

Authentic Indian Cuisine
Open seven days a week
Lunch & Dinner

Lunch Monday- Friday
11:30 am to 2:30 pm
Saturday & Sunday
12:00pm - 2:30 pm
Dinner: Monday -Saturday
5pm-10pm
Sunday 5 pm - 9 pm



Take-out & catering
All-you-can-eat lunch buffet
Located at the Comfort Inn
525 South Front Street
Harrisburg PA 17104

For more information call:
717 233-4202
www.passagetointia.com

You can also visit:
Curry in a Hurry
Located in the Broad Street
Farmer's Market

Authentic Indian Cuisine
Open seven days a week
Lunch & Dinner

Lunch Monday- Friday
11:30 am to 2:30 pm
Saturday & Sunday
12:00pm -2:30 pm
Dinner: Monday -Saturday
5pm-10pm
Sunday 5 pm - 9 pm

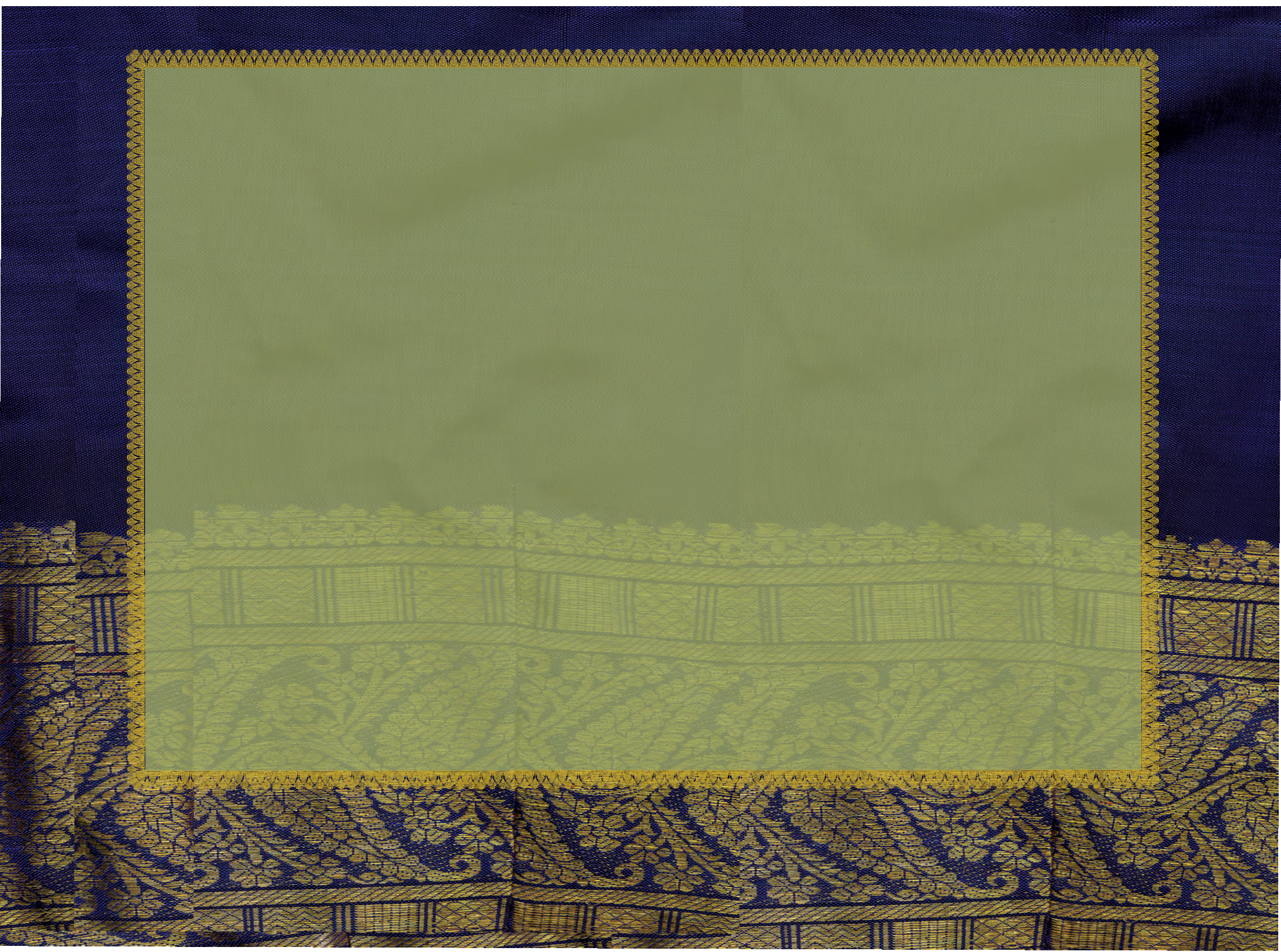


Take-out & catering
All-you-can-eat lunch buffet
Located at the Comfort Inn
525 South Front Street
Harrisburg PA 17104

For more information call:
717 233 4202
www.passagetointia.com

You can also visit:
Curry in a Hurry
Located in the Broad Street
Farmer's Market

Starters



Drinks



Blueberry Lassi\$3.95

Fresh blueberries and home made yogurt shake.

Mango Lassi\$3.95

Indian Alphonso mango and homemade yogurt drink
with a touch of rose water.

Banana Lassi\$3.95

ipe banana and sweetened yogurt drink with the
touch of rose water.

Lassi \$3.50

Home made yogurt shake with a choice of
flavors.(plain /salted/sweet)

Mango or Guava Juice\$3.00

Soda or fresh brewed ice tea\$ 2.00

Tea or Coffee.....\$2:50

Desserts

Gulab Jamun\$3.50

Donut like tasting pastry balls served in a honey flavored warm syrup.

Kulfi\$3.50

Frozen ice cream made from reduced milk almonds pistachios & saffron.

Mango/Rose Ice cream\$3.50

Passage to India special home made ice-cream.

Kheer\$3.50

Saffron flavored rice pudding with dried tropical fruits.

Caramel Custard.....\$3.50

Rice creamy vanilla Custard covered with caramel sauce.

Mango custard\$3.95

Home made mango custard with tropical fruits.



Appetizers



Soups and Salads



Mulligatawany\$2.95

A traditional chicken soup made with lentils and subtly flavored with delicate herbs and a dash of spices, garnished with chopped tandoori chicken.

Chef's vegetable soup\$2.95

A creamy pureed soup with chef's secret ingredients and spices.

Raita\$2.50

Homemade yogurt with diced cucumbers, tomatoes, roasted and ground cumin & fresh cilantro.

Papdams\$1.50

Roasted thin crisp crackers made of lentils cumin and spices.

Sweet Mango Chutney.....\$1.50

Spicy Mango Lemon Pickle\$1.50

Appetizers



Patra.....\$5.99

Yam leaves and spiced chickpea flour roulades sautéed to a soft texture with onions, bell peppers, ginger & lemon juice seasoned with cumin mustard seeds, curry leaves and cilantro.

Shrimp Manchurian.....\$6.45

Golden fried jumbo shrimp, sautéed with baby corn, water chestnut, ginger onion, bell pepper tossed in tangy sweet & hot sauce.

Chicken Pakora\$5.95

Chicken breast tenders marinated in spices and golden fried in crispy chickpea flour batter.

Samosa.....\$3.95

Turnovers made with tender flakey light pastry and filled with seasoned potatoes, green peas and cashews.

Appetizers



Chakna\$6.95

Assortment of lamb chicken and vegetable fritters.

Crab Goa\$6.95

Crab meat stuffed with spices and herbs.

Kabab platter\$8.95

Assortment of lamb, chicken, and shrimp kababs
cooked in clay oven.

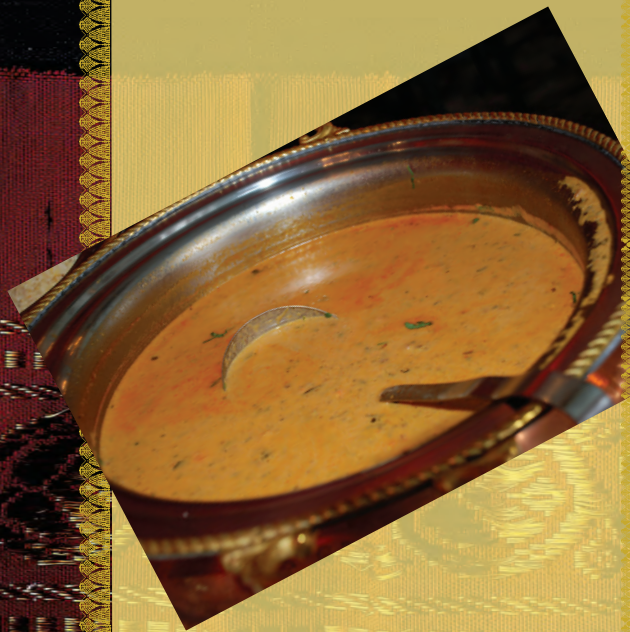
Papri chat (cold)\$3.95

Lentil and flour crisps served with potatoes, onions, chickpeas and
covered with mint, cilantro.
(yogurt & sweet and tangy tamarind sauce)

Vegetable Pakora\$5.95

Assortment of onion, bell peppers, cauliflower and potato fritters.

Appetizers



Tandoori chicken salad\$5.95
Baby spinach, spring greens, cherry tomatoes and cucumbers topped with diced warm tandoori chicken.

Green salad\$3.95
Mixed greens, baby spinach, cherry tomatoes, cucumber, seasoned croutons served with our house mango dressing or choice of italian or ranch.

Nested Chickpeas.....\$4.95
Sweet potato nest filled with chickpeas cooked in a onion and tomato sauce with herbs and spices topped with seasoned onion, tomato relish & sweet tamarind chutney.

Onion Bhajia\$4.95
Savory fritters made with thin sliced onions, bell peppers and spiced chickpea flour batter.

Indian Bread



Roti\$2.00
Unleavened Indian bread made with whole wheat.

Naan.....\$2.00
Indian bread of superfine white flour.

Paratha2.50
Multi layered unleavened whole wheat bread.

Jumbo Puri\$2.50
Unleavened whole wheat puffed bread deep fried in vegetable oil.

Onion kulcha\$2.95
Superfine white flour bread stuffed with mildly spiced onions

Indian Bread



Aloo Paratha\$2.95
Unleavened whole wheat stuffed with potatoes.

Garlic Naan.....2.95
White flour bread with a generous filling of chopped garlic.

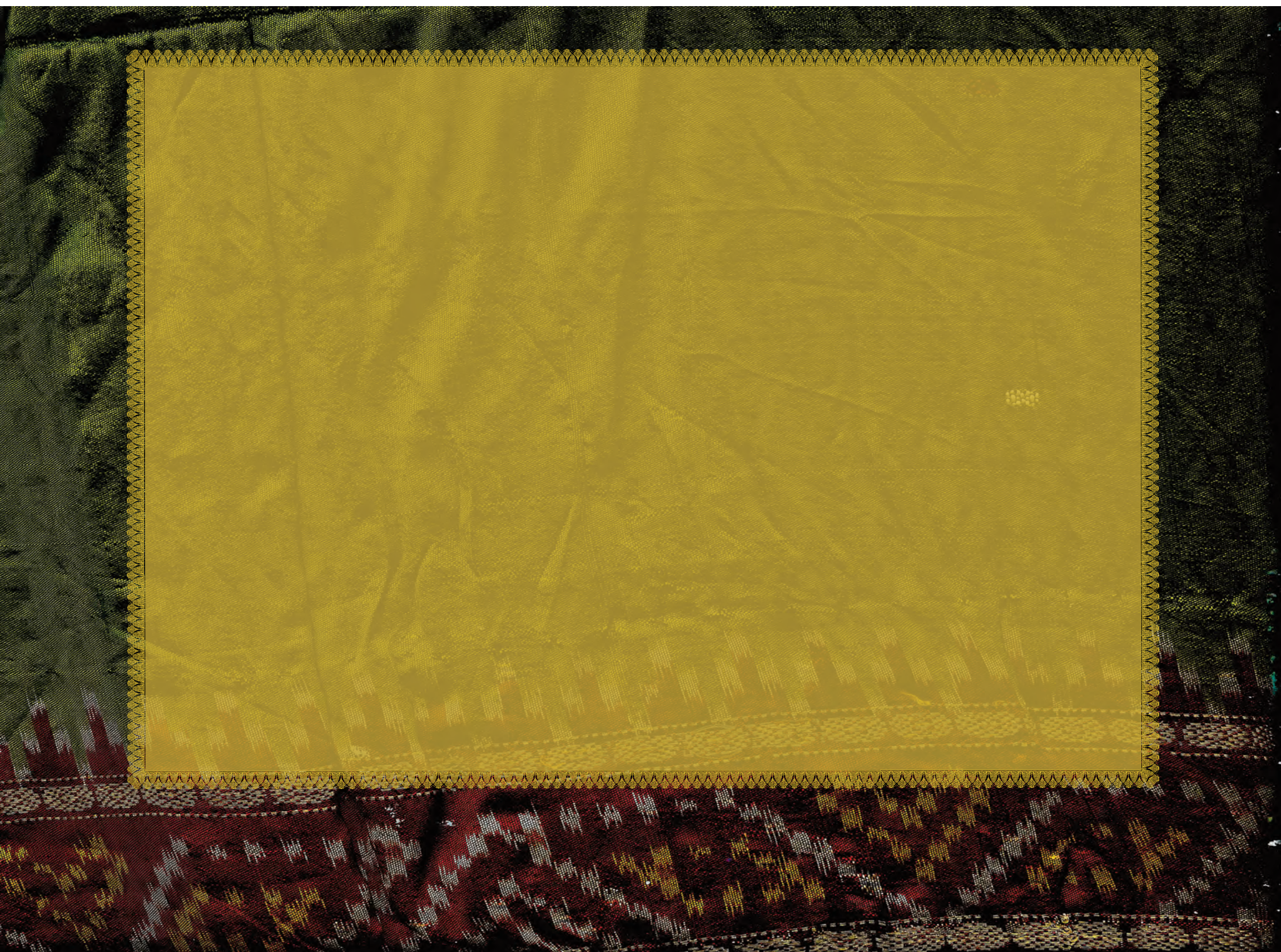
Passage Naan\$2.95
White flour bread stuffed with Indian cottage chesse, almonds raisins, fresh ginger and herbs.

Chicken Naan\$2.95
Superfine white flour bread stuffed with chopped spiced chicken cooked in clay oven.

Basil Naan\$2.95
Superfine white bread stuffed with a mixture of basil, olive oil and spices.

Vegetarian

Vegetarian



Vegetarian

Served with Saffron Flavoured Basmati Rice



Chili Paneer.....\$12.95

Cubes of home made cottage cheese marinated in ginger, garlic & spices, batter fried and sauted with onions, bell peppers in chef's special hot sauce.

Bhindhi masala.....\$12.95

Fresh Okra cooked with onions, tomato, fresh herbs and spices.

Gobi Manchurian\$12.95

Batter fried cauliflower florets sauteed with baby corn, water chestnuts, ginger, garlic, onions and bell peppers in a special tangy and hot sauce

Shahi Paneer\$11.95

Fresh home made Indian cottage cheese cooked with onions & bell peppers in creamy tomato sauce enriched with fenugreek.

Vegetarian

Served with Saffron Flavoured Basmati Rice



Baigan Bhurta.....\$11.95

A classic Indian vegetarian dish with whole egg plant baked over in open charcoal flame, mashed and blended with sauteed onions, tomatoes, herbs & spices.

Corn Saag.....\$11.95

Corn kernels sauteed with onions, tomato, garlic and ginger then simmered in creamy spinach with a touch of spices and green herbs.

Palak Paneer.....\$11.95

Fresh ground spinach cooked with fresh green herbs, spices and cottage cheese.

Tarka Dal\$11.95

Yellow and red lentils simmered with tomatoes, onions, freshly ground spices, finished with a touch of ginger.

Vegetarian

Served with Saffron Flavoured Basmati Rice

Vegetable Korma.....\$11.95

Fresh vegetables gently cooked in creamy almond sauce with array of spices and tropical dry fruits.

Alu Kadai Gobi.....\$11.95

Potatoes and Cauliflower cooked in spiced oil in a kadai (wok) with onions, tomatoes, bell peppers, crushed coriander and cumin.

Dal Makhani\$11.95

Whole black lentils, yellow lentils and kidney beans simmered with tomatoes, onions, freshly ground spices finished with the touch of cream.

Malai kofta\$11.95

Vegetables and potato dumpling stuffed with cottage cheese chutney, raisins and nuts simmered in a fresh curry sauce.



Vegetarian

Served with Saffron Flavoured Basmati Rice

Vegetable Xaccuti\$11.95

Pronounced “Sha-Ku-Tee”, a spicy vegetable curry from the west coast of India(GOA)made with roasted ground coconut and blend of aromatic spices.

Chana Masala\$11.95

Chick peas cooked in onion and tomato gravy with herbs and spices.

Alu mutter\$11.95

Small round potatoes and green peas in a silky curry.

Vegetable Korma.....\$11.95

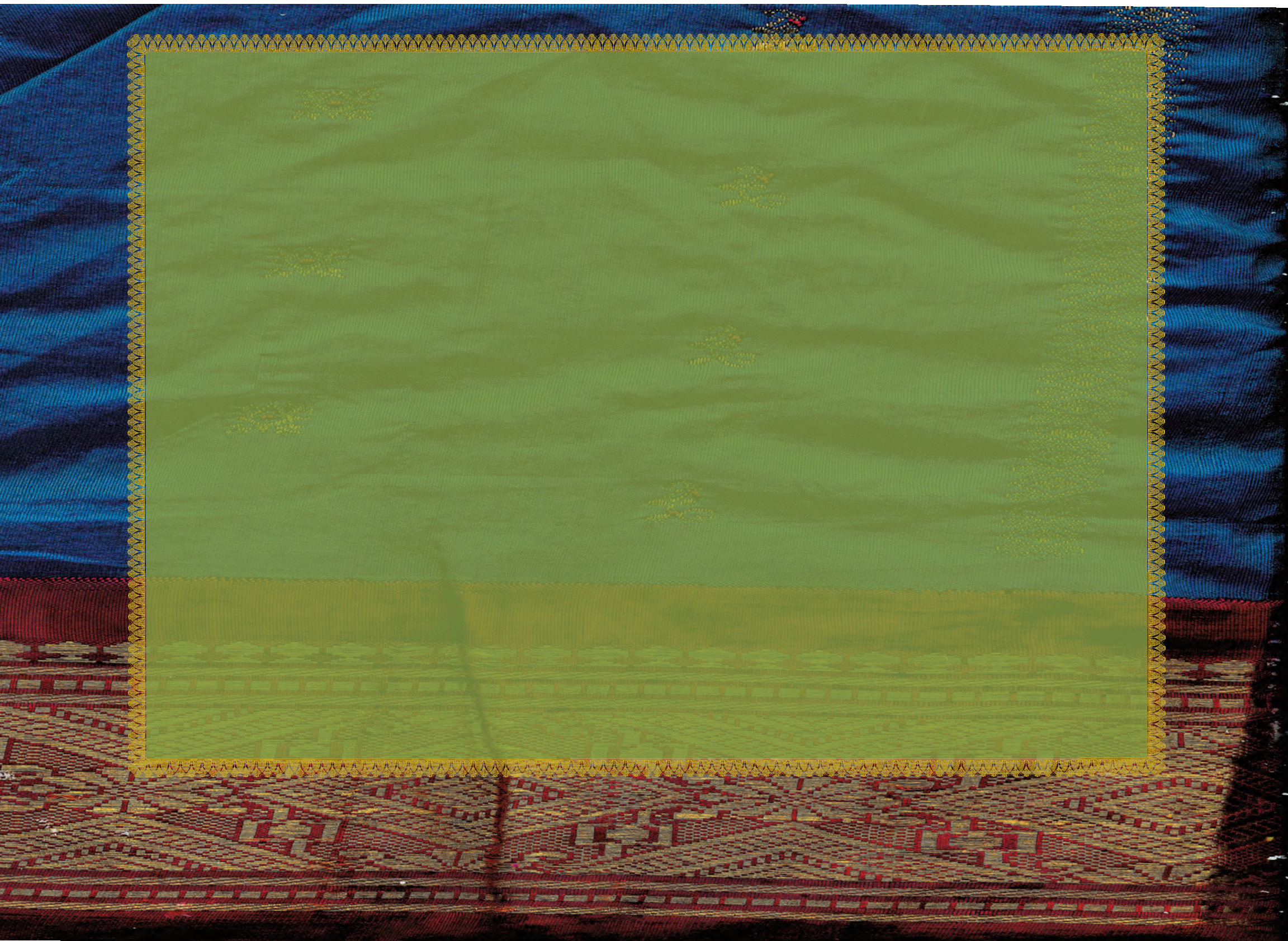
Fresh vegetables gently cooked in creamy almond sauce with array of spices and tropical dry fruits.





NonVegetarian

Non Vegetarian



Chicken

Chili Chicken\$13.95

Chicken marinated in ginger, garlic, herbs and spices batter fried and sauteed with onions bell peppers in a chef's special hot sauce.

Chicken Korma\$13.95

Chicken marinated in sweet spices and herbs overnight then cooked in creamy almond sauce with array of spices and tropical dry fruits.

Chicken Makhani.....\$13.95

Marinated pieces of chicken cooked in a tandoor (clay oven) then dipped in a creamy tomato sauce enriched with green spices.

Chicken Ahuri.....\$13.95

An exotic version of traditional chicken curry from the kitchen of the moghal. Ahuri is the predominant flavouring of curry leaves, mustard seeds and ginger.



Chicken

Mango Chicken.....\$13.95

Chef's creation, a very delicate combination of curried chicken and chef's secret mango sauce.

Chana Chicken\$13.95

An exotic version of traditional chicken curry cooked with chickpeas simmered in tomatoes, onions, bell peppers, fresh herbs and spices.

Chicken Tikka Masala.....\$13.95

Marinated pieces of chicken cooked in tandoor and then covered in a creamy tomato sauce with onions, bell peppers, fresh herbs and spices.

Chicken Tikka Lababdar\$13.95

Pieces of chicken marinated in light sauce and broiled in the clay oven then sauteed with chopped onions, spices and rolled in a creamy fresh tomato sauce.



Chicken

Chicken Saag.....\$13.95

Chicken cooked in onion and tomato sauce and simmered in creamy ground spinach with the touch of garam masala and fresh green herbs.

Chicken Xaccuti.....\$13.99

Pronounced "Sha-Ku-Tee" a spicy chicken curry from the west coast of India (GOA) made with roasted ground coconut and blend of aromatic spices.

Chicken Vindaloo\$13.95

Chicken pieces marinated with vinegar and blend of spices cooked with potatoes and pearl onions in piquant sauce. (Hot and spicy)

Chicken Jalfrezi.....\$13.95

Tender chicken breast fillet marinated with fresh ground spices and stir fried with tomatoes, onions and bell peppers.



Seafood

Served with saffron flavoured basmathi rice.

Scallop Masala.....\$18.95

Fresh bay scallops cooked in a mixture of chopped onions, tomatoes, ginger, garlic and fresh green herbs with a touch of delicate spices.

Shrimp Tomatar.....\$16.95

Shrimp cooked in crushed tomatoes, onions, ginger, bell peppers, chopped mushrooms and eggplant. Flavourful spices and seasoned with roasted lentils, cumin, mustard seeds & curry leaves (An Indian version of marinara sauce).

Shrimp Vindaloo.....\$16.95

Jumbo shrimp cooked in clay oven and simmered in a piquant sauce with potatoes and pickled pearl onions. (Hot and Spicy)

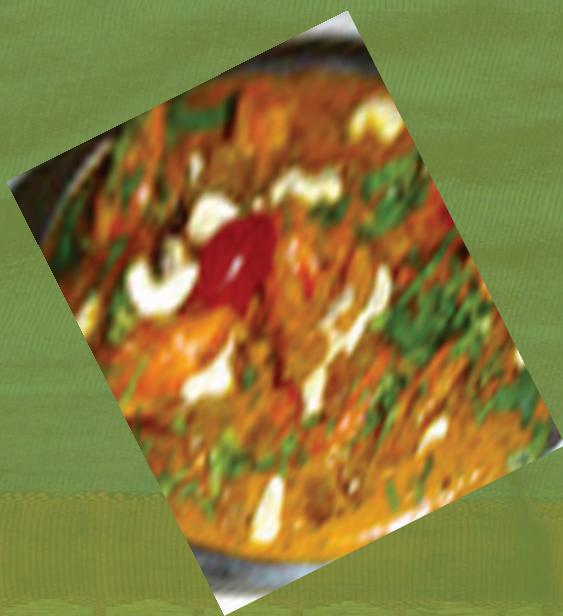
Salmon Palak.....\$15.95

Salmon cooked in our clay oven. Then simmered in creamy tomato sauce with sautéed onions and fresh green herbs.



Seafood

Served with saffron flavoured basmathi rice.



Shrimp Lababdar\$16.95

Jumbo shrimp cooked in our clay oven, then simmered in creamy tomato sauce with sauteed onions, gentle touch of spices and fenugreek.

Scallop Jalfrazi\$18.95

Fresh bay scallops marinated in fresh ground spices with ginger & garlic and stir fried with tomatoes, onions and bell peppers.

Lobster Malabar\$23.95

Lobster tail cooked to perfection from a hundred twentyfive year old recipe. A favorite dish from malabar coast south of Bombay.

Malai Jhinga.....\$16.95

Famous kerala shrimp curry in a cream of coconut milk.

Lamb

Served with saffron flavoured basmathi rice



Lamb Dahiwala.....\$15.95

Lamb marinated in yogurt herbs & spices and cooked in its own gravy a North Indian favorite.

Lamb Saag.....\$15.95

Lamb curry cooked with ground spinach, ginger, garlic, fresh coriander and other fragrant herbs.

Lamb Xaccuti.....\$15.95

Pronounced “Sha-Ku-Tee” a spicy lamb curry from the west coast of India (GOA) made with roasted ground coconut and blend of aromatic spices.

Lamb

Served with saffron flavoured basmathi ric



Lamb korma\$15.95

Lamb marinated in sweet spices and herbs over night then cooked in creamy almond sauce with array of spices and tropical dry fruits.

Lamb Rogun Josh\$15.95

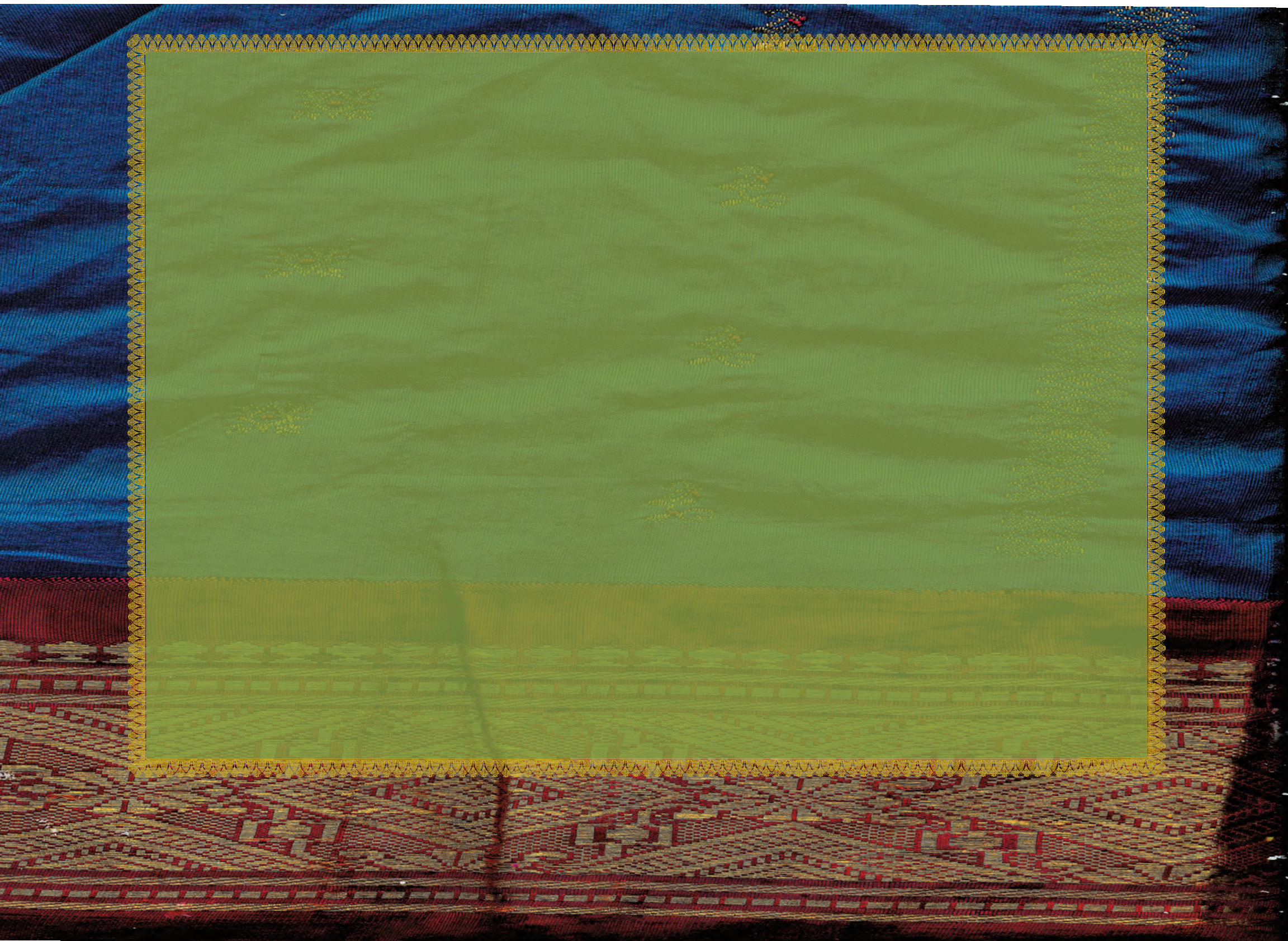
Very popular and common dish of kashmir, lamb larinated with many aromatic herbs and spices in yogurt then simmered in its own juice with tomato onion ginver garlic and cilantro.

Lamb Vindaloo\$15.95

Lamb marinated with vinigar and blend of spices cooked with potatoand pearl onions in piquant sauce. (Hot and spicy)

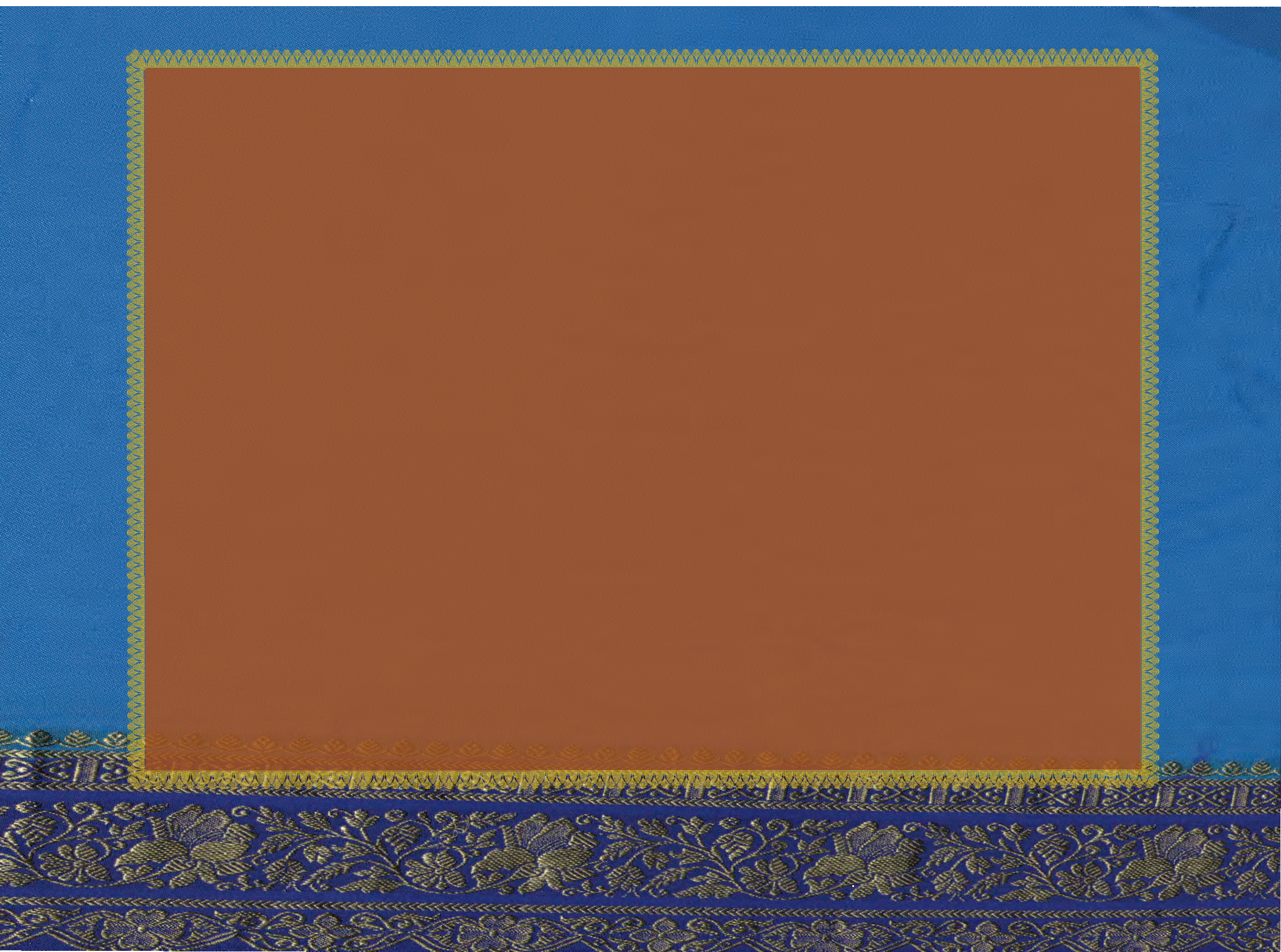
Kadai Lamb \$15.95

Kadai cooking is native to Sind which was native to sind which was formally part of bombay province pieces of lamb cooked in akadai(wok) with tomatoes , bell pepeers, ginger garlic, crushed coriander and other spices.



Tandoori

Tandoori



Tandoori

grilled in clay oven served with saffron flavored basmati rice



Boti Kabab.....\$15.95

Chunks of lamb marinated in light spices and barbequed in the clay oven.

Lamb Chops.....\$15.95

Lamb chops marinated in a generous helping of ginger and special blend of spices grilled to perfection.

Mix Grill.....\$17.95

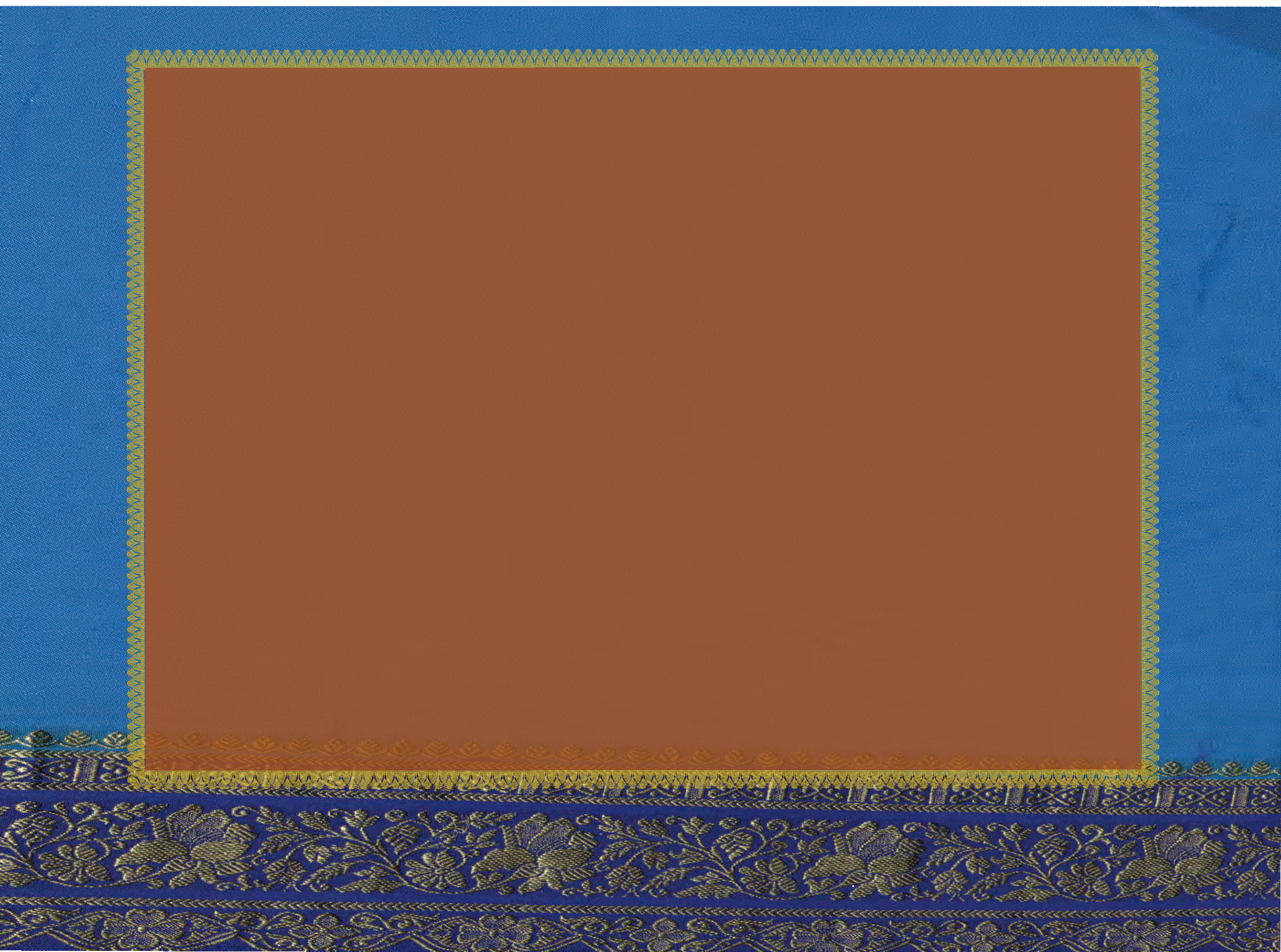
A feast for kababb lovers. A delicious combination of chicken, lamb, shrimp.

Tandoori Shrimp.....\$16.95

Extra jumbo shrimp lightly seasoned lightly and broiled in the tandoori.

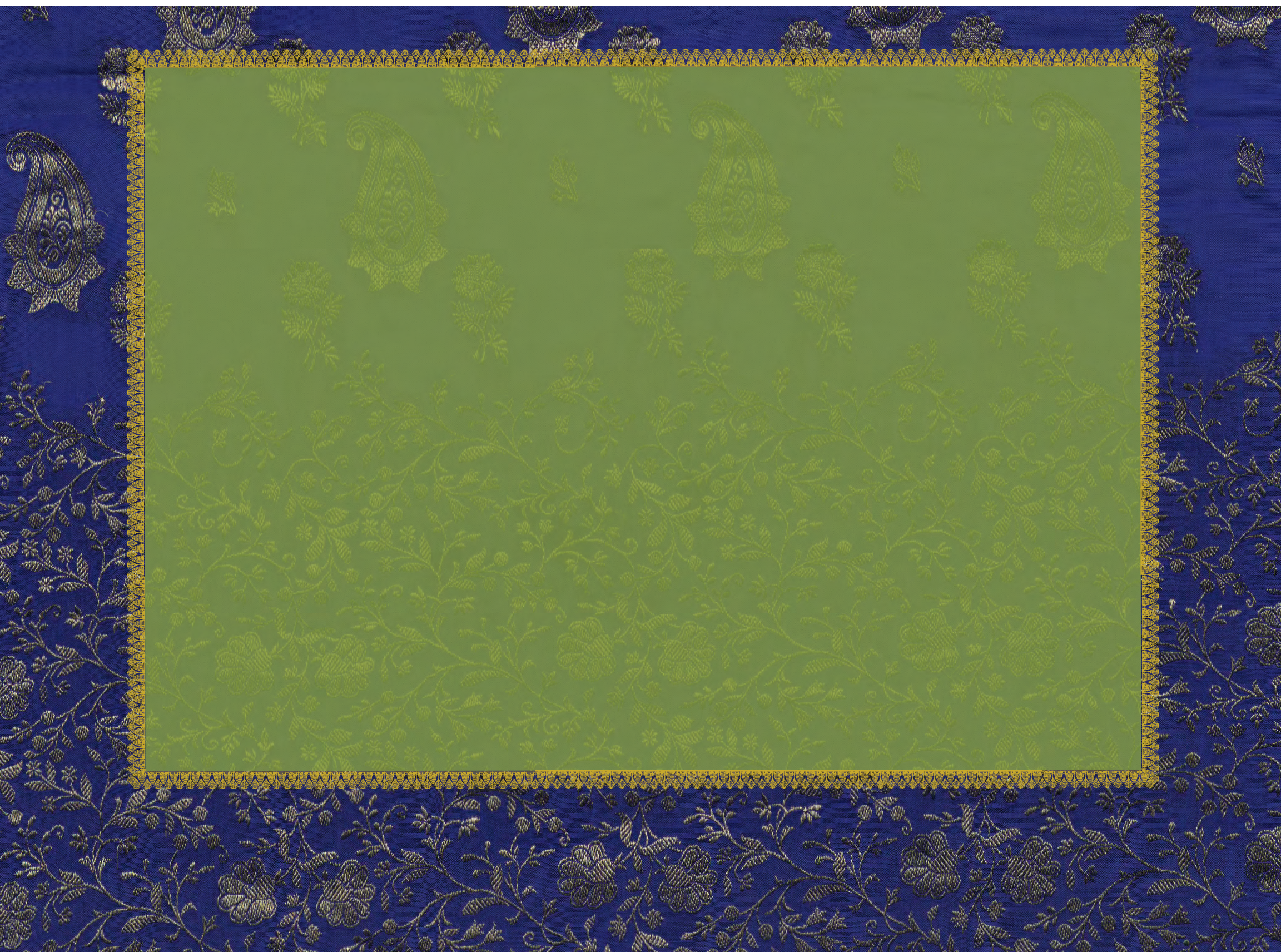
Chicken Haryalli.....\$13.95

Chicken pieces marinated in a ginger garlic paste with cream cheese mint cilantro spices and then broiled in a clay oven.





Passage Special



Combination Meal

Served on a traditional platter called thali



Vegetarian delight\$17.95

Platter composed of onion bhajia, three vegetables, creamed lentils and raita served with vegetable soup, papad naan saffron flavoured basmati rice, raita saffron flavoured pudding with dried tropical fruits.

The Ultimate \$18.95

A super combination of chicken makhani lamb palak tandoori chicken vegetable, creamed lentil and raita served with soup of your choice saffron flavoured basmati rice, papad raita saffron flavoured pudding with dried tropical fruits.

Tandoori Kebab Combo\$18.95

Straight from our clay oven juicy chicken tikka tandoori chicken roti kabab hariyalli kebab and tandoori shrimp served with soup of your choice saffron flavoured basmati rice, papad raita saffron flavoured pudding with dried tropical fruits.

Basmathi Rice



Lamb Briyani\$14.95

Long grained Basmati rice cooked with lamb in a delicate blend of exotic herbs and spices and dried tropical fruits.

Chicken Biryani\$13.99

Long grained Basmati rice cooked with pieces of chicken with spices and dried tropical fruits.

Vegetable Briyani.....\$11.95

Garden fresh vegetables and saffron-flavored basmati rice cooked with spices and dried tropical fruits.

Shrimp Biryani\$15.95

Shrimp and saffron-flavored basmati rice cooked with spices and dried tropical fruits.

Passage Biryani\$16.95

Super combination of lamb, chicken, shrimp and vegetables and saffron-flavored basmati rice cooked with spices and dried tropical fruits, served in a sealed pot.

Authentic Indian Cuisine
Open seven days a week
Lunch & Dinner

Lunch Monday- Friday
11:30 am to 2:30 pm
Saturday & Sunday
12:00pm - 2:30pm
Dinner: Monday -Saturday
5pm-10pm
Sunday 5 pm - 9 pm



Take-out & catering
All-you-can-eat lunch buffet
Located at the Comfort Inn
525 South Front Street
Harrisburg PA 17104

For more information call:
717 233-4202
www.passagetointia.com

You can also visit:
Curry in a Hurry
Located in the Broad Street
Farmer's Market

Authentic Indian Cuisine
Open seven days a week
Lunch & Dinner

Lunch Monday- Friday
11:30 am to 2:30 pm
Saturday & Sunday
12:00pm - 2:30pm
Dinner: Monday -Saturday
5pm-10pm
Sunday 5 pm - 9 pm



Take-out & catering
All-you-can-eat lunch buffet
Located at the Comfort Inn
525 South Front Street
Harrisburg PA 17104

For more information call:
717 233 4202
www.passagetointia.com

You can also visit:
Curry in a Hurry
Located in the Broad Street
Farmer's Market