DESSERTS

RAS MALAI 1.95
Homemade fresh cottage cheese sweetened with milk

GULAB JAMUN 1.95
A north Indian sweet dessert. A delicious light pastry
ball made from milk, fried and soaked in a sweet syrup

BADAMI KHEER 1.95
Homemade rice pudding flavored with cardamom and
blended with almonds

KULFI BADAM PISTA 2.50
This ice cream is extremely rich due to the presence
of large quantities of milk almond and pistachios

MANGO ICE CREAM 2.50

BEVERAGES

MANGO LASSI Homemade yogurt drink with mango 2.95
LASSI  Homemade yogurt drink (Sweet or Salty) 2.50
JUICES (Orange, Mango) 2.25
PERRIER WATER 1.95
ICED TEA or COFFEE 1.50
SOFT DRINK 1.50
DARJEELING TEA 1.50
COFFEE 1.50
SPECIAL MASALA CHAI 1.95
ICED MASALA CHAI 2.50
O'Doul (non-alcoholic) 2.95

Beer
and
Wine
Served @ permises

Passage to India
1900 Mass Ave, Cambridge, Ma 02140
(Porter Sq.)

Tel.: 617.497.6113
Fax: 617.547.4634

We also grind our own spices
never using preservatives and no M.S.G.

Buffet Lunch Daily
11:30 am to 3:00 pm

OPEN 7 DAYS A WEEK
11:30 am to 11:00 pm

WE ACCEPT ALL MAJOR CREDIT CARDS
Gift Certificate Available
Catering available for any occasion
Free Parking available
Takeout and Delivery
Call: 617.497.6113
Visit our website
www.passageindia.com

Ask for Daily Chef's Specials
Free Delivery $20 and up
$2.50 /Delivery less than $20
5:00pm to 10:30pm

Meal Tax 5%
LUNCHEON SPECIALS

Monday to Friday: 11:30 am to 3:00 pm (Except Holiday)
(All Luncheon Specials Served with, Basmati Rice & Hot Onion Chutney)

VEGETABLE MAKHANI 4.95
A variety of fresh vegetables cooked in tomato sauce

BAINGAN BHARATHA 4.95
A classic dish, whole eggplant roasted over charcoal flame gently tempered with aromatic herbs & spices

KABULI CHANA 4.95
A north Indian specialty-subly flavored chickpeas and potatoes tempered with ginger and garlic

DAAL MAHARANI 4.95
A royal lentil dish cooked with fresh ginger, garlic, onions and tomatoes

PALAK PANEER 4.95
A flavorful blend of fresh spinach, ginger, garlic, onion and cubes of homemade cheese cooked in light spices

ALOO MATTAR 4.95
Fresh garden green peas cooked with tomatoes

CHICKEN SAAG 5.95
Tender chicken cooked with spinach

CHICKEN CURRY 5.95
Boneless chicken cooked with fresh onions, garlic and unique blend of spices

CHICKEN KORMA 5.95
Tender pieces of chicken marinated in fresh cream, tossed in fine herbs, spices and nuts, cooked in its own gravy

CHICKEN TIKKA MASALA 5.95
Boneless diced chicken tandoori cooked in a rich a creamy tomato sauce

LAMB ROGAN JOSH 5.95
Boneless tender pieces lamb cooked with onions, garlic, fresh tomatoes and fresh spices

LAMB VINDALOO 5.95
Very tender pieces of lamb marinated in tomatoes & lemon, cooked with potatoes, ginger, spices & herbs

LAMB KORMA 5.95
Lamb curry cooked with cream and nuts

KEEMA CURRY 5.95
Ground lamb cooked with green peas, tomato & onion

FISH CURRY 6.95
Boneless, skinless haddock cooked in a light sauce

SHRIMP CURRY 7.95
Shrimp cooked with onions, green peppers and sauce

SOUPS

CHICKEN SOUP 2.95
VEGETABLE SOUP 2.95
Vegetable and lentils prepared in north Indian style
COCONUT SOUP 2.95
Coconut, cream, pistachio and hot milk

APPETIZERS for Everyone

PAPAD (2 Slices) Black bean wafer, very light 1.00
VEGETABLE PAKORA (5 pcs.) Mix vegetable fritter 2.95
ALOO TIKKI (2 pcs.) Potato patties 2.50
VEGETABLE SAMOSA (2 pcs.) 2.50
Crispy turnovers stuffed with spiced potatoes & peas
MEAT SAMOSA (2 pcs.) 3.25
Crispy turnovers stuffed with ground lamb, potatoes and peas

CHEEZE PAKORA (2 pcs.) 3.95
Stuffed, homemade cheese slices, dipped in chickpea batter, a crispy fried

CHICKEN PAKORA (5 pcs.) 4.95
Tender boneless chicken breast marinated in a lightly spiced batter and a crispy fried

FISH PAKORA (4 pcs.) 5.95
Boneless Haddock fish, crispy fried

SHRIMP PAKORA (5 pcs.) 6.95
Deep fried shrimp marinated in mixture of mild spices

MIXED APPETIZERS 7.95
Vegetable pakora, samosa, aloo tikki, cheese pakora, fish pakora, chicken pakora, meat samosa and papad

VEGETABLE MIX APPETIZERS 4.95
Pakora, samosa, aloo tikki, cheese pakora & papad

PASSAGE MIX APPETIZERS 8.95
Pakoras (Vegetable, cheese, Chicken, Fish & Shrimp) with Veg, samosa, aloo tikki, meat samosa & papad

CHICKEN KEBOB 6.95

SALADS

Dressing: Homemade Indian dressing
INDIAN SALAD Onion, green chilli's and lemon 1.50
GARDEN SALAD 3.95
INDIAN CHEF SALAD 4.95
Garden salad with fresh roasted chicken

CONDIMENTS

MIXED PICKLE 1.25
MANGO/MINT CHUTNEY 1.25
RAITA 1.50
### INDIAN BREADS
*(All Naan baked in clay oven)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHAPATI</strong></td>
<td>Traditional, flat Indian wheat bread</td>
<td>1.95</td>
</tr>
<tr>
<td><strong>NAAN</strong></td>
<td>Unleavened white flour baked bread</td>
<td>1.95</td>
</tr>
<tr>
<td><strong>POORI</strong></td>
<td>Crispy, deep fried puffy bread</td>
<td>2.50</td>
</tr>
<tr>
<td><strong>PARATHA</strong></td>
<td>Multi layer whole wheat bread cooked with butter</td>
<td>1.95</td>
</tr>
<tr>
<td><strong>ALOO PARATHA</strong></td>
<td>Whole wheat bread stuffed with mashed potatoes and peas, cooked with butter</td>
<td>3.25</td>
</tr>
<tr>
<td><strong>KEEMA PARATHA</strong></td>
<td>Stuffed with ground lamb and green peas, with butter</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>TANDOORI ROTI</strong></td>
<td>Wheat bread cooked over charcoal heat</td>
<td>1.95</td>
</tr>
<tr>
<td><strong>ONION NAAN</strong></td>
<td>Unleavened white bread stuffed with chopped onions</td>
<td>3.25</td>
</tr>
<tr>
<td><strong>GARLIC NAAN</strong></td>
<td>Unleavened bread baked &amp; garnished with garlic</td>
<td>3.25</td>
</tr>
<tr>
<td><strong>KASHMIRI NAAN</strong></td>
<td>Stuffed with raisins, cashews and coconut</td>
<td>3.50</td>
</tr>
<tr>
<td><strong>CHEESE NAAN</strong></td>
<td>Unleavened white baked bread, stuffed with cheese</td>
<td>3.50</td>
</tr>
<tr>
<td><strong>MUGHULAI NAAN</strong></td>
<td>Bread stuffed with tandoori chicken</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>BREAD BASKET</strong></td>
<td><em>(A variety of breads for group meal)</em></td>
<td></td>
</tr>
<tr>
<td></td>
<td>SMALL 5.95 LARGE 8.95</td>
<td></td>
</tr>
</tbody>
</table>

### TANDOOR SPECIALS
*(All entrees baked in Clay (tandoor) oven)*

*Tandoor is a traditional, charcoal oven made with clay. Tandoor is traditional old-fashioned style of cooking about two thousand years. Food cooked in a clay oven is very juicy, healthy and light, also has its own kind of smoky delicious flavor. Served with Naan (bread) or Basmati rice and hot onion chutney.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STUFFED BELL PEPPER</strong></td>
<td>Tandoor roasted bell pepper stuffed with fresh vegetables</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>CHICKEN TANDOORI</strong></td>
<td>Spring chicken with bone marinated in yogurt &amp; spices</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>PANEER TIKKA</strong></td>
<td>Homemade cubes of cheese marinated in yogurt</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>KALMI KEBOB</strong></td>
<td>Boneless chicken breast subtly flavored with spices</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>SEEKH KEBOB</strong></td>
<td>Finely minced lamb seasoned with herbs and spices</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>LAMB KEBOB</strong></td>
<td>Juicy chunks of lamb marinated in yogurt with spices</td>
<td>11.95</td>
</tr>
<tr>
<td><strong>TANDOORI FISH</strong></td>
<td>Fish marinated in yogurt and spices</td>
<td>11.95</td>
</tr>
<tr>
<td><strong>TANDOORI SHRIMP</strong></td>
<td>Jumbo shrimp marinated in freshly ground spices</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>TANDOORI MIXED GRILL</strong></td>
<td>Delicious combination of chicken, lamb, fish &amp; shrimp</td>
<td>13.95</td>
</tr>
</tbody>
</table>

### VEGETABLE DELIGHTS
*(Served with Basmati rice & hot onion chutney)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PALAK PANER</strong></td>
<td>A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cheese cooked in light spices</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>ALOO PALAK</strong></td>
<td>Fresh spinach cooked with potatoes and spices</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>MATTER PANER</strong></td>
<td>A classic dish in northern Indian; fresh homemade low fat cheese gently cooked with tender peas and spices</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>ALOO MATTER</strong></td>
<td>Fresh garden peas cooked with potatoes</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>VEGETABLE CURRY</strong></td>
<td>Mixed assorted vegetables cooked with light spices</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>VEGETABLE MAHKANI</strong></td>
<td>A variety of fresh vegetables cooked in tomato sauce</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>DAAL MAHARANI</strong></td>
<td>A loyal lentil dish cooked with ginger, garlic and onions</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>KABULI CHANA</strong></td>
<td>A north Indian specialty; subtle flavored chickpeas and potatoes tempered with ginger and garlic</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>BAINGAN BHARTIA</strong></td>
<td>A classic dish, whole eggplant roasted over charcoal, gently blended &amp; tempered with aromatic herbs &amp; spices</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>MALAI KOFTA</strong></td>
<td>Vegetable balls cooked in velvety sauce</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>VEGETABLE KORMA</strong></td>
<td>Fresh mix vegetables cooked with cashew, raisin &amp; cream</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>SHAHI PANER KORMA</strong></td>
<td>Homemade cheese cubes cooked with cream &amp; nuts</td>
<td>9.95</td>
</tr>
</tbody>
</table>

### SEAFOOD SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FISH CURRY</strong></td>
<td>Boneless, skinless haddock cooked in a light sauce</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>FISH VINDALOO</strong></td>
<td>Haddock fish cooked with potatoes in hot curry sauce</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>MACHLI MASALA</strong></td>
<td>Fish saturated in a mixture of chopped onions with rare herbs and spices</td>
<td>11.95</td>
</tr>
<tr>
<td><strong>GOA SHRIMP CURRY</strong></td>
<td>The famous shrimp curry of Goa style prepared with freshly ground coconut an array of masterfully blended spices</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>SHRIMP KORMA</strong></td>
<td>King size shrimp marinated in garam masala sauce, cooked in light cream &amp; tomato sauce, enriched with cashews</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>SHRIMP SAAG</strong></td>
<td>King size shrimp cooked with spinach, herbs and spices</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>SHRIMP VINDALOO</strong></td>
<td>King size shrimp cooked with potatoes in a hot curry</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>SHRIMP DO PIAZZA</strong></td>
<td>Pan roasted shrimp with spices, peppers, onions &amp; tomatoes</td>
<td>12.95</td>
</tr>
<tr>
<td><strong>SHRIMP TANDOORI MASALA</strong></td>
<td>Jumbo shrimp dipped in marinade of yogurt &amp; spices</td>
<td>13.95</td>
</tr>
</tbody>
</table>
CHICKEN SPECIALTIES
(Served with Basmati rice & hot onion chutney)

CHICKEN CURRY 9.95
Boneless chicken cooked with fresh onions, garlic, and unique blend of spices

CHICKEN CHILLI MASALA (VERY VERY HOT) 9.95
Boneless diced chicken tandoori cooked with spices, green chillies, onions and peppers

CHICKEN VINDALOO (VERY HOT) 9.95
Cooked with potatoes, hot spices & fresh green herbs

CHICKEN KORMA 9.95
Tender pieces of chicken marinate in fresh cream, tossed in fine herbs, spices & nuts, cooked in its own gravy

CHICKEN MUSHROOM 9.95
Boneless chicken curry cooked with mushrooms

CHICKEN TIKKA MASALA 9.95
Boneless Diced Chicken Tandoor Cooked in a Rich Creamy Tomato Sauce

CHICKEN SAAG 9.95
Chicken cooked with fresh spinach

CHICKEN BHUNA 9.95
Boneless chicken pan roasted cooked with spices, onions and tomatoes

CHICKEN MANGO (WHITE MEAT) 10.95
Chicken breast cooked with sweet n sour mango sauce and garnished with green herbs; very delicious

CHICKEN MAKHANI (WHITE MEAT) 10.95
Charbroiled chicken, dipped in fresh tomato sauce, enriched with fenugreek, garnished with almond flakes

CHICKEN TIKKA SAAG (WHITE MEAT) 10.95
Tandoor roasted boneless chicken, cooked with spinach

RICE SPECIALTIES
(Served with the vegetable curry)

VEGETABLE BIRYANI 9.95
Basmatic rice cooked with a variety of fresh vegetables seasoned with herbs and toasted with almonds, cashews and raisins; very aromatic

NIZAMI BIRYANI 11.95
Royal specialty from Hyderabad. Long grain basmatic rice cooked with lamb or chicken in a delicate blend of exotic spices and toasted with nuts

SHRIMP BIRYANI 12.95
Saffron flavored basmatic rice cooked with extra large shrimp seasoned with fresh ground spices and toasted with nuts

PEAS PULLAO 7.95
Long grain basmatic rice cooked with fresh green peas, toasted nuts and raisins

BASMATI RICE 2.50
Boiled plain long grain Basmatic rice

LAMB SPECIALTIES
(Served with Basmati rice & hot onion chutney)

LAMB ROGAN JOSH 10.95
Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes and spices

LAMB SAAG 10.95
Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs

LAMB VINDALOO (VERY HOT) 10.95
Very tender pieces of lamb marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices and fresh green herbs

LAMB BHUNA 10.95
Boneless lamb pan roasted with onion, tomato & spices

LAMB MUSHROOM 10.95
Lamb curry cooked with mushrooms and exotic spices

LAMB KORMA 10.95
Lamb curry cooked with light cream and nuts

LAMB TIKKA MASALA 11.95
Boneless diced lamb tandoor style cooked in a Rich creamy tomato sauce

KEEMA CURRY 10.95
Ground lamb cooked with green peas, tomato & onion

SOUTH INDIAN SPECIALTIES
Crepes made with rice and lentils served with coconut chutney and sambar (Spicy vegetable soup)

PLAIN DOSA 4.95
Very thin crepe rolled over

MASALA DOSA 7.95
Thin crepe stuffed with potatoes and onion

CHICKEN or LAMB DOSA 7.95
A crispy crepe, stuffed with chicken pieces or lamb and potatoes with herbs and spices

UTTAPAM 6.95
A thin pancake style made with rice and lentils topped with onions, tomatoes, peppers, coconut & fresh coriander

SAMBHAR VADA 3.95
A savory doughnut, deep fried with spices and soaked in sambar (spicy vegetable soup)

DAHL VADA 3.95
A savory doughnut, deep fried with delicate spices and soaked in yogurt

IDLI SAMBHAR (2) 4.95
Rice cakes soaked in sambar

All special request are welcomed
Order can be prepared Mild, Medium or hot spicy.