

## APPETIZERS

### Vegetarian

<b>Palak Pakora</b> Spinach coated in garbanzo batter with spices and deep fried.....	5.95
<b>Vegi Pakora</b> Fritters coated in garbanzo batter: onion, cauliflower, potato, spinach.....	5.95
<b>Samosa Vegetable</b> Crispy puffs filled with potatoes and green peas.....	5.95
<b>Onion Bhaji</b> Onion coated in garbanzo batter with spices and deep fried.....	5.95
<b>Vegetarian Combination</b> Combination of vegi Parkoras and Samosa.....	6.50
<b>Papadams</b> Delicate and crisp-sundried lentil wafers.....	1.95
<b>Paneer Pakora</b> Fresh paneer coated with garbanzo batter and spices & deep fried.....	9.95
<b>Paneer Tikka Kabob</b> Paneer coated in garbanzo batter with spices and cooked in Clay Oven.....	16.25

### Non Vegetarian

<b>Meat Samosa</b> Spiced ground lamb and green peas.....	6.95
<b>Chicken Pakora</b> Chicken marinated in garbanzo batter with spices and deep fried .....	8.95
<b>Tandoori Chicken Wings</b> Chicken wings marinated in yogurt and cooked in clay oven.....	13.25
<b>Fish Pakora</b> Fish coated in garbanzo batter with spices and deep fried.....	11.95
<b>Assorted Tandoori Hors D'oeuvres for two</b> Combination of Chicken tandoori, Lamb tandoori and chicken tikka.....	14.95

## SOUP & SALAD

<b>Dal Soup</b> Lentil Soup.....	5.95	<b>Mix Salad</b> Green salad.....	5.95
<b>Mulligawtani Soup</b> A delicately chicken, lemon soup.....	6.95	<b>Cacumber Salad</b> Cucumber & Lettuce.....	5.95
<b>Desi Salad</b> Indian style salad with chills, onions and lemon.....	5.95		

## NAAN BREADS

<b>Butter Naan</b> Leavened Bread .....	2.50
<b>Onion Kulcha</b> Naan stuffed with onions.....	4.95
<b>Garlic Naan</b> Garlic leavened bread.....	3.50
<b>Kabuli Naan</b> Stuffed with nuts, raisins and cherries .....	4.95
<b>Keema Naan</b> Leavened bread stuffed with spiced ground lamb.....	5.95
<b>Chappati</b> Basic Indian bread made from whole wheat flour.....	2.50
<b>Chili Cheese Naan</b> Stuffed with homemade cottage cheese and chilies.....	3.95
<b>Cheese Naan</b> Stuffed with homemade cottage cheese.....	3.95
<b>Assorted Bread</b> One each of Garlic Naan, Chappati, Onion Kulcha.....	8.50
<b>Poori</b> Two deep fried whole wheat breads.....	4.25
<b>Allu Prantha</b> Laired whole wheat bread stuffed with potatoes .....	4.75
<b>Prantha</b> Laired whole wheat bread.....	4.95
<b>Bhutra</b> Deep fried.....	4.95
<b>Tava Roti (2)</b> .....	3.95

## TANDOORI SPECIALS

<b>Chicken Tandoori</b> Chicken legs marinated in yogurt, spices and barbecued.....	14.95
<b>Chicken Tikka Kabob (breast)</b> Fresh boneless breasts of chicken marinated and barbecued.....	15.95
<b>Garlic Chicken Tikka Kabob</b> Chicken marinated in garlic and herbs and spices.....	16.95
<b>Lamb Boti Kabab</b> Fresh boneless lamb marinated and barbecued.....	18.95
<b>Ground Seekh Kabob</b> Fresh ground lamb with herbs and spices barbecued.....	19.95
<b>Fish Tandoori</b> Fresh fish of the day (Salmon) barbecued with spices.....	20.95
<b>Tandoori Prawns</b> Jumbo Prawns (16/20) barbecued with herbs and spices.....	20.95
<b>Mixed Platter</b> Combination of Prawns, Chicken and Lamb.....	23.95
<b>Rack of Lamb (4pc)</b> Marinated in yogurt & spices and grilled in clay oven (tandoor).....	24.95
<b>Tandoori Lamb Chops (3pc)</b> Tender chops marinated in yogurt & spices and grilled in tandoor.....	23.95

## VEGETARIAN SPECIALTIES ENTREES

<b>Sag Paneer</b> <i>Fresh spinach cooked with herbs, spices with homemade cheese cubes</i> .....	13.95
<b>Saag Allu</b> <i>fresh spinach with potatoes cooked with herbs and spices</i> .....	13.95
<b>Channa Masala</b> <i>Garbanzo beans cooked in curry sauce with spices</i> .....	13.95
<b>Allu Gobi</b> <i>Cauliflower and potatoes in a spiced gravy</i> .....	13.95
<b>Allu Bengan</b> <i>Eggplant and potatoes cooked with herbs and spices</i> .....	13.95
<b>Allu Mattar</b> <i>Green peas with potatoes in curry sauce with exotic spices</i> .....	13.95
<b>Dum Aloo Vindaloo</b> <i>Potatoes braised in hot and tangy sauce</i> .....	13.95
<b>Mixed Vegetable</b> <i>Vegetables cooked in a light curry</i> .....	13.95
<b>Navratan Korma</b> <i>Vegetables with cheese and nuts in a mild creamy sauce</i> .....	14.95
<b>Bengan, Bhartha</b> <i>Mesquite smoked eggplant cooked with onions, tomatoes, spices</i> .....	13.95
<b>Yellow Dal Tharka</b> <i>lentils delicately spiced</i> .....	13.95
<b>Dal Makhani</b> <i>Creamed lentils delicately spiced</i> .....	13.95
<b>Vegetable Jalfraze</b> <i>Mixed vegetables cooked with bell peppers, onions, cheese, ginger, garlic and spices</i> .....	13.95
<b>Mushroom Matter</b> <i>Green peas, mushrooms and spices with coconut sauce</i> .....	13.95
<b>Mattar Paneer</b> <i>Green peas with homemade cheese cubes in mild curry sauce</i> .....	13.95
<b>Paneer Bhurji</b> <i>Delightfully spicy paneer dish</i> .....	15.95
<b>Paneer Tikka Masala</b> <i>marinated paneer cheese served in a spiced gravy. It is a vegetarian alternative to chicken tikka masala</i> .....	15.95
<b>Veggie Tikka Masala</b> <i>Mix veggies cooked in tikka masala sauce</i> .....	14.95
<b>Vegi Coconut Curry</b> <i>Mix veggies cooked in coconut curry sauce</i> .....	13.95
<b>Bhindi Masala</b> <i>Fresh Okra cooked with onions and spices</i> .....	13.95
<b>Malai Kofta</b> <i>Vegetable balls in rich sauce</i> .....	14.95

## CHICKEN DELIGHTS

<b>Chicken Tikka Masala</b> <i>Chicken tandoori with herbs and tomato sauce</i> .....	15.95
<b>Chicken Curry</b> <i>Chicken cooked in spicy sauce</i> .....	14.95
<b>Chicken Coconut</b> <i>Boneless chicken cooked in a coconut sauce and spices</i> .....	14.95
<b>Makhanwala</b> <i>Tandoori chicken in delicate blend of cumin, fenugreek, tomato</i> .....	15.95
<b>Chicken Korma</b> <i>Chicken prepared with mild curry saffron, nuts, yogurt and spices</i> .....	15.95
<b>Chicken Karahi</b> <i>Chicken stir fried in bell peppers with garlic, ginger, tomatoes and onions</i> .....	14.95
<b>Chicken Saagwala</b> <i>Boneless curried chicken cooked with fresh spinach</i> .....	14.95
<b>Chicken Vindaloo</b> <i>Chicken breasts cooked with potatoes and hot sauce</i> .....	14.95
<b>Chicken Mushroom Masala</b> <i>Chicken cooked with garden fresh mushrooms</i> .....	15.95
<b>Chicken Navratan</b> <i>Chicken with vegetables, cheese and nuts in mild creamy sauce</i> .....	14.95
<b>Chicken Madras</b> <i>Chicken curry madrasi style</i> .....	14.95
<b>Chicken 65</b> <i>Chef Special Deep Fried Chicken Dish</i> .....	16.95

## LAMB DELIGHTS

<b>Lamb Curry</b> <i>Lamb cooked in curry sauce</i> .....	16.95
<b>Lamb Rogan Josh</b> <i>Boneless lamb cooked in spicy curry with lemon juice</i> .....	16.95
<b>Lamb Krahi</b> <i>Lamb cooked with bellpeppers, tomatoes, onions, herb's and spices</i> .....	16.95
<b>Lamb Palak</b> <i>Boneless chunks of lamb cooked with spinach and herbs and spices</i> .....	16.95
<b>Lamb Gushane</b> <i>Lamb cooked with bellpepers, onions,peas and mushrooms in curry sauce</i> .....	16.95
<b>Lamb Vindaloo</b> <i>Spicy lamb curry-served with potatoes in tangy sauce</i> .....	16.95
<b>Lamb Korma</b> <i>Mild lamb curry cooked with yogurt, nuts &amp; spices</i> .....	17.95
<b>Lamb Coconut</b> <i>Lamb cubes cooked with coconut curry sauce and spices</i> .....	16.95
<b>Lamb Tikka Masala</b> <i>Lamb cooked in tomatoes sauce with exotic spices and herbs</i> .....	17.95
<b>Lamb Curry (Bone-in)</b> <i>Boned Lamb cooked in tomatoes sauce with spices and herbs</i> .....	18.95

## SEAFOOD DELIGHTS

<b>Fish Curry</b> <i>Salmon cooked in curry sauce with spices</i> .....	17.95
<b>Fish Tikka Masala</b> <i>Fish (salmon)cooked in tomatoes sauce with exotic spices and herbs</i> .....	18.95
<b>Fish Coconut</b> <i>Fish cooked in a coconut sauce &amp; spices</i> .....	19.95
<b>Fish Vindaloo</b> <i>Fish with potatoes cooked in curry sauce</i> .....	18.95
<b>Fish Gushane</b> <i>Fish cooked with bellpepers,onions,peas and mushrooms in curry sauce</i> .....	19.95
<b>Prawns Curry</b> <i>Jumbo prawns cooked in curry sauce with tomatoes and spices</i> .....	18.95
<b>Prawn Tikka Masala</b> <i>prawns(16/20) cooked in tomatoes sauce with exotic spices and herbs</i> .....	19.95
<b>Prawn Coconut</b> <i>Prawns cooked in a coconut sauce &amp; spices</i> .....	19.95
<b>Prawn Vindaloo</b> <i>Prawn with potatoes cooked in curry sauce</i> .....	18.95
<b>Prawn Gushane</b> <i>Prawns cooked with bellpepers,onions,peas and mushrooms in curry sauce</i> .....	19.95
<b>Prawn Saag</b> <i>Spinach cooked with prawns and home spices</i> .....	19.95
<b>Prawn Korma</b> <i>Mild prawns curry cooked with yogurt, nuts &amp; spices</i> .....	19.95

## HOUSE SPECIALS

<b>Lamb Do Piazza</b> <i>Lamb cooked with onions, ginger, garlic and lemon</i> .....	16.95
<b>Chicken Tikka Masala</b> <i>Chicken tandoori with herbs and tomato sauce</i> .....	15.95
<b>Garlic Chicken</b> <i>Chicken cooked with garlic</i> .....	14.95
<b>Chilli Chicken</b> <i>Chicken cooked with lots of fresh chillis</i> .....	16.95
<b>Methi Chicken</b> <i>Chicken breast cooked with coriander seeds &amp; fenugreek leaves</i> .....	15.95
<b>Chicken Lemon</b> <i>Chicken cooked with lemon juice and spices</i> .....	15.95
<b>Paneer Tikka Masala</b> <i>Home made cottage cheese cooked with garlic and ginger</i> .....	15.95

## BIRYANIS (Indian Basmati Rice)

<b>Vegetable Biryani</b> <i>Basmati rice cooked with vegetables, Nuts &amp; fresh herbs</i> .....	13.95
<b>Lamb Biryani</b> <i>Basmati rice cooked with lamb, nuts &amp; spices</i> .....	16.95
<b>Chicken Biryani</b> <i>Indian basmati rice cooked with diced chicken, nuts &amp; spices</i> .....	15.95
<b>Prawn Briyani</b> <i>Basmati rice cooked with prawn, nuts and spices</i> .....	17.95
<b>Star Briyani</b> <i>Basmati rice cooked with Veggies, lamb, chicken, prawn, nuts and spices</i> .....	18.95
<b>Saffron Rice</b> <i>Indian basmati rice with saffron</i> .....	4.95
<b>Pilau Rice</b> <i>Basmati rice with pease tomatoes and spices</i> .....	4.95
<b>Plain Rice</b> <i>Plain Indian basmati rice</i> .....	3.95
<b>Brown Rice</b> .....	4.95

## STAR INDIA ROYAL FEASTS

### *Complete Dinners*

#### **The Raja Special.....\$54.95**

*Choice of soup or salad,  
Combination of Appetizers  
Tandoori Chicken, Seikh Kabob  
Rice Pilau, Naan  
Choice of Dessert*

#### **Rani Special.....\$45.95**

*Choice of soup or salad  
Combination of Appetizers  
Chicken T.Masala, Lamb Saag, Veggies  
Rice Pilau, Onion Kulcha  
Choice of Dessert*

#### **Vegetarian Thali.....\$37.95**

*Choice of Soup or Papadams  
Saag Paneer, Vegetable Curry, Dal  
Rice,Bread, Raita  
Choice of Dessert*

## SIDE ORDERS

<b>Mixed Pickle</b> <i>Hot &amp; sour</i> .....	3.25
<b>Mango Chutney</b> .....	3.25
<b>Raita</b> <i>Indian style yogurt with cucumber and spices</i> .....	3.75

## DESSERTS

<b>Kheer</b> <i>Desserts made from basmati rice cooked w/milk</i> .....	4.25
<b>Gulab Jamun</b> <i>Cheese ball fried and soaked in flavored syrup</i> .....	4.95
<b>Kulfi</b> <i>Indian ice cream with saffron pistachious and almonds</i> .....	4.95
<b>Mango Ice Cream</b> <i>Defies Description</i> .....	4.95

## DRINKS

<b>Mango Lassi</b> <i>Mango &amp; yogurt smoothie</i> .....	4.95
<b>Sweet or Salted Lassi</b> <i>Sweet or salted yogurt drink</i> .....	4.95
<b>Vegan Lassi</b> <i>Mango &amp; coconut smoothie</i> .....	4.50
<b>Chai</b> <i>Indian tea</i> .....	2.50
<b>Soda</b> <i>Coke, 7Up, Sprite, Gingerale (Reg. Diet)</i> .....	2.50
<b>Coffee, Tea</b> .....	2.50
<b>Ice Tea</b> .....	3.50
<b>Sparkling Water</b> .....	2.50

## BEERS

### *Indian Beers*

Taj Mahal (650ml).....	8.95
Taj Mahal (small).....	5.95
Flying Horse (650ml).....	8.95
Kingfisher.....	6.95

### *Domestic Beers*

Budweiser.....	4.95
Miller Genuine Draft (Light or Regular).....	4.95
Samuel Adams.....	4.95
Anchor Steam.....	4.95
Blue Moon.....	4.95

### *Imported Beers*

Heineken (Holland).....	5.95
Becks (Germany).....	5.95
Clausthaler (Germany's non alcoholic).....	5.50
Corona (Mexico).....	5.95

*18% Gratuity may be added for party of six or more. No personal checks. We are not responsible for articles left in the restaurant. Price subject to change without prior notice but will gladly honor the listed menu price.*