

# *passage to india*

FINE INDIAN CUISINE

**MENU | EN**

## The journey

*Welcome to the spice world of “Passage to India”. The art of Indian cookery lies not in the excessive use of spices, but the delicate mix of a variety of spices to enhance the taste and flavour.*

*Different areas and traditions have developed their own regional specialties. Recipes have been handed over down through generations. The various combinations of ingredients and spices were explored and evolving ever since. “Passage to India” has made a fresh attempt to bring to you the authentic North Indian cuisine which few can compete with.*

*The combination of an ambiance and great mouth watering cuisine that the restaurant offers is sure to take you through a passage to India.*

*We at “Passage To India” hope that you have a pleasant and memorable gastronomic experience.*

# Glossary

## *BASMATI RICE*

*Rice is the staple diet on the Indian sub-continent as its influence has extended to it being the traditional accompaniment for Indian dishes in restaurant. Rice tends to be eaten with curries, where there is a sauce to absorb.*

## *BIRIYANI*

*Biriyani is a rice dish, cooked and spiced together with meat or vegetables. The meat and vegetables are pre-cooked and then mixed with the Basmati rice.*

## *BHUNA*

*Bhuna is a cooking process where spices are gently fried in plenty of oil to bring out their flavour. The dish “bhuna” is an extension of that process where meat is added to the spices and then cooked in its own juices which results in deep strong flavours but very little sauce.*

## *CURRY*

*Curry is a generic description used throughout European and American culture to describe a general variety of spiced dishes, best known in Indian cuisines. Curry is a generic term, and although there is no one specific attribute that marks a dish as “Curry”, some distinctive spices used in many, though certainly not all, curry dishes include turmeric, cumin, coriander and fenugreek.*

## *JALFREZI*

*Jalfrezi is “hot” dish given additional heat by being cooked with fresh green chillies and red chilli powder. It usually also contains visible onion, tomato and capsicum.*

## *KARAHI*

*Karahi is a style of cooking rather than a traditional recipe. It refers to the type of cooking pot and various kinds of dishes prepared in it, generally containing stirfried meat or vegetables.*

## *KORMA*

*Korma is a dish originating in South Asia which is made with yogurt, cream, cashewnut and almond paste, and coconut milk; it is usually considered a type of a mild curry that can be made with both, vegetarian and non-vegetarian dishes.*

## *MADRAS*

*Madras is a fairly hot curry sauce, red in colour and with a heavy use of chili powder. It originates in the South of India and gets its name from the city of Madras now known as Chennai.*

## *NAAN*

*A generic term for various flat-breads in India. It is a leavened, oven-baked flat-bread. A typical naan recipe involves mixing white flour with salt, yeast and yogurt. It is cooked in tandoor (primitive Indian oven), traditionally best accompanied with any Indian dish.*

# Glossary

## PANEER

*Paneer is a homemade cheese with a fresh quality; a dense texture that combines well with all flavours.*

## RAITA

*An Indian condiment based on yogurt and used as a sauce or dip. The yogurt may be seasoned with coriander, cumin, mint, herbs and/or other spices.*

## SAAG

*It is a spinach based dish known all over India but mostly popular in Punjab. It is traditionally eaten with rice or breads such as roti or naan.*

## SEV

*Savoury noodles made from gram flour paste that's used in almost all chaats.*

## SHEEK KEBAB

*Sheek Kebabs consists of minced meat or vegetables mixed with lemon juice, coriander, onion, garlic and green chilies. The meat or vegetables are shaped onto a skewer, like a sausage, and cooked in the hot clay oven.*

## TANDOORI

*Tandoori dishes derive their name from the tandoor (clay oven) that they are cooked in. tandoor oven is fuelled by gas. It is the heat generated in the tandoor that give tandoori dishes their unique taste, rather than the particular fuel used to fire them. Meats are lowered into the oven on skewers and bread is stuck to the side with the aid of a good slap and asbestos fingers.*

## TIKKA

*Tikka is a prepared tandoori dish. However it is usually a piece of fillet meat or vegetable that is cooked on a skewer.*

## TIKKA MASALA

*The tikka masala curry is made with a tikka meat that has been marinated and cooked on skewers in a tandoor and masala is the curry sauce that the tikka is served in. It is a creamy mild and colourful dish.*

## VINDALOO

*The vindaloo was originally a Portuguese dish which took its name from 2 main ingredients which were “vinho”, wine / wine vinegar, and “alhos” garlic. Over time it was spiced up and otherwise changed by the peoples of the ex-Portuguese colony of Goa.*

*If you suffer from any allergies, please check with one of our staff member that the dish you choose doesn't contains any ingredient that is bad for your health. Thank you.*

 **Vegetarian**

 **Spicy**



# Starters and Appetizers

## Sharuat

- 101 ✓ **PAPAD**  
*A thin crispy Indian/Sri Lankan wafer sometimes described as a cracker or flat-bread. This is a perfect appetizer and can be eaten with our various home made dips.* €0,75
- 102 ✓ **MASALA PAPAD** €1,75  
*A papad garnished with finely chopped green peppers, onions, coriander leaves and mild spices.*
- 103 ✓ **VEGETARIAN SAMOSA** €1,90  
*Samosa is a popular Indian street food snack. A crispy triangular pastry stuffed with savoury vegetables.*
- 104 **CHICKEN SAMOSA** €1,90  
*A popular crispy pastry stuffed with minced chicken meat.*
- 105 ✓ **ONION BHAJJI** €3,75  
*A traditional Indian snack where onions are coated with a spiced chickpea batter and deep fried before serving hot.*
- 106 ✓ **PANEER PAKORA** €4,75  
*Pieces of homemade Indian cheese coated with the spiced chickpea batter and deep fried.*
- 107 **CHICKEN PAKORA** €4,75  
*This is one of the famous Ramadan snacks. Chicken supreme marinated in a lightly spiced batter and crisp fried.*
- 108 **PRAWN PURI** €6,75  
*A special prawn curry served on flaky round deep fried bread (puri).*
- 109 ✓ **CHANA PURI** €5,25  
*Chick-peas cooked in a special tomato gravy served in a deep fried (puri)*
- 110 **MIX NON-VEG PLATTER** €12,50  
*A mixed combination of non-vegetarian starter including chicken samosa, chicken pakora and jalpari pakora all on one plater.*
- 111 ✓ **MIX VEG PLATTER** €10,50  
*A perfect combination of a mixed vegetarian platter including samosa, paneer pakora, onion bhajji and crispy potato bhajiya.*
- 112 ✓ **GARLIC MOGO** €6,00  
✓ *Boiled cassava sautéed in garlic and blended with Indian spices and spicy garlic sauce.*
- 113 ✓ **CHICKEN 65** €6,75  
✓ *Originating from Cennai, is a spicy deep-fried chicken snack initially marinated with ginger, garlic, chillies and various other spices.*
- 114 ✓ **KATHI ROLL** €6,75  
✓ *A tasty sauté consisting of Paneer cooked with various spices, ginger, garlic, onions and peppers in a thick gravy wrapped in an Indian flat bread.*

# Starters and Appetizers

## Chaat Bhandar *A starter for two to share*

*Chaat is a plate of savoury snacks, typically served at road-side tracks from stalls or carts in India. A perfect combination of crunchy, tangy, hot and sweet flavours.*

- 201 ✓ *PAPDI CHAAT* €6,50  
*It's made of crispy wafers to which are added a delicious combination of potatoes, black chickpeas, onions, yogurt, tamarind paste and green chutney. It is finally garnished with sev.*
- 202 ✓ *ALOO TIKI CHAAT* €6,50  
*Potato cutlets topped with curried chickpeas, finely chopped onions and coriander leaves. A spicy dish that is very popular amongst all ages in India.*
- 203 ✓ *SAMOSAS CHAAT \* "PASSAGE TO INDIA" SPECIALTY (Veg/chicken)* €7,00  
*A layer of hot samosas chopped in halves, garnished with chopped onions, black chickpeas, boiled potatoes, yogurt, green chutney, tamarind paste and sev.*
- 204 ✓ *DAHI PURI* €6,00  
*A round, hard, puffy shell filled with boiled potatoes, black chickpeas, finely chopped onions, yogurt, conander chubney and finally garnished with crunchy sev.*

## Appetisers *Chili Bhandar*

*All chili dishes are stir-fried with onions, cabbage and green peppers tossed in a mixture of Soya sauce, tomato pulp and a special chili paste. A tempting Indo-Chinese fusion that tastes great as an entrée or as a main course.*

- 205 ✓ *PANEER CHILI* €8,50
- 206 ✓ *PRAWN CHILI* €14,50

## Angaar Se

*All tandoori dishes are served on iron-made sizzler plates with a base of cabbage, onions and boiled vegetables.*

- 301 ✓ **HARA BHARA KEBAB** €10,25  
*Kebabs are a healthy and delicious option that was introduced in India since the 16th century by the Mughals. It's a tasty alternative for vegetarians made of mixed vegetables and a blend of spices finally glazed in tandoor.*
- 302 **CHICKEN SHEEK KEBAB** €11,25  
*Chicken sheek kebab is a dish in which minced chicken meat and spices are mixed together and grilled in tandoor.*
- 303 **LAMB SHEEK KEBAB** €14,90  
*A kebab made of marinated minced lamb and spices, grilled in tandoor.*
- 304 ✓ **SHASHLICK PANEER TIKKA** €11,50  
*Soft, juicy chunks of paneer marinated in yogurt and tandoori masala, then grilled with green peppers and onion.*
- 305 **SHASHLICK CHICKEN TIKKA** €11,90  
*Skinless breast of chicken, deboned and marinated in mildly spiced marinade, then grilled in tandoor.*
- 306 **SHASHLICK LAMB TIKKA** €14,90  
*This is a traditional tikka recipe, in which the lamb is marinated in a marinade of yogurt and spices, then grilled in a tandoor.*
- 307 **MURGH MALAI TIKKA** €12,90  
*These are irresistible tender succulent pieces of chicken that melts in your mouth as they are marinated in thick yogurt, cream, cheese, herbs and spices and grilled to perfection.* €7,90 1/2
- 308 **CHICKEN TIC TIC** €12,90  
*This is a super delicious and very flavorful grilled chicken pieces, with flavours of black pepper, marinade with a combination of mild spices and herbs.*
- 309 **CHICKEN TANDOORI** €10,50  
*Whole tender spring chicken marinated in a special marinade with a combination of mild spices and herbs, and then grilled.*
- 310 **KING PRAWN TANDOORI** €20,90  
*King prawns marinated in a special yogurt and spice marinade, glazed to perfection in an extremely hot tandoor. A recipe inspired by the ancient cuisine of Indian kings and queens, this tandoori burst with exotic flavours.*
- 311 **ASSORTED TANDOORI** €21,90  
*A combination of tandoori dishes such as chicken tandoori, murgh tikka, lamb tikka, prawns and kebab all on one sizzler.*



## Chicken *Murgh Ka Khazana*

- 401 **BUTTER CHICKEN** €10,90  
*Chicken from our exotic tandoor, cooked in tomato gravy along with fresh cream, onions and green peppers, seasoned with butter and mild spices.*
- 402 **CHICKEN MANGO** €10,90  
*Boneless chicken seasoned in tomato and onion gravy, with an addition of milk, mango pulp, almond powder and a hint of lemon juice.*
- 403 **CHICKEN CURRY** €10,50  
*A very popular curry that originates from the South of India, consists of chicken in tomato based gravy flavoured with ginger, garlic and a variety of spices.*
- 404 **CHICKEN KARAHÍ\* “PASSAGE TO INDIA” SPECIALITY** €10,90  
*Tender cubes of boneless chicken stir-fried with green peppers, onions, tomatoes and exotic spices added to a special tomato and onion gravy.*
- 405 **CHICKEN TIKKA MASALA** €10,90  
*Breasts of boneless chicken cooked with tastefully seasoned onion and green peppers added to tomato gravy and fresh cream.*
- 406 **CHICKEN SAAG** €10,90  
*Boneless cubes of spring chicken cooked with spinach, onions, and tomatoes, mixed with mild spices.*
- 407 **CHICKEN KORMA** €11,90  
*A special marinade of yogurt, grated coconut, cashew nut and almond paste and spices is blended with chicken and sautéed with onions.*
- 408 ✂ **CHICKEN CHACUTI** €11,90  
*A Chicken dish from the Indo-Portuguese cuisine of Goa, cooked with coconut, ginger, garlic and various others spices.*
- 409 ✂ **CHICKEN KALI MIRCH** €10,90  
*A marinated chicken dish combined with finely chopped onion, ginger and garlic paste, fresh tomatoes with distinctive flavours of black pepper corns and curry leaves, all tossed in tomato and onion gravy.*
- 410 ✂ **CHICKEN VINDALOO** €10,50  
*Cubes of chicken and potato cooked in a spicy hot tomato and onion gravy.*
- 411 ✂ **CHICKEN JALFREZI** €10,90  
*Boneless cubes of spring chicken, cooked in spicy tomato gravy, enhanced with green chilies, tomatoes and onions.*
- 412 ✂ **CHICKEN MADRAS** €10,90  
*This is one of the most well known dishes all over India. The dish incorporates it's spicy flavour from the chilies and a spicy tomato gravy.*



## Lamb *Ghost E Lazzez*

- 501 **LAMB TIKKA MASALA** €13,90  
*Lamb previously marinated in yogurt and spices, grilled in tandoor, and cooked with green peppers and onions in a rich tomato gravy and fresh cream.*
- 502 **LAMB CURRY** €13,00  
*Diced lamb sautéed with onions, tomatoes and spices, cooked in special tomato gravy.*
- 503 **LAMB KARAH** €13,00  
*Diced lamb cooked with tomatoes, green peppers, onions, garlic and spices in a thick tomato and onion gravy.*
- 504 **LAMB BHUNA** €13,00  
*Cooked on a low flame, bhuna is a fairly dry dish, sautéed in onions, tomatoes and a fine selection of herbs and spices, finally garnished with fried onions.*
- 505 **LAMB SAAG\* "PASSAGE TO INDIA" SPECIALTY** €13,00  
*Lamb cooked with spinach, onions, tomatoes and mild spices.*
- 506 **LAMB KORMA** €14,90  
*A marinade of yogurt, grated coconut, almond and cashew nut paste is combined with tender pieces of lamb tikka, spices and sautéed with onions.*
- 507 **🔥 LAMB VINDALOO** €13,00  
*This is an exquisite spicy dish originated from Goa, where lamb is cooked with potatoes in spicy tomato gravy.*
- 508 **🔥 LAMB JALFREZI** €13,50  
*A traditional Indian dish of marinated spiced lamb served in an aromatic tomato gravy.*
- 509 **🔥 LAMB MADRAS** €13,50  
*A classic Indian dish made with lamb diced and cooked in a sauté of fenugreek seeds and added to hot and spicy tomato madras gravy.*

## Sea Food *Samundar Ke Moti*

- |     |  |        |
|-----|--|--------|
| 601 | <b>SHAHI PRAWN MASALA*</b> <i>“PASSAGE TO INDIA” SPECIALTY</i><br><i>Prawns sautéed and cooked with onions in tomato gravy; with fresh cream and grated coconut, finally garnished with almond powder.</i> | €15,50 |
| 602 | <b>PRAWN KARAHII</b><br><i>Prawns tossed with finely chopped onions, tomatoes, green peppers and various spices.</i>   | €14,90 |
| 603 | <b>PRAWN CURRY</b><br><i>Prawns sautéed and cooked in a creamy tomato curry.</i>   | €14,50 |
| 604 | <b>PRAWN MASALA</b><br><i>Prawns cooked in tomato gravy with onions, green peppers, ginger, garlic and spices.</i>   | €14,90 |
| 605 | <b>KING PRAWN MASALA</b><br><i>King size prawns cooked in tomato gravy with onions, green peppers, ginger, garlic and spices.</i>  | €19,90 |
| 606 | <b>PRAWN KORMA</b><br><i>A special marinade of yogurt, grated coconut and cashew nut paste is blended with prawns and sautéed with onions, garlic and ginger.</i>  | €16,50 |
| 607 | <b>PRAWN SAAG</b><br><i>A sauté of finely chopped onions and tomatoes with garlic and ginger paste is added to prawns and spinach with a splash of lemon juice.</i>  | €15,50 |
| 608 | <b>🔥 PRAWN VINDALOO</b><br><i>Prawns sautéed in onions and ground spices then added to freshly thickened tomato gravy with potatoes.</i>   | €14,50 |
| 609 | <b>🔥 PRAWN MADRAS</b><br><i>Prawns sautéed with onions and green peppers and cooked in a spicy tomato and onion gravy.</i>   | €14,90 |

## Vegetarian Hara Bhara khazana

- 701 ✓ **DAL MAKHNI** €10,90  
*Lentils mixed in a rich and creamy tomato gravy and fresh cream, with ginger and garlic. A dish slightly spiced to tantalize your taste buds.*
- 702 ✓ **DAL TARKA** €10,50  
*Tempered lentils garnished with fresh garlic and ginger, cooked in a thick soup. An ideal alternative as a light dish or even a side order.*
- 703 ✓ **MIX VEGETABLE** €10,50  
*A popular dish made of fresh vegetables and paneer chopped and sautéed in special thick tomato gravy.*
- 704 ✓ **PALAK PANEER** €10,90  
*Spinach and homemade cheese cooked with a sauté of finely chopped onions, tomatoes and ginger and garlic paste.*
- 705 ✓ **PANEER KARAHI** €10,90  
*A very well known Punjabi recipe, made of homemade cheese sautéed in onions, ginger and garlic paste, cooked in special tomato gravy.*
- 706 ✓ **BHINDI KARAHI** €10,90  
*Okra sautéed in onions, tomatoes, green peppers and spices, cooked in thick tomato gravy.*
- 707 ✓ **PANEER TIKA MASALA \* "PASSAGE TO INDIA" SPECIALTY** €10,90  
*A delectable union of Moghul and North Indian cuisine, this is a delicious combination of tandoori grilled Indian cheese with onions and green peppers cooked in tomato gravy with fresh cream.*
- 708 ✓ **MALAI KOFTA** €10,90  
*Dumplings made of homemade cheese and vegetables sautéed in onions and cooked in tomato and onion gravy with fresh cream.*
- 709 ✓ **CHANA ALOO MASALA** €10,50  
*Chickpeas cooked with potatoes and onions in thick tomato gravy, herbs and mild spices, finally garnished with sliced onions.*
- 710 ✓ **NAVRATNA KORMA** €10,90  
*A variety of mixed vegetables cooked in a special marinade made of yogurt, grated coconut, almonds and cashew nut paste sautéed with onions.*
- 711 ✓ **MATTAR PANEER** €10,90  
*Green peas cooked with homemade cheese, tossed in garlic and onions in tasty mild and creamy tomato gravy.*
- 712 ✓ **VEGETABLE JALFREZI** €10,90  
*A very popular Indian dish made with a grand mixture of vegetables, paneer and spices cooked in thick spicy tomato gravy.*
- 713 ✓ **PANEER DOPIAZA** €10,90  
*Dopiaza meaning "two onions" is a South Asian curry dish, where the paneer is prepared with a large amount of onions, ginger, garlic, and other spices.*
- 714 ✓ **BAIGAN KA BHARTHA** €11,90  
*Smoked aubergines infused with garlic, onions in a thick tomato gravy.*



## Biryani *Accompanied with Raita*

- 801 ✓ **VEG BIRIYANI** €14,90  
*A mixture of fresh vegetables along with onions, green peppers, and dry fruits cooked with yogurt in basmati rice and flavoured with saffron, herbs and spices and garnished with fried onions.*
- 802 **CHICKEN BIRIYANI** €15,90  
*Tender pieces of chicken mixed with green peppers and onions, with dry fruits cooked with yogurt in basmati rice cooked and flavoured with herbs and spices, finally garnished with fried onions.*
- 803 **LAMB BIRIYANI** €16,90  
*Tender pieces of lamb cooked in basmati rice with yogurt, green peppers and onions, a selection of dry fruits, herbs and spices, garnished with fried onions.*
- 804 **PRAWN BIRIYANI** €18,90  
*Prawn, green peppers and onions cooked in basmati rice with yogurt, dry fruits, herbs and spices to perfection, finally garnished with fried onions.*

## Raita *Yogurt based side dish*

- 901 ✓ **CUCUMBER RAITA** €2,25  
*A yogurt side dish made with finely chopped cucumbers, and aromatic herbs.*
- 902 ✓ **PYAAS RAITA** €2,25  
*A yogurt based side dish made with finely chopped onions and aromatic herbs.*
- 903 ✓ **SEV RAITA** €2,75  
*A yogurt side dish made with sev (savoury noodles made from gram flour paste) and aromatic herbs.*

# Rice, Bread and Salads

## Rice Selection *Chaawal ke bhandaar se*

- 1001 ✓ **WHITE RICE** *Accompaniment included in main dishes.*  
*Steamed basmati rice.*
- 1002 ✓ **JEERA RICE** €2,75  
*Steamed basmati rice, sautéed in butter with cumin seeds.*
- 1003 ✓ **PILAU RICE** €3,75  
*Steamed basmati rice, sautéed in butter with a variety of mixed vegetables and aromatic herbs.*
- 1004 ✓ **SHAHI PILAU** €4,75  
*Steamed basmati rice, sautéed in butter with a combination of dry fruits and aromatic herbs.*
- 1005 ✓ **MUSHROOM FRIED RICE** €3,75  
*Steamed basmati rice, sautéed in butter with cumin seeds and sliced mushrooms.*
- 1006 ✓ **KESARIYO RICE** €4,90  
*Steamed basmati rice, sautéed in butter, flavoured with saffron and finally garnished with cashew nuts.*

## Indian Bread *Sathe Shu Magawu*

*All breads are eggless and Baked in our tandoor.*

- 1101 ✓ **TANDOORI ROTI** €2,25  
*Unleavened whole wheat bread made in tandoor and brushed with butter.*
- 1102 ✓ **TANDOORI NAAN** €2,75  
*Traditional Indian-style leavened bread baked in tandoor.*
- 1103 ✓ **BUTTER NAAN** €3,25  
*Leavened bread baked in the tandoor and brushed with butter.*
- 1104 ✓ **GARLIC NAAN** €3,75  
*Leavened tandoori bread garnished with fire-roasted garlic and coriander leaves.*
- 1105 ✓ **CHEESE NAAN** €4,75  
*Leavened bread baked in tandoor with fresh cheese and garnished with coriander leaves.*
- 1106 ✓ **CHEESE GARLIC NAAN** €6,00  
*Leavened bread baked in the tandoor with fire-roasted garlic and cheese, garnished with coriander leaves.*
- 1107 ✓ **CHILI GARLIC NAAN** €4,50  
*Leavened tandoori bread baked with fresh green chilies, garlic and garnished with coriander leaves.*
- 1108 ✓ **CHEESE CHILI GARLIC NAAN** €6,50  
*Leavened bread baked in tandoor with fresh cheese, green chilies, garlic and coriander leaves.*

# Rice, Bread and Salads

- 1109 *PESHWARI NAAN* €5,50  
*Leavened bread baked in tandoor; stuffed with grated coconut, mixture of nuts and raisins and grounded fennel seeds.*
- 1110 *NAAN PLATER* €8,50  
*A perfect combination of butter naan, garlic naan and cheese naan, all in one dish.*

## Salads

- 1201 ✓ *ONION SALAD* €1,50  
*Sliced onion rings garnished with a special blend of spice and coriander leaves.*
- 1202 ✓ *ONION AND TOMATO* €2,25  
*Salad Sliced onions and tomatoes garnished with a blend of spices and a hint of lemon.*
- 1203 ✓ *MIX SALAD* €3,25  
*A mixture of sliced onions, tomatoes, cabbage and cucumber combined with mild spices and a touch of lemon.*



## Desserts

- 01 **GAJAR KA HALWA WITH ICE CREAM** €3,90  
*It is one of the most popular traditional Indian desserts made from fresh carrots and cooked in condensed milk and ghee (Indian butter), finally garnished with almond-powder and served with vanilla ice-cream.*
- 02 **BEBINCA** €4,25  
*A traditional layered Goan pudding, made of plain flour, eggs, Indian butter (Ghee), sugar and coconut milk.*
- 03 **GULAB JAMUN** €3,90  
*A dessert which is popular throughout the Indian Subcontinent made of dough consisting mainly of milk solids soaked in a sugar syrup flavoured with cardamom seeds and saffron.*
- 04 **KAJU BADAM PISTA KULFI** €4,75  
*This is a popular flavoured frozen dessert made from milk and garnished with a grand mixture of powdered cashew nuts, almonds and pistachios. It originated in South Asia and is popular throughout neighbouring countries in the Middle East.*
- 05 **MANGO KULFI** €3,90  
*A frozen mango flavoured dessert decorated with mango pulp.*
- 06 **CHOCOLATE KULFI** €4,25  
*A frozen chocolate flavoured dessert decorated with melted chocolate.*
- 07 **PETIT GÂTEAU WITH ICECREAM** €4,90  
*A small chocolate cake with a creamy chocolate filling, served with vanilla ice-cream.*
- 08 **RAS MALAI** €4,75  
*Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamom.*

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