India, a subcontinent with an incredible multi-faceted history, brings forth an extraordinary magnitude of culture. Influenced by all who have inhabited this wondrous land, what has emerged is an astonishing melange of religion, art, language, and fine cuisine. Enhanced by the varying and praised and cherished by royalty throughout the millennia.

It is with this rich cultural and geographic heritage that we embark on our journey through Passage to India. Here we present to you as our ancestors did with the royal dynasties, the very best in our regional offerings:

◆◆ from the north we present the robust cuisine of lush valleys of Kashmir across to the fertile plains of Indus and Ganges;
◆◆ or sample the tropical taste from the back waters and coconut groves of the southern region;
◆◆ taste the delicious variety of mustards and delicate seafood from the Bengal region in the east;
◆◆ and from the now cosmopolitan region in the west, we present a cuisine influenced by the Parsi immigrants and the Portuguese settlers.

We know that you’ll be delighted by our tasty offerings and we wish you Bon Appetit!

Imperial Lord of the pre-independent era

The land of the riches, early 1800s
**Shuruaat - Appetizers**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tandoori Scallops</strong></td>
<td>$14.00</td>
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<tr>
<td>Charbroiled giant sea scallops</td>
<td></td>
</tr>
<tr>
<td><strong>Crab Masala</strong></td>
<td>$13.00</td>
</tr>
<tr>
<td>Jumbo lump crab sautéed with onions and herbs</td>
<td></td>
</tr>
<tr>
<td><strong>Calamari</strong></td>
<td>$10.00</td>
</tr>
<tr>
<td>Stir-fried calamari and onions, flavored with lemon and coconut</td>
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</tr>
<tr>
<td><strong>Curried Mussels</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Mussels steamed with curry leaf, onions and tamarind</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Tikka or Hariyali Tikka</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Chicken morsels marinated in Garlic-yogurt or Cilantro chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Cheesy Chicken Kabab</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Our signature kabab flavored with nutmeg and jalapeno</td>
<td></td>
</tr>
<tr>
<td><strong>Seekh Kabab</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Charbroiled succulent minced lamb rolls</td>
<td></td>
</tr>
<tr>
<td><strong>Beans Tikki</strong></td>
<td>$8.95 V</td>
</tr>
<tr>
<td>Spiced black-eye peas, chicpeas &amp; red kidney beans patties</td>
<td></td>
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<tr>
<td><strong>Aloo Tuk</strong></td>
<td>$6.95</td>
</tr>
<tr>
<td>Crisped baby-bliss potatoes drizzled with cilantro-yogurt &amp; raisin chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Kand-Sev Salad</strong></td>
<td>$7.95 V</td>
</tr>
<tr>
<td>Baked yams &amp; crunchy apples with fresh herbs and lime</td>
<td></td>
</tr>
<tr>
<td><strong>Samosa Chaat</strong></td>
<td>$5.95</td>
</tr>
<tr>
<td>A savory pyramid on a bed of chicpeas, drizzled with seasoned yogurt</td>
<td></td>
</tr>
<tr>
<td><strong>Fritter Platter</strong></td>
<td>$6.75 V</td>
</tr>
<tr>
<td>Assorted fritters – onion, spinach, corn, potato, broccoli and cauliflower</td>
<td></td>
</tr>
<tr>
<td><strong>Sev-Murmura Chaat</strong></td>
<td>$6.75 V</td>
</tr>
<tr>
<td>An exotic combination of puffed rice, cilantro, vermicelli, dates and tamarind</td>
<td></td>
</tr>
<tr>
<td><strong>Mulligatwany Soup</strong></td>
<td>$5.50 V</td>
</tr>
<tr>
<td>The inimitable lentil soup with a lemony tang</td>
<td></td>
</tr>
<tr>
<td><strong>Tamatar Kokum Shorba</strong></td>
<td>$5.50 V</td>
</tr>
<tr>
<td>Light tomato soup with cilantro and Kokum</td>
<td></td>
</tr>
</tbody>
</table>

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**Entree**

**Chef’s Samplers**

The following Khazanas (treasures) are a selection of our best sellers presented to you on a silver platter. You will be served an assortment of appetizers, followed by an array of entrees accompanied with saffron rice, lentils, raita, nan and a rich Rice pudding as a finale.

<table>
<thead>
<tr>
<th>Khazana</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Badshahi Khazana</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>With lamb and chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Begumi Khazana</strong></td>
<td>$25.95</td>
</tr>
<tr>
<td>Vegetarian specials</td>
<td></td>
</tr>
<tr>
<td><strong>Samudri Khazana</strong></td>
<td>$27.95</td>
</tr>
<tr>
<td>Seafood assortments</td>
<td></td>
</tr>
</tbody>
</table>
**North Indian Cuisine**

**BAINGAN BHARTA**  
Charcoal-grilled eggplants with stewed onions and tomatoes

$16.50

**KAMAL - KAKRI MASALA**  
Lotus stem and petite peas in curry sauce

$16.95

**BHINDI DO PIAZA**  
Okra and onions tempered with cumin and raw mango powder

$16.50

**KOFTA SUBZAZAR**  
Vegetable dumplings in a velvety spinach sauce

$16.95

**SAAG GOSHT**  
Lamb cooked with spinach, mustard and fenugreek greens

$16.95

**GOAT CURRY**  
Goat meat on the bone stewed with garlic, onion, turnips and herbs

$18.95

**CHICKEN KAIRI LAUNJI**  
Charbroiled chicken in a roboté onion, fenugreek gravy

$17.95

**CHICKEN TIKKA - MASALA or MAKHNI**  
Charbroiled chicken in an onion-fenugreek masala or creamy tomato sauce

$17.95

**Contains nuts**  
**Vegan**

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**South Indian Cuisine**

**CHEMEEN MANGA CURRY**  
Spicy shrimp curry, with pickled raw mango

$19.95

**FISH VENDIAM CURRY**  
A spicy, tamarind-tangy fish curry with fresh herbs

$18.95

**COORGI MURG**  
Chicken with cracked peppercorn and curry leaf

$17.50

**LAMB COCO FRY**  
Lamb with curry leaf, roasted coconut on bread spiral

$18.95

**BAINGAN MIRCHI KA SALAN**  
Baby eggplants & jalapenos simmered in sesame-peanut gravy

$16.95

**AMMA’S PACHA KARI**  
Mélange of seasonal vegetables in a coconut, curry sauce

$15.95

**PODIMAS URLAKELANGU**  
Potatoes smothered with sweet onions and curry leaf

$15.95

**KUMBALANGA PAYAR OLAN**  
Black eye beans, White & Red pumpkin in a cumin & coconut gravy

$15.95

Contains nuts  
**Vegan**

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**Sir Sri Maharaj Chamarajendra IX**  
Wodiyar of Mysore (1863-1894)

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**Maj. en. Ferzanand-i-Khas-i-Daulat-i-Inglishia**  
Mansur-i-Zaman Amir-ul-Umra Maharaja

**Dhiraj Rajeshwar Sir Sri Maharaja-i-Rajgan Bhupendra Singh**  
Mahendra Bahadur of Patiala (1891-1938)
**East Indian Cuisine**

**MALAI CHINGRI** $19.95
Shrimp in a light coconut sauce with cloves, ginger and cinnamon

**DOI MAACH** $18.95
Fish fillet simmered in a cardamom-clove yogurt gravy

**MURG REZALA** $17.50
Chicken cooked with onion, cloves, cardamom,

**KOSHA MANGSHO** $18.50
Lamb cooked with ground coriander, ginger & garlic

**ALOO PHOOLKOPIR DALNA** $15.95 ᮂ
Cauliflower and potatoes with freshly ground cumin and ginger

**UCHER DORMA** $16.95 ᮂ
Bitter gourds stuffed with onions & cabbage, served on lentil puree

**TOROI ALOO POSTO** $16.95 ᮂ
Zucchini & potatoes with ground poppy seeds and nigella seeds

**KAANCH-KOLAR KOFTA** $16.95 ᮂ
Savory Plantain dumplings in a tomato-onion masala

Contains nuts ᮂ Vegan

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**West Indian Cuisine**

**FISH KONKAN CURRY** $18.95
Fish fillet in a sauce flavored with curry leaf and coconut milk

**KARWARI PRAWN CURRY** $19.95
Prawns cooked with star anise, fennel and onions

**SALLI BOTI JARDALOO** $18.95
Parsi style lamb stew with apricots and straw potatoes

**BOHRI MURGI** $17.50
Chicken cooked with mint, cilantro in the style of Bohras of Yemeni origin

**GATTE PHALIAN** $16.95
Rajasthani style long beans and gramflour dumplings

**MALVANI SUBZI** $15.95 ᮂ
A combination of seasonal vegetables in a mild gravy

**BHOPLI MIRCHI-ALOO PEETHI** $15.95 ᮂ
Bell peppers and potatoes with caramelized gram flour

**PALKACHI TAKATLI BHAJI** $15.95 ᮂ
Spinach cooked with buttermilk and black salt

Contains nuts ᮂ Vegan
**Tandoor**

The Tandoor is a clay oven shaped like balloon skirt and is fired with charcoal reaching temperatures more than 600°F. The different strata of heat within are used for various cuts of meat, which are marinated, in yogurt, garlic and other spices before being skewered and grilled. The inner walls of tandoor are used to bake bread.

- **SALMON** $21.95
- **MIXED GRILL** $22.95
- **PRAWNS** $23.95
- **CHICKEN MALAI** $17.95
- **LAMB ESCALOPS** $19.95
- **TANDOORI CHICKEN** $17.95
- **LAMB CHOPS** $23.95
- **STUFFED BELLPEPPERS** $16.95
- **CHEESE BROCHETTE** $16.95
- **TANDOORI VEGETABLES** $16.95

**Breads**

Our bread are freshly baked to order. The selection includes array of leavened white flour bread and unleavened whole wheat breads, which are ideal accompaniments to the Tandoori Kababs or the curries.

- **NAN** (white flour bread); **ROTI** (whole wheat bread) $3.25
- **GARLIC NAN** (garlic and cilantro flavored nan) $3.75
- **STUFFED KULCHA** (onion/cheese/lamb/vegetable/dry fruits) $3.95
- **WARQI PUDINA PARATHA** (layered whole wheat mint bread) $3.75
- **ALOO PARATHA** (whole wheat bread stuffed with potatoes) $3.75
- **MISSI-SOYA ROTI** (bread made with chick pea flour, flavored with dill) $3.75

**Accompaniments**

- **SAFFRON PULAO** – Pilaf rice with cashews and raisins $5.00
- **SADA CHAWAL** – Steamed long grain basmati rice $4.00
- **MAH KI DAL** – Black gram cooked overnight $12.95
- **DAL KALONJI** – Yellow lentils tempered with Nigella seeds $11.95
- **CHANA MASALA** – Chicpeas flavored with powdered pomegranate seeds $11.95
- **RAITA** – Yogurt with roasted cumin and cucumber $5.50
- **CARROT PACHADI** – Grated carrots in seasoned yogurt $5.50
- **MANGO CHUTNEY** – A British contributed condiment $4.95
- **PICKLE PLATTER** – Our house made special pikles $4.95
- **SPICE PLATE** – Our chef’s spicy condiments plate $2.95
- **ONION SALAD** – Bermuda red onions with hot peppers $2.95
- **HOUSE SALAD** – Served with our Chef’s special dressing $6.95
- **PAPAD** – Roasted lentil crispies $2.50

Contains nuts  Vegan
Lunch Special
Served Monday through Friday (11:30 am to 2:30 pm) except holidays
All entrees served with our famous Black lentils, Saffron pilaf and Salad.
You may order Soup, Nan/Roti and Rice Pudding for an additional $3.00.

Curried Specialties

CHICKEN KORMA $10.95
In a mild almond gravy with cardamom flavor

CHICKEN TIKKA MASALA $10.95
Finished in onion & tomato sauce

LAMB MUGHLAI KORMA $10.95
Fennel and mace accented creamy gravy

LAMB ROGANJOSH $10.95
Stewed with fresh ginger, onion and tomatoes

KONKAN FISH CURRY $10.95
Flavored with curry leaf and coconut milk

SHRIMP CURRY $11.95
Tomato sauce with fenugreek leaves

VEGETABLE KORMA $9.95
Seasonal vegetables in a mild gravy

PALAK PANEER $9.95
Home made cheese with creamed spinach

ALOO GOBHI $9.95
Potatoes and cauliflower tempered with cumin and ginger

Tandoor Specialties

SALMON $12.95
Yogurt and garlic marinated

CHICKEN TIKKA $10.95
Steeped in saffron infused yogurt and fresh ginger

KABAB KHAZANA $12.95
Combo of fish, lamb and two chicken kababs

STUFFED BELL PEPPERS $9.95
Filled with sautéed mixed vegetables

CHEESE BROCHETTE $10.25
Cheese chunks with onion, pepper and tomatoes

Contains nuts  Vegan
Dear Patron

All our food is prepared to order and has been created to offer you the best combination possible from the extremely diversified cuisine of the Indian subcontinent. The recipes are traditional and borrowed from the kitchens of households in India. We aim to recreate the taste and preserve the combination / harmony of the spices in accordance with the age old science of Ayurveda.

In keeping with the needs of our Vegan and Low-Carb requesting guests we have a selection of dishes to suit their needs. The medium of cooking is refined soyabeen oil and we do not use peanut oil. Please be specific about any allergies and communicate clearly to your server or you may ask to speak with the Chef. We request you to kindly bear with us, since all the food is cooked to order and it takes a little longer than most other restaurants.

Chef Sudhir Seth

Preparing the Maharaja's chariot for a procession.

We appreciate your consideration towards fellow diners by not using your cell phones and by refraining children from straying away from your table. Please help us serve you better.

We reserve the right to levy a gratuity charge of 18% for parties of 6 and more.