

VEGETARIAN APPETIZERS

Vegetable Samosa	\$4.00
Two crispy patties filled with fresh mixed vegetables.	
Aloo Tikki\$3.95
medley of vegetables, herbs & spices formed into patties and sautéed.	
Paneer Special Pakora	\$6.99
Spiced fried Paneer fritters battered in chickpea flour.	
Assorted Vegetarian Appetizers	\$5.99
Samosa. Pakora and Tikki.	
Chat Samosa	\$6.99
Indian Style cooked chickpeas and Samosas.	
Aloo Tikki Chat\$6.99
Tikki served with yogurt, chickpeas and Chutneys	
Chat Papdi	\$6.99
Chilli Paneer	\$10.99
Cheese cooked with onion, bell peppers and spices	
Chilli Gobhi\$9.99
Cauliflower cooked with onion, bell peppers and spices	
Chilli Mushroom\$10.99
Mushrooms cooked with onion, bell peppers and spices	
Vegetable Chowmein	\$8.99
Indian Style Noddles cooked with Indian Spices	

NON-VEG. APPETIZERS

Meat Samosa	\$5.95
Two crispy patties filled with minced meat..	
Chicken Pakora	\$7.99
Spiced fried Chicken fritters battered in chickpea flour.	
Fish Pakora	\$13.99
Spiced fried Fish fritters battered in chickpea flour.	
Chilly Chicken	\$12.99
Marinated Chicken cooked with onion, bell peppers and spices	
Chilli Fish	\$15.99
Fish cooked with onion, bell peppers and spices	
Chilly Shrimp	\$15.99
Shrimp cooked with onion, bell peppers and spices	
Chilly Lamb	\$15.99
Lamb cooked with onion, bell peppers and spices	
Tangri Kabab	\$12.99
Marinated Chicken Legs cooked in clay Oven.	

SOUP

Tomato Soup	\$4.95
Rich curried tomato soup spiced with cumin and curry leave hint of cream.	
Chicken Soup	\$5.95
Thick and Chunky mix of blended fresh vegetables and chicken.	

TANDOORI SPECIALTIES

Tandoori Chicken (Full)	\$15.99
Juicy bone-in chicken marinated with yogurt with flavorful, fresh ground spices.	
Tandoori Chicken (Half)	\$8.99
Juicy bone-in chicken marinated with yogurt with flavorful, fresh ground spices.	

Chicken Tikka	\$12.99
Succulent pieces of boneless chicken rubbed with Indian herbs and spices	
Murg Malai Kabab	\$12.99
Tender pieces of Chicken marinated with our special blend of Indian spices.	
Shrimp Tandoori	\$19.99
Tender pieces of Shrimp marinated in our special blend of Indian spices.	
Fish Tandoori	\$17.99
Tender pieces of Fish marinated in our special blend of Indian spices.	
Star Indian Mixed Grill	\$15.99
Tandoori specialties: Chicken, Lamb, Fish and Prawns.	
Tandoori Lamb Chops	\$16.99
Specially Prepared lamb Chops.	
Tandoori Lamb Kebab	\$14.99
Ground Lamb with onions and fresh herbs and lemon	
Paneer Tikka	\$12.99
Tender pieces of cheese marinated in yogurt, ginger, garlic, herbs and spices .	

CHICKEN ENTREES

Chicken Makhni	\$11.99
deliciously smooth butter, tomato, and cream sauce, spice blend.	
Chicken Curry	\$11.99
A traditional brown curry prepared with tomatoes, onions and fresh herbs.	
Chicken Vindaloo	\$11.99
Zesty curry cooked in a tangy sauce of wine vinegar, ginger, and potatoes	
Chicken Spinach	\$11.99
Cream of spinach simmered with onions and spices.	
Chicken Jalfrezi	\$11.99
Boneless meat stir-fried in brown curry with bell peppers, garlic, ginger,	
Chicken Tikka Masala	\$13.99
A cream based curry cooked with ginger and cilantro in a tomato sauce	
Chicken Mushroom	\$11.99
Chicken and mushrooms in an onion curry sauce with ginger.	
Chicken Kadhai	\$11.99
Cooked in wok with onions, tomatoes, fenugreek , capsicums.	
Chicken Do-Piazza	\$11.99
Cooked in wok with onions, fenugreek , fresh ginger and garlic.	
Chicken Korma	\$11.99
Traditional dish made with exotic spices, herbs and cream-based sauce.	

GOAT ENTREES

Goat Curry	\$13.99
A traditional brown curry prepared with tomatoes, onions and fresh herbs.	
Goat Vindaloo	\$13.99
Zesty curry cooked in a tangy sauce of wine vinegar, ginger, and potatoes	
Goat Spinach	\$13.99
Cream of spinach simmered with onions and spices.	
Goat Jalfrezi	\$13.99
Boneless meat stir-fried in brown curry with bell peppers, garlic, ginger.	
Goat Kadhai	\$13.99
Cooked in wok with onions, tomatoes, fenugreek , capsicums.	

LAMB ENTREES

Keema Mutter	\$13.99
Green peas and minced lamb cooked in an onion curry sauce.	
Lamb Rogan Josh	\$13.99
This famous dish from Kashmir is cooked with tomatoes and onions .	
Lamb Curry	\$13.99
A traditional brown curry prepared with tomatoes, onions and fresh herbs.	
Lamb Vindaloo	\$13.99
Zesty curry cooked in a tangy sauce of wine vinegar, ginger, and potatoes	
Lamb Spinach	\$13.99
Cream of spinach simmered with onions and spices	
Lamb Mushroom	\$13.99
Chicken and mushrooms in an onion curry sauce with ginger.	
Lamb Jalfrezi	\$13.99
Boneless meat stir-fried in brown curry with bell peppers, garlic, ginger,	
Lamb Kadhai	\$13.99
Cooked in wok with onions, tomatoes, fenugreek , capsicums, fresh ginger.	
Lamb Pasanda	\$13.99
Cooked in creamy sauce.	

SEAFOOD ENTREES

Shrimp Curry	\$14.99
A traditional brown curry prepared with tomatoes, onions and fresh herbs.	
Shrimp Do-Piazza	\$14.99
Cooked in wok with onions, fenugreek , fresh ginger and garlic.	
Shrimp Bhuna	\$14.99
Cooked with bhuna masala with onions, fenugreek , fresh ginger and garlic.	
Fish Curry	\$14.99
A traditional brown curry prepared with tomatoes, onions and fresh herbs.	

VEGETARIAN ENTREES

Paneer Pasanda	\$10.99
Cooked in creamy sauce	
Shahi Paneer	\$10.99
Cubes of mild, homemade Indian cheese cooked in a smooth masala cream .	
Kadahi Paneer	\$10.99
Cooked in wok with onions, tomatoes, fenugreek , capsicums, fresh ginger.	
Palak Paneer	\$10.99
Cream of spinach simmered with onions and spices	
Mutter Paneer	\$10.99
Fresh Paneer and green peas cooked in a golden curry sauce.	
Paneer Bhurjee	\$10.99
Cheese seasoned with spices and scrambled.	
Malai Kofta	\$10.99
Grated vegetables and cheese kofta served in a butter sauce.	
Navratan Korma	\$10.99
Traditional dish made with exotic spices, herbs and cream-based sauce .	
Aloo Gobhi	\$10.99
Potatoes and cauliflower sautéed with onions and fresh herbs.	
Aloo Mattar	\$10.99
Potatoes and green peas sautéed with onions and fresh herbs.	

Bhindi Masala	\$10.99
Okra cooked with sautéed onion, tomatoes, special herbs and spices.	
Baigan Bhartha	\$10.99
Eggplant baked over an open flame, mashed and seasoned with herbs.	
Chanan Masala (Chickpeas cooked over a slow fire with spices).....	\$10.99
Daal Makhni (Creamed lentils cooked with select herbs and s pices).....	\$10.99
Yellow Daal (lentils cooked with select herbs and spice).....	\$10.99
Punjabi Saag (spinach simmered with onions and spices)... ..	\$10.99
Vegetable Jalfrezi	\$10.99
vegetables stir-fried in brown curry with bell peppers, garlic, ginger	

BIRYANIS

Vegetable Biryani	\$9.99
Chicken Biryani	\$11.99
Goat Biryani	\$12.99
Lamb Biryani	\$13.99
Shrim Biryani	\$14.99
Plain Rice	\$3.99

SOUTH INDIAN DISHES

Iddly (2 PCS)	\$4.99
Steamed Rice and lentils cake	
Vada (2 PCS)	\$4.99
Fried Lentil Donut	
Combo (2Iddly & 2 Vada)	\$7.99
Dahi Vada	\$5.99
Plain Dosa	\$6.99
Crepes made of Rice and lentil batter.	
Onion Dosa	\$7.99
Onion Chilli and Cheese Dosa	\$7.99
Masala Dosa	\$7.99
Paneer Bhurji Rava Dosa	\$8.99

BREADS

Naan	\$1.95
(Leavened bread of super fine flour baked in Tandoor , served hot.	
Garlic Naan	\$2.95
(Leavened bread baked in Tandoor with touch of Garlic , served hot)	
Tandoori Roti	\$1.95
whole Wheat bread baked in Tandoor (Clay Oven).	
Lachha Parantha	\$3.95
Multi Layered pan fired flat bread	
Tandoori Parantha	\$2.95
Multi Layered baked flat bread in Tandoor	
Pudina Parantha	\$3.95
Multi Layered baked flat bread in Tandoor with Mint.	
Keema Parantha	\$3.95
Multi Layered baked flat bread in Tandoor with minced Lamb	
Aloo Parantha	\$3.95
Onion/Paneer/Gobhi Kulcha	\$3.95
Poori	\$2.95
Deep Fried Puffed whole wheat bread	

Cholay Bhatura	\$2.95
Deep Fried Puffed super fine flour bread.	

CONDIMENTS

Green Onion Chutney	\$2.95
Mango Chutney	\$2.95
Mixed Pickles	\$2.95
Raita	\$3.95
Papad	\$1.95
Green Salad	\$3.95

BEVERAGES

Soft Drink	\$2.99
Tea	\$2.99
Mango Lassi	\$2.99
Sweet or Salt Lassi	\$2.99
Mango Shake	\$2.99
Pina Colada	\$2.99
Fruit Punch	\$2.99
One Pitcher (Jug) Mango Lassi	\$10.99
One Pitcher(Jug) Mango Shake	\$10.99

DESSERTS

Gulab Jamun	\$2.99
Gajar Halwa	\$2.99
Kheer (Rice Pudding)	\$2.99
Rasmalai	\$2.99
Ice Cream (Vanilla/Mango)	\$2.99
Faluda Kulfi	\$4.99

THALI SPECIAL

VEGETARIAN THALI.....\$14.99

Includes: Daal Makhni, Saag Paneer, Veg. Korma, Rice, Raita Naan, One Dessert.

NON-VEGETARIAN THALI.....\$16.99

Includes: Lamb Curry, Chicken Curry, Daal Makhni One Tandoori Leg Piece, Rice, Naan, Raita, One dessert.

*If you have any allergic reaction to any food, please inform at the time of placing order, many of ingredients contain spices, nuts and herbs used in preparing dishes are not mentioned in the menu.

Star Indian Cuisine

VEGETARIAN & NON-VEGETARIAN

LUNCH BUFFET

7 DAYS A WEEK

TIMINGS:

MON -THRU: 11:00 AM TO 11:00 PM

FRI-SAT: 12:00 PM -12:00AM

SUNDAY: 12:00 PM-11:00 PM

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DELIVER WITH ALL SERVICES.

We Do
Catering