



All Appetizers are served with Mint and Tamarind Chutneys

Starters

LENTIL OR TOMATO OR CHICKEN SOUP \$ 8

PANEER PAKORA \$ 7
Homemade cheese fried in chickpea batter

ALU TIKKI \$ 6
Seasoned potatoes fried in chickpea batter.

BHAJIA \$ 7
Fresh cut vegetables fried in chickpea batter.

CHICKEN PAKORA \$ 7
Chicken fried in chickpea batter

MIX PLATTER \$ 14
Veg Samosa, Beef Samosa, Bhajia, Alu Tikki, Paneer Pakora and Chicken Pakora.

SHRIMP PAKORA \$ 9
Jumbo Shrimp coat of shredded coconut and Bread crumbs.

VEGETABLE SAMOSA \$ 6
Crispy patties stuffed with seasoned Potatoes and peas.

BEEF SAMOSA \$ 7
Crispy patties stuffed with lean ground beef.

Breads

CHAPATI \$ 4
Whole wheat breads baked in our Tandoor.

NAAN \$ 4
White flour breads baked in our Tandoor

Garlic Naan \$ 4.50
Naan seasoned with garlic and cilantro

ONION KULCHA \$ 5
Naan stuffed with seasoned onions.

PASHWARI NAAN \$ 5
Naan seasoned with coconut and raisins

PANEER NAAN \$ 5
Naan stuffed with seasoned homemade cheese

STAR Bread \$ 5
White flour bread stuffed with delicately spiced chicken, onions, and cheese.

BATURA \$ 6
Puffed, leavened white flour bread deep fried.

Bread Basket \$ 12
Choice of 3 breads

Accompaniments

PAPDUM \$ 2
Crispy lentil wafers.

PICKLES \$ 2
Spicy mixed pickles.

CHUTNEYS \$ 2
Mint, and Tamarind or Mango

MIXED SALAD \$ 8
Lettuce, cucumber, tomatoes, and salad dressing

RAITA \$ 3
Yogurt with cucumber and Carrots.





Vegetarian Entrées

DAL \$ 13

Lentils prepared with fresh onions, ginger, garlic, and Tomatoes.

DAL MAKHANI \$ 14

Black lentils prepared with fresh onion, ginger, garlic and tomatoes.

CHANA MASALA \$ 14

Garbanzo beans cooked with fresh tomatoes, onions, And numerous spices in flavorful sauce.

KADI PAKORA \$ 14

Fried vegetable balls prepared in a tangy yogurt sauce.

ALU PALAK \$ 14

Delicately flavored spinach cooked with potatoes.

MATAR PANEER \$ 14

Fresh green peas and chunks of homemade cheese, Onions, and tomatoes in mild gravy.

ALU GOBI \$ 15

Mouth-watering blend of fresh cauliflower and potatoes seasoned of perfection.

MUSHROOM MASALA \$ 15

Fresh cut mushrooms prepared with tomatoes, ginger, And bell peppers.

BANGAN BHARTA \$ 15

Charcoal baked eggplant peeled and cooked with fresh tomatoes, onions, and green peas.

PALAK PANEER \$ 15

Garden fresh spinach and chunks of homemade cheese in a Flavorful curry sauce.

VEGETABLE JALFREZI \$ 15

Chunks of homemade cheese and mixture of fresh Vegetables prepared with ginger, garlic, tomatoes, and spices.

ALL entrées
are served
with rice.

Spice it up!

All entrees can be prepared
to suit your taste! Please inform
your server: medium,
hot, or fiery hot!

ALU MATAR \$ 14

Fresh green peas and potatoes Onions, and tomatoes in mild gravy.

NAV-RATAN-KORMA \$ 15

Garden fresh vegetables and chunks of homemade cheese in rich sauce and garnished with cashews and raisins.

MALAI KOFTA \$ 15

Minced vegetable balls simmered in rich sauce and garnished with cashews and raisins.

PANEER SHAHI KORMA \$ 16

Chunks of homemade Indian cheese cooked in a light creamy sauce, garnished with cashews and raisins.

PANEER TIKKA MASALA \$ 16

Chunks of cheese cooked in house special masala with sliced onions, tomatoes, ginger and bell peppers.

PANEER MUSHROOM SHANA \$ 16

Chunks of cheese and mushroom cooked with dry coconut in light spices in onion, garlic and ginger.



Chicken Entrées

CHICKEN CURRY \$ 15

Chicken prepared with special sauce, fresh onions, Tomatoes, garlic, cloves, etc.

CHICKEN VINDALOO \$ 15

Chicken and potatoes sautéed in spicy, tangy sauce

CHICKEN MAKHANI \$ 16

Tender boneless pieces of chicken cooked In fresh tomato sauce with a light touch of cream And imported seasonings

CHICKEN TIKKA MASALA \$ 16

Boneless chicken Tikka cooked in house special ma-sala with sliced onions, tomatoes, ginger and bell pep- per

Chili Chicken \$ 16

Boneless chicken sautéed with bell pepper, toma- toes, onions and ginger.

CHICKEN MUSHROOM \$ 16

Boneless Tandoori Chicken prepared with garden fresh sliced mushrooms in cream and tomato sauce.

CHICKEN JOSH \$ 16

Boneless chicken pieces cooked in yogurt base curry Sauce blended with Indian spices.

CHICKEN SHAHI KORMA \$ 16

A royal dish or chicken cooked with chunks of home-made Indian cheese in creamy sauce, garnished with

CHICKEN MADRASI \$ 15

Boneless chicken pieces cooked with fresh onions, Ginger, and tomatoes in hot sauce.

CHICKEN KASHMIRI \$ 16

Boneless chicken sautéed in tomatoes, onions, green peas, and mild curry sauce.

CHICKEN SABZI \$ 15

Mixed fresh vegetables and boneless chicken prepared with ginger, garlic and spices

CHICKEN DAL \$ 15

Chicken and Lentils prepared with fresh onions, ginger, garlic, and tomatoes.

CHICKEN PALAK \$ 15

Boneless Chicken and spinach prepared with light curried sauce.

Beef Entrées

BEEF CURRY \$ 15

Lean beef cubes cooked in an aromatic curry sauce.

BEEF VINDALOO \$ 15

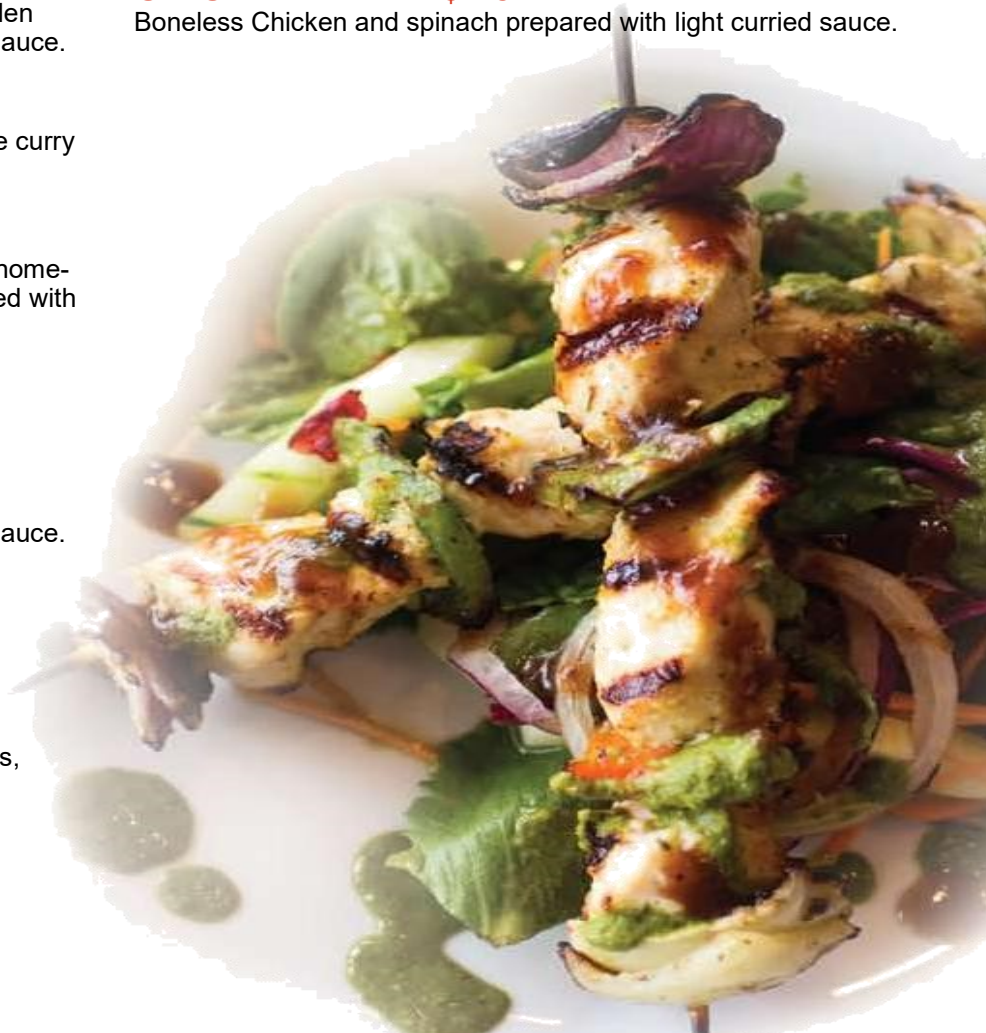
Lean beef cubes and potatoes sautéed With spicy tangy sauce.

BEEF MADRASI \$ 16

Lean beef prepared with fresh tomatoes, onions, And ginger in hot sauce.

BEEF JOSH \$ 16

Tender beef cubes cooked with yogurt base Curry sauce blended with Indian spices.





Tandoori Delicacies

CHICKEN TANDOORI \$ 14

Chicken marinated in yogurt, freshly ground herbs, and spices baked in Tandoor. served with Mint and Tamarind Chutneys

CHICKEN TIKKA \$ 16

Chunks of boneless chicken breast marinated in yogurt and freshly ground spices with saffron.

SHEESH KABAB \$ 21

Seasoned ground lamb, onion and ginger, cooked on a skewer in our Tandoor. Served with Masala Sauce

BOTI KABAB \$ 22

Tender cubes of lamb marinated in Tandoori sauce and baked in Tandoor. Served with Masala Sauce

SHRIMP TANDOORI \$ 22

Jumbo shrimp marinated in aromatic Tandoor sauce and baked in Tandoor. Served with Masala Sauce

STAR OF INDIA SPECIAL \$ 30

A Royal feast! Tandoori Chicken, Chicken Tikka, Boti Kabab and Tandoori Shrimp. Served with chicken curry and a Naan.

Star Dinner for Two



STAR OF INDIA

BIRYANI FOR TWO \$ 35

Aromatic rice flavored with lamb, chicken, shrimp and fresh vegetables, fragrant with saffron, garnished with raisins, cashews and served with Dal, Raita and Naan.

STAR OF INDIA VEG DINNER FOR TWO \$ 40

Appetizer platter served with a choice of any two vegetable dishes and choice of bread, raita, and Dessert- Gulab Jamun or kheer.

STAR OF INDIA

DINNER FOR TWO \$ 50

Appetizer choice of Vegetable or Beef Samosa. Meat Platter (Chicken Tandoori, Chicken Tikka, Boti Kabab, Sheesh Kabab). Served with Lamb or Chicken curry and choice of bread. Dessert Gulab Jamun or Kheer

Biryani

BIRYANI Vegetable \$ 14

Aromatic rice flavored with garden fresh Vegetables fragrant with saffron.

BIRYANI Chicken \$ 16

A dish prepared with chicken and green peas With saffron flavored rice.

BIRYANI BEEF \$ 17

Aromatic rice flavored with lean beef and Saffron, garnished with cashews and raisins.

BIRYANI Lamb \$ 18

A classic aromatic Mughlai dish flavored with Cubes of tender lamb and fragrant with saffron.

BIRYANI Shrimp \$ 16

A classic Aromatic rice dish flavored with shrimp and peas.



Balti Specialties

CHICKEN or LAMB KARARA BALTI \$ 17

Chicken or lamb in a special sauce with coconut, dry red Chilies and a touch of white wine.

CHICKEN OR LAMB DHAMAKA BALTI \$ 17

Chicken or lamb cooked with hot jalapeno peppers in a Flavorful sauce

SHRIMP VEGETABLE BALTI \$ 16

Shrimp cooked with fresh vegetables.

CHICKEN OR LAMB WITH \$ 18 SHRIMP AND MUSHROOM BALTI

Cooked in malasa sauce and touch of a white wine.

FISH DHAMAKA BALTI \$ 17

Freshwater fish cooked with hot jalapeno peppers in a flavorful sauce.

VEGETABLE MUSHROOM BALTI \$ 16

Garden fresh vegetables and mushrooms sautéed in masala sauce.

ALU CHANA DHAMAKA BALTI \$ 15

Potatoes and garbanzo beans cooked with hot jalapeno peppers in a flavorful sauce.


PANEER CHILI BALTI \$ 16

Homemade cheese sautéed with bell peppers, onions and tomatoes.

VEGETABLE AND PALAK BALTI \$ 15

Garden fresh spinach and fresh vegetables in a flavorful curry sauce.





ALL entrées are served with rice.

Seafood Entrées

SHRIMP CURRY \$ 15

Shrimp prepared in a special sauce with fresh onions, tomatoes, garlic, cloves, etc.

SHRIMP or FISH KASHMIRI \$ 16


Fresh shrimp or Fish sautéed in tomatoes, onions, green peas, and mild curry sauce

SHRIMP OR FISH VINDALOO \$ 16

Fresh shrimp or fish and potatoes sautéed with spicy tangy sauce

SHRIMP OR FISH MASALA \$ 16

Fresh shrimp or fish prepared with fresh tomatoes, onion, ginger, bell peppers in mild curry sauce.



Spice it up!

All entrées can be prepared to suit your taste! Please inform your server: medium, hot, or X hot!

Lamb Entrées

LAMB CURRY \$ 16

Lamb prepared with special sauce, fresh onions, tomatoes, garlic and clove.

LAMB VINDALOO \$ 16

Lamb and potatoes sautéed with spicy tangy sauce

LAMB MADRASI \$ 17

Lamb cubes seasoned with hot sauce, cooked with tomatoes, onions and ginger.

LAMB SABZI \$ 17

Mixed fresh vegetables and boneless Lamb prepared with ginger, garlic and spices

LAMB PALAK \$ 17

Boneless lamb and spinach prepared with light curried sauce.



LAMB SHAHI KORMA \$ 18

Boneless lamb prepared with homemade cheese and garnished with cashews and raisins in a creamy sauce

LAMB MASALA \$ 18

Boneless lamb cooked in house spices with slice of onions, tomatoes, ginger and bell pepper.

ROGAN JOSH \$ 18