



MUSHROOM MUTTER Button mushrooms and peas, cooked Kashmiri style.	\$14.00
PANEER KADAI Cottage cheese cooked in special spices and herbs with tomato, green peppers, onion and coriander.	\$15.00
VEGETABLE KADAI Mixed vegetables cooked in special spices and herbs with tomato, green peppers, onion and coriander.	\$14.00
ALOO MUTTER Vegetables and peas cooked kashmiri style.	\$14.00
ALOO PALAK Potatoes cooked with spinach, spices and herbs.	\$14.00
METHI MUTTER MALAI Green Peas and Fenugreek Leaves in rich creamy gravy	\$14.00
BUTTER PANEER Cubes of cottage cheese cooked in rich creamy tomato gravy.	\$15.00
PALAK PANEER Cottage cheese cooked with spinach and spices.	\$15.00
PANEER MUTTER Cubes of cottage cheese and green peas cooked Kashmiri style.	\$15.00

RICE

PRAWN BIRYANI Basmati rice cooked with prawns, special spices and herbs.	\$18.00
CHICKEN BIRYANI Basmati rice cooked with chicken, special spices and herbs, garnished with dry nuts & fruits.	\$16.00
LAMB BIRYANI Basmati rice cooked with lamb, special spices and herbs.	\$16.00
VEGETABLE BIRYANI Basmati rice cooked with mixed vegetables, special spices and herbs.	\$14.00
PLAIN RICE	\$3.00
JEERA RICE	\$6.00
COCONUT RICE	\$6.00
PEAS PULAO	\$6.00

INDIAN BREADS

NAAN Bread made with refined flour.	\$2.50
BUTTER NAAN Naan bread made with butter and white sesame seeds.	\$3.00
GARLIC NAAN Naan bread made with garlic and butter.	\$3.00
CHEESE NAAN Naan bread stuffed with cheese and baked in the tandoor oven.	\$4.00
ALOO KULCHA Naan bread stuffed with potatoes, mild spices and herbs.	\$4.00
ONION KULCHA Naan bread stuffed with chopped onion, light spices and herbs.	\$4.00

KEEMA NAAN Naan bread stuff with lamb mince.	\$4.50
PANEER KULCHA Naan bread stuff with homemade cottage cheese.	\$4.50
CHICKEN NAAN Naan bread stuff with chopped chicken and light spices.	\$4.50
PESHAWARI NAAN Naan bread stuffed with dried fruits & nuts and coconut.	\$4.50
CHEESE & GARLIC NAAN Naan bread stuffed with cheese and garlic.	\$4.50
ROTI Bread with wholemeal flour.	\$2.50
PARATHA Layered bread made with wholemeal flour.	\$3.00

BANQUETS

NON VEGETARIAN BANQUET (Min - Two persons) Entre - Mix Platters Main - Butter Chicken, Lamb Curry, Beef Vindaloo, Seasonal Vegetables, Naan, Rice, Papadum and side dishes or desert.	\$32.00 per person
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VEGETARIAN BANQUET (Min - Two persons) Entre - Mix Platters Main - Paneer Mutter, Dal Tadka, Seasonal Vegetables, Aloo Palak, Rice, Naan, Papadum and side dishes or desert.	\$28.00 per person
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KIDS MEALS

KIDS BUTTER CHICKEN	\$10.00
CHIPS	\$4.00
CHICKEN NUGGETS & CHIPS	\$7.00
FISH & CHIPS	\$7.00

SIDE DISHES

INDIAN SALAD	\$6.00
POPPADOMS (2 PCS)	\$1.00
MANGO CHUTNEY	\$2.00
PICKLE	\$2.00
RAITA	\$3.00

DESSERTS

GULAB JAMUN (2 PCS)	\$4.00
MANGO KULFI	\$5.00

**Our speciality – made to order dishes.
Order your favourite dish even if it is not on the menu!!**

242A Gloucester Street, Taradale, Napier

www.starofindiabay.co.nz

Phone 06 844 6719

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RESTAURANT MENU



Fully Licensed & BYO wine only

OPENING HOURS

LUNCH – 11am - 2pm (Mon - Sat)

DINNER – 4pm - Late night (Seven nights)

Welcome to Star of India,
Authentic Indian Restaurant in Taradale.
Star of India is the opportunity to experience the real taste
of authentic Indian foods, prepared by an experienced
qualified Indian Chef.

Thank you



ENTREES

All entrees served with mint or tamarind sauce

ONION BHAJI	\$5.00
Julienne cut onions mixed with chickpea flour and deep fried.	
VEGETABLE SAMOSA	\$6.00
Triangular pastry filled with potatoes, peas and herbs then fried golden brown.	
MIXED PAKORA	\$6.00
Chopped mixed vegetables mildly spiced, dipped in chickpea flour and deep fried.	
PANEER PAKORA	\$10.00
Pieces of cottage cheese coated in chickpea flour and deep fried.	
CHICKEN TIKKA	\$12.00
Boneless chicken marinated overnight in yoghurt and spice and roasted in the tandoor oven.	
BOMBAY KEBAB	\$12.00
Star of India special chicken kebab.	
CHICKEN CHILLI	\$12.00
Boneless Chicken pieces dipped in spice batter, deep fried & Finished with onion, capsicum and spicey sauce.	
LAMB SHEEKH KEBAB	\$12.00
Minced lamb flavoured with exotic spices and herbs, pressed on skewer then cooked in the tandoor oven.	
FISH PAKORA	\$13.00
Boneless pieces of fish coated with chickpeas flour and mildly spiced then deep fried.	
PRAWN FRITTERS	\$13.00
Prawns coated with chickpea flour and mildly spiced then deep fried.	
MIX PLATTER	\$17.00
Combination of onion, bhaji, samosa, chicken tikka and sheekh kebab served with salad.	
TANDOORI CHICKEN	HALF \$10.00 FULL \$17.00
Whole chicken marinated overnight with yoghurt, spices and herbs, then roasted in the tandoor oven.	

MAINS

All mains are served with complimentary Rice.
Dishes can be made mild, medium, hot & Indian Hot

CHICKEN

	FULL
BUTTER CHICKEN	\$16.00
Tender pieces of boneless chicken half cooked in the tandoor oven and finished in rich creamy tomato gravy.	
CHICKEN KORMA	\$16.00
Tender boneless pieces of chicken cooked in rich & creamy cashew nut gravy with mild aromatic spice.	
MANGO CHICKEN	\$16.00
Tender pieces of boneless chicken prepared with mango pulp and traditional spices.	

CHICKEN TIKKA MASALA	\$16.00
Tender pieces of boneless chicken cooked in a onion tomato gravy with capsicum.	
CHICKEN SAGWALA	\$16.00
Boneless chicken cooked in spinach, spice and herbs.	
CHICKEN JALFREZI	\$16.00
Boneless chicken cooked with diced onion, capsicum, and tomato in sweet and sour flavour.	
CHICKEN MADRAS	\$16.00
Boneless chicken cooked with coconut, onion tomato gravy, tempered with curry leaves and mustard seed.	
CHICKEN VINDALOO	\$16.00
Boneless chicken cooked with onion tomato gravy in vindaloo sauce, specially from Goa.	
CHICKEN KADAI	\$16.00
Boneless chicken cooked in special spices and herbs with tomato, green peppers, onion and coriander.	
CHICKEN BANGALI	\$16.00
Chef Special Chicken Curry with vegetables.	

LAMB

LAMB CURRY (ROGAN JOSH)	\$16.00
Diced lamb cooked in a fine onion tomato gravy with spices and herbs.	
LAMB KORMA	\$16.00
Diced lamb cooked in rich, creamy cashew nut gravy with mildly aromatic spices.	
BUTTER LAMB	\$16.00
Diced lamb cooked in rich creamy tomato gravy.	
LAMB MASALA	\$16.00
Diced lamb cooked in onion tomato gravy with capsicum.	
LAMB SAGWALA	\$16.00
Diced lamb cooked in spinach, onion tomato gravy & spices.	
LAMB MADRAS	\$16.00
Diced lamb cooked in coconut, onion tomato gravy, tempered with curry leaves, and mustard seeds.	
LAMB VINDALOO	\$16.00
Diced lamb cooked in onion tomato gravy with vindaloo sauce.	
LAMB KADAI	\$16.00
Diced lamb cooked in special spices and herbs with tomato.	
BHUNA GHOST	\$16.00
Diced lamb cooked in special spices, herbs, onion and tomatoes in thick gravy.	

BEEF

BEEF CURRY	\$16.00
Diced beef cooked in a fine onion tomato gravy with spices and herbs	
BEEF KORMA	\$16.00
Diced beef cooked in rich creamy cashew nut gravy with mildly aromatic spices.	
BEEF SAGWALA	\$16.00
Diced beef cooked in spinach, onion tomato gravy and spices.	

BEEF VINDALOO	\$16.00
Diced beef cooked in onion tomato gravy with vindaloo sauce.	
BEEF KADAI	\$16.00
Diced beef cooked in special spices and herbs with tomato, green peppers, onion and coriander.	

SEAFOOD

GOAN FISH CURRY	\$17.00
Pieces of fish cooked in fine onion tomato and coconut gravy finish with lemon.	
FISH MASALA	\$17.00
Pieces of fish cooked in onion tomato gravy with capsicum & spices.	
BUTTER PRAWNS	\$19.00
Prawns cooked in rich creamy tomato gravy.	
PRAWN MASALA	\$19.00
Prawns cooked in onion tomato gravy with capsicum & spice.	
PRAWN MALWARI	\$19.00
Prawns cooked in coconut, onion tomato gravy, tempered with curry leaves and mustard seeds.	
PRAWN VINDALOO	\$19.00
Prawns cooked in onion tomato gravy with vindaloo sauce.	
PRAWN SPINACH	\$19.00
Prawns cooked in spinach, onion tomato gravy & spices.	
PRAWN KADAI	\$19.00
Prawns cooked in special spices and herbs with tomato, green peppers, onion and coriander.	

VEGETARIAN DELIGHT

SEASONAL VEGETABLE	\$14.00
Fresh cut vegetables cooked in onion tomato gravy & aromatic spices.	
BUTTER VEGETABLE	\$14.00
Mixed vegetables cooked in rich creamy tomato gravy.	
VEGETABLE KORMA	\$14.00
Mixed vegetables cooked in rich creamy cashew nut gravy with mild aromatic spices.	
ALOO GOBI	\$14.00
Potatoes and cauliflower and spice cooked together and garnished with fresh herbs.	
BOMBAY ALOO	\$14.00
Diced potatoes cooked with cumin and herbs.	
CHOLE PUNJABI (CHANA MASALA)	\$14.00
Chickpeas cooked in onion and spiced gravy.	
DAL TADKA	\$14.00
Yellow lentils cooked with garlic, onion, tomato and spices, finished with fresh herbs.	
DAL MAKHANI	\$14.00
Black lentils & kidney beans cooked in tomato spice with butter and cream.	
MALAI KOFTA	\$15.00
Mashed Potatoes and home made Cottage Cheese ball deep Fried and cooked in rich Creamy Gravy	