

PERSIAN DISHES

DHANSAK:

A sauce of lentil and onion gravy. Hot, sweet and lemony dish.	
CHICKEN DHANSAK Diced chicken breast	£7.50
PRAWN DHANSAK (C) Fresh water small prawns	£8.75
VEGETABLE DHANSAK (VE) Seasonal vegetables	£6.95
LAMB DHANSAK Tender diced lamb	£7.50

PATHIA:

A slow cooked dish, with caramelised onions and fenugreek leaves. Hot, sweet and lemony dish.	
CHICKEN PATHIA Diced chicken breast	£7.50
VEGETABLE PATHIA (VE) Seasonal vegetables	£6.95
LAMB PATHIA Tender diced lamb	£7.50

TANDOORI MASALA DISHES

There are multiple claims to its place of origin, including the Punjab region of the Indian subcontinent or Glasgow in Scotland. It is among the United Kingdom's most popular dishes, leading a government minister, Robin Cook, to claim in 2001 that it was "a true British national dish". Cooked in the charcoal fuelled tandoori oven, simmered in a special creamy sauce (grated coconut, ground and flaked almond, and sultanas), and a special spicy sauce (garlic, ginger, chilli, coriander, and lime). A sweet-spicy-creamy dish.

Tikka dishes have been marinated overnight in yoghurt and garam masala, and first cooked in the charcoal fuelled tandoori oven.

CHICKEN TIKKA MASALA (GH; D; A) Diced pieces of marinated chicken breast.	£7.50
LAMB TIKKA MASALA (GH; D; A) Pieces of marinated tender lamb.	£7.50
VEGETABLE TIKKA MASALA (GH; D; A) Seasonal vegetables	£6.95

KORAI DISHES

The Korai is the name of a type of Indian iron round bottomed wok. The Korai is related to the Balti, however the korai is known as a curry dish in its own right. Slow cooked in a medium spiced reduced sauce with onions, garlic, ginger and capsicum (green pepper) and chilli.

KORAI CHICKEN (D) Diced and marinated chicken breast.	£6.95
KORAI LAMB (D) Tender diced and marinated lamb.	£6.95
KORAI KING PRAWN (C) Fresh water king prawns	£9.95
KORAI VEGETABLE (VE) Seasonal vegetables	£6.50

BIRIANI DISHES

A traditional luxurious rice dish cooked with finest basmati rice and a blend of special aromatic spice, fragrant with pure ghee. The dish is garnished with egg. Served with a vegetable curry in a moist sauce and salad.

CHICKEN BIRIANI (E; GH; A) Diced chicken breast	£7.95
LAMB BIRIANI (E; GH; A) Tender pieces of lamb	£7.95
PRAWN BIRIANI (C; GH; A) Fresh water small prawns	£9.95
VEGETABLE BIRIANI (V; GH; A) Seasonal vegetables	£6.95

THALI

Dishes served in a Thali vary from region to region in South Asia and are usually served in small bowls, called katori in India. These 'katoris' are placed along the edge of the round tray.

MEAT THALI (G; D; GH; S) Meat Bhuna, Chicken Jalfrezi, Chicken Dupiaza, Chicken Tikka, Raitha, Pilau Rice & Nan.	£15.50
VEGETABLE THALI (G; D; GH; S; E) Onion Bhajee, Dry Vegetables, Bhindi Bhajee, Mushroom Bhajee, Raitha, Pilau Rice & Nan.	£14.95
MIX THALI (G; D; M; GH; S) Chicken Dupiaza, Lamb Chop, Sag Chana, Aloo Ponir, Raitha, Pilau Rice & Nan.	£15.95

MADRAS CURRY

These simple curries have extra heat to them! Cooked with whole garam masala, onions, chilli, ginger and garlic. A hot and spicy, reduced simple sauce.

CHICKEN MADRAS Diced chicken breast	£6.40
LAMB MADRAS Diced tender lamb	£6.40
PRAWN MADRAS (C) Fresh water small prawns	£7.50
KING PRAWN MADRAS (C) Fresh water king prawns	£9.95
VEGETABLE MADRAS (VE) Seasonal vegetables	£6.40

VINDALOO CURRY

Vindaloo is a very hot dish popular in the region of Goa, the surrounding Konkan, and many other parts of India. It's also a British song!

CHICKEN VINDALOO (M) Diced chicken breast	£6.50
LAMB VINDALOO (M) Diced tender lamb	£6.50
VEGETABLE VINDALOO (VE; M) Seasonal vegetables	£6.50

BALTI DISHES

A north Indian curry, strong spiced dish with layers of flavours. Served with either plain nan or plain rice.

BALTI CHICKEN Diced chicken breast	£8.10
BALTI VEGETABLE Seasonal vegetables	£7.50
BALTI VEGETABLE KORMA (A; D; GH) Seasonal vegetables, with added Korma sauce.	£7.50
BALTI PRAWN GARLIC BHUNA (C) Fresh water small prawns, cooked with fresh garlic and added Bhuna sauce.	£10.95
BALTI ALOO GARLIC BHUNA (VE; M) Oven baked potatoes, cooked with fresh garlic and added Bhuna sauce.	£7.50
BALTI LAMB Pieces of tender lamb	£8.10

BHUNA DISHES

Medium dry, slow cooked with a complex combinations of spices and herbs, including turmeric, cumin, ginger, and fresh coriander.

CHICKEN BHUNA Diced chicken breast	£6.95
LAMB BHUNA Diced tender lamb	£6.95
PRAWN BHUNA (C) Fresh water small prawns	£7.95
KING PRAWN BHUNA (C) Fresh water king prawns	£9.95
VEGETABLE BHUNA (VE) Seasonal vegetables	£6.50

ROGAN JOSH

A lightly spiced curry, with a combinations of herbs, turmeric, cumin, ginger, lemon juice, plenty of caramelised tomato's and fresh coriander.

CHICKEN ROGAN Diced chicken breast	£6.95
LAMB ROGAN Diced tender lamb	£6.95
PRAWN ROGAN (C) Fresh water small prawns	£7.95
KING PRAWN ROGAN (C) Fresh water king prawns	£9.95
VEGETABLE ROGAN (VE) Seasonal vegetables	£6.50

DUPIAZA DISHES

Medium spiced moist curry cooked with cubed onions, tomatoes and capsicum (green pepper), in a special sauce, containing lemon juice, ginger and garlic.

CHICKEN DUPIAZA Diced chicken breast	£6.95
LAMB DUPIAZA Diced tender lamb	£6.95
PRAWN DUPIAZA (C) Fresh water small prawns	£7.95
KING PRAWN DUPIAZA (C) Fresh water king prawns	£9.95
VEGETABLE DUPIAZA (VE) Seasonal vegetables	£6.50

KORMA DISHES

Korma has its roots in the Mughal cuisine, it's a cooking technique, meaning braise. As it's a Mughal dish, it is braised in ghee and onions (we use a small amount for aromatic purposes), curry, turmeric, sweet chilli, cream, almond, sultana and grated coconut.

CHICKEN KORMA (D; GH; A) Diced chicken breast	£6.95
LAMB KORMA (D; GH; A) Diced tender lamb	£6.95
PRAWN KORMA (C; D; GH; A) Fresh water small prawns	£7.95
VEGETABLE KORMA (V; D; GH; A) Seasonal vegetables	£6.50

MILD FRUIT DISHES

These dishes are mild, with fruits, grated coconut, almonds, sultanas, and fresh cream cooked in an onion gravy. Kashmir is served with banana and lychee. Malayan is served with pineapple.

LAMB KASHMIR (D) Diced tender lamb	£6.95
VEGETABLE KASHMIR (V; D) Seasonal vegetables	£6.50
CHICKEN MALAYAN (D) Diced chicken breast	£6.95
VEGETABLE MALAYAN (V; D) Seasonal vegetables	£6.50

VEGETABLE SIDES

THEY CAN BE PREPARED AS MAIN COURSE FOR £6.25.

MIXED VEGETABLE CURRY (VE) Seasonal vegetables with light herbs and spices, in a dry sauce.	£4.50
BOMBAY POTATO (M; VE) Oven baked potatoes, cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	£4.50
ALOO PONIR (V; D; M) Oven baked potatoes and cubed Indian cheese cooked with punch puran (five spice mix), whole spices in a creamy cheesy sauce.	£4.50
MUSHROOM BHAJEE (VE) Button mushrooms cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	£4.50
CAULIFLOWER BHAJEE (M; VE) Cauliflower florets cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	£4.50
SAG PONIR (D) Spinach and cubed Indian cheese cooked with punch puran (five spice mix), whole spices in a creamy cheesy sauce.	£4.50
MOTTOR PONIR (D) Peas and cubed Indian cheese cooked with punch puran (five spice mix), whole spices in a creamy cheesy sauce.	£4.50
ALOO GOBI (M; VE) Potatoes and cauliflower cooked with punch puran (five spice mix), whole spices, fresh coriander and curry.	£4.50
SAG CHANA (VE) Fresh spinach cooked with garlic and onions, in a dry lightly spiced sauce and plated with chick peas.	£4.50
SAG ALOO (M; VE) Fresh spinach cooked with punch puran (five spice mix), whole spices, garlic, fresh coriander and curry.	£4.50
BHINDI BHAJEE (VE) Okra or ladies fingers cooked with punch puran (five spice mix), whole spices, garlic, fresh coriander and curry.	£4.50
SAG BAHJEE (VE) Fresh spinach pan fried with garlic, ginger and onions.	£4.50
TARKA DALL (VE) Slow cooked lentils cooked in a water-based sauce with fresh ginger, turmeric, and onions. Garnished with fried garlic (tarka).	£4.50
BRINJAL BHAJEE (VE) Fresh aubergine (eggplant) cooked with punch puran (five spice mix), whole spices, garlic, fresh coriander and curry.	£4.50
CHANA MASALA (V; D) Yellow chick peas cooked with punch puran (five spice mix), whole spices, garlic, fresh coriander, lime & lemon masala and curry.	£4.50

BREADS

Nan: A traditional Indian bread, made with self-rising flour and seasoned with kalongi (onion seeds). Cooked in a charcoal fuelled traditional clay oven (tandoori). Brushed with butter and garnished with sesame seeds and fresh coriander.

NAN (V; G; D; E; S) Brushed with butter and garnished with sesame seeds and fresh coriander.	£2.50
KEEMA NAN (G; D; E; S) Filled with minced lamb marinated in garam masala.	£2.95
VEGETABLE NAN (V; G; D; E; S) Filled with crushed seasonal vegetables, marinated in herbs and spices.	£2.95
PESHWARI NAN (V; G; D; E; S; A) Filled with a sweet coconut, almond and raisin mix.	£2.95
GARLIC NAN (V; G; D; E; S) Filled with a garlic mix.	£2.95
KEEMA CHEESE NAN (G; D; E; S) Filled with seasoned minced lamb and cheddar cheese.	£3.50

PARATHA: A traditional Indian flat bread, made with a plain flour mix. The dough is layered in ghee and then cooked on a hot tawa (flat pan).

PARATHA (V; G; GH) Brushed with butter	£2.50
PALAK PARATHA (V; G; GH) Filled with fresh spinach marinated in garlic and onions.	£2.95
ALOO PARATHA (V; G; M; GH) Filled with crushed potatoes marinated in punch puran (five spice mix).	£2.95
TANDOORI ROTI (G; VE) A traditional Indian thin bread, made with paratha dough and baked in a traditional charcoal fuelled clay oven (tandoori).	£2.10
CHAPATI (G; VE) A thin and soft traditional Indian flat bread, made from a plain flour mix. Cooked on a hot tawa (flat pan), with a dry, floury texture.	£1.30
RICE FLOUR CHAPATI (VE) A thin and soft traditional Indian flat bread, made from a rice flour mix. Cooked on a hot tawa (flat pan), brushed with butter with a soft texture.	£1.50

RICE DISHES

All of our rice is prepared with the finest basmati. Plain rice is used as the base for all of our fried rice sides, please ask a member of staff if you would prefer pilau rice.

BOILED RICE (VE) Boiled Basmati rice	£2.50
PILAU RICE (GH; D) Pilau rice cooked with herbs and spices, tempered in pure ghee for aromatic purposes.	£2.80
MUSHROOM FRIED RICE (VE) Fresh button mushrooms, fried in light herbs and spices.	£3.40
VEGETABLE FRIED RICE (VE) Seasonal vegetables marinated in light herbs.	£3.40
LEMON FRIED RICE (VE) Lemon zest fried with caramelised onions.	£3.40
PEAS RICE (VE) Peas with caramelised onions.	£3.40

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