

APPETIZERS

1. Soups of the Day	: Lentil or Tomato	\$3.95
2. Pappadam	: 4 Pieces served with Onion Chutney	\$3.95
3. Chili Pakora	: Chili fritters dipped in gram flour and deep fried	\$6.95
4. Paneer Pakora	: cottage cheese stuffed with mint sauce, dipped in gram flour battered deep fried	\$6.95
5. Vegetable Samosa	: 2 Pieces Pastry stuffed with seasoned potatoes and peas	\$4.95
6. Chicken Samosa	: 4 pieces Pastry stuffed with ground chicken and peas	\$5.95
7. Samosa Chaat	: Veg Samosa combined with Yogurt, tamarind and fresh mint sauce	\$5.95
8. Vegetable Pakora	: Fresh vegetables dipped in delicately spiced chickpea Batter and fried to a golden crisp	\$4.95
9. Onion Bhajjah	: 4 pieces sliced onion dipped in spiced batter and fried to a golden crisp	\$4.95
10. Chicken Tikka	: Tender pieces of boneless chicken marinated in yogurt and mild spices and roasted in a clay oven	\$7.95
11. Jeera garlic chicken	: Tender chicken wings cooked with fresh cumin, garlic, and tomato paste	\$7.95
12. Chicken Pakora	: Tender chicken fillets lightly battered and fried golden brown	\$5.95
13. Sheik Kabob	: Minced lamb spiced with herbs and roasted in a clay oven	\$7.95
14. Passage to India Mixed Vegetable Platter	: Samosa, Pakora and Onion Bhajjiya	\$9.95
15. Passage to India Mixed Non-Veg Platter	: Chicken Samosa, Chicken Pakora, Chicken Tikka and Sheik Kabob	\$11.95

TANDORI SPECIALIST

16. Tandoori Chicken	: Chicken Marinated in yogurt and spices and roasted in clay oven ½ Chicken \$12.95 Whole Chicken \$21.95	
17. Chicken Tikka	: Boneless chicken breast marinated in yogurt and spices and roasted in a clay oven	\$14.95
18. Sheik Kabob	: Minced lamb spiced with herbs and roasted in a clay oven	\$16.95
19. Behari Kabob	: Tender slices of lamb skewered and charbroiled	\$16.95
20. Lamb Chops	: Tender lamb chops marinated with fresh herbs and spices and roasted in a clay oven	\$20.95
21. Tandoori Shrimp	: Jumbo Shrimp marinated in spices and cooked in a clay oven	\$19.95
22. Tandoori Mixed Grill	: Assortment of roasted clay oven chicken, kabobs, lamb & Shrimp	\$20.95

CHICKEN SPECIALTIES

23. Chicken Tikka Masala	: Boneless chicken cubes roasted in a clay oven, then cooked in a tomato and cream sauce	\$12.95
24. Chicken Curry	: Boneless chicken cubes cooked with onion, tomatoes, ginger, garlic and Indian spices	\$12.95
25. Chicken Korma	: Boneless chicken breast cooked with almonds and raisins in a mild cream sauce	\$12.95
26. Chicken Madras	: Boneless pieces of chicken cooked and flavored with fresh ground spices and coconut milk	\$12.95
27. Chicken Vindaloo	: Chicken cooked in fresh ground spices with potatoes in hot sauce	\$12.95
28. Chicken Saag Wala	: Chicken curry cooked in rich, creamy spinach	\$12.95
29. Chicken Mahkani	: (Butter Chicken) Pieces of boneless chicken in a rich cream sauce flavored with herbs and spices	\$12.95
30. Chicken Bhuna	: Piece of chicken cooked with sliced onion, green peppers, fresh herbs and spices	\$12.95
31. Chicken Kadhai	: Flavorful chicken cooked in a spiced tomato base gravy with onions and green peppers	\$12.95
32. Chicken Chili Fry	: Boneless breast of chicken sautéed with green chilies herbs and Spices	\$12.95
33. Chicken Paneer Balti	: Kashmiri style boneless breast of chicken with paneer, fresh herbs, and spices.	\$12.95

LAMB SPECIALTIES

34. Lamb Korma	: Boneless lamb cubes cooked with almonds and raisins in a creamy sauce	\$16.95
35. Lamb Vindaloo	: Boneless lamb cubes cooked in spicy sauce with vinegar and potatoes	\$16.95
36. Lamb Curry	: Boneless lamb cubes cooked with onion, tomatoes, ginger, garlic and Indian spices	\$16.95
37. Lamb Palak	: Succulent lamb cooked in rich creamy spinach and spices	\$16.95
38. Lamb Bhuna	: Tender pieces of lamb cooked with tomatoes, onions, herbs and spices	\$16.95
39. Lamb Rogan Josh	: A specialty from Kashmir, lamb cooked in a rich almond Sauce and blend of spices	\$16.95
40. Lamb Do Piazza	: Tender Pieces of lamb, onion, ginger, green peppers and spices	\$16.95

GOAT SPECIALTIES

41. Goat Bhuna	: Tender pieces of goat cooked with tomatoes, onions, herbs and spices	\$16.95
42. Goat Curry	: Boneless goat cubes cooked with onions, tomatoes, ginger, garlic and Indian spices	\$16.95
43. Goat Khadai	: Tender pieces of goat, bell pepper, and onion tossed with fresh herbs and spices cooked in khadai	\$16.95

VEGETARIAN SPECIALTIES

56. Bombay Aloo	: Potatoes tempered with mustard seeds, herbs and spices	\$10.95
57. Navratna Korma	: Variety of fresh vegetables cooked in tomato and curry sauce	\$11.95
58. Aloo Gobi	: Fresh cauliflower and potatoes coked with onion, tomato and Mild spices	\$11.95
59. Palak Paneer	: Fresh spinach with homemade cheese cooked in onions, tomatoes and mild spices	\$11.95
60. Molai Kofta	: Potato patties cooked in a mild creamy sauce with almonds and raisins	\$11.95
61. Muttar Paneer	: Green peas and cubes of homemade cheese cooked with herbs and spices	\$12.95
62. Paneer Chili	: Marinated with ginger, garlic and yogurt sauce and cooked with bell peppers, onions and seasonal vegetables, soy and hot sauce	\$12.95
63. Masala Dal Tadka	: Indian yellow lentils cooked in Indian spices	\$10.95
64. Dal Makhani	: Indian mixed lentils cooked with onions and tomatoes in rich sauce	\$11.95
65. Baigun ka Bhartha	: Clay oven roasted eggplant cooked with onions, tomatoes, green peas and spices	\$10.95
66. Paneer Makhani	: Homemade cheese cooked in herbs and spices with tomatoes and cream sauce	\$12.95
67. Chana Masala	: Chick peas cooked with ginger, garlic, onions, tomatoes and Indian spices	\$10.95
68. Vegetable Chili Fry	: Fresh vegetables sautéed with green chilies, herbs and spices	\$12.95
69. Palak Sabji Dal	: Spinach, eggplant, potatoes, cauliflower and tomatoes cooked with lentils, herbs and spices	\$12.95
70. Aloo Muttar	: Potatoes, green peas and tomatoes herbs and spices	\$11.95
71. Aloo Palak	: Potatoes and spinach cooked with Indian spices	\$11.95
72. Bandi (Okra) Masala	: Roasted okra cooked with onions, tomatoes and fresh herbs	\$12.95

INDIAN BREADS

Butter Naan	: Leavened Indian bread of hand stretched white flowered baked in a clay oven	\$2.45
Onion Kulcha	: Hand stretched bread stuffed with an aromatic potato filling	\$3.45
Aloo Naan	: Hand stretched bread stuffed with an aromatic potato filling	\$3.45
Kheema Naan	: Naan stuffed with lamb, herbs and spices	\$4.95
Garlic Naan	: Hand stretched bread of white flower topped with fresh minced garlic	\$3.45
Peshwari Naan	: Naan stuffed with raisins and almonds	\$4.45
Chili Naan	: Naan stuffed with fresh green chilies	\$3.45
Paneer Naan	: Naan stuffed with homemade cheese	\$3.95
Chicken Naan	: Naan stuffed with spiced bits of chicken	\$4.95
Tandoori Roti	: Whole wheat bread cooked in clay oven	\$2.45
Paratha	: Thick layered whole bread brushed with butter	\$2.45
Aloo Paratha	: Whole wheat bread stuffed with spiced potatoes	\$3.95
Puri	: Whole wheat bread deep fried in oil and puffed to a golden brown	\$2.95
Bhatoora	: Leavened and fermented bread fried and puffed to a folded brown	\$2.95

DESERT

Mango Ice Cream	: Freshly churned homemade mango ice cream	\$3.95
Kheer	: Indian rice pudding made from milk, raisins and nuts, flavored with cardamom	\$3.95
Gulab Jamun	: Fried cheese balls soaked in infused sugar syrup	\$3.95
Ras Malai	: Cheese balls in a sweetened rich cream sauce	\$4.95

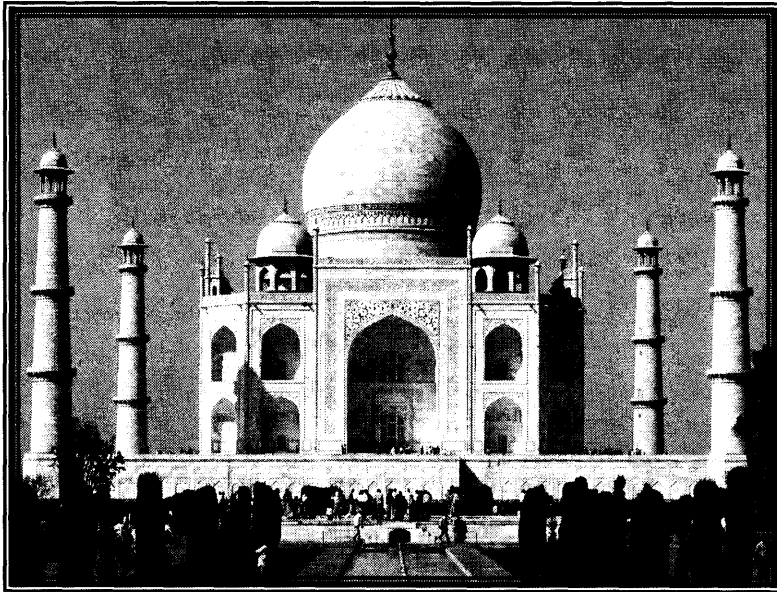
BEVERAGES

Assorted Sodas	\$1.95	Juice	Mango, Orange, Apple	\$2.95
Lassi (sweet or salted)	\$2.95	Mango Lassi		\$3.95
Masala Tea	\$1.95	Coffee		\$1.95

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RICE SPECIALTIES

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| 44. Chicken Tikka Biryani | : Pieces of chicken tikka flavored with onions and spices cooked with basmati rice | \$14.95 |
| 45. Lamb Biryani | : Pieces of lamb flavored with herbs and spices cooked with basmati rice | \$17.95 |
| 46. Goat Biryani | : Pieces of goat flavored with onions, herbs and spices cooked with basmati rice | \$17.95 |
| 47. Shrimp Biryani | : Basmati rice cooked with shrimp and flavored with herbs, spices and yogurt | \$19.95 |
| 48. Vegetable Biryani | : A combination of garden fresh vegetables cooked with mild spices in basmati rice | \$14.95 |

SEA FOOD SPECIALTIES

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| 49. Shrimp Curry | : Shrimp cooked with coconut based, slightly hot curry sauce | \$18.95 |
| 50. Shrimp Vindaloo | : Shrimp marinated in vinegar and a blend of spices cooked in a hot sauce with potatoes | \$18.95 |
| 51. Shrimp Korma | : Shrimp cooked in a rich cream sauce | \$18.95 |
| 52. Shrimp Bhuna | : Shrimp specially prepared in herbs and spices with a touch of garlic and ginger | \$18.95 |
| 53. Lobster Masala | : Succulent chunks of lobster sautéed along with tomatoes, onions, herbs and spices | \$22.95 |
| 54. Fish Curry | : Marinated cubes of fresh fish cooked in curry sauce with herbs and spices | \$18.95 |
| 55. Fish Balti | : Fish cooked with tomatoes, onions, fresh herbs and spices | \$18.95 |

SIDE ORDERS

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| Sweet Mango Chutney | \$3.95 | Spicy Pickled Mango | \$2.95 |
| Assorted Chutney | \$3.95 | Basmati Rice | \$2.95 |
| Rita | : Whipped yogurt and minced cucumber with herbs and spices | \$2.45 | |
| House Salad | : Fresh greens & chef's choice of veggies served with a spicy dressing | \$4.95 | |