Star of India

Welcome to Star of India

Where tradition meets taste in every dish. Our menu proudly showcases the finest flavors of India, curated over two decades of culinary expertise.

Step into our world and experience the essence of Indian cuisine with our diverse selection of dishes. From aromatic curries to tantalizing tandoori specialties, each item on our menu is a testament to the rich culinary heritage we've upheld since our inception.

Join us as we invite you on a journey through India's vibrant flavors, right here at Star of India, where every meal is a celebration of tradition, flavor, and the enduring spirit of hospitality.

Soups

1.	Lentil Soup	€6.50
2.	Chicken Soup	€7.00

Starters

3.	Onion Bhaji	€7.50
4.	Mixed Vegetable Pakoras	€7.50
5.	Meat Samosa *Triangular pastry filled with minced meat*	€7.00
6.	Vegetable Samosa *Triangular pastry filled with vegetables*	€6.50
7.	Harabari Tiki *Fried potato, green peas in breadcrumbs*	€8.00
8.	Chicken 65 *Spicy deep fried chicken*	€8.50
9.	Poppadoms & chutney	€1.50
10.	Mixed Raitas	€3.50

Tandoori Sizzlers

(Suggested as a middle course, cooked in our traditional Indian tandoori oven)

11.	Tandoori Chicken *Tender chicken marinated in cream, mildly spiced*	€14.50
12.	Chicken Tikka *Tender pieces of chicken breast marinated in yoghurt and spices*	€12.50
13.	Cheese Chicken *Tender pieces of chicken breast cover by melted mozzarella*	€13.50
14.	Tandoori Mixed Grill *Assorted lamb & chicken selection blended with spices*	€25.00
15.	King Prawn Tandoori *King prawn marinated with garlic, ginger, herbs and rich Indian spices*	€25.00
16.	Tandoori Shaslik *Assorted vegetables mildly spiced and marinated*	€13.00
17.	Paneer Tikka *Homemade cottage cheese richly spiced*	€13.00
18.	Chicken Hariali Tikka *Chicken fillet marinated in yoghurt, mint, spinach and Indian spices*	€13.00
19.	Afghani Chicken *Chicken pieces marinated in cheese, cashew nuts and garlic*	€14.50
20.	Lasooni Tikka *Tender pieces of chicken breast marinated in yoghurt, cheese & cashew nuts*	€13.00

Curry

(Rice and naan bread are not included with our curries)

Beef Specialities

21. Beef Rahra €13.50
Tender pieces of beef marinated in spices, cooked in a rich tomato & onion gravy
22. Beef Saag Walla €13.00
Tender pieces of beef gently spiced & cooked with fresh spinach
23. Beef Curry €12.50
Tender pieces of beef cooked in special house style

Chicken Specialities

24. Chicken Shahi Korma €12.50
Tender pieces of chicken breast cooked in a rich creamy cashew nut sauce
25. Chicken Jalfrazie €13.00
Tender pieces of chicken breast tossed with green capsicum and onion in a butter and tomato sauce
26. Chicken Chetinaad €12.00
A south Indian speciality of coconut & yoghurt curry
27. Chicken Karahi €12.50
Tender pieces of chicken breast stirred with onions, capsicum, tomatoes & fenugreek
28. Chicken Tikka Masala €12.50
Tender pieces of chicken breast marinated & cooked in tandoori with a rich tomato flavoured butter sauce
29. Chicken Balti €13.00
Tender pieces of chicken breast cooked in a mild tomato curry
30. Chicken Madras €12.00
Tender pieces of chicken breast cooked in a fresh coconut based medium hot curry
31. Butter Chicken €13.00
Tender pieces of chicken breast cooked in the traditional tandoori oven, in a tomato based butter sauce
32. Chicken Mumtaz €12.50
A traditional Indian dish, with onion, tomato and spices with a predominant flavoured curry

Lamb Specialities

33. Bhuna Ghost €17.00
Tender pieces of lamb marinated with Indian spices cooked with predominant flavoured gravy

34. Rogan Josh €17.50
Tender pieces of lamb cooked in a typical North Indian curry

35. Gosht Saag Walla €17.50
Tender lamb pieces gently spiced & cooked with spinach

36. Gosht Vindaloo €17.50
Speciality of Goa, hot lamb curry

37. Gosht Madras €17.00
Pieces of lamb cooked in a fresh coconut based medium hot curry

38. Lamb Balti €17.50
Tender pieces of lamb cooked in a mild tomato curry

39. Lamb Passanda €17.80
Lamb with diced onion, tomato and cashew nut sauce

Seafood Specialities

40. King prawn Masala €21.00
Tiger prawns stir fried, then cooked in an exotic Indian sauce

41. Jinga Goa Curry €18.50
Goa's most famous export, shrimp curry made with coconut milk & mango powder

Vegetable Specialities

42. Palak Paneer €12.00
Homemade cottage cheese pieces gently spiced & cooked with spinach

43. Bombay Potatoes €10.00
Sauteed potatoes tossed with Indian spices & cumin

44. Vegetable Kadai €11.50
Mixture of fresh vegetables cooked in a special Kadai masala

45. Paneer Tikka Masala €12.00
Homemade cottage cheese cooked in tandoori with a rich tomato flavoured butter sauce

46. Alu Palak €10.00
Fresh potatoes cooked with spinach & gravy

47. Channa Pindi €10.00
Authentic chana-masala, a traditional favourite

48. Dal Tarhka €10.00
Yellow lentils, a staple diet for majority of indians

Biryanis

(Fluffy basmati rice layered over choice of below)

49. Vegetable €14.50
50. Chicken €16.00
51. Lamb €20.00
52. Prawn €21.00

Roti - Indian Bread

53. Naan €4.50
Plain Indian bread

54. Garlic Naan €5.00
Plain Indian bread garnished with garlic

55. Tandoori Roti €4.50
Indian bread made with brown flour

56. Keema Naan €7.00
Filled with minced lamb

57. Kabuli Naan €7.00
Garnished with nuts & fruits

58. Stuffed Naan €7.00
Stuffed with Onion/Paneer/Potato

59. Butter Naan €5.00
Plain Indian bread garnished with butter

60. Pashwari Naan €7.50
Filled with coconut and raisins

61. Cheesy Garlic Naan €7.50
Filled with mozzarella, garnish with garlic butter

Rice Specialities

(Serve 2 people)

62. Pulao Rice €7.00
Choisiest basmati

63. Palak Rice €7.50
Basmati rice cooked with spinach

64. Jeera Rice €7.50
Cumin Tempered basmati rice

65. Naveraton Pulao €8.00
A mixture of rice & vegetable with fruit & nuts

66. Kashmiri Pulao €8.50
Cashew nuts, raisins, paneer, peas and deep fried onions

67. Plain Rice €6.50

Set Menu

Onion Bhaji
Meat Samosa

Tandoori Mixed Grill

Chicken Korma
or
Beef Curry

Rice
Naan Bread

Dessert

Price €35 per person

Vegetarian Set Menu

Onion Bhaji
Vegetable Samosa

Tandoori Shaslik

Vegetable Kadai
or
Dal Tarhka

Rice
Naan Bread

Dessert

Price €30 per person

Add wine pairing:

Local wine €25
Foreign wine €30