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 South Indian wafer thin disc-shaped crisp made from a seasoned lentil flour (Urad lentil) dough, deep fried in vegetable oil. Complemented by our selection of chutneys and pickles.	£0.70
MASALA PAPADOMS South Indian wafer thin disc-shaped crisp made made from a seasoned lentil flour (Urad lentil) dough, roasted in charcoal fuelled charcoal fuelled tandoori oven. Complemented by our selection of chutneys and pickles	£0.80

STARTERS

CHUTNEY TRAY (D)

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

Mango Chutney, Lime Pickle, Mint Yogurt, Smoked Tomato and Tamarind Mint Sauce & Onion Salad.

VECETADIAN

VEGETARIAN	
VEGETABLE SAMOSA (G; E; V) Filo pastry filled with seasoned vegetables, deep fried in vegetable oil.	£3.25
ONION BHAJEE (E; V) A portion of three balls of shredded onion, potato, lentils, chick pea flour & coriander, deep fried in vegetable oil.	£3.25
GARLIC MUSHROOMS (VE) Fresh mushrooms in a spicy saucy garlic curry sauce.	£3.75
COCONUT STUFFED AUBERGINE (GH; D; V) Marinated and grilled in the charcoal fuelled tandoori oven and then stuffed with sweet coconut file.	£3.50 ling.
POTATO STUFFED PEPPERS (VE; M) Seasoned peppers grilled in the charcoal fuelled tandoori oven and thenstuffed with spicy crushed to baked potato.	£3.50 oven
STUFFED TOMATOES (VE) Seasoned tomatoes grilled in the charcoal fuelled tandoori oven and then stuffed with spicy crushed potato.	£3.50
VEGETABLE PLATTER (G; E; V) A selection of Ponir tikka, Vegetable Samosa, Aloo Kofta, Dahl Bara and Onion Bhajee. (Suitable for	£5.95 1).
PONID TIKKA (D. W)	64.25



Cubes of Indian cheese marinated over-night, lightly spiced, and grilled in the charcoal fuelled

NON VEGETARIAN

HOIL VEGETALITATION	
CHICKEN TIKKA (D)	£4.25
Cubed chicken breast fillets marinated overnight, lightly spiced, and grilled in the charcoal fuell	ed
tandoori oven.	
TANDOORI CHICKEN (D)	£3.75
A quarter piece of spring chicken marinated overnight, lightly spiced, and grilled in the charcoal fuelled tandoori oven.	
MEAT SAMOSA (G; E)	£3.25
Filo pastry filled with spiced mince lamb, deep fried in vegetable oil.	
TANDOORI LAMB CHOPS (D)	£4.50
Lamb chops, marinated overnight with medium hot spices. Cooked in a charcoal fuelled tandoo	ri oven.
MEAT PLATTER (G; D)	£6.50
A selection Lamb chop, Chicken Tikka, Chicken Sheek, Shammi Kebab, and Meat Samosa (Suital	ole for 1).
MIXED PLATTER (G; D; F; E)	£6.50
A selection of Chicken Tikka, Lamb Tikka, Fish Samosa, Meat Samosa, and Onion Bhajee (Suitab	le 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)	£4.75
A large fresh water king prawn spiced delicately and covered in bread crumbs and deep fried in vegetable oil.	
KING PRAWN TANDOORI (C; D)	£6.50
Fresh water King prawns marinated with medium hot spices, cooked in the charcoal fuelled tandoo	ri oven.
GARLIC PRAWNS (C)	£4.95
Fresh water small prawns stir fried with garlic, herbs and lightly spiced.	
SALMON SHASHLICK (F; D)	£5.95
Salmon fillet cubes with chunks of pepper, onion, and tomato marinated with our special shashlick cooked in the charcoal fuelled tandoori oven.	sauce
FISH SAMOSA (F; G; E)	£3.50
Filo pastry filled with tuna, lightly spiced with fresh herbs.	
FRIED HADDOCK (F)	£4.25
Fillet of Haddock, lightly spiced and pan fried in vegetable oil.	
FISH STUFFED PEPPERS (F)	£3.75
Peppers marinated and grilled in the charcoal fuelled tandoori oven, stuffed with seasoned Tuna.	
FISH STUFFED TOMATOES (F)	£3.75
Tomatoes marinated and grilled in the charcoal fuelled tandoori oven, stuffed with seasoned Tuna.	





SEAFOOD MAIN DISHES

PAN-FRIED SEA BASS (F)

TANDOOR OR PAN-FRIED

Delicate fish dishes, perfectly spiced, all served with salad, mint yogurt or smoked tomato-tamarind sauce.

Fillets of large sea bass brushed with a light fish masala pan fried in vegetable oil.	
PAN-FRIED COD (F) Fillets of cod brushed with a light fish masala pan fried in vegetable oil.	£8.95
SALMON SHASHLICK (F; D) Salmon fillet cubes with chunks of pepper, onion, and tomato marinated with our special shashlick sauce cooked in the charcoal fuelled tandoori oven.	£9.95
SALMON TANDOORI (F; D) Salmon fillet cubes, brushed with a light fish marinade grilled in the charcoal fuelled	£9.95

CURRIED

KERALA COD (F)

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.

od fillets cooked with roasted ripe chilies, grated coconut and coconut cream, tamarind juice, emon juice to give it a tangy, nutty and spicy finish.	
GOAN HADDOCK (F)	£9.
laddock fillets cooked in a reduced sauce of coconut milk, roasted ripe chillies <mark>, grated coconut, basted comin, tamarind juice and tomatoes.</mark>	
PARSI SALMON (F; G; GH)	£9.
illets of Salmon fillets are cooked with green chillies, roasted cumin, ghee, sugar for an aromatic weet and hot finish.	
HADDOCK METHI (F)	£9.
laddock fillets, methi leaves, lemon and tomato.	
SOUTH INDIAN SEABASS (F; M)	£10.
flustard, roasted ripe chillies, cocon <mark>ut milk and tamarind</mark> gives this Seabass a feel of the ndian Beaches.	
MALABAR PRAWN CURRY (C)	£8.
resh water small prawns cooked in tamarind jui <mark>ce, lemon</mark> juice, coconut milk, roasted cumin, pasted ripe chillies & grated coconut.	
PRAWN SAMBOL (C; GH)	£8.
resh water small prawns cooked in green chillies, roasted cumin, ghee & spinach.	
PONIR PRAWN (C; D)	£9.
ndian cheese and fresh water small prawns delicately spiced.	
(ING PRAWN SAG (C)	£9.
resh water king prawns, cooked with spinach in a medium spiced, dry sauce.	





VECETARIE MAINC

These vegetable meals are medium spiced dishes from different regions. Hotter versions are avail but we recommend tasting the original versions before requesting these.	
APPLE & MANGO CURRY (VE) Fresh citrus apples and sweet citrus mangoes (season depending), cooked with tamarind, lemon ju fresh herbs and spices, and jaggery. Hot, sweet, tangy and refreshing.	£6.95 ice,
ALOO BRINJAL (VE; M) Oven baked potatoes and aubergine in a dry sauce. Lightly spiced.	£6.95
VEGETABLES WITH ALMOND AND COCONUT (V; A; D; GH) Mixed vegetables cooked with coconut, almond & roasted ripe chillies. A medium spicy sweet & no	£6.95 atty finish.
GARLIC CHILLI BEANS (VE) An exotic green bean dish cooked with garlic, green chillies & tomatoes.	£6.95
CHICKPEA & APPLE (VE) Fresh citrus apples and yellow chick peas cooked with tamarind, lemon juice, fresh herbs and spice Hot, tangy and refreshing.	£6.95 s.
AUBERGINE RASAVANGY (VE; M) 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.	£7.25
ALOO SONG (M; VE) Baked potatoes cooked in tamarind, mustard, coconut milk, jaggery, green chillies, garam masala, and yoghurt. A sweet, spicy and fruity dish.	£6.95
VEGETABLE SCOTCH (V; D) Mixed vegetables, ginger, garam masala, roasted cumin, red chilli, lemon juice, green chilli, ponir (cheese), and garlic. A hot, sweet and spicy dish.	£7.25

point (cheese), and game. A not, sweet and spicy dish.	
DAL PONIR (V; D)	£6.95
Indian cheese & red lentils cooked together with lemon, light herbs & spices. Medium hot & mildly ci	trus dish.
BENGALI CHOLA DAL (VE) 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.	£6.95
CABBAGE PORIYAL (V; GH; M) A green/white cabbage dish with black chick peas, yellow chick peas, roasted ripe chillies, grated coconut, tamarind, ghee, and mustard. A hot, spicy and fruity dish.	£7.25
CHICKPEA WITH TAMARIND (VE) Yellow chick peas cooked with tamarind. A citrus, sweet and spicy dish.	£6.95
PONIR CALI (V; D) Indian cheese and cauliflower, lightly spiced.	£7.25
PONIR CHANA (V; D) Indian cheese and yellow chick peas, lightly spiced.	£7.25
CAULIFLOWER SAMBAR (VE) 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.	£7.25
PONIR SHASHLICK (V; D) Ponir cubes, chunks of peppers, onions and tomatoes marinated with our special shashlick sauce	£7.50

auce.	PONIR SHASHLICK (V; D) 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.	£7.50
(30)	BRINJAL SHASHLICK (VE; D) 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.	£6.95
	VEGETARIAN MIXED GRILL (V; D; S) A selection of Ponir Tikka, Brinjal, Green Pepper, Tomato, Onion and a Plain Nan Bread. Served with fresh salad and mint sauce.	£7.50
	PONIR TIKKA (D; V)	£7.25

STAR SIGNATURE DISHES SPECIAL MURGI MASALA (D) 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.	MEDIUM LAMB DISHES POTATO CAULIFLOWER LAMB (M) Diced lamb, potatoes and cauliflower slow cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce. BHINDI LAMB
SPECIAL CHICKEN JALFREZI (D) 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 and coriander. Fine style and taste of Bengal cuisine.	Diced lamb and Okra (bhindi) slow cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce. HONEY & MUSTARD LAMB (M) Diced lamb, slow cooked in a special recipe of honey & mustard, for a sweet and hot finish. LAMB PINEAPPLE
SPECIAL KING PRAWN JALFREZI (C) £10.95 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.	Diced lamb and pineapple slow cooked in a special citrus sauce. Sweet and savoury finish. PONIR LAMB (D) Diced lamb and Indian cheese slow cooked with whole garam masala, onions, ginger and garlic, a medium spiced, in a reduced sauce.
SPECIAL VEGETABLE JALFREZI (VE) £67.95 Seasonal vegetables, cooked with fresh herbs, spices, with fresh green chillies, tomatoes, capsicum and coriander. Fine style and taste of Bengal cuisine.	LAMB NARYAL Diced lamb, grated coconut and green chillies, slow cooked with whole garam masala, onions, ginger and garlic, medium spiced, in a reduced sauce. SAG LAMB
SPECIAL CHICKEN MAKONI (D; GH) 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.	Slow cooked diced lamb and spinach with whole garam masala, onions, ginger and garlic. A medium spiced, reduced sauce.

garlic and ginger. In a moist buttery sauce.	DUCK & PINEAPPLE	
PASSANDA (D; A; SU; GH) ng chicken or lamb marinated in yoghurt and fresh herbs and spices, grilled in the loor, it is then wrapped in a delicate mild sauce with coconut, almond, sultanas, red	Duck breast and pineapple cooked in a special citrus sauce. Sweet and savoury finish. PONIR DUCK (D) Duck breast and Indian cheese cooked with whole garam masala, onions, ginger and garlic. A medium spiced, reduced sauce. METHI DUCK	£

TANDOORI DISHES

SPECIAL BUTTER LAMB (D)

tandoor oven, tomato,

SPECIAL LAME Succulent pieces of s

wine and coffee liqu

PONIR TIKKA (D; V)

£6.95

£6.95

£7.25

£6.95

£7.25

£7.25

£7.25

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.

Succulent pieces of lamb marinated in yoghurt and fresh herbs and spices, grilled in the charcoal fuelled

Tikka dishes have been marinated overnight in yoghurt and garam masala, and first cooked in the charcoal

TANDOORI CHICKEN HALF / WHOLE (D) A whole or half chicken.	£7.95 / £10.95
CHICKEN TIKKA (D) Cubed chicken breast fillets.	£7.25
LAMB TIKKA (D) Cubed lamb fillets.	£7.50
TANDOORI MIXED GRILL (G; C; D; S) A selection of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab, Chicken She King Prawn Tandoori, Lamb Chop and Plain Nan Bread.	£12.95 ek,
CHICKEN SHASHLICK (D) Cubes of chicken breast, chunks of peppers, onions and tomatoes marinated with our shashlick sauce.	£7.50 special
LAMB SHASHLICK (D) Cubes of lamb, chunks of peppers, onions and tomatoes marinated with our special sh	£7.50 nashlick sauce.
SHEEK KEBAB (D) Lamb patty lightly seasoned, skewered in the charcoal fuelled tandoori oven.	£6.95
TANDOORI DUCK (D) Cubes of duck breast.	£7.50
TANDOORI LAMB CHOPS (D) Loin Lamb chops.	£7.95
TANDOORI KING PRAWN SHASHLICK (C; D) Fresh water king prawn, chunks of peppers, onions and tomatoes marinated with .our shashlick sauce.	£11.95 special
PONIR SHASHLICK (V; D) Cubes of ponir, chunks of peppers, onions and tomatoes marinated with our special st	£7.50 nashlick sauce.

EY & MUSTARD LAMB (M) amb, slow cooked in a special recipe of honey & mustard, for a sweet and hot finish. **PINEAPPLE** £7.25 amb and pineapple slow cooked in a special citrus sauce. Sweet and savoury finish. IR LAMB (D) £7.25 lamb and Indian cheese slow cooked with whole garam masala, onions, ginger and garlic,

and garlic, medium spiced, in a reduced sauce. oked diced lamb and spinach with whole garam masala, onions, ginger and garlic um spiced, reduced sauce.

£7.25

£7.25

MEDIUM DUCK DISHES HONEY & MUSTARD DUCK (M)

Duck breast cooked in a special recipe of honey & mustard, for a sweet and hot finish.	
DUCK & PINEAPPLE	£7.5
Duck breast and pineapple cooked in a special citrus sauce. Sweet and savoury finish.	
PONIR DUCK (D)	£7.5
Duck breast and Indian cheese cooked with whole garam masala, onions, ginger and garlic.	
A medium spiced, reduced sauce.	
METHI DUCK	£7.5
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)

		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)	£6.50
		Diced chicken breast cooked in a special recipe of honey and mustard, for a sweet and hot finish.	SX
		CHICKEN PINEAPPLE	£6.25
		Diced chicken breast and pineapple cooked in a special citrus sauce. Sweet and savoury finish. PONIR CHICKEN (D)	£6.25
		Diced chicken breast and Indian cheese cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce.	10.23
		METHI CHICKEN	£6.50
		Diced chicken breast and fenugreek leaves (methi) cooked with whole garam masala, onions, ginger and garlic, medium spiced in a reduced sauce.	
		CHICKEN NARYAL	£6.25
5	9	Diced chicken breast, grated coconut and green chilli cooked with whole garam masala, onions, ginger and garlic. Medium spiced in a reduced sauce.	
		SAG CHICKEN	f6 30

Diced chicken breast and spinach cooked with whole garam masala, onions, ginger and garlic





PERSIAN DISHES

DHANSAK:	
A sauce of lentil and onion gravy. Hot, sweet and lemony dish.	
CHICKEN DHANSAK Diced chicken breast	£7.50
PRAWN DHANSAK (C) Fresh water small prawns	£8.75
VEGETABLE DHANSAK (VE) Seasonal vegetables	£6.95
LAMB DHANSAK Tender diced lamb	£7.50
PATHIA:	
A slow cooked dish, with caramelised onions and fenugreek leaves. Hot, sweet and lemony dish.	
CHICKEN PATHIA Diced chicken breast	£7.50

TANDOORI MASALA DISHES

VEGETABLE PATHIA (VE) Seasonal vegetables

LAMB PATHIA Tender diced lamb

There are multiple claims to its place of origin, including the Punjab region of the Indian subcontinent or Glasgow in Scotland. It is among the United Kingdom's most popular dishes, leading a government minister, Robin Cook, to claim in 2001 that it was "a true British national dish". Cooked in the charcoal fuelled tandoori oven, simmered in a special creamy sauce (grated coconut, ground and flaked almond, and sultanas), and a special spicy sauce (garlic, ginger, chili, coriander, and lime). A sweet-spicy-creamy dish.

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)	£7.50
Diced pieces of marinated chicken breast. LAMB TIKKA MASALA (GH; D; A)	£7.50
Pieces of marinated tender lamb. VEGETABLE TIKKA MASALA (GH; D; A) Seasonal vegetables	£6.95

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) £6.95 Diced and marinated chicken breast £6.95 KORAI LAMB (D) Tender diced and marinated lamb. £9.95 KORAI KING PRAWN (C) Fresh water king prawns £6.50 KORAI VEGETABLE (VE) Seasonal vegetables

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) Diced chicken breast	£7.95
LAMB BIRIANI (E; GH; A) Tender pieces of lamb	£7.95
PRAWN BIRIANI (C; GH; A) Fresh water small prawns	£9.95
VEGETABLE BIRIANI (V; GH; A) Seasonal vegetables	£6.95
VEGETABLE DINIANI (1, GII, A) Seasonal vegetables	10.55

Dishes served in a Thali vary from region to region in South Asia and are usually served in sma called katori in India. These 'katoris' are placed along the edge of the round tray.	all bowls,
MEAT THALI (G; D; GH; S)	£15.50
Meat Bhuna, Chicken Jalfrezi, Chicken Dupiaza, Chicken Tikka, Raitha, Pilau Rice & Nan.	
VEGETABLE THALI (G; D; GH; S; E)	£14.95
Onion Bhajee, Dry Vegetables, Bhindi Bhajee, Mushroom Bhajee, Raitha, Pilau Rice & Nan.	
MIX THALI (G; D; M; GH; S)	£15.95
Chicken Dupiaza, Lamb Chop, Sag Chana, Aloo Ponir, Raitha, Pilau Rice & Nan.	

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 Diced chicken breast LAMB MADRAS Diced tender lamb £6.40 PRAWN MADRAS (C) Fresh water small prawns £7.50 KING PRAWN MADRAS (C) Fresh water king prawns £9.95 VEGETABLE MADRAS (VE) Seasonal vegetables £6.40

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) Diced chicken breast	£6.50
LAMB VINDALOO (M) Diced tender lamb	£6.50
VEGETABLE VINDALOO (VE; M) Seasonal vegetables	£6.50

BALTI DISHES

£6.95

£7.50

A north Indian curry, strong spiced dish with layers of flavours. Served with either plai	n nan or plain rice.
BALTI CHICKEN Diced chicken breast	£8.10
BALTI VEGETABLE Seasonal vegetables	£7.50
BALTI VEGETABLE KORMA (A; D; GH) Seasonal vegetables, with added Korma sauce.	£7.50
BALTI PRAWN GARLIC BHUNA (C) Fresh water small prawns, cooked with fresh garlic and added Bhuna sauce.	£10.95
BALTI ALOO GARLIC BHUNA (VE; M) Oven baked potatoes, cooked with fresh garlic and added Bhuna sauce.	£7.50
BALTI LAMB Pieces of tender lamb	£8.10

BHUNA DISHES

Medium dry, slow cooked with a complex combinations of spices and herbs, including turmeric

cullill, giliger, and fresh container.	
CHICKEN BHUNA Diced chicken breast	£6.95
LAMB BHUNA Diced tender lamb	£6.95
PRAWN BHUNA (C) Fresh water small prawns	£7.95
KING PRAWN BHUNA (C) Fresh water king prawns	£9.95
VEGETABLE BHUNA (VE) Seasonal vegetables	£6.50

ROGAN JOSH

A lightly spiced curry, with a combinations of herbs, turmeric, cumin, ginger, lemon juice, plenty of caramelised tomato's and fresh coriander.

CHICKEN ROGAN Diced chicken breast	£6.95
LAMB ROGAN Diced tender lamb	£6.95
PRAWN ROGAN (C) Fresh water small prawns	£7.95
KING PRAWN ROGAN (C) Fresh water king prawns	£9.9
VEGETABLE ROGAN (VE) Seasonal vegetables	£6.50

DIIDIATA DICUEC

DUPIAZA DISTIES	
Medium spiced moist curry cooked with cubed onions, tomatoes and capsicum (green pepper), in	
a special sauce, containing lemon juice, ginger and garli <mark>c.</mark>	
CHICKEN DUPIAZA Diced chicken breast	£6.95
LAMB DUPIAZA Diced tender lamb	£6.95
PRAWN DUPIAZA (C) Fresh water small prawns	£7.95
KING PRAWN DUPIAZA (C) Fresh water king prawns	£9.95
VEGETABLE DUPIAZA (VE) Seasonal vegetables	£6.50

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) Diced chicken breast	£6.9
AMB KORMA (D; GH; A) Diced tender lamb	£6.9
PRAWN KORMA (C; D; GH; A) Fresh water small prawns	£7.
/EGETABLE KORMA (V; D; GH; A) Seasonal vegetables	£6.

MILD FRUIT DISHES

These dishes are mild, with fruits, grated coconut, almonds, sultanas, and fresh cream onion gravy. Kashmir is served with banana and lychee. Malayan is served with pinear	
LAMB KASHMIR (D) Diced tender lamb	£6.95
VEGETABLE KASHMIR (V; D) Seasonal vegetables	£6.50
CHICKEN MALAYAN (D) Diced chicken breast	£6.95
VEGETABLE MALAYAN (V; D) Seasonal vegetables	£6.50

VEGETABLE SIDES

THEY CAN BE PREPARED AS MAIN COURSE FOR £6.25.
MIXED VEGETABLE CURRY (VE)
Seasonal vegetables with light herbs and spices, in a dry sauce.
ROMBAY DOTATO (M·VE)

BOMBAY POTATO (M; VE)
Oven baked potatoes, cooked with punch puran (five spice mix), whole spices, fresh coriander
and curry.
ALOO PONIR (V; D; M)
Oven baked potatoes and cubed Indian cheese cooked with punch puran (five spice mix), who
spices in a creamy cheesy sauce.

MUSHROOM BHAJEE (VE)	£4.5
Button mushrooms cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	
CAULIFLOWER BHAJEE (M; VE)	£4.5
Cauliflower florets cooked with punch puran (five spice mix), whole spices, fresh coriander	
and curry.	
SAG PONIR (D)	£4.5
Spinach and cubed Indian cheese cooked with punch puran (five spice mix), whole spices in a	
creamy cheesy sauce.	
MOTTOR ROLLIN (D)	CAF

Peas and cubed Indian cheese cooked with punch puran (five spice mix), whole spices in a creamy cheesy sauce.	
ALOO GOBI (M; VE)	£4
Potatoes and cauliflower cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	
SAG CHANA (VE)	£4

hick peas.					
AG ALOO (M; VE)		1		
resh spinach cooked with	h punch puran (fi	ve spice mix), w	hole spices, garlic, fr	resh coriander	
nd curry.					
DUINDI DUA IEE A	/E)				

Fresh spinach cooked with garlic and onions, in a dry lightly spiced sauce and plated with

arry.	
NDI BHAJEE (VE)	£4.50
or ladies fingers cooked with punch puran (five spice mix), whole	spices, garlic, fresh coriander
urry.	
BAHJEE (VE)	£4.50

sh spinach pan fried with garlic, ginger and onions.		
RKA DALL (VE)	£4.50	
w cooked lentils cooked in a water-based sauce with fresh ginger, turmeric, and onions.		
rnished with fried garlic (tarka).		
RINJAL BHAJEE (VE)	£4.50	
sh aubergine (eggplant cooked with punch puran (five spice mix), whole spices, garlic, fresh		

coriander and curry. CHANA MASALA (V; D) Yellow chick peas cooked with punch puran (five spice mix), whole spices, garlic, fresh coriander.

lime & lemon masala and curry.

BREADS

£4.50

£4.50

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) Brushed with butter and garnished with sesame seeds and fresh coriander.	£2.50
KEEMA NAN (G; D; E; S) Filled with minced lamb marinated in garam masala.	£2.95
VEGETABLE NAN (V; G; D; E; S) Filled with crushed seasonal vegetables, marinated in herbs and spices.	£2.95
PESHWARI NAN (V; G; D; E; S; A) Filled with a sweet coconut, almond and raisin mix.	£2.95
GARLIC NAN (V; G; D; E; S) Filled with a garlic mix.	£2.95
KEEMA CHEESE NAN (G; D; E; S) Filled with seasoned minced lamb and cheddar cheese.	£3.50

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) Brushed with butter	£2.50
PALAK PARATHA (V; G; GH)	£2.95
Filled with fresh spinach marinated in garlic and onions.	
ALOO PARATHA (V; G; M; GH)	£2.95
Filled with crushed potatoes marinated in punch puran (five spice mix).	
TANDOORI ROTI (G; VE)	£2.10
A traditional Indian thin bread, made with paratha dough and baked in a traditional charcoal	
fuelled clay oven (tandoori).	
CHAPATI (G; VE)	£1.30
A thin and soft traditional Indian flat bread, made from a plain flour mix. Cooked on a hot tawa	
(flat pan), with a dry, floury texture.	
RICE FLOUR CHAPATI (VE)	£1.50

RICE DISHES

(flat pan), brushed with butter with a soft texture.

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.

A thin and soft traditional Indian flat bread, made from a rice flour mix, Cooked on a hot tawa

BOILED RICE (VE) Boiled Basmati rice	£2.5
PILAU RICE (GH; D)	£2.8
Pilau rice cooked with herbs and spices, tempered in pure ghee for aromatic purposes.	
MUSHROOM FRIED RICE (VE)	£3.4
Fresh button mushrooms, fried in light herbs and spices.	
VEGETABLE FRIED RICE (VE)	£3.4
Seasonal vegetables marinated in light herbs.	
LEMON FRIED RICE (VE)	£3.4
Lemon zest fried with caramelised onions.	
PEAS RICE (VE)	£3.4
Peas with caramelised onions.	

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