

A firm Leytonstone neighbourhood favourite but with London-wide appeal, Star of India has been delighting customers for over 30 years. Walk through the doors into a warm, friendly restaurant where you'll find groups of regulars and new visitors enjoying some of the finest Indian food in London.

Star of India, Leytonstone's award-winning restaurant is no stranger to delicious and unusual vegetarian dishes. A team of highly skilled and specialist master chefs have created a range of dishes using exciting combinations of fruits and vegetables – from the everyday to the exotic. The menu is designed to tantalise and tempt and to change your ideas about vegetarian food forever. Just try the aubergine rasavangy, the apple and mango chatt, coconut green beans, ponir chana, mango, okra and vegetable coconut sambar – and you'll see what we mean.

PAPADOMS *Crunchy Appetisers*

Plain Papadoms**£0.70**
 Masala Papadoms**£0.80**
 Chutney Tray *4 varieties***£2.00**
 Chutney's *Per Portion***£0.60**

STARTERS

Our starters are prepared with the finest care and presented in a range of styles. Served our delicious with salad & mint sauce
King Prawn Butterfly**4.95**
Delicious 'butterflied' shape king prawns, delicately spiced & deep fried in breadcrumbs
King Prawn Tandoori**6.50**
Succulent medium hot king prawns cooked in the tandoor oven for extra flavour
King Prawn on Puree**6.50**
Delicately crisped king prawns, cooked with aromatic herbs and spices and served on a thin deep fried bread
Prawn on Puree**5.25**
Prawn Tikka**5.25**
Lightly spiced prawns cooked in a tandoor mix
Chicken Tikka**3.95**
Supreme chicken breast fillets cubed and marinated overnight, then lightly spiced and grilled in a charcoal oven. Served with salad garnish and mint sauce
Chicken Shammi**3.95**
Succulent pieces of chicken rounded with herbs & pan fried. Served with salad garnish
Chicken Chat**3.95**
Succulent pieces of chicken tikka stir fried with fruit spices, herbs, tomato, cucumber and served with salad garnish
Tandoori Chicken**3.50**
A quarter piece of spring chicken marinated overnight, grilled in a charcoal oven and served with salad garnish and mint sauce
Salmon Shashlick**5.25**

Lamb Tikka**4.25**
Supreme spring lamb fillets cubed and marinated overnight, lightly spiced then grilled in a charcoal oven and served with salad garnish and mint sauce
Shammi Kebab**3.75**
Selected pieces of lamb tikka rounded with herbs, pan fried & served with salad garnish
Sheek Kebab**3.75**
Spiced mince lamb grilled in a charcoal oven and served with salad garnish
Meat Samosa**2.85**
Crispy triangular pastry filled with spiced minced lamb, deep fried and served with salad garnish and mint sauce
Vegetable Samosa**2.85**
Crispy triangular pastry filled with spiced vegetables, deep fried and served with salad garnish and mint sauce
Onion Bhajee**2.85**
A favourite starter. Shredded onion, potato, lentils, coriander and flour, deep fried and served with mint sauce
Aloo Chatt**3.50**
Cubed potato, stir fried with fruit spices, herbs, tomato and cucumber and served with salad garnish
Vegetable Chatt**3.50**
Seasonal vegetables stir fried with fruit spices, herbs, tomato, cucumber
Mushroom Chatt**3.50**
Mushrooms sliced and stir fried with fruit spices, herbs, tomato, cucumber
Aloo Kofta**2.85**
Spiced potato deep fried
Garlic Mushrooms**3.50**
Selected fresh mushrooms in a spiced garlic sauce, sprinkled with fresh herbs
Garlic Prawns**5.25**
Lightly spiced prawns stir fried with garlic and herbs
Ponir Tikka**4.25**
Char grilled indian cheese

TANDOORI DISHES

Marinated overnight and grilled to order in an authentic tandoor oven (no sauce). Traditionally served with salad and mint sauce
Tandoori Chicken (whole)**9.95**
Tandoori Chicken (half)**5.25**
Chicken Tikka**6.50**
Lamb Tikka**7.25**
Tandoori Mixed Grill**13.95**
Shashlick Chicken Tikka**7.20**
Hasina Lamb**8.25**
Sheek Kebab**6.50**
King Prawn Tandoori**13.95**
Paneer Shashlick**6.50**
Brinjal Shashlick**5.95**

DUPIAZA DISHES

Medium hot with onions and capsicums enriched with herbs and spices and served in a delicate spicy sauce
Chicken / Lamb
Dupiaza**6.10 / 7.10**
Chicken / Lamb Tikka
Dupiaza**7.10 / 8.10**
Prawn Dupiaza**8.10**
King Prawn Dupiaza**13.50**
Veg / Mushroom Dupiaza**5.95**

KORMA DISHES

A creamy mild dish with coconut, almonds, sultanas and fresh cream
Chicken / Lamb
Korma**6.10 / 7.10**
Chicken / Lamb Tikka
Korma**7.10 / 8.10**
Prawn Korma**8.10**
King Prawn Korma**12.50**
Vegetable / Mushroom
Korma**5.95**



BHUNA DISHES

A truly aromatic dish bursting with flavour, cooked slowly, medium dry with extra herbs and spices
Chicken / Lamb Bhuna **6.10/7.10**
Chicken / Lamb Tikka
Bhuna**7.10 / 8.10**
Prawn Bhuna**8.10**
King Prawn Bhuna**12.50**
Veg / Mushroom Bhuna**5.95**

TANDOORI MASALA DISHES

A dish specially created for the western world. Grilled in the tandoor oven and then added to a creamy tandoori sauce
Tandoori Chicken Masala**6.95**
On the bone
Chicken Tikka Masala**6.95**
Lamb Tikka Masala**7.95**
Vegetable / Mushroom Tikka
Masala**6.50**

ROGAN JOSH

A delicate spicy sauce, served with tomatoes
Chicken / Lamb Rogan **6.10/7.10**
Chicken / Lamb Tikka
Rogan**7.10 / 8.10**
Prawn Rogan**8.10**
King Prawn Rogan**13.50**
Veg / Mushroom Rogan**5.95**

TANDOORI KORAI DISHES

Cooked to an ancient recipe, medium hot and sizzling with spices
Korai Chicken / Lamb **7.10/8.10**
Korai Prawn**8.75**
Korai King Prawn**13.50**
Korai Veg / Mushroom**6.50**

MILD FRUIT DISHES

With coconut, almonds, sultanas and cream Kashmir with bananas and lychees. Malayan with pineapple
Chicken / Lamb
Kashmir**6.50 / 7.50**
Prawn Malayan / Kashmir **8.50**
King Prawn Malaya / Kashmir**13.50**
Veg / Mushroom Kashmir **6.10**
Chicken / Lamb
Malayan**6.50 / 7.50**

MEDIUM CHICKEN DISHES

All these curries are very lightly spiced
Lamb Curry**6.75**
Chicken Curry**5.30**
Chicken Tikka Curry**6.20**
Chicken Mushroom Curry**6.30**
Sag Chicken (Dry with spinach) **6.30**
Chicken Darziling**6.20**
Indian style onion frittered rings

BALTI DISHES

Now a popular dish, strongly spiced with an intense flavour. Served with plain nan or plain rice
Balti Chicken / Lamb **7.50 / 8.50**
Balti Prawn**8.95**
Balti King Prawn**13.95**
Balti Vegetable / Aloo or Mushroom**6.95**
Balti Chicken / Lamb
Korma**6.95 / 7.95**
Balti Vegetable / Aloo or Mushroom Korma**6.95**
Balti Prawn Garlic Bhuna **9.10**
Balti King Prawn Garlic Bhuna**13.95**
Balti Chicken Tikka Masala **8.95**
Balti Chicken Jalfrezi**8.95**

PERSIAN DISHES

Served with pilau rice
Dhansak – hot, sweet and sour with lentils
Pathia – hot, rich sweet and sour sauce
Chicken / Lamb
Dhansak**7.95 / 8.95**
Chicken / Lamb Tikka
Dhansak**8.95 / 9.95**
Prawn Dhansak / Pathia**9.50**
King Prawn Dhansak / Pathia**13.50**
Veg / Mushroom Dhansak **6.95**
Chicken/Lamb Pathia **7.95 / 8.95**

Chicken/Lamb Tikka

Pathia**8.95 / 9.95**
Veg / Mushroom Pathia**6.95**

MEDIUM KING PRAWN DISHES

All these curries are lightly spiced
King Prawn Curry**11.50**
King Prawn Sag (Spinach, dry) **12.95**
King Prawn Mushroom Curry **12.50**

MEDIUM LAMB DISHES

All these curries are lightly spiced
Lamb Curry**6.75**
Lamb Tikka Curry**7.25**
Lamb Mushroom Curry**7.10**
Lamb Darziling**7.10**
Indian style onion frittered rings
Sag Lamb (dry with spinach)**7.10**
Aloo Gosht (with potatoes)**7.10**

MAACHLI DISHES

Based on the meaty Ayre fish these dishes are delicately spiced and cooked to order
Maachli Bhuna**11.75**
Maachli Jalfrezi**11.95**
Maachli Curry**11.50**

MEDIUM PRAWN DISHES

All these curries are lightly spiced
Prawn Curry**7.10**
Prawn Sag Spinach, dry**7.50**
Prawn Mushroom Curry**7.50**
Aloo Prawn (dry with potato)**7.50**

MADRAS CURRY

These curries are hot
Chicken/Lamb Madras **5.75/6.75**
Chicken/Lamb Tikka
Madras**6.95 / 7.95**
Prawn Madras**7.75**
King Prawn Madras**11.95**
Veg / Mushroom Madras**5.50**

VINDALOO CURRY

These curries are very hot with potato
Chicken / Lamb
Vindaloo**5.95/6.95**
Prawn Vindaloo**7.95**
Chicken/Lamb Tikka
Vindaloo**7.10 / 8.10**
Veg / Mushroom**5.50**

STAR OF INDIA SPECIALS!!!

Star of India Special**27.95**
A delicious combination of lamb, chicken, king prawns, prawns and minced lamb cooked together in a spicy moist sauce, served with salad garnish, 2 chapatis and special rice, Serves 2 people

Special Murgi Masala**8.95**
Half a spring chicken, marinated in fresh herbs and spices, cooked with mince meat in a moist sauce, served with green salad and white basmati rice

Special Chicken / Lamb Jalfrezi**7.95 / 8.95**
Succulent pieces of baby lamb or chicken, marinated in fresh herbs and spices, half cooked in the charcoal tandoor then fully cooked on the pan with fresh green chillies, tomatoes, capsicum and coriander, fine style and taste of Indian cooking

Special Vegetable Jalfrezi**7.50**
A true taste of Bengal cuisine. Seasonal vegetables cooked with fresh herbs and spices, green chillies, capsicum, tomatoes and green coriander

Special Chicken Makoni**8.95**
Half a spring chicken, marinated with yoghurt and medium hot spices, grilled in an authentic tandoor oven and then pan finished with roasted spices. A layer of fresh buttered cream is then carefully placed on top to create a rich creamy finish

Special Butter Chicken / Lamb**7.95 / 8.95**
Succulent pieces of spring chicken or lamb marinated in yoghurt with fresh herbs and spices, grilled in an authentic charcoal tandoor, then dipped in a delicate mixture of fresh capsicum, tomato, garlic and ginger

Special Chicken / Lamb Passanda**8.95 / 9.95**
Succulent pieces of spring chicken or lamb marinated in yoghurt and fresh herbs and spices, grilled in an authentic tandoor then wrapped in a delicate mild sauce with coconut, almond, sultanas and wine

Special Vegetable Passanda**7.95**
Seasonal vegetables cooked with fresh herbs and spices and wrapped in a delicate mild sauce with coconut, almond, sultanas and wine

Special Chicken Rezala**8.95**
Spring chicken and minced lamb mixed with yoghurt and spices and served in a delicate sauce with salad garnish

Special King Prawn Delight**13.95**
Spicy king prawns with crunchy aloo, served with salad garnish and basmati pilau rice

Special King Prawn Jalfrezi**13.95**
Luxuriously cooked king prawns – a real treat



MEAT THALI

Suitable for One Person

Meat Bhuna, Chicken Jalfrezi,
Chicken Dopiaza, Chicken Tikka,
Raitha, Pilau Rice & Nan 14.50

VEGETABLE THALI

Suitable for One Person

Onion Bhaji, Dry Vegetables,
Bhindi Bhaji, Mushroom Bhaji,
Raitha, Pilau Rice & Nan 13.95

BIRIANI DISHES

The finest basmati rice prepared with pure ghee then cooked in the biriani pan with lamb, chicken, prawns or vegetables and dressed with tomato, cucumber, egg, lettuce and lemon.

Served with vegetable curry

Chicken/Lamb Biriani 7.50 / 8.50
Chicken/Lamb Tikka
Biriani 8.50 / 9.50
Prawn Biriani 9.50
King Prawn Biriani 12.95
Veg / Mushroom Biriani . . . 6.95
Tandoori Chicken Biriani . . 9.50

VEGETABLES

All these dishes are side orders. They can be prepared as a main meal at £4.95. Fresh vegetables are lightly spiced and then stir fried

Mixed Vegetables 3.65
Seasonal vegetables
Bombay Potato 3.65
Aloo Ponir 3.70
Potato and Indian cheese
Mushroom Bhajee 3.65
Onion Bhajee 2.85
Deep fried shredded onion, potato, lentils, flour and coriander
Cauliflower Bhajee 3.70
Sag Ponir 3.70
Spinach and Indian cheese
Mottor Ponir 3.70
Peas and Indian cheese
Aloo Gobi 3.70
Potatoes and cauliflower
Sag Chana 3.70
Spinach and chick pea
Sag Aloo (Spinach and potatoes) . . 3.70
Bhindi Bhajee 3.70
Okra - an Indian vegetable
Sag Bhajee (Spinach with garlic) . . 3.70
Tarka Dall (lentils with fried garlic) 3.70
Brinjal Bhajee (aubergine) . . . 3.65
Chana Masala 3.65
Chick peas cooked in tandoori masala spices

Dall Samba 3.95

Mixed vegetables in a lentil sauce

Aloo Kofta 2.75
Spiced potatoes deep fried
Chips 2.50
Raitha 1.80
Plain, tomato, cucumber, onion or mixed

RICE DISHES

We use only the finest basmati rice in our dishes. Pilau rice is used as a base for fried rice - please ask if you would prefer plain rice

Boiled Rice 2.50
Pilau Rice 2.70
Cooked in pure ghee, with herbs and saffron
Egg Fried Rice 3.25
Mushroom Fried Rice 3.25
Kashmiri Fried Rice 3.25
Pineapple, lychees, banana
Vegetable Fried Rice 3.25
Special Fried Rice 3.25
Egg, peas, herbs and coriander
Garlic Fried Rice 3.50
Chilli Fried Rice 3.25
Lemon Fried Rice *lemon zest* . . 3.25
Onion Rice 3.25
Peas Rice 3.25
Keema Rice 3.50
Coconut Rice 3.50

BREADS

Nan - Baked in charcoal oven • Paratha - Flamed and grilled in ghee • Roti - Thin bread baked in charcoal oven • Puree - Flamed and deep fried • Chapati - A thin flamed bread. Some of these breads are stuffed with meat or vegetables. Any of our breads can be cooked with cheese.

Nan 2.50
Veggie Nan (mixed vegetables) . . 2.75
Peshwari Nan 2.85
Coconut, almond, raisins - sweet.
Garlic Nan 2.85
Palak Nan (Spinach) 2.85
Chilli Nan (hot) 2.85
Paratha 2.50
Veggie Paratha (mixed veg) . . . 2.85
Garlic Paratha (garlic) 2.85
Palak Paratha (Spinach) 2.85
Chilli Paratha (hot) 2.85
Aloo Paratha (potato) 2.85
Egg Paratha 2.95
Tandoori Roti 2.05
Chapati 1.30
Butter Chapati 1.50

Buffet Nights*

EAT AS MUCH AS YOU LIKE

Monday & Tuesday from 6.00 - 10.00pm

for only 9.95 per person

Children- 6.95 each up to the age of 12

Selection from many dishes

(Excluding Bank holiday Mondays & Valentines day)

Star's Tv Turn

Leytonstone's top Indian restaurant gets STARring roles! Apart from dishing up the best curry in London's east-side, Star of India in Leytonstone High Road is also a popular location for TV filming. Recent appearances include 'Harry Hill's TV Burp' and 'Louie Spence's Showbusiness - Want to make it in showbusiness' feature, where talent agent Colin Evans uses the restaurant as his office base. In Colin's own words "you might think this is just a curry house" but it's where he looks for the next big names in show business! And where better than the East End of London, which has produced many of the UK's biggest names in film and TV.

Owner and head chef Shah Ahmed is delighted to open his doors for filming: "we're well known in the area both for our food and as a venue and it's a great compliment to get approached by TV and film crews for top TV shows. Our customers love it when they see their favourite Indian restaurant in 'starring role on TV.'"

AWARD WINNING INDIAN RESTAURANT IN LONDON'S EASTSIDE

875 High Road, Leytonstone
London E11 1HR

T: 020 8989 4028

Website www.star-of-india.co.uk

Email info@star-of-india.co.uk

Telephone enquiries from
9.30am to 11.30pm Monday to Sunday

Restaurant opening hours:
Monday to Sunday: 12 noon to 11.30pm

Free Take-away deliveries
from 5.00pm till 11.00pm
Monday to Sunday

Delivery Areas:

Wanstead, South Woodford, Leytonstone, Aldersbrook, Leyton Walthamstow and surrounding areas of Forest Gate, Manor Park and Stratford

Please book your deliveries
in advance for specific times

EXCLUSIVE
Vegetarian, Fish &
Non Vegetarian Indian
Cuisine at it's Best!

House rules:

1. I will not tolerate any rude behaviour from customers or staff.
2. If you have any problems with deliveries or our delivery men; please tell us right away - it will not be tolerated.
3. There is a minimum of £13.95 per delivery.
4. We reserve the right to introduce price changes without prior notice.
5. All our prices include VAT
6. Our normal standard delivery times are 30 minutes but at busy times it could be up to 60 minutes - we thank you for your patience at busier times. Remember good food cannot be cooked quickly - it can only be appreciated.
7. We do not cut corners with cooking.
8. Children and parties catered for.
9. We cater for outside functions.
13. Any offer items can be changed without prior notification.
14. The management reserve the right of admission.
15. Most of our guests are from recommendations.
16. Most importantly, please tell Shah if you have not enjoyed your meal; if you have then tell everyone else you know, even those you don't like!

Star of India

Indian Restaurant & Take Away

“Award winning creators
of fine indian cuisine”

WELCOME

ওয়েলকাম
MILE WIDZIANE FÁILTE ROIMH GROESO VELKOMMEN
WILLKOMMEN BIENVENUE WELKOM BENVENUTI
BEM-VINDO VELKOMIN DOBRODOŠLI BIENVENIDA
வணக்கம் VÄLKOMNA HOSGELDIN CHÀO MUNG
ДОБРО ПОЖАЛОВАТЬ 欢迎 BENVINGUT 歡迎



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