



716-631-2222

<http://www.takeoutcab.com>

India Star

Lunch Specials

Offered 12pm - 3pm

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| Chicken Curry Lunch Special | \$8.99 |
| Tandoori Chicken Lunch Special | \$8.99 |
| Chicken Tikka Lunch Special | \$8.99 |
| Chicken Mushroom Lunch Special | \$8.99 |
| Beef Curry Lunch Special | \$8.99 |
| Beef Vindaloo Lunch Special | \$8.99 |
| Lamb Curry Lunch Special | \$8.99 |
| Lamb Vindaloo Lunch Special | \$8.99 |
| Kadhi Pakora Lunch Special | \$8.99 |
| Vegetable Curry Lunch Special | \$8.99 |
| Mattar Paneer Lunch Special | \$8.99 |
| Chana Saag Lunch Special | \$8.99 |
| Saag Paneer Lunch Special | \$8.99 |
| Saag Aloo Lunch Special | \$8.99 |

India Star Special

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| India Star Special | \$18.99 |
| <i>Shrimp Tandoori, Chicken Tandoori, Chicken Tikka, & Chicken Shish Kebab all served on a sizzling platter of sauteed onion & green peppers - & your choice of beef curry or chicken curry or cheese & peas, also served with fresh baked naan</i> | |

Appetizers

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| Samosas | \$2.99 |
| <i>Mashed potatoes & green peas stuffed into pastry dough & deep-fried</i> | |
| Beef Samosas | \$3.99 |
| <i>Homemade pastries stuffed with lean ground beef</i> | |
| Egg Plant Pakora | \$2.99 |
| <i>Eggplant fritters dipped in chickpea batter & deep-fried</i> | |
| Paneer Pakora | \$3.99 |
| <i>Homemade cheese dipped in chickpea batter & deep-fried</i> | |
| Fish Pakora | \$6.99 |
| <i>Fish dipped in chickpea batter & deep-fried</i> | |
| Aloo Tikki | \$2.99 |
| <i>A delicious deep-fried patty made from mashed potatoes</i> | |
| Samosa Chat | \$5.99 |
| <i>Served with chickpeas, homemade yogurt, mint, & tamarind chutney</i> | |
| Tikki Chat | \$5.99 |
| <i>Served with chickpeas, homemade yogurt, mint, & tamarind chutney</i> | |
| Papdi Chat | \$5.99 |
| <i>Served with chickpeas, homemade yogurt, mint, & tamarind chutney</i> | |
| Bhaja | \$2.99 |
| <i>Fresh cut vegetable fritters dipped in our house batter & deep-fried</i> | |
| Gobi Pakora | \$2.99 |
| <i>Cauliflower fritters dipped in chickpea batter & deep-fried</i> | |
| Tofu Pakora | \$2.99 |

Chicken Dishes

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|---|---------|
| Chicken Curry | \$11.99 |
| <i>Chicken cooked with tomatoes & onion gravy</i> | |
| Chicken Vindaloo | \$11.99 |
| <i>Chicken & potatoes cooked in spicy vindaloo sauce</i> | |
| Chicken Madras Curry | \$11.99 |
| <i>Chicken cooked in lemon flavored madras sauce</i> | |
| Chicken Saag | \$11.99 |
| <i>Chicken cooked with finely ground spinach & mustard leaves</i> | |
| Chicken Kadahi | \$12.99 |
| <i>Chicken, onions, green peppers, & tomatoes cooked in kadahi sauce</i> | |
| Chicken Jalfrazi | \$11.99 |
| <i>Chicken cooked with bell peppers, onions, & tomatoes</i> | |
| Chicken Mushroom | \$12.99 |
| <i>Boneless, skinless chicken breast prepared with garden fresh mushrooms</i> | |
| Chicken Makhani | \$12.99 |
| <i>White meat chicken tikka cooked with creamy tomato sauce</i> | |
| Chicken Tikka Masala | \$12.99 |
| <i>White meat chicken tikka cooked with onions & bell peppers in creamy tomato sauce</i> | |
| Chicken Shahi Korma | \$12.99 |
| <i>Chicken cooked in creamy sauce with nuts & raisins</i> | |
| Chili Chicken | \$12.99 |
| <i>Strips of fried chicken cooked with onions & bell peppers in spicy, tangy sauce</i> | |
| Chicken Kashmiri | \$12.99 |
| <i>Boneless chicken breast sauteed with fresh tomatoes & green peas in a mango flavor</i> | |
| Chicken Rogan Josh | \$11.99 |
| <i>Tender, boneless chicken pieces cooked in a yogurt based curry sauce, blended with Indian spices</i> | |
| Chicken Malai | \$12.99 |
| <i>Boneless, skinless chicken breast sauteed in coconut cream & fresh spices</i> | |
| Butter Chicken | \$12.99 |
| <i>Boneless roaster chicken thigh meat specially cooked with melted butter, sweet tomato sauce & garnished with cashews & raisins</i> | |

Beef Dishes

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| Beef Curry | \$11.99 |
| <i>Lean beef pieces cooked with tomatoes & onion gravy</i> | |
| Beef Vindaloo | \$11.99 |
| <i>Lean beef & potatoes cooked in spicy vindaloo sauce</i> | |
| Beef Shahi Korma | \$12.99 |
| <i>Lean beef cooked in creamy sauce & garnished with cashews & raisins</i> | |
| Beef Saag | \$11.99 |
| <i>Lean beef cooked with finely ground spinach & mustard leaves</i> | |

Vegetable Dishes

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| Mattar Paneer | \$11.99 |
| <i>Homemade cheese gently cooked with tender peas & spice</i> | |
| Saag Paneer | \$11.99 |
| <i>Homemade cheese cooked with finely ground spinach & mustard leaves</i> | |
| Kadi Pakora | \$10.99 |
| <i>Mixed vegetable pakora cooked in yogurt sauce</i> | |
| Chana Masala | \$10.99 |
| <i>Chickpeas, onions, & tomatoes cooked with special sauce</i> | |
| Paneer Makhani | \$11.99 |
| <i>Homemade cheese cooked in creamy tomato sauce</i> | |
| Paneer Kadahi | \$11.99 |
| <i>Homemade cheese cooked with onions, green peppers, & tomatoes in kadabi sauce</i> | |
| Aloo Saag | \$11.99 |
| <i>Potatoes cooked with fresh green spinach & mustard leaves</i> | |
| Chana Sagg | \$11.99 |
| <i>Curried spinach with chickpeas</i> | |
| Khumb Bhaji | \$11.99 |
| <i>Fresh mushroom cooked with green peppers & potato in a mild curry sauce</i> | |
| Vegetable Vindaloo | \$11.99 |
| <i>Garden fresh vegetables in a tomato based, tangy hot sauce</i> | |
| Alu Maithi | \$11.99 |
| <i>Fenugreek leaves cooked with fresh potato & spice</i> | |
| Dum Alu | \$11.99 |
| <i>Fresh potatoes cooked with cumin seeds</i> | |
| Bhartha Paneer | \$11.99 |
| <i>Fresh eggplant cooked with homemade cheese & special house sauce</i> | |
| Paneer Achari | \$11.99 |
| <i>Homemade cheese cooked with pickle sauce</i> | |
| Jeera Alu | \$11.99 |
| <i>Potatoes cooked with onions, ginger, cumin seeds, & flavorful spices</i> | |
| Paneer Malai | \$11.99 |
| <i>Homemade cheese cooked with coconut cream & fresh spices</i> | |
| Aloo Mattar | \$10.99 |
| <i>Potatoes & green peas cooked with tomatoes & onion sauce</i> | |
| Malai Kofta | \$11.99 |
| <i>Balls made of ground mix vegetables cooked with nuts & creamy sauce</i> | |
| Sarson Ka Saag | \$11.99 |
| <i>Finely ground mustard leaves & spinach cooked with garlic & onions</i> | |
| Baingan Bhartha | \$11.99 |
| <i>Baked eggplant cooked with onions & tomatoes</i> | |
| Paneer Shahi Korma | \$11.99 |

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| <i>Tofu dipped in chickpea batter & deep-fried</i> | |
| Chicken Pakora | \$4.99 |
| <i>Mildly spicy boneless chicken pieces dipped in thick batter & fried</i> | |
| Star Sampler | \$8.99 |
| <i>A platter of our favorite appetizers</i> | |

Accompaniments

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| Papadam | \$1.50 |
| <i>Thin wafers made from dry lentils & sprouts. Served with tamarind & mint chutney</i> | |
| Dahi | \$1.99 |
| <i>Plain homemade yogurt</i> | |
| Lentil Soup | \$3.99 |
| Tomato Soup | \$3.99 |
| Hot Pickles | \$1.99 |
| <i>Spicy pickles & assorted vegetables</i> | |
| Mango Chutney | \$1.99 |
| <i>Sweet & tangy mango relish</i> | |
| Raita | \$1.99 |
| <i>Yogurt with shredded cucumbers & tomatoes</i> | |

Indian Bread

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|---|---------------|
| Tandoori Roti | \$1.99 |
| <i>Whole wheat bread</i> | |
| Aloo Paratha | \$2.99 |
| <i>Whole wheat, layered bread stuffed with spiced potatoes</i> | |
| Onion Kulcha | \$2.99 |
| <i>White flour bread stuffed with spices & onions</i> | |
| Paneer Naan | \$2.99 |
| <i>White flour bread stuffed with delicate sliced homemade cheese</i> | |
| Puri | \$1.50 |
| <i>Whole wheat deep fried bread</i> | |
| Tandoori Paratha | \$2.99 |
| <i>Whole wheat, layered, buttered bread</i> | |
| Naan | \$1.99 |
| <i>White flour bread baked in clay oven</i> | |
| Garlic Naan | \$2.99 |
| <i>White flour bread baked in clay oven & topped with fresh, chopped garlic</i> | |
| Gobi Paratha | \$2.99 |
| <i>Whole wheat bread stuffed with shredded cauliflower & seasoning</i> | |
| Coconut Bread | \$2.99 |
| <i>Whole wheat bread stuffed with coconut</i> | |
| Bhatura | \$2.99 |
| <i>2pc white flour, deep fried bread</i> | |

Delicacies From Our Clay Oven

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| Chicken Tandoori | \$11.99 |
| <i>Boned half chicken marinated in Indian spices & yogurt. Served on sizzlers with onions & bell peppers</i> | |
| Fish Tandoori | \$15.99 |
| <i>Fresh & tender fish marinated in tandoori mixture & baked tandoor. Served with your choice of beef or chicken curry</i> | |
| Chicken Shish Kebab | \$12.99 |
| <i>Minced chicken with aromatic herbed wrapped around a skewer & baked in tandoor. Served on sizzlers with onions & bell peppers</i> | |
| Chicken Tikka (Dinner Sized) | \$13.99 |
| <i>White meat boneless chicken pieces marinated in Indian spices & yogurt. Served on sizzlers with onions & bell peppers</i> | |
| Shrimp Tandoori | \$15.99 |
| <i>Jumbo shrimp marinated in</i> | |

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| Beef Jalfrazi | \$11.99 |
| <i>Beef cooked with onions, bell peppers, & tomatoes</i> | |
| Beef Madrasi | \$11.99 |
| <i>Lean beef prepared with fresh tomatoes, onions, & ginger in a fiery hot sauce</i> | |
| Beef Mushroom | \$12.99 |
| <i>Lean cubes of beef prepared with garden fresh mushrooms</i> | |
| Beef Tikka Masala | \$12.99 |
| <i>Lean beef prepared with fresh tomatoes, ginger, onions, & bell peppers</i> | |
| Beef Kadahi | \$11.99 |
| <i>Lean beef cooked with onions, green peppers, & tomatoes in kadahi sauce</i> | |
| Beef Rogan Josh | \$11.99 |
| <i>Tender beef cubes cooked with yogurt based curry sauce, blended with Indian spices</i> | |
| Beef Malai | \$12.99 |
| <i>Tender beef cubes sauteed in coconut cream & fresh spices</i> | |

Lamb Dishes

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| Lamb Roghan Josh | \$13.99 |
| <i>Lamb cooked with creamy sauce & poppy seeds. Includes basmati rice</i> | |
| Lamb Curry | \$12.99 |
| <i>Lamb cooked with tomatoes & onion gravy</i> | |
| Lamb Saag | \$13.99 |
| <i>Lamb cooked with finely ground spinach & mustard leaves</i> | |
| Lamb Jalfraize | \$13.99 |
| <i>Fresh lamb seasoned with onion, bell pepper, ginger, tomato, & lemon flavor</i> | |
| Lamb Shahi Korma | \$14.99 |
| <i>Lamb cooked in creamy sauce with nuts & raisins</i> | |
| Lamb Makhani | \$13.99 |
| <i>Lamb cooked in creamy tomato sauce</i> | |
| Lamb Mushroom | \$13.99 |
| <i>Lean cube of lamb prepared with garden fresh mushrooms</i> | |
| Lamb & Vegetables | \$13.99 |
| <i>Lamb stew seasoned with fresh cut vegetables in a curry flavor sauce</i> | |
| Lamb Vindaloo | \$13.99 |
| <i>Lamb & potatoes cooked in a spicy vindaloo sauce</i> | |
| Lamb Madrasi | \$13.99 |
| <i>Lamb cooked with fresh tomatoes, onion, & ginger in a fiery hot sauce</i> | |
| Lamb Kadahi | \$13.99 |
| <i>Lamb cooked with onions, green peppers, & tomatoes in kadahi sauce</i> | |
| Lamb Malai | \$14.99 |
| <i>Cubes of lamb cubes sauteed in coconut cream & fresh spices</i> | |

Seafood Dishes

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| Shrimp Curry | \$13.99 |
| <i>Shrimp cooked with tomatoes & onion gravy</i> | |
| Shrimp Vindaloo | \$14.99 |
| <i>Shrimp & potatoes cooked in spicy vindaloo sauce</i> | |
| Shrimp Saag | \$14.99 |
| <i>Shrimp cooked in finely ground spinach & mustard leaves</i> | |
| Shrimp Madras Curry | \$14.99 |
| <i>Shrimp cooked with tomatoes with fresh tomatoes, onions, & ginger in a fiery hot sauce</i> | |
| Goan Fish | \$15.99 |
| <i>Curry Fish cooked with garlic, ginger, onion, & coconut sauce</i> | |

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| <i>Homemade cheese cooked in creamy sauce made of nuts & coconut</i> | |
| Dal Taraka | \$10.99 |
| <i>Yellow dal. Cooked combination of lentils</i> | |
| Dal Makhani | \$11.99 |
| <i>Yellow or black dal. lentils flavored with freshly ground spices & butter</i> | |
| Paneer Tikki Masala | \$11.99 |
| <i>Homemade cheese cooked with onions & bell peppers in creamy tomato sauce</i> | |
| Vegetable Jalfrazi | \$11.99 |
| <i>Fresh vegetables cooked with onions & bell peppers</i> | |
| Aloo Gobhi | \$11.99 |
| <i>Cauliflower & potatoes cooked with delicate spices</i> | |
| Paneer Jalfrazi | \$11.99 |
| <i>Cheese cooked with onions, bell peppers, & tomatoes</i> | |
| Navratan Korma | \$11.99 |
| <i>Nine fresh vegetables cooked with nuts, raisins, & creamy sauce</i> | |
| Chana Bhatoora | \$12.99 |
| <i>2pc bhatora with chana masala</i> | |
| Chana Puri | \$12.99 |
| <i>2pc puri with chana masala</i> | |
| Bhindi Masala | \$12.99 |
| <i>Garlic ginger, fresh onions, fresh tomatoes, & Indian spice</i> | |
| Vegetable Makhani | \$12.99 |
| <i>Fresh vegetables cooked in tomato sauce with a touch of light cream & garnished with cashews & raisins</i> | |

Tofu Dishes

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| Tofu Makhani | \$11.99 |
| <i>Tofu prepared in butter & cream sauce, garnished with cashews & raisins</i> | |
| Tofu Jalfraize | \$11.99 |
| <i>Tofu seasoned with onions, bell peppers, ginger, tomatoes, & lemon flavor</i> | |
| Tofu Saag | \$11.99 |
| <i>Tofu cooked with seasoned spinach</i> | |
| Tofu Masala | \$11.99 |
| <i>Tofu prepared with fresh tomatoes, ginger, onions, in a flavorful cream sauce</i> | |
| Tofu Kashmiri | \$11.99 |
| <i>Tofu sauteed with fresh tomatoes, onions, & green peas in a mild cream sauce</i> | |

Basmati Rice Specialties

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| Vegetable Biryani | \$11.99 |
| <i>Mixed vegetable cooked with rice, nuts & raisins. Served with a side of raita</i> | |
| Chicken Biryani | \$12.99 |
| <i>Chicken cooked with rice, nuts & raisins. Served with a side of raita</i> | |
| Shrimp Biryani | \$14.99 |
| <i>Shrimps cooked with rice, nuts & raisins. Served with side of raita</i> | |
| Lamb Biryani | \$13.99 |
| <i>Lamb cooked with rice, nuts & raisins. Served with a side of raita</i> | |
| Shahi Biryani | \$16.99 |
| <i>Lamb, chicken, & shrimp cooked with rice, nuts & raisins. Served with a side of raita</i> | |

Dessert

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| Rasmalai | \$3.99 |
| <i>Homemade delicate, sweet cheese patties served in sweet creamy milk sauce and garnished with pistachios</i> | |

aromatic tandoori mixture & baked tandoor. Served with your choice of beef or chicken curry

Tandoori Dinner \$16.99

Tandoori chicken & chicken tikka, all served on sauteed green onions & green peppers with your choice of beef or chicken curry & naan

Shrimp Makhani \$15.99
Shrimp cooked in creamy tomato sauce

Fish Curry \$14.99
Fish cooked with tomatoes & onion gravy

Fish Vindaloo \$14.99
Fish & potatoes cooked in spicy vindaloo sauce

Shrimp Kadahi \$15.99
Shrimp cooked with onions, green peppers, & tomatoes in kadahi sauce

Scallop Makhani \$15.99
Fresh scallops prepared in tomato, butter & cream sauce & garnished with cashews & raisins

Shrimp Malai \$16.99
Fresh shrimp sauteed in coconut cream & fresh spices

Gulab Jamun \$2.99
Deep fried ball made out of milk and flour, served in sweet syrup and garnished with coconut powder

Kheer \$2.99
Creamy rice pudding garnished with crushed pistachios

Drinks

Mango Lassi \$3.50
Mango pulp blended with yogurt

Strawberry Lassi \$3.50
Strawberry pulp blended with yogurt

Mango Milkshake \$3.50
Mango pulp blended with milk

Lassi \$2.50
Choice of sweetened or salted blended plain yogurt

Indian Chai Tea \$1.99
Regular tea with Indian spices

Soft Drinks \$1.50