

Specialities

PASSAGE TO INDIA SPECIAL

by a rare mix of Indian herbs and spices. TIKKA MASALA CHICKEN OR LAMB

JALFREZI CHICKEN OR LAMB

or chickpeas, tomatoes, herbs and spices,

Chefs selection of mixed vegetables cooked

BHINDI OR CHANA GOSHT

cooked in a balti base for full flavour.

of spices and naga (bell) peppers.

NAGA MIRCHI MURGH.

VEGETABLE DELIGHT

PASANDA CHICKEN

with fruit, cream and butter.

almonds and peanut butter.

with mild creamy sauce.

CHOPS KI JHUL

A medium to hot dish.

MURGI MASALA

Vindaloo strength

and plum tomatoes.

garnished with fresh coriander.

TANDOORI DUCK TAWA

Garnished with fresh garlic.

TANDOORI DUCK BHUNA

SAG CHICKEN OR LAMB

tomatoes, herbs and spices.

TANDOORI BUTTER CHICKEN

Strips of tandoori chicken cooked in butter

Signature Dishes

CHICKEN MAKHANI

in a medium bhuna base sauce,

fresh cream, almond powder and red spices.

GARLIC CHILLI CHICKEN

KARAHI CHICKEN

Prepared with tikka chicken, tikka lamb and grilled king prawn

Prepared with meats from the tandoori, blended with yoghurt,

This dish has a rich flavour obtained from slightly charred garlic and onions, also green peppers and olives are included.

cooked in green herbs with garlic and fresh coriander.

A spicy dish of chicken tikka, garlic and complemented

Barbecued chicken or lamb tikka, cooked with sliced

green chilli, capsicum, ginger and spices - fairly hot.

Pieces of tender lamb cooked with okra (exotic yea.),

A very hot dish of chicken cooked in a strong blend

Pieces of tender chicken or lamb, first marinated in yoghurt

Pieces of tender chicken or lamb cooked with fresh spinach,

Lightly grilled lamb chops cooked in Chefs' special sauce.

Strips of chicken tikka cooked with lamb mince in

A deliciously unique dish of tender spicy lamb, cooked

with fresh green chillies in Chef's own special sauce,

Cooked with Chef's own special recipe with fresh

Strips of duck breast cooked with a pinch of chilli

tomatoes, capsicum and fresh green chillies.

a special sauce. Rich in flavour, medium to hot.

with a special blend of spices, then cooked in mild sauce

Diced chicken pieces, cooked in special mild spices,

£11.95 / LAMB

RESTAURANT MENU

Passage to India welcome you to experience the taste of authentic India, one of the most prestigious and exciting Indian restaurants in Whitby, North Yorkshire. Our aim is, and always has been, to provide the finest in both food and service.

£13.95

£13.50

£12.95

£11.95

£12.95

£12.95

£13.50

£11.95

£12.95

£12.95

£11.95

£12.95

£15.95

£13.95

£13.95

£14.95

£14.95

Starters

MIXED KEBAB	£5.95
ONION BHAJEE	£4.50
CHICKEN OR LAMB TIKKA Marinated in yoghurt and tandoori spices, cooked in clay oven, served with salad.	£4.95
KING PRAWN BHAJEE Two large tiger prawns char-grilled over the clay oven then cooked in spices, served with salad.	£7.95
CHICKEN OR VEGETABLE PAKORA Chicken or vegetables coated in batter then deep-fried in oil, served with salad.	£4.95
CHICKEN OR PRAWN PURÉE Chicken or prawn cooked in spices then served on pancake based bread (purée).	£4.95
ALOO BORA	£4.95
GARLIC MUSHROOMS Fresh mushrooms pan-fried with cream sauce,	£4.95
LAMB CHOPS Marinated in yoghurt and tandoori spices, cooked in a clay oven, served with salad.	£7.95
VEGETABLE SAMOSA Mixed vegetables wrapped in triangle puff pastry.	£4.50
MEAT SAMOSA Mince wrapped in triangle puff pastry.	£4.50

Tandoori Dishes

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 in the essential flavours of the food. All served with salad and mint sauce.

CHICKEN TIKKA	£11.50 / LAMB TIKKA	£11.95
TANDOORI CHICKEN (h	alf) on the bone	£11.95
CHICKEN SHASHLIK	£13.95 / LAMB SHASHLIK	£14.95
KING PRAWN RENAISS	ANCE	£15.95
TANDOORI MIXED GRIL A fabulous selection of tando and lamb tikka, sheek kebab	pori dishes including chicken	£14.95

Birvani Dishes

Saffron rice coated with Indian herbs and spices cooked

in Nawabi style and served with medium curry sauce.	
CHICKEN OR LAMB TIKKA	£13.95
KING PRAWN (char-grilled tiger prawns)	£15.95
CHICKEN OR PRAWN	£11.95
LAMB BIRYANI	£13.95
TANDOORI CHICKEN Strips of tandoori chicken (boneless).	£12,95
DESHI MIX (Muglai style)	£14.95
VEGETABLE	£11.95

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

Please read the dish ingredients carefully as recipes vary from restaurant to restaurant. Some dishes may contain nuts and dairy products.

Please inform us if you have a selective diet.

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

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, coriander, fresh tomatoes, turmeric, cooked with balti sauce, cubed onions, green peppers and various fresh herbs - medium hot.

CHICKEN OR LAMB TIKKA	£13.95
CHICKEN & MUSHROOM	£12.95
PALAK GOSHT (Spinach & Lamb)	£13.95
VEGETABLE	£10.95
CHICKEN OR PRAWN£11.95 / LAMB	£12.95
KEEMA (Mince Meat)	£11.95

Seafood Specialities

AKBARI MACHI BHUNA £13.95 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 MASALA £15.95 Marinated delicately in spiced yoghurt and then cooked in masala sauce.

CHINGRI SAG £16.95 Shell-off king prawns cooked with fresh spinach, tomatoes, herbs and spices.

SEAFOOD DELIGHT £16.95 Steak piece of fish cooked with two pieces of king prawns and a handful of shrimps in a medium bhuna sauce.

£12.50 Spicy tuna cooked with spinach leaf and mixed vegetables, garnished with garlic, fresh coriander and chickpeas.

Traditional Dishes

All of our old favourites are available in the following meat, fish and vegetable selections.

CHICKEN TIKKA	£12.50 / LAMB TIKKA	£13.50
VEGETABLE		£9.95
KING PRAWN		£15.95
CHICKEN OR PRAWN	£10.95 / LAMB	£11.95
KEEMA (minced meat)		£10.95

Mildly spiced, cooked with cream and yoghurt, garnished with

CURRIES

Lightly spiced curry cooked in a medium sauce to suit all

DUPIAZA

An elegant dish cooked with whole roasted spices and cubed onions and garnished with

ROGAN JOSH

A slightly tangy A hot sweet and sour sauce with tomatoes and medium hot

DANSAK Cooked in sweet sour

spices.

and hot lentil based sauce. BHUNA

Chopped onion,

capsicum, tomatoes seasoned with fresh herbs and spices giving medium

PATHIA

tasting dish extensively prepared with onions, tomatoes and touch of garlic. MADRAS

Hot curries extensively cooked with red chilli,

lemon juice and a touch of tomato purée. VINDALOO

Very hot curry

prepared with red chilli, lemon juice with spicy potato.

Side Dishes

A tasty selection of vegetable accompaniments, medium or mil	aly spicea.
BOMBAY ALOO Spicy potatoes.	£5.5
ALOO PALAK	£5.5
TARKA DHAL	£5.5
CHANA MASALA	£5.5
BHAJIES	£5,5
SAG OR MATAR PANEER Spinach or chickpeas cooked with Indian cottage cheese.	£5.9
KEEMA ALOO OR KEEMA PEAS	£5.9

Rice

A tasty selection of light fluffy rice, flavoursome and aromatic.	
PLAIN	£3.50
PILAU (Aromatic Basmati)	£4.25
MUSHROOM	£4.50
COCONUT	
SPECIAL FRIED Pilau rice cooked with egg and peas.	£4.50
GARLIC CHILLI	£4.50
CHICKEN FRIED	£5,50
KEEMA RICE	£5.50

Breads

PLAIN NAAN	£3.50
PESHWARI NAAN (Fruit & Nut)	£3.95
GARLIC NAAN	£3.95
KEEMA NAAN (Minced Meat)	£3.95
CHEESE & GARLIC NAAN	
CHAPATI	
TANDOORI ROTI	£2.95
PARATHA (Plain / Egg or Keema)	

Extras

PLAIN / SPICY PAPPADOM(each	£0.6
PICKLE TRAY (per head	£1.0
Mango chutney, lime pickle, onion salad and mint sauce.	
GREEN SALAD	£1.5
RAITA (Onion / Cucumber)	£1.9
KUSUMBA	2.1.5
Onions, chilli, lemon juice and coriander.	

English Dishes

FRIED CHICKEN & CHIPS	£9.9
OMELETTE & CHIPS (Prawn or Mushroom)	£9.9
ONION RINGS	£2.9
FRIES	€2.5

Set Meal

FOR TWO person

1 Naan Bread & 1 Rice

FOR FOUR person £89.95

2 Naan Bread & 2 Rice

mature and sea dishes add £2

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