pieces of venison prepared in a rich sauce with tomatoes, vegetables, various herbs and spices Served in a Balti sauce with nan bread	£13.50
Venison Jalfrezey Slices of venison cooked in a hot tandoori sauce with ginger, tomatoes and garam masala (chilies optional)	£12.95

Fish Dishes

A selection of some of the finest fish available

Jhal Mass Bhoona Sea bass cooked with fresh ginger and garlic in chef's own special bhoona sauce.	£12.95
Goan Fish Curry Popular Goan dish of succulent sea bass cooked in onion, tomato and coconut milk.	£12.95
Sea Bass Bangladeshi style, A sea bass fillet cooked with tomatoes and onion in our own special spicy sauce.	£12.95

Batak Duck Dishes

Batak Muli	£11.95
Slices of duck baked in a clay oven then cooked in butter, tomatoes, garlic and fresh spices, served with a touch of cream	
Batak Jalfrezy	£11.95
Slices of duck cooked in a hot tandoori sauce with ginger, tomatoes and garam masala (chilies optional)	
Batak Makhani	£11.95
Tandoori baked duck prepared in a cultured yogurt, butter cream sauce and ground almonds	
Batak Passanda	£11.95
Tender pieces of duck marinated in selected spices and yogurt then cooked in a creamy coconut and brandy sauce	
Karai Batak	£11.95
Pieces of duck cooked in tandoori sauce with almonds, capsicum, onions and a touch of cream	
Batak Rezilla	£11.95
Tender pieces of duck cooked in a hot sauce with green chilli and various herbs and spices very hot dish)	
Batak Tikka Balti	£12.95
Duck specially prepared in a rich sauce with tomatoes, vegetables and various herbs and spices Served in a Balti sauce with nan bread	

Biriani Dishes

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

Chicken Biriani	Tender chicken cooked with basmati rice, cardamom, cinnamon, bay leaf and saffron	£9.75
Meat Biriani	Pieces of tender lamb cooked as above	£9.95
Prawn Biriani	Prawns cooked in the traditional manner as above	£9.95
King Prawn Biriani	Succulent king prawns cooked with basmati rice in the traditional Indian way	£11.95
Lamb Tikka Biriani	Lamb tikka marinated in a special sauce then cooked in a traditional way	£10.55
Chicken Tikka Biriani	Tender pieces of chicken tikka cooked in the traditional Indian manner	£10.35
Tandoori Chicken Biriani	Tandoori chicken cooked with basmati rice in the traditional way	£10.35
Mixed Biriani	Chicken, lamb and prawns cooked with basmati rice as above	£12.95

Vegetable Dishes

Mixed Vegetable		£5.95
Vegetable Rogon	Seasonal vegetables cooked in spices with tomatoes and capsicum	£6.45
Vegetable Palak		£6.45
Seasonal vegetables cooked with specially selected spices, spinach and tomatoes		
Vegetable Kurma		£6.25
Tasty vegetables cooked in a mild cream sweet creamy sauce with coconut and almonds		
Vegetable Massala	Vegetables cooked in various spices with a touch of cream	£6.35
Vegetable Bhuna		£6.25
Seasonal vegetables cooked with brown onions and spices with a touch of garlic and ginger		
Vegetable Pathia		£8.45
Seasonal vegetables cooked in a hot sweet and sour sauce served with pilau rice		
Vegetable Dansak		£8.45
Vegetables cooked with lentils in a hot sauce with a pinch of sugar and lemon added. Served with pilau rice		
Vegetable Balti		£7.95
Seasonal vegetables cooked in a special sauce with tomatoes and various herbs and spices Served with nan bread		
Vegetable Biriani		£8.55
Vegetables cooked with basmati rice, cardamom, cinnamon, bay leaf and saffron Served with a vegetable sauce		
Mushroom Biriani		£8.45
Mushrooms cooked with basmati rice, cardamom, cinnamon, bay leaf and saffron Served with a vegetable sauce		
Dal Makhni	Slow-Cooked Black Lentils, A specialty of the North-West frontier	£6.95

Vegetable Dishes (Side Order)

Vegetable Curry	£3.45
Mushroom Bhaji	£3.45
Cauliflower Bhaji	£3.45
Brinjal bhaji (Aubergine)	£3.45
Sag Aloo (Spinach and Potato)	£3.45
Bombay Aloo (Potato)	£3.45
Bhindi Bhaji (Okra)	£3.45
Sag Panir (Cheese and Spinach)	£3.45
Chana Panir (Chick Peas and Cheese)	£3.45
Sag Bhaji (Spinach)	£3.45
Aloo Gobi (Cauliflower and Potato)	£3.45
Aloo Chana (Chick Peas and Potato)	£3.45
Tarka Dahl (Lentils & garlic)	£3.45
Dhingri Palak (veg)	£3.45
Motor Panir (Garden peas & cheese)	£3.45
Methi Paneer Paneer with tomato, chillies and fresh fenugreek leaves	£3.85
Zeera Aloo Sautéed potato in cumin and fresh coriander stir fried mushrooms and spinach with a touch of cream.	£3.45
Curry Sauce	£2.65

Rice Sundries

Plain Rice	£2.45
Pilau Rice	£2.65
Egg Fried Rice	£3.45
Mushroom Pilau Rice	£3.45
Keema Rice	£3.45
Vegetable Rice	£3.45
Peas Pilau	£3.45
Coconut Rice	£3.45

Breads

Plain Nan	£2.30
Coriander Nan (with fresh coriander)	£2.65
Keema Nan (with minced meat)	£2.65
Garlic Nan (with fresh garlic)	£2.65
Peshwari Nan (with almonds and coconut)	£2.65
Stuffed Nan (with mixed vegetables)	£2.65
Paratha (thick fried bread)	£2.65
Chapathi (soft thin bread)	£1.80
Tandoori Roti	£2.65

Popadoms, Chutneys and Savouries

Plain Papadom	£0.80
Masala Pappadum's	£0.90
Onion Chutney	£0.65
Mango Chutney	£0.90
Lime Pickle	£0.90
Plain Dahi (Yogurt)	£1.95
Cucumber Ratia	£1.95
Onion Ratia	£1.95
Chutney Tray	£1.95

Onion chutney, mango chutney, mint sauce and mixed pickle

Passage to India Banquet

A Gourmet Meal for Two persons - (24 hours notice required)

Kurzi Lamb	£59.00
A leg of lamb cooked with exotic herbs and spices. Served with salad, nan Bread and pilau rice.	
Kurzi Chicken	£45.00
Chicken cooked in special spices. Served with salad, Nan Bread and pilau rice	

Grilled Dishes

Royal steak	£13.50
Sirloin beef , with fried onions and mushrooms, served with chips and salad.	
Passage Steak	£12.95
Rum beef with pepper and spices within a piri piri sauce , served with chips and salad.	
Forest Lamb Steak	£12.95
Mouth- Watering lamb fillet steak seasoned with pepper and spices within a piri piri sauce, served with chips and salad.	

Thali Dishes

Meat Thali	£13:95
Selection of chicken tikka, chicken Dupiaza, lamb bhoona, chicken tikka masala, pilau rice and nan bread.	
Vegetable Thali	£11:95
Selection of mushroom bhaji, Bombay aloo, sag ponnier, tarka Dall, pilau rice and nan bread.	
Passage Special Thali	£14:95
Selection of chicken bhoona, lamb Dupiaza, king prawn dupiaza , sag aloo, pilau rice and nan bread.	