

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES

Passage to India welcome you to experience the taste of authentic India One of the most prestigious and exciting Indian restaurants in Whitby, North

Our aim is, and always has been, to provide the finest in both food and service.

STARTERS
MIXED KEBAB£5.95 Combination of Chicken Tikka, onion bhajee and sheek kebab served with salad
ONION BHAJEE£4.50 Fresh onion battered, served with salad
CHICKEN TIKKA £4.75 / LAMB TIKKA £4.95 Marinated in yoghurt and tandoori spices, cooked in clay oven, served with salad
KING PRAWN BHAJEE
CHICKEN OR VEGETABLE PAKORA £4.95 Chicken or vegetables coated in batter then deep fried in oil, served with salad
CHICKEN OR PRAWN PUREE£4.95 Chicken or prawn cooked in spices then served on pancake based bread (puree)
ALOO BORA
GARLIC MUSHROOMS £4.75

TANDOORI DISHES

a clay oven, served with salad

Fresh mushrooms pan fried with cream sauce

Marinated in yoghurt and tandoori spices, cooked in

The tandoori oven originated in Central Asia in a place called Bukhara. It is a deep clay charcoal burning oven which runs at a high temperature sealing the essential flavours of the food. All served with salad and mint sauce.

LAMB CHOPS£7.95

CHICKEN TIKKA £11.50 / LAMB TIKKA£11.95
TANDOORI CHICKEN (half) on the bone £11.95
CHICKEN SASLIK £12.95 / LAMB SASLIK£13.50
KING PRAWN RENAISSANCE £14.95
TANDOORI MIXED GRILL£13.95

A fabulous selection of tandoori dishes including chicken and lamb tikka, sheek kebab and tandoori chicken.

SPECIALITIES

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PASSAGE TO INDIA SPECIAL£13.50 Prepared with tikka chicken, tikka lamb and grilled king prawn cooked in green herbs with garlic and fresh coriander
GARLIC CHILLI CHICKEN£12.50 A spicy dish of chicken tikka, garlic and complemented by a rare mix of Indian herbs and spices
TIKKA MASSALA CHICKEN £11.50 / LAMB£11.95 Prepared with meats from the tandoori, blended with yoghurt, fresh cream, almond powder and red spices
KARAHI CHICKEN£11.50 This dish has a rich flavour obtained from slightly charred garlic and onions, also green peppers are included
JALFREZI CHICKEN £11.50 / LAMB£12.50 Barbecued chicken or lamb tikka, cooked with sliced green chilli, capsicum, ginger and spices - fairly hot
BHINDI OR CHANA GOSHT£12.95 Pieces of tender lamb cooked with okra (exotic veg), or chick peas, tomatoes, herbs and spices, cooked in balti base for full flavour
NAGA MIRCHI MURGH£12.95 A very hot dish of chicken cooked in a strong blend of spices and naga (bell) peppers
TUNA BHUNA SHABZI £10.95 Spicy tuna cooked with spinach leaf and mixed vegetables, garnished with garlic and fresh coriander
VEGETABLE DELIGHT£11.50 Chefs selection of mixed vegetables cooked in a medium bhuna base sauce
AKBARI MACHI BHUNA£12.50 Steak pieces of lean Bangladeshi fish cooked with fresh tomatoes, herbs, spices and garnished with coriander
GARLIC CHILLI KING PRAWNS£15.95 A spicy dish of char-grilled king prawns, garlic and complemented by a rare mix of Indian herbs and spices
TANDOORI KING PRAWNS MASSALA £15.95 Marinated delicately in spiced yoghurt and then cooked in massala sauce
PASSANDA CHICKEN £11.95 / LAMB£12.95 Pieces of tender chicken or lamb, first marinated in yoghurt with a special blend of spices, then cooked in mild sauce with fruit, cream and butter
CHICKEN MAKHANI £11.95 Diced chicken pieces, cooked in special mild spices, almonds, pistachio and peanut butter
TANDOORI BUTTER CHICKEN £11.95 Strips of tandoori chicken cooked in butter with mild creamy sauce
TANDOORI DUCK BHUNA £14.95 Strips of duck breast cooked with a pinch of chilli and plum tomatoes
SAG CHICKEN £11.95 / LAMB£12.95 Pieces of tender chicken or lamb cooked with fresh spinach, tomatoes, herbs and spices, cooked in balti base for full flavour

SIGNATURE DISHES

An elegant dish cooked with whole

roasted spices and

cubed onions and

garnished with

coriander

CHOPS KI JHUL Lightly grilled lamb cho hot dish	ps cooked in Chefs spec	£15.95 ial sauce, medium to
	cooked with lamb mince to hot.	
A deliciously unique dis cooked with fresh green	sh of tender spicy lamb, n chillies in chef's own sp resh coriander - vindaloo	pecial
Cooked with Chefs own	K TAWA n special recipe with fresh . Garnished with fresh ga	tomatoes, capsicum
BIRYANI DISH Saffron rice coated with and served with medium	Indian herbs and spices	cooked in nawabi style
KING PRAWN (checked of the CHICKEN OR PRESENT OR PRESENT OF TANDOORI CHICKED OF TANDOO	lai style) b, king prawn and	wns)£15.95 £11.95 £12.95 £12.95 £14.95
TRADITIONAL All of our old favourites vegetable selections	L DISHES are available in the follow	ving meat, fish and
VEGETABLE KING PRAWN CHICKEN OR PR KEEMA (mince m KORMA Mildly spiced, cooked with cream and yoghurt garnished with	£12.50 / LAMB TI AWN £10.95 / LAMB ROGAN JOSH A slightly tangy sauce with tomatoes and medium hot spices	£9.95£15.95 MB£11.95£10.95 PATHIA A hot sweet and sour tasting dish extensively prepared with onions,
almond and pistachio nut CURRIES	DANSAK	tomatoes and touch of garlic MADRAS
Lightly spiced curry cooked in a medium sauce to suit all palates	Cooked in sweet sour and hot lentils based sauce	Hot curries extensively cooked with red chilli, lemon juice and a touch of tomato puree
DUPIAZA	BHUNA	VINDALOO

Chopped onion, capsicum, tomatoes

herbs and spices

giving medium

strength

seasoned with fresh

Very hot curry prepared with red

chilli, lemon juice with spicy potato

BALTI DISHES

This dish is unique in its cooking method and presentation. The traditional dish originated from the South of India (Bangladesh). The dish comprises of rapeseed oil (camol oil) water, milk powder, coriander, fresh tomatoes. turmeric, cooked with balti sauce, cubed onions, green peppers and various fresh herbs - medium hot

CHICKEN TIKKA £11.95 / LAMB TIKKA	
CHICKEN AND MUSHROOM	£12.95
PALAK GOSHT (Spinach and Lamb)	£12.95
VEGETABLE	£10.95
CHICKEN OR PRAWN £10.95 LAMB	.£12.50
KEEMA (MINCE MEAT)	£10.95

SIDE DISHES

A tasty selection of vegetable accompaniments, medium or mildly spiced
BOMBAY ALOO£5.25 Spicy potatoes
ALOO PALAK£5.50 Spinach cooked with potatoes
TARKA DAAL£5.25 Red lentils garnished with garlic and coriander
CHANA MASSALA£5.25 Chick peas cooked with onions, herbs and spices
BHAJIES
SAG OR MATAR PANEER
KEEMA ALOO OR KEEMA PEAS£5.95 Mince meat cooked with potatoes or petit garden peas

SET MEAL

FOR TWO person £44.95

Choice of 2 starters, 2 main dishes 1 side dish 1 naan bread & 1 rice

(for King Prawn or Duck dishes add £2)

FOR FOUR person £89.95

Choice of 4 starters, 4 main dishes 2 side dishes 2 naan bread & 2 rice

(for King Prawn or Duck dishes add £2)

RICE

A tasty selection of light fluffy rice, flavoursome and aromatic

PLAIN	3.50
PILAU (aromatic basmati) £4	4.25
MUSHROOM£2	4.50
COCONUT£2	4.50
SPECIAL FRIED£2	4.50
Pilau rice cooked with egg and peas	
GARLIC CHILLI £4	4.50
CHICKEN FRIED£	5.50
Basmati rice cooked with chicken tikka, onions and spices	

BREADS

PLAIN NAAN	£3.50
PESHWARI NAAN (fruit and nut)	£3.95
GARLIC NAAN	£3.95
KEEMA NAAN (minced meat)	£3.95
CHEESE AND GARLIC NAAN	£3.95
CHAPATTI	£1.50
T ROTI	£2.95
PARATA (plain/egg or keema)	£3.50

EXTRAS

PLAIN/SPICY PAPPADOM (each)£	0.6
PICKLE TRAY£	
Mango chutney, lime pickle, onion salad and mint sauce	
GREEN SALAD£	1.5
RAITA (onion / cucumber) £	1.9
KUSUMBA	1.9
Onions, chilli, lemon juice and coriander	

ENGLISH DISHES

FRIED CHICKEN & CHIPS	£9.95
OMELETTE & CHIPS (prawn or mushroom) .	£9.95
ONION RINGS	£2.95
FRIES	£2.50

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES

Some dishes may contain nuts and dairy products. Please inform us if you have a selective diet. If your favourite dish is not available on the menu do not hesitate to ask the waiter as our chef can accommodate most requests.

Although great care is taken to remove all bones, shell and whole spices, some may remain.

