

## 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

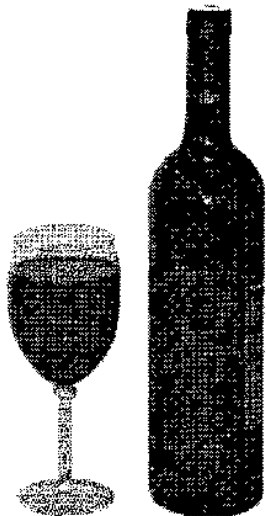
## BEVERAGES

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

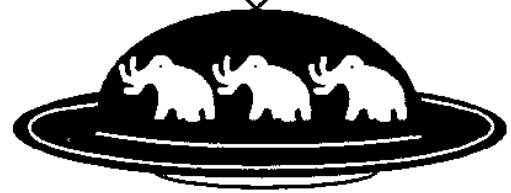
and

Wine



Served @ permises

*It is not about eating, it is about eating right*



## 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)

<b>VEGETABLE MAKHANI</b>	4.95
A variety of fresh vegetables cooked in tomato sauce	
<b>BAINGAN BHARTHA</b>	4.95
A classic dish, whole eggplant roasted over charcoal flame gently tempered with aromatic herbs & spices	
<b>KABULI CHANA</b>	4.95
A north Indian specialty-subtly flavored chickpeas and potatoes tempered with ginger and garlic	
<b>DAAL MAHARANI</b>	4.95
A royal lentil dish cooked with fresh ginger, garlic, onions and tomatoes	
<b>PALAK PANEER</b>	4.95
A flavorful blend of fresh spinach, ginger, garlic, onion and cubes of homemade cheese cooked in light spices	
<b>ALOO MATTAR</b>	4.95
Fresh garden green peas cooked with tomatoes	
<b>CHICKEN SAAG</b>	5.95
Tender chicken cooked with spinach	
<b>CHICKEN CURRY</b>	5.95
Boneless chicken cooked with fresh onions, garlic and unique blend of spices	
<b>CHICKEN KORMA</b>	5.95
Tender pieces of chicken marinate in fresh cream, tossed in fine herbs, spices and nuts, cooked in it own gravy	
<b>CHICKEN TIKKA MASALA</b>	5.95
Boneless diced chicken tandoori cooked in a rich a creamy tomato sauce	
<b>LAMB ROGAN JOSH</b>	5.95
Boneless tender pieces lamb cooked with onions, garlic, fresh tomatoes and fresh spices	
<b>LAMB VINDALOO</b>	5.95
Very tender pieces of lamb marinated in tomatoes & lemon, cooked with potatoes, ginger, spices & herbs	
<b>LAMB KORMA</b>	5.95
Lamb curry cooked with cream and nuts	
<b>KEEMA CURRY</b>	5.95
Ground lamb cooked with green peas, tomato & onion	
<b>FISH CURRY</b>	6.95
Boneless, skinless haddock cooked in a light sauce	
<b>SHRIMP CURRY</b>	7.95
Shrimp cooked with onions, green peppers and sauce	

Free Delivery \$20 and up

\$2.50 /Delivery less than \$20

## SOUPS

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

## APPETIZERS for Everyone

<b>PAPAD (2 Slices) Black bean wafer, very light</b>	1.00
<b>VEGETABLE PAKORA (5 pcs.) Mix vegetable fritter</b>	2.95
<b>ALOO TIKKI (2 pcs.) Potato patties</b>	2.50
<b>VEGETABLE SAMOSA (2 pcs.)</b>	2.50
Crispy turnovers stuffed with spiced potatoes & peas	
<b>MEAT SAMOSA (2 pcs.)</b>	3.25
Crispy turnovers stuffed with ground lamb, potatoes and peas	
<b>CHEESE PAKORA (2 pcs.)</b>	3.95
Stuffed, homemade cheese slices, dipped in chickpea batter, a crispy fried	
<b>CHICKEN PAKORA (5 pcs.)</b>	4.95
Tender boneless chicken breast marinated in a lightly spiced batter and a crispy fried	
<b>FISH PAKORA (4 pcs.)</b>	5.95
Boneless Haddock fish, crispy fried	
<b>SHRIMP PAKORA (5 pcs.)</b>	6.95
Deep fried shrimp marinated in mixture of mild spices	
<b>MIXED APPETIZERS</b>	7.95
Vegetable pakora, samosa, aloo tikki, cheese pakora, fish pakora, chicken pakora, meat samosa and papad	
<b>VEGETABLE MIX APPETIZERS</b>	4.95
Pakora, samosa, aloo tikki, cheese pakora & papadum	
<b>PASSAGE MIX APPETIZERS</b>	8.95
Pakorras (Vegetable, cheese, Chicken, Fish & Shrimp) with Veg. samosa, aloo tikki, meat samosa & papad	
<b>CHICKEN KEBOB</b>	6.95

## SALADS

Dressing: Homemade Indian dressing

<b>INDIAN SALAD</b> Onion, green chillies and lemon	1.50
<b>GARDEN SALAD</b>	3.95
<b>INDIAN CHEF SALAD</b>	4.95
Garden salad with fresh roasted chicken	

## CONDIMENTS

<b>MIXED PICKLE</b>	1.25
<b>MANGO/MINT CHUTNEY</b>	1.25
<b>RAITA</b>	1.50

## INDIAN BREADS

(All Naan baked in clay oven)

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

## TANDOOR SPECIALS

(All entrées 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

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

## VEGETABLE DELIGHTS

(Served with Basmati rice & hot onion chutney)

PALAK PANEER		8.95
	A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cheese cooked in light spices	
ALOO PALAK		8.95
	Fresh spinach cooked with potatoes and spices	
MATTER PANEER		8.95
	A classic dish in northern Indian; fresh homemade low fat cheese gently cooked with tender peas and spices	
ALOO MATTER		8.95
	Fresh garden peas cooked with potatoes	
VEGETABLE CURRY		8.95
	Mixed assorted vegetables cooked with light spices	
VEGETABLE MAKHANI		8.95
	A variety of fresh vegetables cooked in tomato sauce	
DAAL MAHARANI		8.95
	A loyal lentil dish cooked with ginger, garlic and onions	
KABULI CHANA		8.95
	A north Indian specialty; subtle flavored chickpeas and potatoes tempered with ginger and garlic	
BAINGAN BHARTIA		8.95
	A classic dish, whole eggplant roasted over charcoal, gently blended & tempered with aromatic herbs & spices	
MALAI KOFTA		9.95
	Vegetable balls cooked in velvet sauce	
VEGETABLE KORMA		8.95
	Fresh mix vegetables cooked with cashew, raisin & cream	
SHAHI PANEER KORMA		9.95
	Homemade cheese cubes cooked with cream & nuts	
<b>SEAFOOD SPECIALTIES</b>		
FISH CURRY		10.95
	Boneless, skinless haddock cooked in a light sauce	
FISH VINDALOO		10.95
	Haddock fish cooked with potatoes in hot curry sauce	
MACHLI MASALA		11.95
	Fish saturated in a mixture of chopped onions with rare herbs and spices	
GOA SHRIMP CURRY		12.95
	The famous shrimp curry of Goa style prepared with freshly ground coconut an array of masterfully blended spices	
SHRIMP KORMA		12.95
	King size shrimp marinated in garam masala sauce, cooked in light cream & tomato sauce, enriched with cashews	
SHRIMP SAAG		12.95
	King size shrimp cooked with spinach, herbs and spices	
SHRIMP VINDALOO		12.95
	King size shrimp cooked with potatoes in a hot curry	
SHRIMP DO PIAZZA		12.95
	Pan roasted shrimp with spices, peppers, onions & tomatoes	
SHRIMP TANDOORI MASALA		13.95
	Jumbo shrimp dipped in marinade of yogurt & spices grilled over charcoal, cooked with onion and tomatoes	

## 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 fennigreek, 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  
Basmati 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 basmati rice cooked with lamb or chicken in a delicate blend of exotic spices and toasted with nuts
- SHRIMP BIRYANI** 12.95  
Saffron flavored basmati rice cooked with extra large shrimp seasoned with fresh ground spices and toasted with nuts
- PEAS PULLAO** 7.95  
Long grain basmati rice cooked with fresh green peas, toated nuts and raisins
- BASMATI RICE** 2.50  
Boiled plain long grain Basmati 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 sambhar (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 sambhar (spicy vegetable soup)
- DAHI VADA** 3.95  
A savory doughnut, deep fried with delicate spices and soaked in yogurt
- IDLI SAMBHAR (2)** 4.95  
Rice cakes soaked in sambhar

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