

ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Please use this key to identify what allergens and ingredients can be found in our dishes: Gluten (G), Egg (E), Dairy (D), Ghee (GH), Fish (F), Peanuts (P), Almonds (A), Sesame (S), Mustard (M), Sulphites (SU), and Crustaceans (C).

Some dishes are suitable for Vegetarians (V) and Vegans (VE).

Fish dishes may contain bones. If you have any further questions or dietary requirements please speak to a member of staff.

PAPADOMS	(Crunchy Appetisers)
PLAIN PAPADOMS	£0.70
MASALA PAPADOMS	£0.80
CHUTNEY TRAY (D)	£2.00
Mango Chutney, Lime Pickle, Mint Yogurt, Smoked Tomato and Tamarind Mint Sauce & Onion Salad.	

STARTERS

Our starters are prepared with the finest care. Served with mint yogurt or smoked tomato-tamarind sauce.

VEGETARIAN	
VEGETABLE SAMOSA (G; E; V)	£3.95
ONION BHAJEE (E; V)	£3.95
GARLIC MUSHROOMS (VE)	£4.25
POTATO STUFFED PEPPERS (VE; M)	£3.95
Seasoned peppers grilled in the charcoal fuelled tandoori oven & then stuffed with spicy crushed oven baked potato.	
VEGETABLE PLATTER (G; E; V)	£6.50
A selection of Ponir tikka, Vegetable Samosa, Aloo Kofta, Dahl Bara and Onion Bhajee. (Suitable for 1).	
PONIR TIKKA (D; V)	£4.75
Cubes of Indian cheese marinated over-night, lightly spiced, and grilled in the charcoal fuelled tandoori oven.	

NON VEGETARIAN	
CHICKEN TIKKA (D)	£5.50
TANDOORI CHICKEN (D)	£4.25
MEAT SAMOSA (G; E)	£3.95
TANDOORI LAMB CHOPS (D)	£5.75
MEAT PLATTER (G; D)	£7.50
A selection Lamb chop, Chicken Tikka, Chicken Sheek, Shammi Kebab, and Meat Samosa (Suitable for 1).	
MIXED PLATTER (G; D; F; E)	£7.50
A selection of Chicken Tikka, Lamb Tikka, Fish Samosa, Meat Samosa, and Onion Bhajee (Suitable for 1).	



SEAFOOD STARTERS	
Fish dishes are popular on the coasts of Bangladesh where seafood is readily available. The fish purchased in Bangladesh are different from other locations, so these recipes have been adapted to suit western species. Our seafood starters are prepared with the finest care. Served with mint yogurt or smoked tomato-tamarind sauce.	
KING PRAWN BUTTERFLY (C; G)	£4.95
A large fresh water king prawn spiced delicately and covered in bread crumbs and deep fried in vegetable oil.	
KING PRAWN TANDOORI (C; D)	£6.95
GARLIC PRAWNS (C)	£5.95
Fresh water small prawns stir fried with garlic, herbs and lightly spiced.	
SALMON SHASHLICK (F; D)	£6.95
Salmon fillet cubes with chunks of pepper, onion, and tomato marinated with our special shashlick sauce cooked in the charcoal fuelled tandoori oven.	
FISH SAMOSA (F; G; E)	£3.95
Filo pastry filled with tuna, lightly spiced with fresh herbs.	
FRIED HADDOCK (F)	£4.50
Fillet of Haddock, lightly spiced and pan fried in vegetable oil.	
FISH STUFFED PEPPERS (F)	£4.50
Peppers marinated and grilled in the charcoal fuelled tandoori oven, stuffed with seasoned Tuna.	

SEAFOOD MAIN DISHES	
TANDOOR OR PAN-FRIED	
Delicate fish dishes, perfectly spiced, all served with salad, mint yogurt or smoked tomato-tamarind sauce.	
PAN-FRIED SEA BASS (F)	£9.95
Fillets of large sea bass brushed with a light fish masala pan fried in vegetable oil.	
PAN-FRIED COD (F)	£8.95
Fillets of cod brushed with a light fish masala pan fried in vegetable oil.	
SALMON SHASHLICK (F; D)	£9.95
Salmon fillet cubes with chunks of pepper, onion, and tomato marinated with our special shashlick sauce cooked in the charcoal fuelled tandoori oven.	
SALMON TANDOORI (F; D)	£9.95
Salmon fillet cubes, brushed with a light fish marinade grilled in the charcoal fuelled tandoori oven.	

CURRIED	
Here we have dishes from different regions. All our dishes vary in taste and flavour according to the herbs and spices specific to region and style. Ingredients for the dishes are outlined below. The different chillies are for flavour, but they do have a zing to them! We recommend tasting the original version of the dish before requesting hotter versions.	
KERALA COD (F)	£10.95
Cod fillets cooked with roasted ripe chillies, grated coconut and coconut cream, tamarind juice, lemon juice to give it a tangy, hutty and spicy finish.	
GOAN HADDOCK (F)	£10.95
Haddock fillets cooked in a reduced sauce of coconut milk, roasted ripe chillies, grated coconut, roasted cumin, tamarind juice and tomatoes.	
PARSI SALMON (F; G; GH)	£10.95
Fillets of Salmon fillets are cooked with green chillies, roasted cumin, ghee, sugar for an aromatic sweet and hot finish.	
HADDOCK METHI (F)	£10.95
Haddock fillets, methi leaves, lemon and tomato.	
SOUTH INDIAN SEABASS (F; M)	£11.95
Mustard, roasted ripe chillies, coconut milk and tamarind gives this Seabass a feel of the Indian Beaches.	
MALABAR PRAWN CURRY (C)	£9.95
Fresh water small prawns cooked in tamarind juice, lemon juice, coconut milk, roasted cumin, roasted ripe chillies & grated coconut.	
KING PRAWN SAG (C)	£10.95
Fresh water king prawns, cooked with spinach in a medium spiced, dry sauce.	



VEGETABLE MAINS	
These vegetable meals are medium spiced dishes from different regions. Hotter versions are available, but we recommend tasting the original versions before requesting these.	
APPLE & MANGO CURRY (VE)	£7.95
Fresh citrus apples and sweet citrus mangoes (season depending), cooked with tamarind, lemon juice, fresh herbs and spices, and jaggery. Hot, sweet, tangy and refreshing.	
ALOO BRINJAL (VE; M)	£7.95
Oven baked potatoes and aubergine in a dry sauce. Lightly spiced.	
VEGETABLES WITH ALMOND AND COCONUT (V; A; D; GH)	£7.95
Mixed vegetables cooked with coconut, almond & roasted ripe chillies. A medium spicy sweet & nutty finish.	
GARLIC CHILLI BEANS (VE)	£7.95
An exotic green bean dish cooked with garlic, green chillies & tomatoes.	
CHICKPEA & APPLE (VE)	£7.95
Fresh citrus apples and yellow chick peas cooked with tamarind, lemon juice, fresh herbs and spices. Hot, tangy and refreshing.	
AUBERGINE RASAVANGY (VE; M)	£8.25
Aubergine, black chick peas, yellow chick peas, roasted ripe chillies, grated coconut, mustard, green chillies, jaggery, tamarind, and sambar mix (dry fruit mix). Sweet, spicy and fruity.	
VEGETABLE SCOTCH (V; D)	£8.25
Mixed vegetables, ginger, garam masala, roasted cumin, red chilli, lemon juice, green chilli, ponir (cheese), and garlic. A hot, sweet and spicy dish.	
DAL PONIR (V; D)	£7.95
Indian cheese & red lentils cooked together with lemon, light herbs & spices. Medium hot & mildly citrus dish.	
BENGALI CHOLA DAL (VE)	£7.95
An authentic Bengali red lentil dish cooked with yellow chick peas, roasted cumin, finely chopped onions, garam masala & fried bird's eye chilli. A hot and spicy dish.	
CHICKPEA WITH TAMARIND (VE)	£7.95
Yellow chick peas cooked with tamarind. A citrus, sweet and spicy dish.	
PONIR CHANA (V; D)	£8.25
Indian cheese and yellow chick peas, lightly spiced.	
CAULIFLOWER SAMBAR (VE)	£8.25
Cauliflower florets, grated coconut, lentils, cumin, roasted ripe chillies, green chilli, tamarind, and sambar mix (dried fruit mix). A hot, spicy citrus and fruity dish.	
PONIR SHASHLICK (V; D)	£8.50
Ponir cubes, chunks of peppers, onions and tomatoes marinated with our special shashlick sauce cooked in the charcoal fuelled tandoori oven. Served with fresh salad and mint sauce.	
BRINJAL SHASHLICK (VE; D)	£7.95
Chunks of aubergine peppers, onions and tomatoes marinated with our special shashlick sauce cooked in the charcoal fuelled tandoori oven. Served with fresh salad and mint sauce.	
VEGETARIAN MIXED GRILL (V; D; S)	£8.50
A selection of Ponir Tikka, Brinjal, Green Pepper, Tomato, Onion and a Plain Nan Bread. Served with fresh salad and mint sauce.	
PONIR TIKKA (D; V)	£8.25

TANDOORI DISHES

North Indian chargrilled specialty, marinated overnight for intense flavour, grilled in a charcoal fuelled oven to order. Accompanied by salad, mint yogurt or smoked tomato-tamarind sauce. Tikka dishes have been marinated overnight in yoghurt and garam masala, and first cooked in the charcoal fuelled tandoori oven.

TANDOORI CHICKEN HALF / WHOLE (D)	£8.95 / £11.95
CHICKEN TIKKA (D)	£7.95
LAMB TIKKA (D)	£8.50
TANDOORI MIXED GRILL (G; C; D; S)	£13.95
A selection of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab, Chicken Sheek, King Prawn Tandoori, Lamb Chop and Plain Nan Bread.	
CHICKEN SHASHLICK (D)	£8.50
Cubes of chicken breast, chunks of peppers, onions and tomatoes marinated with our special shashlick sauce.	
LAMB SHASHLICK (D)	£8.50
Cubes of lamb, chunks of peppers, onions and tomatoes marinated with our special shashlick sauce.	
SHEEK KEBAB (D)	£7.95
Lamb patty lightly seasoned, skewered in the charcoal fuelled tandoori oven.	
TANDOORI DUCK (D)	£8.95
TANDOORI LAMB CHOPS (D)	£9.95
TANDOORI KING PRAWN SHASHLICK (C; D)	£12.95
Fresh water king prawn, chunks of peppers, onions and tomatoes marinated with our special shashlick sauce.	

STAR SIGNATURE DISHES	
SPECIAL MURGI MASALA (D)	£10.95
Half a spring chicken (on or off the bone), marinated with fresh herbs and spices. Cooked first in a tandoori oven fuelled by charcoal, and then simmered in a medium spice sauce with the addition of minced lamb. Served with a fresh green salad and white basmati rice.	
SPECIAL CHICKEN JALFREZI (D)	£8.95
Succulent pieces of chicken, marinated with fresh herbs and spices, half cooked in the charcoal fuelled tandoor oven then added in a pan with fresh green chillies, tomatoes, capsicum & coriander. Fine style & taste of Bengal cuisine.	
SPECIAL KING PRAWN JALFREZI (C)	£11.95
Succulent fresh water king prawns, marinated in fresh herbs and spices, fresh green chillies, tomatoes, capsicum and coriander. Fine style and taste of Bengal cuisine.	
SPECIAL VEGETABLE JALFREZI (VE)	£8.95
Seasonal vegetables, cooked with fresh herbs, spices, with fresh green chillies, tomatoes, capsicum and coriander. Fine style and taste of Bengal cuisine.	
SPECIAL CHICKEN MAKONI (D; GH)	£9.95
Half a spring chicken, marinated with yoghurt and medium hot spices, which is grilled in the the authentic charcoal tandoor, then, cooked in a pan with mixed roasted spices. Fresh buttered cream sauce.	
SPECIAL BUTTER LAMB (D)	£8.95
Succulent pieces of lamb marinated in yoghurt and fresh herbs and spices, grilled in the charcoal fuelled tandoor oven, tomato, garlic and ginger. In a moist buttery sauce.	

MEDIUM LAMB DISHES	
POTATO CAULIFLOWER LAMB (M)	£8.25
Diced lamb, potatoes and cauliflower slow cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce.	
HONEY & MUSTARD LAMB (M)	£8.25
Diced lamb, slow cooked in a special recipe of honey & mustard, for a sweet and hot finish.	
LAMB PINEAPPLE	£8.25
Diced lamb and pineapple slow cooked in a special citrus sauce. Sweet and savoury finish.	
PONIR LAMB (D)	£8.25
Diced lamb and Indian cheese slow cooked with whole garam masala, onions, ginger and garlic, medium spiced.	
LAMB NARYAL	£8.25
Diced lamb, grated coconut and green chillies, slow cooked with whole garam masala, onions, ginger & garlic.	
SAG LAMB	£8.25
Slow cooked diced lamb and spinach with whole garam masala, onions, ginger and garlic.	

MEDIUM DUCK DISHES	
HONEY & MUSTARD DUCK (M)	£8.50
Duck breast cooked in a special recipe of honey & mustard, for a sweet and hot finish.	
DUCK & PINEAPPLE	£8.50
Duck breast and pineapple cooked in a special citrus sauce. Sweet and savoury finish.	
PONIR DUCK (D)	£8.50
Duck breast and Indian cheese cooked with whole garam masala, onions, ginger and garlic. A medium spiced, reduced sauce.	
METHI DUCK	£8.50
Duck breast and fenugreek leaves (methi) cooked with whole garam masala, onions, ginger and garlic. A medium spiced, reduced sauce.	

MEDIUM CHICKEN DISHES	
POTATO CAULIFLOWER (M)	£7.25
Chicken Diced chicken breast, potatoes and cauliflower cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce.	
HONEY & MUSTARD CHICKEN (M)	£7.50
Diced chicken breast cooked in a special recipe of honey and mustard, for a sweet and hot finish.	
CHICKEN PINEAPPLE	£7.25
Diced chicken breast and pineapple cooked in a special citrus sauce. Sweet and savoury finish.	
METHI CHICKEN	£7.50
Diced chicken breast and fenugreek leaves (methi) cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce.	
SAG CHICKEN	£7.30
Diced chicken breast and spinach cooked with whole garam masala, onions, ginger and garlic with whole garam masala, onions, ginger and garlic. A medium spiced, reduced sauce.	

PERSIAN DISHES

DHANSAK: A sauce of lentil and onion gravy. Hot, sweet and lemony dish.	
CHICKEN DHANSAK	£9.00
PRAWN DHANSAK (C)	£10.25
VEGETABLE DHANSAK (VE) Seasonal vegetables	£8.45
LAMB DHANSAK	£9.00

PATHIA: A slow cooked dish, with caramelised onions and fenugreek leaves. Hot, sweet and lemony dish.	
CHICKEN PATHIA	£9.00
VEGETABLE PATHIA (VE) Seasonal vegetables	£8.45
LAMB PATHIA	£9.00

TANDOORI MASALA DISHES

Tikka dishes have been marinated overnight in yoghurt and garam masala, and first cooked in the charcoal fuelled tandoori oven.	
CHICKEN TIKKA MASALA (GH; D; A)	£8.50
LAMB TIKKA MASALA (GH; D; A)	£8.50

KORAI DISHES

The Korai is the name of a type of Indian iron round, bottomed wok. The Korai is related to the Balti, however the korai is known as a curry dish in its own right. Slow cooked in a medium spiced reduced sauce with onions, garlic, ginger and capsicum (green pepper) and chilli.	
KORAI CHICKEN (D)	£7.95
KORAI VEGETABLE (VE)	£7.50

BIRIANI DISHES

A traditional luxurious rice dish cooked with finest basmati rice and a blend of special aromatic spice, fragranced with pure ghee. The dish is garnished with egg. Served with a vegetable curry in a moist sauce and salad.	
CHICKEN BIRIANI (E; GH; A)	£9.45
LAMB BIRIANI (E; GH; A)	£9.45
PRAWN BIRIANI (C; GH; A)	£11.45
VEGETABLE BIRIANI (V; GH; A)	£8.45

BALTI DISHES

A north Indian curry, strong spiced dish with layers of flavours. Served with either plain nan or plain rice.	
BALTI CHICKEN	£9.60
BALTI VEGETABLE	£8.45
BALTI VEGETABLE KORMA (A; D; GH)	£8.45
BALTI PRAWN GARLIC BHUNA (C)	£12.45
Fresh water small prawns, cooked with fresh garlic and added Bhuna sauce.	
BALTI ALOO GARLIC BHUNA (VE; M)	£8.45
Oven baked potatoes, cooked with fresh garlic and added Bhuna sauce.	
BALTI LAMB	£9.60

THALI

Dishes served in a Thali vary from region to region in South Asia and are usually served in small bowls, called katorfi in India. These 'katoris' are placed along the edge of the round tray.	
MEAT THALI (G; D; GH; S), Meat Bhuna, Chicken Jalfrezi, Chicken Dupiaza, Chicken Tikka, Raitha, Pilau Rice & Nan.	£16.50
VEGETABLE THALI (G; D; GH; S; E) Onion Bhajee, Dry Vegetables, Bhindi Bhajee, Mushroom Bhajee, Raitha, Pilau Rice & Nan.	£15.95
MIX THALI (G; D; M; GH; S) Chicken Dupiaza, Lamb Chop, Sag Chana, Aloo Ponir, Raitha, Pilau Rice & Nan.	£16.95

MADRAS CURRY

These simple curries have extra heat to them! Cooked with whole garam masala, onions, chilli, ginger and garlic. A hot and spicy, reduced simple sauce.	
CHICKEN MADRAS	£7.40
LAMB MADRAS	£7.40
PRAWN MADRAS (C)	£8.50
KING PRAWN MADRAS (C)	£10.95
VEGETABLE MADRAS (VE)	£7.40

VINDALOO CURRY

Vindaloo is a very hot dish popular in the region of Goa, the surrounding Konkan, and many other parts of India. It's also a British song!	
CHICKEN VINDALOO (M)	£7.50
LAMB VINDALOO (M)	£7.50
VEGETABLE VINDALOO (VE; M)	£7.50

BHUNA DISHES

Medium dry, slow cooked with a complex combinations of spices and herbs, including turmeric, cumin, ginger, and fresh coriander.	
CHICKEN BHUNA	£7.95
LAMB BHUNA	£7.95
PRAWN BHUNA (C)	£8.95
VEGETABLE BHUNA (VE)	£7.50

ROGAN JOSH

A lightly spiced curry, with a combinations of herbs, turmeric, cumin, ginger, lemon juice, plenty of caramelised tomatoes and fresh coriander.	
CHICKEN ROGAN	£7.95
LAMB ROGAN	£7.95
PRAWN ROGAN (C)	£8.95
VEGETABLE ROGAN (VE)	£7.50

DUPIAZA DISHES

Medium spiced moist curry cooked with cubed onions, tomatoes and capsicum (green pepper), in a special sauce, containing lemon juice, ginger and garlic.	
CHICKEN DUPIAZA	£7.95
LAMB DUPIAZA	£7.95
PRAWN DUPIAZA (C)	£8.95
VEGETABLE DUPIAZA (VE)	£7.50

KORMA DISHES

Korma has its roots in the Mughal cuisine, it's a cooking technique, meaning braise. As it's a Mughal dish, it is braised in ghee and onions (we use a small amount for aromatic purposes), curry, turmeric, sweet chilli, cream, almond, sultana and grated coconut.	
CHICKEN KORMA (D; GH; A)	£7.95
LAMB KORMA (D; GH; A)	£7.95
PRAWN KORMA (C; D; GH; A)	£8.95
VEGETABLE KORMA (V; D; GH; A)	£7.50



VEGETABLE SIDES

THEY CAN BE PREPARED AS MAIN COURSE FOR £6.95.	
Seasonal vegetables with light herbs and spices, in a dry sauce.	
MIXED VEGETABLE CURRY (VE)	£4.95
BOMBAY POTATO (M; VE)	£4.95
MUSHROOM BHAJEE (VE)	£4.95
CAULIFLOWER BHAJEE (M; VE)	£4.95
SAG PONIR (D)	£4.95
MOTTOR PONIR (D)	£4.95
ALOO GOBI (M; VE)	£4.95
SAG ALOO (M; VE)	£4.95
SAG BAHJEE (VE)	£4.95
TARKA DALL (VE)	£4.95
BRINJAL BHAJEE (VE)	£4.95

BREADS

* Nan: A traditional Indian bread, made with self-rising flour and seasoned with kalongi (onion seeds). Cooked in a charcoal fuelled traditional clay oven (tandoori). Brushed with butter and garnished with sesame seeds and fresh coriander.	
NAN (V; G; D; E; S)	£3.25
KEEMA NAN (G; D; E; S)	£3.50
Filled with minced lamb marinated in garam masala.	
VEGETABLE NAN (V; G; D; E; S)	£3.50
PESHWARI NAN (V; G; D; E; S; A)	£3.50
Filled with a sweet coconut, almond and raisin mix.	
GARLIC NAN (V; G; D; E; S)	£3.50
KEEMA CHEESE NAN (G; D; E; S)	£4.50
Filled with seasoned minced lamb and cheddar cheese.	

PARATHA: A traditional Indian flat bread, made with a plain flour mix. The dough is layered in ghee and then cooked on a hot tawa (flat pan).	
PARATHA (V; G; GH)	£3.25
PALAK PARATHA (V; G; GH)	£3.50
Filled with fresh spinach marinated in garlic and onions.	
ALOO PARATHA (V; G; M; GH)	£3.50
Filled with crushed potatoes marinated in punch puran (five spice mix),	
TANDOORI ROTI (G; VE)	£2.20
CHAPATI (G; VE)	£1.50
GLUTEN FREE RICE FLOUR CHAPATI (VE)	£1.70

RICE DISHES

All of our rice is prepared with the finest basmati. Plain rice is used as the base for all of our fried rice sides, please ask a member of staff if you would prefer pilau rice.	
BOILED RICE (VE)	£2.95
PILAU RICE (GH; D)	£3.50
MUSHROOM FRIED RICE (VE)	£3.95
VEGETABLE FRIED RICE (VE)	£3.95
LEMON FRIED RICE (VE)	£3.95
PEAS RICE (VE)	£3.95

AWARD WINNING INDIAN
RESTAURANT IN LONDON'S
EASTSIDE

ONLINE ORDERS 25% OFF Sun-Thurs. Min spend £20 Use code "25OFF" at the checkout. "Valid until 31 May"	PHONE ORDERS 15% OFF Minimum spend £15 Collection or Delivery. Mention "50FF when ordering" Valid until 31 May"	LOCKDOWN OPENING HOURS 12.00-11.00pm Delivery Restaurant & Collection 12.00-10.00pm changes subject to Government COVID-19 regulations
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Star of India
Indian Restaurant & Take Away

Fully Licensed & Air Conditioned Bar-Lounge, Restaurant & Takeaway
For our full menu please visit our website: www.star-of-india.co.uk



Restaurant opening hours:

Monday to Sunday: Open from
12 noon - last orders 11.00pm

Free delivery service

Monday to Sunday
from 12 noon, last delivery 11.00pm

Delivery Areas Maximum delivery
radius 3 miles:

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

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Minimal Oil

Ghee Free

Sugar Free