

Tandoori Special Main

Served with Salad, Rice and Curry Sauce

CHICKEN TIKKA	£8.95
Boneless chicken spiced yoghurt marinated and chargrilled	
TANDOORI CHICKEN	£8.95
Chicken (on the bone) marinated in yoghurt curd and mixed herbs and spices slow cooked over charcoal	
LAMB CHOP	£10.95
Marinated in mixed yoghurt, herbs and spices base and grilled over charcoal	
FISH TIKKA	£10.95
Fresh monkfish fillet marinated in mixed herbs and spices slow cooked in Tandoori Oven	
TANDOORI MIXED GRILL	£12.95
Consists of Tandoori Chicken, lamb chops, chicken tikka and seekh kebab	
TANDOORI KING PRAWN	£12.95
Marinated with yoghurt and chef's special herbs and spices.	
SEEKH KEBAB	£8.95
Lamb Mince marinated and seasoned with fresh mint, ginger and garlic	
MURG MALAI TIKKA (Mild)	£9.95
Boneless chicken marinated with cashewnuts, yoghurt and spices cooked in a clay oven.	
PANER TIKKA SHASHLIK (V)	£7.95
Cottage cheese cubes marinated with garlic, ginger, herbs, exotic capsicum and onion	

Vegetarian Mains £5.95 Side £3.50

PANEER KARAH

Fresh homemade cheese cooked with pepper, onion and tomato.

SAAG ALOO Fresh spinach cooked potatoes.

GOBHI ALOO Cauliflower and potato curry.

CHANA MASALA Chickpea cooked in a tomato and onion based sauce.

DAAL TARKA Spiced yellow lentil tempered with onion, garlic and fresh coriander.

BOMBAY ALLOO Potato cooked with onion, tomato, garlic, ginger and fresh ground spices.

MIXED VEGETABLE Mixed vegetables cooked with cumin seeds and chef's special spices

BHINDI BHAJEE Okra cooked with onions, tomatoes and chef's special spices.

PANEER MAKHANI Home made cheese cooked with a mild buttery tomato based gravy

DAAL MAKHANI Whole black lentils cooked with butter and fresh cream

Hyderabadi Biryani

A traditional rice dish infused in herbs and spices. Served with traditional riata and biryani sauce

VEGETABLE	£6.95
LAMB	£8.95
CHICKEN/CHICKEN TIKKA	£7.95/£8.95
PRAWN/KING PRAWN	£8.95/£11.95

Rice & Breads

STEAMED RICE	£2.25
PILAU RICE	£2.50
MUSHROOM RICE	£2.75
VEGETABLE RICE	£2.75
SPECIAL RICE (Peas and egg)	£2.75
COCONUT RICE	£2.75
PLAIN NAN	£2.25
BUTTER NAN	£2.50
GARLIC NAN	£2.50
PESHWARI NAN	£2.50
KEEMA NAN	£2.50
CHEESE NAN	£2.50
CHAPATI	90p
TANDOORI ROTI	£1.00
PLAIN PARATHA	£2.00
STUFFED PARATHA	£2.50
GREEN SALAD	£1.50
RAYITA	£1.50
CHIPS	£1.50

Appetiser

POPPADOM
PICKLE TRAY

(Spiced onion, mango chutney, lime pickle, mint sauce)

60p each
£2.95

Set Meal for 2

2 Popadoms / Spiced Onions;
Vegetable Pakora; Choice of
any 2 curries from menu;
Rice and Nan bread

£18.95

Set Meal for 4

4 Popadoms / Spiced Onions; Mango
Chutney; Any 2 starters from the
following: Veg. or Chicken Pakora,
Chicken Tikka or Seekh Kebab, any
4 curries from the menu, 2 x Rice
and 2 Plain Nans

£35.95

Some of our dishes contain nuts and dairy
products - please ask before ordering.

Under New Management



AUTHENTIC INDIAN CUISINE

Takeaway Menu

Fully Licensed

TAKEAWAY & HOME DELIVERY

0131 556 4547

Free home delivery for orders over £20
within 3 mile radius

OPEN 7 DAYS A WEEK

Monday-Thursday, 12-2.30 pm / 5-11.30 pm
Friday and Saturday, 12-2.30 pm / 5-12 Midnight
Sunday, 5-11 pm

20 Union Place, Broughton, Edinburgh EH1 3NQ

www.passage2india.co.uk

Traditional Starters

All Starter dishes come with Salad and a Dip

PAKORAS

(Combination of herbs and spices served with the following fillings in a crispy deep fried gram flour coating.) Served with a sweet chilli sauce.

VEGETABLE (V) £2.95

CHICKEN £3.95

FISH £3.95

ONION BHAJI (V) £2.95

Freshly cut strings of onion deep fried in a spicy gram flour

VEGETABLE SAMOSA (V) £2.95

Triangle pastry stuffed with a selection of vegetables

CHILLI PANEER (V) £3.95

Cubes of home made cottage cheese sauted with garlic and chef's special sauce

MIXED PLATTER £4.95

Vegetable, Chicken, Fish Pakora and Seekh kebab

BHARI COMBI £3.95

Fresh mushrooms stuffed with spiced minced lamb coated with spiced batter

PURIS (CHICKEN / KING PRAWN) £3.95/£5.95

Chunks of chicken / King Prawn cooked with sweet and sour sauce served with fried puff bread

Starters - Tikka & Kebabs

CHICKEN TIKKA £3.95

Marinated boneless chicken breast, herbs and spices in a special yoghurt and cooked over charcoal

LAMB CHOPS £4.95

Marinated in mixed yoghurt, herbs and spices base and grilled over charcoal

TANDOORI CHICKEN £3.95

Quarter Chicken (on the bone) marinated in yoghurt curd and mixed herbs and spices slow cooked over charcoal

SEEKH KEBAB £3.95

Minced chicken and lamb mixed with chef's special herbs and spices and cooked over charcoal.

TANDOORI MIXED PLATTER FOR 2 £8.95

Chicken / Lamb Chop, Seekh Kebab, Murg Malai

PANEER TIKKA (V) £4.95

Marinated cottage cheese cooked in a clay oven with chef's special Indian spices

Special Starters

FRIED SQUID £4.95

Fresh squid marinated in herbs and spices and coated in a crispy batter

MURG MALAI TIKKA (Mild) £4.95

Boneless chicken marinated with cashewnuts, yoghurt and spices cooked in a clay oven.

FISH TIKKA £4.95

Fresh monkfish fillet marinated in mixed herbs and spices slow cooked in Tandoori Oven

HAGGIS SAMOSA £3.95

Haggis, turnip and tatties mixed with Indian spices

Home Special Main Dishes

CHICKEN

CHICKEN ACHARI (V) £6.95

Chicken cooked with homemade pickle and spices for its delicious and tangy flavours

CHICKEN KARAHİ £6.95

Caramelised onions, tomatoes, peppers, ginger

CHICKEN JAIPURI (V) £6.95

Chicken cooked with mushrooms, onions, peppers and green chilli in a tangy sauce.

GREEN HERB CHICKEN (V) £6.95

Chicken tikka cooked in spices sauce, tomatoes, green peppers, green chilli, spiced onions

CHICKEN JALFREZI (V) £6.95

Chicken marinated in oil infused with herbs and spices and stir-fried with onions, tomato and bell pepper gravy

NORTH INDIAN CHILLI GARLIC CHICKEN (V) £6.95

Chicken cooked in green chilli, garlic and garnished with fresh coriander. Hot to taste.

CHICKEN CHASNI £6.95

Chicken cooked with delicate sweet and sour sauce with a touch of fresh herbs and cream

CHICKEN KASHMIRI KORMA £6.95

Mildly spiced breast of chicken with almonds and mixed fruit cocktail or mango with fresh cream to finish

CHICKEN TIKKA MASALA £6.95

Chicken cooked in a mild flavoured sauce with fresh herbs and spice

CHICKEN BALTI (V) £6.95

Chicken tikka cooked with chefs special balti sauce

CHICKEN PASANDA £6.95

Chicken cooked in mild creamy almond sauce with Tia Maria

KATHMANDU CHICKEN £6.95

Chicken tikka cooked in lentil sauce and spring onion, garnished with fresh coriander and lemon

HIGHLAND CHICKEN MASALA £6.95

Chicken Tikka pieces cooked with garlic, pepper, onion and touch of whisky

BUTTER CHICKEN £6.95

A mild buttery tomato based gravy.

CHICKEN SAAG £6.95

Chicken delicately cooked with fresh spinach

LAMB

LAMB ROYAL MASALA £8.95

Royal occasion dish cooked with fresh herbs and spices with brandy sauce

LAMB BALTI £7.50

Lamb cooked with chefs special balti sauce

LAMB PASANDA £7.50

Lamb cooked in mild creamy almond sauce with Tia Maria

LAMB ACHARI (V) £7.50

Lamb cooked with homemade pickle and spices for its delicious and tangy flavours

KARAHİ LAMB SAAG £7.50

Lamb delicately cooked with fresh spinach

LAMB KARAHİ £7.50

Caramelised onions, tomatoes, peppers, ginger

LAMB JALFREZI (V) £7.50

Lamb marinated in oil infused with herbs and spices and stir-fried with onions, tomato and bell pepper gravy

NORTH INDIAN CHILLI GARLIC LAMB (V) £7.50

Lamb cooked in green chilli, garlic and garnished with fresh coriander. Hot to taste.

PUNJABI METHI GHOST £7.50

Lamb cooked with fresh (Fenugreek) garnished with a touch of ginger, garlic and fresh coriander.

SEAFOOD

KERELA FISH CURRY £8.95

Fish served in a South Indian spiced coconut sauce.

KING PRAWN SAAG £9.95

King Prawns delicately cooked with fresh spinach, fenugreek and aromatic spices.

KING PRAWN KARAHİ £9.95

King Prawns delicately cooked in caramelised onion, tomatoes, peppers in a traditional thick sauce.

KING PRAWN JALFREZI (V) £9.95

Stir-fried king prawns with tomatoes, onions, peppers and spices in a thick sauce.

FISH KARAHİ £8.95

Caramelised onions, tomatoes, peppers, ginger.

South Indian Special

DOSA

MASALA (V) £6.95

CHICKEN £7.95

PANEER £6.95

Dosa is a crispy wafer thin savoury crepe made from a batter of wet ground lentils and rice flour, served with Sambar and coconut chutney.

All-time Classics

VEGETABLE £5.50

CHICKEN £6.50

LAMB £7.25

PRAWN £7.25

KING PRAWN £9.95

Korma Mild sauce with almonds, coconut and cream

Bhuna With onion, tomatoes and selected spices

Dupiaza Cubes of onions, tomato and spices

Rogan Josh Garnish of spicy fried tomato and medium spices

Dansak (V) With lentils, herbs and spices. (Fairly hot)

Pathia (V) Sweet & sour dish prepared with garlic and herbs. (Hot)

Cylone (V) Onion, coconut, lemon juice and strong spices

Madras (V) Cooked in red chilli sauce and lemon juice

Vindaloo (V) (Fabulously rich hot taste). Very hot