



# Starters

## ALU TIKKI \$ 7

Golden, crispy fried potatoes enveloped in a delicious chickpea batter.

## PANEER PAKORA \$ 8

Savory homemade cheese enveloped in a chickpea batter and fried until golden and crispy.

## BHAJIA \$ 7

Crisp, freshly sliced vegetables Cooked with a chickpea batter and fried until golden brown.



## VEGETABLE SAMOSA \$ 6

Crispy pastries stuffed with seasoned potatoes and peas.

## BEEF SAMOSA \$ 7

Deliciously crispy pastries filled with tender, lean ground beef.

## CHICKEN PAKORA \$ 8

Succulent chicken enveloped in a crunchy chickpea batter.

## MIX PLATTER \$ 15

Savor a delightful selection featuring Veg Samosa, Beef Samosa, Bhajia, Alu Tikki, Paneer Pakora, and Chicken Pakora.

## SHRIMP PAKORA \$ 9

Succulent jumbo shrimp coated in a delightful mix of shredded coconut and crispy breading.

## Lentil Soup \$ 7

Hearty, protein-rich, earthy flavors with garlic, lemon, and warming spices.

## Tomato Basil Soup \$ 7

Smooth, tangy-sweet, velvety tomato base with fresh basil and cream.

## Chicken Soup \$ 8

Golden home made chicken broth, tender chicken, savory herbs, soothing and nourishing.



# Breads

## TANDOORI CHAPATI \$ 4

Whole wheat flatbreads baked in our traditional tandoor.

## NAAN \$ 4

Soft, white flour breads baked to perfection in our Tandoor.

## GARLIC NAAN \$ 5

A delicious naan enriched with the aromatic tastes of garlic and cilantro.



## ONION NAAN \$ 5

Naan bread infused with flavorful seasoned onions.

## PASHWARI NAAN \$ 6

A delightful naan infused with coconut and raisins.

## PANEER NAAN \$ 6

Naan filled with flavorful, homemade cheese.

## STAR BREAD \$ 6

A delightful white flour bread filled with delicately spiced chicken, onions, and cheese.

## BATURA \$ 6

A deep-fried bread made from puffed, leavened white flour.

## BREAD BASKET \$ 12

Selection of three types of bread, excluding star bread and batura.

# Accompaniments

## PAPDUM \$ 2

Crispy lentil wafers.

## PICKLES \$ 2

Spicy mixed pickles.

## CHUTNEYS \$ 2

Mint, Tamarind, or Mango.

## MIXED SALAD \$ 8

Lettuce, cucumber, tomatoes, and salad dressing.

## RAITA \$ 4

Yogurt combined with cucumber and carrots.



## Vegetarian Entrées

Served alongside rice. ALL ENTREES

### **DAL \$ 14**

Lentils cooked with fresh onions, ginger, garlic, and tomatoes.

### **DAL MAKHANI \$ 15**

Black lentils simmered with fresh onions, ginger, garlic, and tomatoes.

### **CHANA MASALA \$ 14**

Garbanzo beans prepared with fresh tomatoes, onions, and a variety of spices in a rich, flavorful sauce.

### **Kadi Pakora \$ 15**

Vegetable balls served in a zesty yogurt sauce.

### **ALU PALAK \$ 15**

A delicately flavored dish featuring spinach cooked with tender potatoes.

### **MATAR PANEER \$ 16**

Fresh green peas combined with chunks of homemade cheese, onions, and tomatoes in a mild gravy.

### **ALU GOBI \$ 16**

A delectable mix of fresh cauliflower and potatoes seasoned to perfection.

### **MUSHROOM MASALA \$ 16**

Freshly sliced mushrooms sautéed with tomatoes, ginger, and bell peppers, then cooked in a rich tomato sauce with cream.

### **PANEER SHAHI KORMA \$ 16**

Delicious chunks of homemade Indian cheese simmered in a light creamy sauce, garnished with cashews and raisins.

### **PANEER TIKKA MASALA \$ 16**

Savory chunks of cheese cooked in our special creamy masala tomato sauce with sliced onions, tomatoes, ginger, and bell peppers.

### **PANEER MUSHROOM SHANA \$ 17**

Tender chunks of cheese and mushrooms cooked with dry coconut, lightly spiced with onion, garlic, and ginger.

### **VEGETABLE JALFREZI \$ 16**

Delicious chunks of homemade cheese combined with a medley of fresh vegetables, all prepared with ginger, garlic, tomatoes, and spices.

### **NAV-RATAN-KORMA \$ 16**

A delightful dish featuring garden-fresh vegetables and pieces of homemade cheese in a rich sauce, garnished with cashews and raisins.

### **MALAI KOFTA \$ 16**

Savory minced vegetable balls simmered in a luxurious sauce, finished with a garnish of cashews and raisins.

Enhance Your Experience!  
Personalize your entrees to suit your  
taste by letting your server know  
your desired spice level.

### **BANGAN BHARTA \$ 16**

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

### **PALAK PANEER \$ 16**

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





## Chicken Entrées

### CHICKEN CURRY \$ 16

Chicken prepared with a special sauce and fresh onions.

### CHICKEN VINDALOO \$ 16

Chicken and potatoes sautéed in a spicy, tangy sauce.

### CHICKEN MAKHANI (butter) \$ 17

Tender boneless chicken pieces cooked in a fresh tomato sauce with a hint of cream and imported spices.

### CHICKEN TIKKA MASALA \$ 17

Boneless chicken tikka cooked in a house special masala, complemented with sliced onions, tomatoes, ginger, and bell peppers.

### CHICKEN JOSH \$ 17

Boneless chicken pieces simmered in a yogurt-based curry sauce, infused with Indian spices.

Prepared with ginger, garlic, and spices in a spicy sauce.

### CHILI CHICKEN \$ 17

Boneless chicken sautéed with bell peppers, tomatoes, onions, and ginger.

### CHICKEN SHAHI KORMA \$ 17

An exquisite dish featuring chicken cooked with chunks of homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

If you need a rice refill, please ask your server!



### CHICKEN MADRASI \$ 16

Tender boneless chicken pieces sautéed with fresh onions.

### CHICKEN SABZI \$ 16

A delightful mix of fresh vegetables and boneless chicken cooked together.

### CHICKEN DAL \$ 16

A hearty dish featuring chicken and lentils, seasoned with fresh onions, ginger, and tomatoes.

### CHICKEN PALAK \$ 17

Boneless chicken paired with spinach, simmered in a light curried sauce.

### CHICKEN MUSHROOM \$ 17

Juicy boneless Tandoori chicken combined with freshly sliced mushrooms in a creamy tomato sauce.

### CHICKEN KASHMIRI \$ 17

Indulge in succulent boneless Tandoori chicken, paired with freshly sliced onions, tomatoes, and green peas, all enveloped in a rich, creamy golden sauce.

## Beef Entrées

### BEEF CURRY \$ 17

Succulent lean beef cubes simmered in a fragrant curry sauce.

### BEEF VINDALOO \$ 17

Lean beef cubes and potatoes sautéed in a zesty, spicy sauce.

### BEEF MADRASI \$ 18

Lean beef cooked with fresh tomatoes, onions, and ginger in a fiery sauce.

### BEEF JOSH \$ 18

Tender beef cubes prepared in a yogurt-based curry sauce infused with Indian spices.



## Tandoori Delicacies

### CHICKEN TANDOORI \$ 16

Chicken marinated in yogurt, freshly ground herbs and spices then baked in the Tandoor. Accompanied exclusively by Mint and Tamarind Chutneys.

### CHICKEN TIKKA \$ 17

Chunks of boneless chicken breast marinated in yogurt and freshly ground spices, enhanced with saffron. Served solely with Mint and Tamarind Chutneys.

### SHEESH KABAB \$ 21

Seasoned ground lamb, onion, and ginger, expertly cooked on a skewer in our Tandoor. Accompanied exclusively by Masala Sauce.

### BOTI KABAB \$ 23

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

### SHRIMP TANDOORI \$ 23

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

### STAR OF INDIA SPECIAL \$ 33

A Royal feast! Featuring Tandoori Chicken, Chicken Tikka, Boti Kabab and Tandoori Shrimp. Accompanied by chicken curry, rice and naan.



## Star Dinner for Two

### STAR OF INDIA BIRYANI FOR TWO \$ 39

Experience the delightful blend of aromatic rice infused with lamb, chicken, shrimp, and fresh vegetables. Enhanced with fragrant saffron, this dish is garnished with raisins and cashews, accompanied by the Dal of the day, Raita, and Naan.

### STAR OF INDIA VEG DINNER FOR TWO \$ 45

Savor a delightful appetizer platter paired with your choice of any two vegetable dishes, complemented by a selection of bread (excluding star bread and batura), raita, and rice. To conclude your meal, treat yourself to a dessert of either Gulab Jamun or Kheer.

### STAR OF INDIA DINNER FOR TWO \$ 55

Begin your meal with an appetizer, choosing between Vegetable or Beef Samosa. Enjoy a delightful Meat Platter featuring Chicken Tandoori, Chicken Tikka, Boti Kabab, Shrimp Tandoori, and Sheesh Kabab. Accompany your dish with Rice and select either Lamb or Chicken Curry along with your choice of bread. To finish, indulge in a dessert of either Gulab Jamun or Kheer.



# Biryani

## **BIRYANI VEGETABLE \$ 16**

Fragrant rice infused with fresh garden vegetables and delicately scented with saffron.

## **BIRYANI CHICKEN \$ 17**

A delightful dish made with chicken and green peas, accompanied by saffron-infused rice.

## **BIRYANI BEEF \$ 18**

Aromatic rice seasoned with tender lean beef and saffron.

## **BIRYANI LAMB \$ 19**

A traditional Mughlai dish, richly flavored with tender lamb cubes and infused with the aroma of saffron.

## **BIRYANI SHRIMP \$ 17**

An exquisite rice dish, enhanced with the flavors of shrimp and peas.

Add a Personal Touch!  
Every one of our entrees  
can be tailored to suit your  
tastes! Simply inform your  
server of your preferred  
level.



ALL entrées  
are served  
with rice

## **CHICKEN, SHRIMP, AND MUSHROOM BALTI \$19**

Prepared in a masala sauce with a hint of white wine and soy sauce

## **LAMB, SHRIMP, AND MUSHROOM BALTI \$20**

Cooked in a rich masala sauce with a splash of white wine and soy sauce. .

## **VEGETABLE SHRIMP MUSHROOM BALTI \$18**

Garden fresh vegetables , Shrimp and mushrooms sautéed in masala sauce.

## **PANEER CHILI BALTI \$18**

Delight in our homemade cheese, sautéed in a flavorful chili sauce and soy sauce, complemented by bell peppers, onions, and tomatoes.

# Balti Specialties

## **VEGETABLE & PALAK BALTI \$17**

Fresh garden spinach combined with vibrant vegetables in a delicious curry sauce.

## **CHICKEN KARARA BALTI \$ 18**

Tender chicken cooked in a unique sauce featuring coconut, dry red chilies, and a hint of white wine.

## **LAMB KARARA BALTI \$19**

Succulent lamb prepared in a distinctive sauce with coconut, dry red chilies, and a splash of white wine.

## **ALU CHANA DHAMAKA BALTI \$16**

Savor tender potatoes and garbanzo beans gently simmered with spicy jalapeño peppers in a mouthwatering sauce, sautéed alongside fresh vegetables.





# Lamb Entrées

## LAMB CURRY \$ 18

Tender lamb cooked in a special sauce, accompanied by fresh onions, tomatoes, garlic and cloves.

## LAMB VINDALOO \$18

Lamb and potatoes sautéed in a spicy tangy sauce.

## LAMB MADRASI \$19

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

## LAMB SABZI \$18

A delightful mix of fresh vegetables and boneless lamb, prepared with ginger, garlic and a blend of spices.



Every entrée  
comes with a  
side of rice.

## LAMB JOSH \$20

Tender cubed lamb simmered in a flavorful yogurt and chickpea sauce with a blend of special spices.

## LAMB SHAHI KORMA \$20

Boneless lamb delicately prepared with homemade cheese, adorned with cashews and raisins in a rich creamy sauce.

## LAMB MASALA \$20

Boneless lamb cooked with our signature house spices, accompanied by slices of onions, tomatoes, ginger, and bell pepper.

## LAMB PALAK \$19

Boneless lamb combined with spinach, served in a light curried sauce.



# Seafood Entrées.

## SHRIMP or FISH CURRY \$ 17

Succulent shrimp cooked in a unique sauce featuring fresh onions, tomatoes, garlic, cloves, and more.

## SHRIMP or FISH MADRASI \$ 18

Fresh shrimp or fish sautéed with a delightful mix of tomatoes and onions.

## SHRIMP or FISH MASALA \$ 18

Fresh shrimp or fish prepared with a blend of fresh tomatoes, onions, ginger, and bell peppers, all simmered in a mild curry sauce.

## SHRIMP or FISH VINDALOO \$ 17

Fresh shrimp or fish combined with potatoes and sautéed in a spicy, tangy sauce, accompanied by green peas and a mild curry sauce.





# Kids Menu

## PIZZA NAAN-\$ 6

Naan stuffed with chicken and cheese

## CHICKEN STRIPS - \$7

Enjoy our delicious chicken breast tenderloin strips, lightly battered and coated with a crispy breading.

## SHRIMP CRUNCH \$8

Shrimp, perfectly golden fried to a delightful crunch.

## CHICKEN TIKKA- \$10

Tender chunks of boneless chicken breast marinated in yogurt and expertly cooked in a clay oven.

# DRINKS

**MILK**( WHITE, CHOCOLATE OR STRAWBERRY )\$ 4

**LASSI** MANGO OR STRAWBERRY \$ 4

**JUICE** MANGO OR ORANGE \$ 4

**SHAKES** VANILLA, MANGO , CHOCOLATE OR STRAWBERRY \$ 5

