

Star of India Menu – (716) 447-4388

Appetizers

1. Alu Mater Samosa 2. 50 Homemade pastries with seasoned potatoes and green peas	6. Paneer Pekora 3.50 Homemade cheese dipped in chickpea batter and deep fried
2. Beef Samosa 3.50 Homemade pates with lean ground beef and green peas	7. Chicken Pakora 3.95 Delicately spiced chicken fritters
3. Alu Tikki 1.95 Potato pancake dipped in chickpea batter and deep fried	8. Mixed Platter 7.50 A platter of your favorite appetizers
4. Vege Pakora 2.50 Fresh cut vegetable fritters dipped in homemade batter and deep fried	9. Lentil Soup 2.50
5. Tofu Pakora 2.95 Tofu dipped in chickpea batter and deep fried	10. Tomato Soup 2.50

Special Indian Breads

11. Tandoori Roti 1.50 Whole wheat flour bread, baked in a clay oven	16. Alu Paratha 2.95 Multi-layered whole wheat bread stuffed with seasoned potatoes
12. Naan 1.95 Tandoori baked white flour bread, baked in a clay oven	17. Shahi Kutcha 3.50 Whole wheat bread stuffed with delicately spiced homemade cheese
13. Garlic Naan 2.95 Tandoori baked white flour garlic naan	18. Onion Kulcha 2.95 Tandoori bread stuffed with fresh onions
14. Puri 1.50 Whole wheat deep fried bread	19. Special Bread 3.95 Whole wheat bread stuffed with spiced chicken and onion
15. Paratha 2.50 Multi-layered wheat bread cooked with butter	20. Coconut Bread 2.95 Wheat bread stuffed with coconut

Accompaniments

21. Papadam 1.25 Crispy lentil wafers	25. Spicy Mixed Pickles 1.50 Pickled mangoes, limes and assorted vegetables in a pungent, spicy marinade
22. Raita 2.95 Homemade yogurt with cucumbers and tomatoes	26. Dahl 2.50 Plain homemade yogurt
23. Mango Chutney 1.50 Sweet-spicy mango relish	27. Mixed Salad 3.50
24. Onion Chutney 1.50 Sweet-spicy onion relish	

Beverages	
Soft Drinks 1.25 Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Dr Pepper, Iced Tea	Mango Juice 3.50
Lassi 2.50 Light sweet yogurt drink	Coffee 1.95
Strawberry Lassi 3.50	Darjeeling Tea 1.95
Mango Lassi 3.50	Indian Tea (Chai) with Milk 1.95 (cup) 2.95 (pot)
Mango Milkshake 3.50	

Delicacies From Our Clay Oven	
28. Chicken Tandoori 7.95 Skinless chicken marinated in yogurt and freshly ground herbs and spices and baked in a clay oven	31. Tandoor Dinner 13.95 Tandoori chicken, Chicken tikka and Boti Kabab, all served on sautéed onions and green peppers and your choice of beef or Chicken curry and naan
29. Chicken Tikka 10.95 Boneless and skinless chicken marinated in yogurt and mild spices, cooked on a skewer in our tandoori oven	32. Fish Tandoori 13.95 Fresh & tender fish marinated in tandoori mixture and baked in tandoor
30. Shrimp Tandoori 15.95 Jumbo shrimp marinated in aromatic tandoori mixture and baked in Tandoor, served with your choice of Beef or Chicken curry and naan	33. Star of India Special 15.95 Shrimp Tandoori, Chicken Tandoori and Chicken Tikka, all served on a sizzling platter of sautéed onions and green peppers with your choice of beef or Chicken curry or Cheese and Peas; also served with fresh-baked naan.

Chicken Specialties	
34. Chicken Curry 9.95 Boneless chicken breast cooked in our flavorful curry sauce	40. Chicken Malai 10.95 Boneless chicken breast cooked in coconut cream and fresh spices
35. Chicken Kashmiri 10.95 Boneless chicken breast sautéed with fresh tomatoes, onions, and green peas in a mild curry sauce	41. Chicken Makhani 10.95 Boneless chicken breast cooked in tomato, butter and cream sauce and garnished with cashews and raisins
36. Chicken Vindaloo 9.95 Boneless chicken breast sautéed in tomato-based hot sauce	42. Chicken Palak 10.95 Boneless chicken breast cooked with seasoned spinach
37. Chicken Madrasi 9.95 Boneless chicken breast cooked with fresh tomatoes and onions in a fiery hot sauce	43. Chicken Tikka Masala 10.95 Boneless chicken prepared with fresh tomatoes, ginger, onions and bell peppers
38. Chicken Mushroom 10.95 Boneless chicken breast prepared with mushrooms	44. Chicken Shahi Korma 10.95 Boneless skinless chicken breast prepared with cashews, raisins, cheese and cream
39. Chicken Josh 10.95 Boneless chicken cooked in a yogurt sauce	

Beef Specialties

45. Beef Curry 9.95 Lean beef cubes cooked in an aromatic curry sauce		48. Beef Madrasi 10.95 Lean beef prepared with fresh tomatoes, onions and ginger in a fiery hot sauce
46. Beef Vindaloo 9.95 Lean beef prepared in tangy smooth tomato-based hot sauce		49. Beef Palak 10.95 Lean beef prepared with curried spinach
47. Beef Mushroom 10.95 Lean cubes of beef cooked with fresh mushrooms		50. Beef Josh 10.95 Lean beef cubes cooked in a yogurt-based sauce

Lamb Specialties

51. Lamb Curry 9.95 Lean lamb cubes cooked in a mildly spicy sauce		56. Lamb Shahi Korma 11.95 Boneless lamb prepared with homemade cheese and garnished with cashews and raisins
52. Rogan Josh 10.95 Lean cubed lamb cooked in a yogurt based sauce		57. Lamb Tikka Masalda 11.95 Boneless lamb prepared with fresh tomatoes, ginger, onions and bell peppers
53. Lamb Vindaloo 10.95 Lamb prepared in a spicy hot sauce		58. Lamb Polak 11.95 Boneless lamb prepared with curried spinach
54. Lamb Madrasi 10.95 Lamb cooked with fresh tomatoes, onions, and ginger in a fiery hot sauce		59. Lamb Makhani 11.95 Boneless lamb prepared in a butter and cream sauce and garnished with cashews and raisins
55. Lamb Mushroom 10.95 Lean cubes of lamb prepared with garden fresh mushrooms		

Seafood Specialties

60. Shrimp Masao 12.95 Fresh Shrimp cooked with green peppers and onions in a mild curry sauce		64. Fish Masala 12.95 Fresh fish cooked with garden fresh peppers, onions, and tomatoes in a mild curly sauce
61. Shrimp Vindaloo 12.95 Fresh shrimp prepared in a simmering hot sauce		65. Fish Vindaloo 12.95 Fresh fish prepared in a simmering hot sauce
62. Shrimp Malal 12.95 Fresh Shrimp simmering in coconut cream and mild spices		66. Shrimp Palak 12.95 Curried shrimp cooked in seasoned spinach
63. Fish Makhani 12.95 Fresh fish prepared in a butter and cream sauce and garnished with cashews and raisins		67. Scallop Makhani 12.95 Fresh scallops prepared in a tomato butter and cream sauce and garnished with cashews and raisins

Vegetarian Specialties

68. Miter Paneer 9.95 Homemade cheese and peas in a flavorful curry sauce		78. Baingan Bhartha 10.95 Mashed, baked eggplant, seasoned with spices and sautéed with onions and tomatoes
69. Pincer Shahi Karma 10.95 Homemade cheese prepared in butter and cream sauce and garnished with cashews and raisins		79. Gobi Alu 10.95 Cauliflower and potatoes sautéed in a mild ginger and spice sauce
70. Kofta Curry 9.95 Spinach, cauliflower, potatoes and onion rounds prepared in a special yogurt sauce		80. Okra Bhaji 10.95 Fresh okra cooked with onion, ginger and spices
71. Sag Paneer 10.95 Homemade cheese cooked with curried spinach		81. Vegetable Makhani 10.95 Fresh vegetable prepared in a cream sauce and garnished with cashews and raisin
72. Saag Ala 9.95 Curried spinach with potatoes		82 Navratan Shahi Korma 10.95 Fresh vegetables prepared in butter and cream sauce, garnished with cashews and raisins
73. Chana Massla 8.95 Chickpeas cooked in special house		83. Paneer Tikka Manila 10.95 Homemade cheese cooked with fresh onions, tomatoes and bell peppers
74. Chana Sag 9.95 Curried spinach with chickpeas		84. Vegetable Vindaloo 9.95 Garden fresh vegetables in a tomato-based, tangy hot sauce
75. Dal 8.95 Yellow or black lentils, seasoned with ginger, garlic and spices		85. Malai Kofta 10.95 Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins
76. Pincer Jalraize 10.95 Homemade cheese seasoned with onion, bell pepper, ginger, tomatoes, and lemon flavor		86. Vegetable Curry 9.95 Assortment of fresh vegetables sautéed in a flavorful sauce
77. Khumb Bhaji 10.95 Fresh mushrooms cooked with green peppers and potatoes in a mild curry sauce		

Tofu Specialties

87. Tofu Makhani 10.95 Tofu prepared in butter and cream sauce, garnished with cashews and raisins		89. Tofu with Spinach 9.95 Tofu cooked with seasoned spinach
88. Tofu Jalfraize 9.95 Tofu seasoned with onions, bell peppers, ginger, tomatoes and lemon flavor		90. Tofu Masala 9.95 Tofu prepared with fresh tomatoes, ginger, onions and bell peppers

Rice Specialties

91. Shrimp Biryani 13.95 Aromatic rice prepared with fresh shrimp and peas and garnished with cashews and raisins		94. Beef Biryani 10.95 Aromatic rice flavored with cubes of lean beef, broccoli, saffron, and garnished with cashews and raisins
92. Vegetable Biryani 10.95 Aromatic rice prepared with garden fresh vegetable, cashews and raisins		95. Lamb Biryani 12.95 A classic Mughali dish of aromatic rice, flavored with cubes of tender lamb and broccoli, fragrant with saffron, and garnished with cashews and raisins
93. Chicken Biryani 10.95 A saffron flavored rice dish prepared with tender pieces of chicken, green peas, cashews and raisins		96. Plain Basmati Rice 2.95

Desserts

97. Kheer 2.95 Creamy rice pudding garnished with pistachios and raisins		99. Ice cream 2.50 Mint, Pistachio & Mango
98. Gulab Jamun 2.95 Deep fried milk balls in a sweet syrup		

Lunch Specials

100. Chicken Curry 6.95		108. Lamb Vindaloo 6.95
101. Tandoori Chicken 6.95		109. Kofta Curry 6.95
102. Chicken Tikka 7.95		110. Vegetable Curry 6.95
103. Chicken Vindaloo 6.95		111. Mater Paneer 6.95
104. Chicken Mushroom 7.95		112. Chana Snag 6.95
105. Beef Curry 6.95		113. Saag Paneer 6.95
106. Beef Vindaloo 6.95		114. Saag Alu 6.95
107. Lamb Curry 6.95		