

## STARTERS

Veg		Non Veg	
Onion Bhaji	2.70	Chicken Tandoori	3.70
Samosa	3.20	Chicken / Lamb Tikka	3.60
Chilli Paneer	3.90	Chicken Chat	3.60
Samosa Chat	4.60	Chicken Kebab	3.60
Spicy Garlic Mushroom	3.50	Chicken Wings (4 pcs)	4.90
Veg Pakora	3.20	Lamb Chops (3 pcs)	5.10
Aloo Chat	3.60	Sheek Kebab	3.80
Mushroom Kumba	3.50	Reshmi Kebab	4.70
<b>Platters to Share</b>			
<i>Selection of starters to share</i>			
<b>Vegetarian Platter</b>			
Onion Bhaji, Garlic Mushroom and Samosa	5.20	Mini Shashlick	4.70
<b>Non Vegetarian Platters</b>			
Chicken Tikka, Sheek Kebab and Samosa	6.50	Salmon Tikka	4.90
		Phool Mirch	4.10
		King Prawn Puree	5.10
		Prawn Puree	4.45
		King Prawn Butterfly	5.30
		Tandoori Trout	5.20
		Garlic King Prawn	5.40

## TANDOORI SPECIALITIES

Full Tandoori Chicken	11.00	Paneer Tikka	5.70
Tandoori Chicken	Half 6.10	Home made cheese marinated in massalla dressing and cooked in the tandoor	
Tender Chicken marinated with ground spices in masalla sauce		King Prawn Shaslick	12.60
Chicken / Lamb Tikka	6.70	Chicken / Lamb Shaslick	8.80
Very tender Chicken or Lamb marinated in tandoori sauce		Marinated Chicken or Lamb grilled with onions, tomatoes and capsicum	
Chicken Annwaka	7.60	Tandoori King Prawn	12.00
Marinated Chicken grilled in the tandoor, finished with fried onions, mushrooms & chilli		Jumbo Prawns marinated with light spices & green herbs	
Sheek Kebab	7.20	Tandoori Mixed Grill	11.90
Minced lamb marinated in spices, skewered in tandoor		A platter of assorted tandoori delicacies	

## CHEFS SPECIAL

MILD	MEDIUM	HOT
<b>Sharjani</b>	<b>Jeera Chicken</b>	<b>North Bengal Garlic</b>
<b>Chicken / Lamb 8.40</b>	<b>Dhania 8.40</b>	<b>Chilli Chicken/Lamb 8.40</b>
Shanks of chicken or lamb cooked in garlic fried onion finished with mango sauce	Pieces of chicken tikka cooked with cumin seeds, fine herbs, onion, fresh ginger, capsicum and selected spices.	Chunks of tender chicken/lamb cooked with garlic, tempered with green chillies
<b>Chingri Parsee 11.25</b>	<b>Achari</b>	<b>Naga Chicken Methi 8.40</b>
Seasame seed coated King Prawns dipped in ginger, garlic, lime and chilli, served with a sweet mango coriander sauce	<b>Chicken / Lamb 8.40</b>	Tender chicken marinated with crushed chilli and finally finished in Bengali sauce
<b>Lal Mohan Murg 9.40</b>	Rare combination of pickled spices tempered with home made chutney	<b>Chicken Zilzila 9.40</b>
True taste for sweet hearted curry lovers, chicken cooked with honey, saffron, mango and rose water	<b>Shatkora Gosht 8.40</b>	Strips of chicken, fried with mustard, peppers, garlic and sun-dried chillies and lemon leaf. Truly authentic!
<b>Pasanda 7.90</b>	Tender pieces of lamb cooked in calamansi juice, lemon leaves and zest of Bengali lime	<b>Chingri Rangoon 11.90</b>
A recipe from the nasals of India. Tender filleted lamb or chicken simmered in coconut milk, fresh cream and green cardamoms, finished with cinnamon and bay leaves	<b>Adrai Chicken 8.40</b>	Shelled king prawn infused with fennel seeds, jeera, ajwain and fresh green chillies
<b>Butter Chicken 8.40</b>	Lightly spiced chicken stir fried with medium sauce and ginger	<b>Chicken Rajeshwari 8.95</b>
Delicacy of grilled chicken in a creamy butter (makhana) sauce infused with aromatic ground spices	<b>King Prawn Maroosh 11.95</b>	Filleted tandoori chicken cooked with garlic, ginger and finished with tomato & onion based sauce
<b>Chicken Podina 8.40</b>	King Prawn stir fried with courgettes cooked with fresh tomatoes, garlic and coriander	<b>Chicken Manchurian 8.40</b>
Delicacy of barbecued chicken cooked with onions, garlic, fresh mint, finished with coconut milk	<b>Chola Chicken 9.40</b>	Chicken balls cooked with garlic and ginger, finally finished in medium thick sauce
<b>Sweet Chilli King Prawn 11.90</b>	Chicken marinated in mixed spices, ginger & coconut and finally cooked with coriander and mint	
Jumbo king prawns marinated in home made sweet chilli and chutney sauce	<b>Hyderbadi Lamb 8.70</b>	
<b>Subzi Gosht 11.90</b>	Minced lamb blended with peas & potatoes in a aromatic spice sauce	
Shredded lamb cooked with cabbage, methi leaves & touch of yogurt	<b>Tawa Meat 8.40</b>	
	Tossed over an iron griddle with tawa spices and herbs, crushed garlic and ginger, spring onions, garnished with coriander	

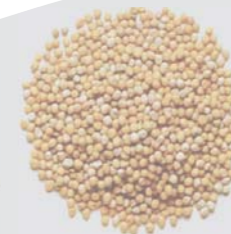


## OLD FAVOURITES

<b>Chicken Tikka Masalla £7.60</b>	<b>Korma</b>	<b>Chicken / Lamb 5.85</b>
Traditional favourite dish, served in mild sauce	A very mildly spiced dish cooked in coconut cream and almonds	<b>Prawn 6.25</b>
<b>Vindaloo</b>	<b>Dupiaza / Roganjos</b>	<b>King Prawn 9.20</b>
A classic hot dish. Cooked with selected spices and potatoes	Cooked with sauteed onions/tomato in this aromatic spicy dish	<b>Chicken / Lamb Tikka 6.45</b>
<b>Bhuna</b>	<b>Madras</b>	<b>Duck 6.80</b>
Cooked in rich sauce prepared with selected spices delicately blended to full flavour & aroma	Cooked in hot Sauce	<b>Veg 5.50</b>
		<b>Mixed 7.45</b>

## ACCOMPANIED WITH RICE OR NAN

<b>Jalfrezi (Rezzalla)</b>	<b>Pathia</b>	<b>Chicken / Lamb 8.50</b>
Stir fried in hot spices with chilli, peppers & tomatoes. Served with rice or nan	A sour and hot tasting dish prepared served with pilau rice	<b>Prawn 8.55</b>
<b>Korai</b>	<b>Balti</b>	<b>King Prawn 11.30</b>
Prepared in iron skillet from marinated exotic spices served with pilau rice or nan	The nation's favourite dish, prepared with onions, tomatoes, garlic, hot spices served with rice or nan	<b>Chicken / Lamb Tikka 8.80</b>
<b>Dansak</b>		<b>Duck 8.90</b>
Cooked with Lentils, producing a sweet sour and hot taste served with pulao rice		<b>Veg 7.30</b>
		<b>Mixed 10.20</b>



## STAR SPECIAL

Totally off the menu, Kindly inform the strength you require, we will create these highly recommended authentic dishes

<b>Meat</b>	<b>11.60</b>	<b>Mixed</b>	<b>13.50</b>
<b>Chicken</b>	<b>11.60</b>	<b>Shagarona</b>	<b>16.95</b>
<b>King Prawn</b>	<b>13.20</b>	Whole baby chicken roasted in the tandoor, finally cooked as a feast	

## FISH SPECIALITIES

Some dishes may contain bones

<b>Fish Tikka Batki</b>	<b>9.30</b>	<b>Tiger Prawn</b>	<b>12.00</b>
Tender fillet of white fish grilled with light spices		Lightly spiced, tiger prawns tossed in olive oil and mustard seeds	
<b>Tandoori Trout 2 pcs</b>	<b>9.90</b>	<b>Mass Jalfrezi</b>	<b>10.20</b>
<b>Mass Terna Masalla</b>	<b>10.20</b>	Fillet of white fish cooked with medium herbs ground spices, chilli, lime and tomatoes	
Fillet of white fish marinated with spices, pan fried with selected herbs, finally finished in tomato based sauce		<b>Naga Mass</b>	<b>10.20</b>
<b>Misti Mass</b>	<b>10.20</b>	Fillet of white fish marinated with medium herbs crushed chilli and lemon	
Fillet of white fish marinated with spices, pan fried with selected herbs, cardamom, dill and lemon juice, blended with coconut milk			

## BIRIANY

A famous pilau, speciality, virtually a meal in itself. Served with vegetable curry

<b>Chicken / Lamb</b>	<b>7.60</b>	<b>Vegetable</b>	<b>7.00</b>
<b>Prawn</b>	<b>8.45</b>	<b>Star Mixed Special</b>	<b>11.95</b>
<b>King Prawn</b>	<b>10.90</b>	<b>Chicken Tikka / Lamb Tikka</b>	<b>9.80</b>

## ENGLISH DISHES

<b>Omelette and Chips</b>	<b>5.90</b>	<b>Chicken and Chips</b>	<b>6.30</b>
<b>Mushroom Omelette and Chips</b>	<b>6.20</b>		



## VEGETABLE DISHES

<b>Vegetable Curry</b>	<b>3.30</b>	<b>Cauliflower Bhajee</b>	<b>3.30</b>
<b>Dry Vegetable</b>	<b>3.30</b>	<b>Tarka Dall</b>	<b>3.30</b>
<b>Sag Bhaji</b>	<b>3.30</b>	<b>Chana Dall</b>	<b>3.30</b>
<b>Sag Panir</b>	<b>3.30</b>	<b>Courgette Bhajee</b>	<b>3.30</b>
<b>Sag Mushroom</b>	<b>3.30</b>	<b>Aloo Gobi</b>	<b>3.30</b>
<b>Mushroom Bhajee</b>	<b>3.30</b>	<b>Motor Panir</b>	<b>3.30</b>
<b>Chana Masalla</b>	<b>3.30</b>	<b>Onion Bhajee</b>	<b>2.70</b>
<b>Bombay Aloo</b>	<b>3.30</b>	<b>Mix Pepper Bhaji</b>	<b>3.30</b>
<b>Bindi/Brinjal Bhajee</b>	<b>3.30</b>	<b>Dal Samba / Veg Samba</b>	<b>3.30</b>

## RICE AND BREAD

<b>Rice</b>	<b>2.40</b>	<b>Chapati</b>	<b>1.30</b>
<b>Pilau Rice</b>	<b>2.60</b>	<b>Paratha</b>	<b>2.20</b>
<b>Special Rice</b>	<b>3.30</b>	<b>Stuffed Paratha</b>	<b>2.50</b>
<b>Mushroom Rice</b>	<b>3.30</b>	<b>Tandoori Roti</b>	<b>1.80</b>
<b>Egg Fried Rice</b>	<b>3.30</b>	<b>Nan</b>	<b>2.20</b>
<b>Peas Rice</b>	<b>3.30</b>	<b>Keema Nan</b>	<b>2.50</b>
<b>Keema Rice</b>	<b>3.50</b>	<b>Peshwari Nan</b>	<b>2.50</b>
<b>Garlic Rice</b>	<b>3.30</b>	<b>Veg Nan</b>	<b>2.50</b>
<b>Lemon Rice</b>	<b>3.30</b>	<b>Onion Nan</b>	<b>2.50</b>
<b>Coconut Rice</b>	<b>3.30</b>	<b>Chilli Nan</b>	<b>2.50</b>
		<b>Garlic Nan</b>	<b>2.50</b>
		<b>Cheese Nan</b>	<b>2.50</b>

## SUNDRIES AND SALAD

<b>Papadum (plain &amp; masalla)</b>	<b>0.80</b>	<b>Cucumber / Pineapple Raitha</b>	<b>1.60</b>
<b>Mango Chutney / Mint Sauce</b>	<b>0.80</b>	<b>Onion Salad</b>	<b>0.80</b>
<b>Lime Pickle</b>	<b>0.80</b>	<b>Fresh Green Salad</b>	<b>1.60</b>

Outdoor Catering Services Available for Friends and Family to Enjoy  
BBQ Party Packs Available for Summer

the  
**STAR**  
tastefully together



## TAKE AWAY MENU

Home Delivery Service on orders over £18

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