

Lunch

All Thalís are served with Appetizer, Salad, Rice, Naan and Dessert
(Served from 11 a.m. to 3 p.m.)

Budget Specials Thali

\$6.99

Aloo Matar

Peas and potatoes in a light sauce.

Channa Masala

Chickpeas and onions in a tomato sauce.

Chicken Curry

Lightly spiced chicken in a mild curry sauce.

Dal Makhani

Lentil and beans cooked in a light butter sauce.

Vegetarian Thali

\$7.99

Chili Paneer

Sautéed onions and bell peppers in a soy based sauce.

Malai Kofta

Vegetable dumplings with cashews, and raisins in a creamy white sauce.

Matar Paneer

Distinctively spiced peas and homemade cheese.

Mushroom Matar

Peas and Mushrooms in a creamy sauce.

Saag Aloo

Creamy spinach with potatoes in a creamy sauce.

Vegetarian Thali

(Continued)

Saag Paneer

Creamy spinach mixed with homemade cheese in a creamy sauce.

Vegetable Jalfrezi.

Mixed Vegetables sautéed with spices in a creamy sauce.

Vegetable Korma

Mixed vegetable with cashews and raisins in a creamy yogurt sauce.

Chicken Thali

\$7.99

Chicken Bhuna

Chicken sautéed in a creamy sauce with onions and bell peppers.

Chicken Channa

Chicken sautéed in a creamy sauce with chickpeas.

Chicken Chili

Chicken breast sautéed with onions and bell peppers in a light soy sauce.

Chicken Jalfrezi

Chicken breast sautéed with mixed vegetables in a creamy sauce.

Chicken Makhani

Chicken sautéed in a creamy tomato sauce.

Chicken Saag

Chicken sautéed with spinach and mild spices

ALL THALIS MILD, MEDIUM, SPICY AND EXTRA SPICY

Chicken Thali

(Continued)

Chicken Sabzi

Chicken breast sautéed with mixed vegetables.

Chicken Tikka Masala

Chicken sautéed with onions and bell peppers in a tomato sauce.

Chicken Vindaloo

Chicken breast sautéed in a mild or spicy sauce with potatoes.

Garlic Chicken Malai

Chicken with grilled onions and bell peppers in a garlic sauce.

Lamb Thali

\$9.99

Goat Masala With Bone

Goat sautéed in a creamy mild or spicy sauce.

Lamb Bhuna

Lamb sautéed with onions and bell peppers in a creamy

Lamb Curry

Lightly spiced lamb in a mild sauce.

Lamb Kadahi

Lamb with sautéed onions and bell peppers in a delicious sauce.

Lamb Korma

Lamb with cashews and raisons in a creamy yogurt sauce.

Lamb Mushroom

Lamb and mushrooms sautéed in a creamy sauce.

Lamb Saag

Lamb sautéed with spinach and mild spices.

Lamb Thali

(Continued)

Lamb Sabzi

Lamb sautéed with mixed vegetables

Lamb Vindaloo

Lamb sautéed in a mild or spicy sauce with potatoes.

Seafood Thali

\$9.99

Fish Curry

Fish in a creamy tomato sauce.

Garlic Shrimp Malai

Shrimp with grilled onions and bell peppers in a delicious light garlic sauce.

Shrimp Curry

Shrimp in a creamy tomato sauce.

Shrimp Makhani

Sautéed shrimp in a creamy tomato sauce.

Shrimp Saag

Creamy spinach dish cooked with tender shrimp

Shrimp Sabzi

Shrimp sautéed with mixed vegetables.

Shrimp Vindaloo

Shrimp sautéed in a mild or spicy sauce with potatoes.

DINE IN ONLY

Dinner

Appetizers

Vegetable Pakora

Mixed veggies dipped in chickpea batter and deep fried \$4.99

Chicken Pakora

Dipped in chickpea batter and fried \$5.99

Vegetable Samosa

Flaky pastry filled with potatoes, onion, & spices \$2.99

Meat Samosa

Ground lamb with onions & spices \$3.99

Mixed Platter

All of the above items \$8.99

Indian Style Soups

Lentil Soup

Yellow lentils with mild spices \$2.99

Tomato Soup

Fresh tomato sauce with mild cream \$2.99

Mulgtawny Soup

Yogurt, chickpea flour, lentil, spices, and chicken \$3.99

Vegetarian Specialty Combo

Served with Rice and Naan
\$11.00

Dal Makhni

Three lentils cooked with onions and spices

Yellow Dal Tarka

Yellow lentils cooked with onions and spices

Matar Paneer

Distinctively spiced peas and homemade cheese

Mushroom Matar

Peas and mushrooms in creamy sauce

Aloo Matar

Potatoes and peas in mild sauce

Kadi Pakora

Vege Dumpling cooked with yougurt, Chickpeas four and spices.

Saag Paneer

Spinach with homemade cheese

Aloo Gobi

Spiced potatoes, cauliflower, onions, tomatoes in sauce

Chana Masala

Chick peas, onions, tomatoes in sauce

Veggie Jalfreezi

Mixed veggies sautéed in onion base sauce

Extras

Tandoori Breads

Plain Naan

Traditional Indian white bread \$1.99

Roti

Whole wheat bread \$1.99

Prantha

Whole wheat bread in layers \$2.99

Garlic Naan

White bread baked with garlic \$2.99

Cheese Naan

White bread stuffed with grated Indian cheese & spices \$3.99

Keema Naan

White bread stuffed with minced lamb with spices. \$3.99

Onion Kulcha

White bread stuffed with diced onions with spices \$2.99

Aloo Prantha

Bread stuffed with potatoes and spices \$2.99

Naan Basket

(Garlic Naan, Onion Kulcha, Aloo Paratha) \$7.99

Accompaniments

Raita

Yogurt with cucumbers, onion, & Tomatoes \$2.99

Pickle

Mixed pickle \$0.99

Papadom (3 pieces)

\$1.99

Masala onions & chilies

\$1.99

Desserts

Gulab Jamun or Kheer

\$2.99

Rasgulla or Rasmali

\$3.99

Vanilla Ice Cream

\$1.99

Beverages

Refreshments

Pepsi, Diet Pepsi, Dr. Pepper, Rootbeer, Sierra Mist, Iced Tea, Coffee, and Masala Hot Tea \$1.99

Shakes or Malts

Mango, Pineapple, Cherry, Strawberry, Chocolate, Vanilla, and Blue Raspberry \$3.99

Indian Special Drinks

Mango Lassi, Sweet Lassi or Salted Lassi \$2.99



ALL ENTREES COME IN VERY MILD, MEDIUM, SPICY AND EXTRA SPICY

A 15% Gratuity Will be Added for Parties Five or More

Vegetarian Specialty Combo

(Continued)

Veggie Korma

Mixed veggies with cashews, raisins in creamy sauce

Bengan Bhārtha

Baked eggplant cooked with sautéed onions and peas

Chicken Specialty Combo

Served with Rice and Naan
\$12.00

Chicken Curry

Chicken cooked in onion base sauce

Chicken Vindaloo

Sautéed in sauce with potatoes

Chicken Tikka Masala

Sautéed onion, bell peppers, in tomato sauce

Chicken Mushroom

Sautéed in creamy sauce

Chicken Channa

Sautéed with onions and chick peas

Chicken Sabzi

Sautéed with mixed veggies

Chicken Saag

Cooked with spinach and mild spices

Lamb Specialty Combo

Served with Rice and Naan
\$13.00

Lamb Curry

Lamb cooked in onion base sauce

Lamb Vindaloo

Sautéed in sauce with potatoes

Lamb Specialty Combos

(Continued)

Lamb Sabzi

Sautéed with mixed veggies

Lamb Kadahi

Sautéed onions, bell peppers in mild sauce

Lamb Saag

Cooked with spinach and mild spices

Seafood Specialty Combo

Served with Rice and Naan
\$13.00

Shrimp Curry

Shrimp cooked in mild tomato sauce

Shrimp Vindaloo

Shrimp sautéed in sauce with potatoes

Shrimp Sabzi

Shrimp sautéed with mixed veggies

Shrimp Saag

Shrimp cooked with spinach and mild spices

Fish Curry

Fish cooked in tomato onion sauce.



Chef's Specialty

Served with Rice and Naan

Chili Chicken

Sautéed onion, bell pepper, ginger, garlic,
Soy sauce \$13.99

Chili Paneer

Homemade cheese, onion, bell pepper,
ginger garlic, soy sauce \$10.99

Chicken Korma

Cashews, raisins in creamy sauce \$13.99

Malai Kofta

Veggie dumpling with cashews
and raisins \$10.99

Bhindi Masala

Sautéed onions, tomatoes with
Spices \$10.99

Lamb Pasanda

Cashews, raisins in creamy sauce \$14.99

Shrimp Malai

Marinated with garlic in special
Sauce \$14.99

Tandoori Delicacies

(Clay Pit)

Chicken Tikka

Boneless chicken marinated in yogurt
and mild spices \$11.99

Garlic Chicken Malai

Chicken marinated in garlic, ginger in
cream \$12.99

Seekh Kabab

Ground Lamb marinated in onions and spices
\$12.99

Tandoori Delicacies

(Continued)

Tandoori Shrimp

Spiced shrimp with onions & bell
Peppers \$14.99

Mixed Platter

All of the above items \$16.99

Rice Specialties

(Served with Raita)

Veggie Biryani

Vegetables in light sauce, cashews,
raisins, mixed with rice \$10.99

Chicken Biryani

Cashews, raisins, mixed with rice in
lightly spiced sauce \$11.99

Lamb Biryani

Cashews, raisins, mixed with rice
and spices \$12.99

Shrimp Biryani

Cashews, raisins, mixed with rice and
light sauce \$12.99

Star Biryani

Shrimp, Chicken, Lamb, cashews,
raisins mixed with rice in sauce \$14.99



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Award Winning Chef

Welcome to "Star of India" a fine Indian restaurant. We serve a selection of traditional Indian dishes as well as several of our own creations. The ingredients we use compliment each other nutritionally and please the palate. All dishes are made with freshly ground herbs and contain no MSG. Each dish is spiced to enhance its particular aroma and flavor. The spices do not make the dishes hot. Our skilled chefs make each dish individually and we will be happy to make your dishes the way you prefer them, from mild to extra-hot. Please keep in mind that Indian food is not "fast food", so our dishes may take time to prepare. Your patience will be rewarded.

In Kind Regards,

The Star of India Staff and Owners

