



**At Fisherman's Point Resort
(Next to Ocho Rios Pier)**

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Indian cuisine is tastefully unique and incredibly varied. Evolving over many centuries, it reflects staggering diversity of a country whose food encompasses the cooking techniques of many nationalities and cultures. A vast spectrum of flavours is created by the judicious and inventive use of spices resulting in a world renowned and truly delicious cuisine.

Perhaps the most elaborate dishes come from the north, which was inherited from the Moghuls, who invaded India from Persia in the sixteen century. Many Mughlai dishes such as pulaos (pilafs) and biryani-s (rice and meat creations) are rich and lavish due to the ingredients used. Other Indian specialties include kebabs and tandoori dishes, which are cooked in a special clay pot, called a Tandoor.

What links a country whose cuisine is varied and diverse from region to region due to its language, culture and climate is a common denominator of Indian hospitality and graciousness.

Here at Passage to India, as your hosts, we are committed to providing you, our guest, with just that and making your dining experience with us a truly memorable and enjoyable one.

Dreaming when Dawn's left hand was in the sky
I heard a voice within the tavern cry
"Awake my little ones and fill the cup
Before life's liquor in its cup be dry."

PALATE. TICKLERS APPETIZERS SPECIALS TANDOORI SPECIALS

All tandoori specialties are baked on skewers in clay ovens and served with coleslaw and mint chutney

Chicken Tikka	\$12.00
Boneless chicken pieces marinated in yogurt with delicate seasoning baked in Tandoor.	
Peshawari Kebab	\$12.00
Boneless chicken cubes mildly spiced, marinated and baked.	
Tandoori Chicken Wings	\$11.00
Marinated in yogurt with delicate seasoning, baked in Tandoor.	
Chicken Seekh Kebab	\$11.50
Tender rolls of ground chicken and gram flour, cooked in clay oven.	
Garlic Chicken Kebab	\$12.50
Boneless chicken marinated in cashew nuts and minced garlic, baked in Tandoor.	
Chicken Tikka Hariyali	\$12.00
Chicken marinated with spinach and Indian spices	
Rashmi Kebab	\$12.00
Chicken in cream and yogurt marinated with spices and grilled to perfection.	
Chicken Lollipop	\$12.00
Chicken wings marinated in ginger, garlic, chilli powder and deep fried	
Chicken Pakoras	\$11.00
Spicy chicken tenders battered with split pea flour served with tamarind sauce.	
Mutton Seekh Kebab	\$13.00
Minced mutton with ginger, coriander on skewers baked in Tandoor.	
Tandoori Chicken ½ or full	\$15.00/\$28.00
Chicken marinated in yogurt, ginger, garlic and freshly ground spices, baked in Tandoor clay oven.	
Passage to India Sizzler (Non Veg)	\$25.00
Sizzling platter with chicken, mutton seekh kebab and fish tikka.	
Amritsari Fish	\$13.00
Fish marinated in traditional Amritsari way and fried.	
Please note that all items are prepared in a kitchen that handles nuts and dairy products. Please notify us of any allergies you may have.	
Fish Tikka	\$14.00
Morsels of tender fish fillet marinated in spices and baked in Tandoor.	

Jhinga Tikka	\$20.00
Jumbo Shrimps marinated with spices and yogurt and baked in Tandoor.	
Shrimp Pakoras	\$16.00
Shrimp fritters with gram flour served with tamarind sauce.	
Garlic Shrimp Tikka	\$20.00
Shrimp marinated with garlic and Indian spices.	
Tandoori Lobster (Seasonal)	\$28.00
Lobster marinated in yogurt with delicate seasoning, baked in Tandoor	
Tandoori Fish	\$20.00
Whole fish marinated with spices and yogurt and baked in Tandoor.	
Paneer Tikka	\$12.00
Homemade cottage cheese cubes marinated and baked in Tandoor.	
Paneer Achari Tikka	\$12.00
Baked cottage cheese cubes marinated in Indian pickles.	
Tandoori Mushroom Tikka	\$12.00
Fresh mushrooms marinated with Tandoori spices and baked.	
Vegetable Seekh Kebab	\$10.00
Minced mixed vegetables marinated in Indian spices and baked in Tandoor.	
Hara Bara Kebab	\$9.00
Minced spinach, potato, paneer and vegetables.	
Vegetarian Sizzler	\$18.00
Sizzling platter with paneer Tikka, mushrooms, Tandoori Aloo.	
Samosas (Vegetarian/Chicken)	\$7.00/\$8.00
Pastry stuffed with minced chicken or vegetables.	
Samosa Chat	\$8.00
Samosa with topping of yogurt and chickpeas, served with tamarind and mint chutney.	
Vegetable Bullets	\$9.00
Julienne vegetables coated with special batter, served with a tangy sauce.	
Vegetable Pakora	\$8.00
Mixed vegetable fritters served with tamarind sauce.	
Onion Pakoras (Vegetarian)	\$8.00
Onion fritters with tamarind sauce.	

THE MAIN EVENT

Wherever possible, the dishes can be made mild, medium or hot to suit your palate.

Chicken	
Murgh Mumtaz	\$12.00
Chicken marinated with cashew nuts, Indian seasoning and yogurt, cooked to perfection.	
Butter Chicken	\$13.00
Chicken pieces baked and simmered in fresh tomato and cream sauce.	

Murgh Kola Pori (Hot)	
Fiery Maharashtrian chicken with whole spices, peppercorns and dry chillies.	
Punjabi Chicken Curry	\$12.00
Chicken cooked with ginger, fresh coriander, onions and tomatoes.	
Chicken Vindaloo	\$13.00
Chicken cooked with potatoes in a spicy Indian gravy.	
Chicken Korma	\$12.50
Chicken Pieces cooked with cashew nut gravy cream and spices.	
Murgh Methi Malai	\$13.50
Chicken cooked with fenugreek leaves in cashew onion gravy.	
Chicken Lababdar	\$12.50
Chicken cooked with chopped capsicum and red chillies in light brown sauce.	

MUTTON/LAMB

Bhuna Gosht	\$13.95
Boneless mutton cooked in thick gravy and tomatoes.	
Saag Mutton	\$13.95
Mutton Korma	\$14.20
Mutton cooked in cashew nut gravy.	
Murgh Kola Puri (Hot)	\$13.00
Fiery Maharashtrian chicken whole spices, peppercorns and dry chillies.	
Punjabi Chicken Curry	\$12.00
Chicken cooked with ginger, fresh coriander, onions and tomatoes.	

OUR SIGNATURE DISH

Chicken Tikka Masala	\$13.00
Marinated boneless chicken pieces baked in tandoor and simmered into tomato concasse.	
Goanese Chicken Curry	\$13.00
A dish inspired from the balmy beaches of Goa, cooked with coconut milk, mustard seeds and spices.	
Chicken Rara (Hot)	\$12.00
Boneless chicken cooked with garlic, ginger, capsicum, onion and spices.	
Bhuna Murgh	\$13.00
Boneless chicken cooked with ginger, garlic, fresh coriander onions and spices.	
Chicken Saagwala	\$13.00
Boneless mutton combined with spinach and simmered with spices. Typical "Punjabi" dish.	

