



STAR
of
WALES

Food and Wine

menu

the Finest Indian Cuisine

Starters

Lamb and Chicken

- **Mixed Starter**..... £5.45
Lamb tikka, chicken tikka, kebab, onion bhajee.
- **Aloo Dilpasand**..... £3.35
Spicy potato incased mince meat encrusted in breadcrumbs.
- **Spicy Wings** £3.35
Seasoned chicken wings.
- **Chicken or Lamb Tikka** £3.35
Marinated pieces of meat charcoal grilled.
- **Chicken Chat** £3.55
Tikka chicken pieces on our chat massala sauce.
- **Bengal Kebab** £3.35
Hot and spicy bite size kebabs.
- **Kebabs**..... £3.35
Sheek, shami or reshmi.
- **Meat Samosa**..... £3.35
- **Chicken Pakora** £3.35
Crispy succulent spicy chicken.

Seafood

- **King Prawn Puree**..... £5.45
King Prawns in a rich sauce served with leavened bread.
- **King Prawn Tandoori**..... £5.45
Seasoned king prawn cooked in a clay oven.
- **King Prawn Butterfly** £5.45
Deep fried lightly spiced king prawn in batter.
- **King Prawn Sukka**..... £5.45
Sweet and sour king prawns.
- **King Prawn Roshuni** £5.45
Garlic king prawns.
- **Prawn and Puri**..... £4.15
Prawns in a rich sauce served with leavened bread.
- **Prawn Cocktail**..... £3.10
Succulent prawns served in our house cocktail sauce.
- ***Machli Biran**..... £5.15
Salmon steaks cooked in light spices gently fried.
- **Fried Scampi**..... £3.10
Succulent pieces of scampi

Vegetarian

- **Aloo Chat** £3.10
Spicy potato.
- **Chat Pate**..... £3.55
Chick peas, scrambled egg and potatoes in a hot and spicy.
- **Onion Bhajee** £3.10
Shredded onion deep fried with flour and spices.
- **Piaji** £3.35
Hot and spicy bite sized version of onion bhajee.
- **Vegetable Samosa**..... £3.10
- **Muligatawny Soup** £2.50
Spicy soup.
- **Papadoms**..... £0.45
- **Spicy Papadoms** £0.55
- **Chutney Tray**..... £1.95
A selection of chutneys including mint sauce, onion salad, mango chutney and lime pickle.

● Very Mild/Sweet ● Mild ● Medium ● Medium-to-Hot ● Hot

* Bones present V Suitable for vegetarians

N Contains nuts - please be aware that every dish may contain traces of nuts

Specialities

Chicken and Duck

- **Murgi Boorji** £7.75
Diced marinated chicken in a hot spicy sauce.
- N** ● **Madhu Murg** £7.75
Tender chicken cooked with sultanas and cashew nuts in a honey and cream sauce.
- **Murgi Massala** £7.75
Succulent pieces of chicken and spicy mincemeat in a thick curry sauce.
- N** ● **Murg Moglai** £7.75
Mild, tangy with cashew nuts and almond flakes.
- N** ● **Chicken Tikka Makani** £7.75
Tender pieces of tikka chicken in a rich, butter and almond cream sauce.
- N** ● **Anarkali Bahar** £7.75
Pieces of tikka chicken in a special cream and yoghurt sauce, served in a sizzler.
- **Goan Green Chicken** £7.75
A fairly hot dish, cooked with fresh green herbs and spices, chillies and green beans.
- **Jaipuri Chicken** £7.75
A hot chicken dish with fresh ginger, garlic butter and fresh green chillies.
- **Murgi Pati Palak** £10.25
Roasted marinated fillets of chicken wrapped around fresh spinach in rich spicy, onion and pepper stir-fry sauce.
- * **N** ● **Murgi Damandi** £13.50
Whole breast of chicken cooked in clarified butter and aromatic herbs and spices, then simmered to perfection in a rich, creamy rose water, pistachio and cashew nut flavour sauce.
Served with coconut rice.
- * ● **Hydar-e-Bahar** £13.50
Chicken breast stuffed with spicy minced lamb, oven roasted and served with a rich sauce with pilau rice and salad.
- **Harash Korai** £10.95
Duck breast meat cooked with onions and green peppers in a thick, spicy sauce, served in a korai.
- **Harash Dilkush** £10.95
Aromatic, savoury, honey flavoured slices of duck breast served in a rich, spicy hot sauce with fresh chillies

As all meals are freshly cooked to your individual order, some delay may occur at busy times. Some of the house specialities are subject to availability.

*** Please allow at least 30 minutes to prepare.**



Specialities

Lamb

- ☐ ● **Lamb Koraie**.....£7.95
Lamb in a thick spicy sauce with pieces of onion, tomato and green pepper, served in a koraie.
- N ● **Lamb Pasanda**.....£7.75
Specially prepared lamb in a rich almond and cream sauce.
- **Lamb Bahar**.....£10.95
Tender pieces of stir fried lamb with green peppers and onion, cooked in a thick spicy sauce with pillaw rice.
- **Sali Ghost**.....£7.75
Spicy lamb in a thick sauce with a crispy potato topping.
- **Shatkora Ghost**.....£7.75
Lamb cooked with a tropical citrus fruit resulting in a wonderfully rich, sharp and fruity flavoured hot dish.
- * ● **Nalli Ghost**.....£13.50
Tender pieces of braised, marinated lamb shanks, cooked in a thick, spicy sauce, served with fresh vegetables and rice.
- ☐ ● **Dagni Ghost**.....£7.95
An aromatic highly flavoured spicy lamb dish cooked with fresh garlic, chillies and onions.

Fish

- ****Shorisha Mas**.....£7.75
Bite size pieces of salmon in a spicy sauce with ground mustard.
- **** Machli Bhoona**.....£7.75
Salmon cooked in a thick spicy sauce.
- **Chingi Bortha**.....£7.75
Minced prawns in a spicy hot sauce.
- ☐ ● **Golda Chingri Korai**..... £12.50
King prawns cooked with green peppers, tomatoes and onions in a rich, spicy, medium sauce.

**** Please note all possible care is taken but occasionally some small fish bones may be present.**

☐ **Served in extremely hot balti souks or korais - please mind your fingers!**

* **Please allow at least 30 minutes to prepare.**



Tandoori Dishes

Meat marinated in a special herb and spice marinade then grilled in a tandoori oven.

- N ● Chicken or Lamb Tikka Bhuna**..... £7.75
Chicken or lamb in a thick spicy sauce.
- **Chicken or Lamb Tikka** £7.75
Served with salad and mint sauce.
- N ● Chicken or Lamb Tikka Massala** £7.75
Cooked in a rich spicy coconut and almond creamy yogurt sauce.
- ☐ N ● Chicken or Lamb Tikka Korai Massala** £7.95
Served in a hot korai, giving a wonderfully smoky flavour, garnished with almonds, sultana's, cream, tomato and egg.
- **Tandoori Chicken**..... £7.95
Half spring chicken on the bone. Served with a side salad.
- **Tandoori Mixed Grill**..... £13.50
Lamb tikka, chicken tikka, sheek kebab, tandoori chicken, king prawns cooked in a clay oven served with naan and salad.
- **Chicken or Lamb Saslik**..... £8.25
Grilled with onion, tomato and green pepper. Served with a side salad.
- **King Prawn Tandoori** £12.45
Served with side salad and mint sauce.

Balti Dishes

A northern Punjab dish cooked with the finest ingredients, served in a Balti to retain and enhance the flavour of the dish. All balti's are served in hot iron souks, please mind your fingers!

- ☐ ● House Special Balti** £8.95
A delicious mix of chicken, meat, prawns and fresh vegetables in a thick spicy sauce.
- ☐ ● Chicken, Lamb or Prawn Balti**..... £7.95
In a thick spicy sauce.
- ☐ ● King Prawn Balti** £11.95
King prawn in a thick spicy sauce.
- ☐ ● Chicken or Lamb Jalfrezi**..... £7.95
Medium to madras strength with onions, green peppers and fresh chillies
- N ☐ ● Balti Tikka Massala** £7.95
A variation of the old favourite.
- ☐ ● Methi Murgh or Methi Ghost**..... £7.95
An aromatic and savory dish with chicken or lamb with fenugreek leaves.
- ☐ ● Murgh Sag or Sag Ghost**..... £7.95
Medium hot chicken or lamb with spinach.
- ☐ ● Keema Balti**..... £7.95
Lamb only. Spicy mince meat in a hot spicy sauce.
- ☐ ● Kofta Balti**..... £7.95
Lamb only. Spicy meat balls in a hot sauce.

Biryani Dishes

Biryani is a specially prepared rice dish and served with a separate medium curry, or hotter if you prefer.

- **Maharajah Special**..... £11.45
A biryani fit for a king. Prepared with a mixture of chicken tikka, lamb tikka and keema fried rice on a bed of fresh salad served with a separate vegetable curry sauce.
- N ● House Special Biryani** £9.95
Prepared with a mixture of rice, chicken, meat, prawn, almonds, sultanas and mushrooms with an omelette on top, served with a separate vegetable curry sauce.
- **Moglaie Biryani**..... £9.65
Prepared with a mixture of rice, chicken, and meat with an omelette on top, served with a separate vegetable curry sauce.
- **Shahee Biryani** £9.65
Prepared with a mixture of rice, chicken, prawn and mushrooms with an omelette on top, served with a separate vegetable curry sauce.
- N ● Chicken Tikka Biryani**..... £9.25
Prepared with a mixture of rice, tikka chicken, served with a plain massala sauce.
- N ● Persian Chicken Biryani** £9.25
Prepared with a mixture of rice, chicken, pineapple, almond and sultanas with an omelette on top, served with a separate vegetable curry sauce.
- **Chicken Biryani**..... £8.25
- **Meat Biryani** £8.25
- **Prawn Biryani** £8.25
- **King Prawn Biryani** £12.95
- **Egg Biryani**..... £7.95
- V ● Vegetable Biryani** £7.95
- V ● Mushroom Biryani** £7.95

Set Meals

- **Star of Wales Special** For two persons..... £41.00
For four persons.... £78.00

Four course meal, start with selection of chutneys and popadams. Followed by mixed tandoori starters served with salad and nan. Then a prawn, meat or chicken bhuna with pillaw rice. Choice of coffee and desserts.

- N ● Meat Thalee** For one persons..... £19.95
For two persons..... £38.00

Start with selection of chutneys and spicy popadams. Followed by sheek kebab starter. For the main course lamb tikka bhuna, chicken tikka massalla and keema bhuna with keema fried rice and keema nan. Choice of coffee and desserts.

- V N ● Vegetable Thalee** For one persons.....£18.95
For two persons..... £37.00

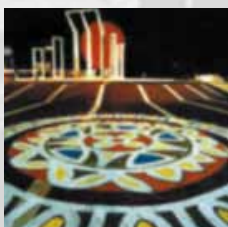
Start with selection of chutneys and popadams followed by vegetable samosa starter. Main course consists of mixed vegetable curry, Vegetable fried rice, chana bajee, mushroom Bhajee and koolsa nan. Choice of coffee and desserts.

Traditional Dishes

All available in chicken, lamb, prawn or king prawn (king prawn - £4.50 extra).

- **Curry** £6.25
A medium strength curry.
- **Madras** £6.25
A rich aromatic dish, fairly hot in strength.
- **Vindaloo**..... £6.25
Similar to madras with a stronger use of spices making it a hot curry.
- N ● Korma** £6.25
A mild creamy dish.
- **Dansak**..... £6.25
Sweet, sour and hot with lentils.
- **Sag**..... £6.25
Medium hot with spinach.
- **Malaya** £6.25
Medium hot with pineapples.
- **Bhuna**..... £6.25
Thick, spicy, medium sauce.
- **Rogon Josh**..... £6.25
Medium hot with tomatoes.
- **Dupiaza**..... £6.25
Medium hot with onion and green peppers.
- **Pathia** £6.25
Sweet, sour and hot.
- **Kashmir** £6.25
with banana.
- **Uri** £6.25
With green beans.
- **Bengal**..... £6.25
With vegetables.

The above available with tikka lamb or chicken - £1.00 extra





Vegetarian

- V ● Vegetable Balti Special**..... £7.75
A mouth watering mixture of fresh vegetable spinach, dhall and chickpeas in a spicy medium sauce.
- V ● Chana Aloo** £6.65
Chickpeas and potato in a creamy lentil sauce.
- V ● Katchuri Dansak**..... £6.65
Crispy lentil and rice balls in a hot dansak sauce.
- V ● Begun Massala** £6.65
Tender pieces of aubergine in a special massala sauce.
- N V ● Vegetable Malai**..... £6.65
Fresh vegetable balti in a mild creamy sauce.
- N V ● Paneer Makani** £6.65
Paneer cooked wit tandoori spices in a rich creamy sauce.
- V ● Sabji Mirch**..... £7.75
Whole green peppers stuffed with fresh vegetables served with a puri and salad.

Side Dishes

- V ● Cauliflower Bhajee**..... £3.15
Tender cauliflower.
- V ● Sag Bhajee** £3.15
Spinach.
- V ● Sag Potato Bhajee** £3.15
Spinach and potato.
- V ● Bhindi Bhajee** £3.15
Okra.
- V ● Mixed Vegetable Bhajee** £3.15
Tender mixed vegetables.
- V ● Capsicum Bhajee** £3.15
Green peppers.
- V ● Mushroom Bhajee** £3.15
Seasoned mushrooms.
- V ● Begun Bhajee**..... £3.15
Aubergine.
- V ● Chana Bhajee**..... £3.15
Chick peas.
- V ● Chana Aloo Bhajee**..... £3.15
Chick peas and potato.
- V ● Bombay Potatoes**..... £3.15
Spicy dry potato.
- V ● Aloo Gobi**..... £3.15
Potato and cauliflower.
- V ● Sag Poneer**..... £3.15
Spinach and cottage cheese.
- V ● Mutter Poneer**..... £3.15
Spiced peas with cottage cheese.
- V ● Tarka Dhall** £3.15
Lentils with fried garlic.
- V ● Dhall**..... £2.65
Lentils.
- V ● Fried Mushrooms**..... £2.25

Rice and Accompaniments

v	Boiled Rice.....	£2.00
v	Pilaw Rice.....	£2.35
v	Mushroom Rice.....	£3.60
v	Special Fried Rice (With egg and peas).....	£3.60
	Keema Pilaw Rice.....	£3.60
v	Vegetable Rice.....	£3.60
v	Chips.....	£1.85
v	Raithas (Various).....	£0.95
v	Mango Chutney.....	£0.65
v	Lime Pickle.....	£0.65
v	Onion Chutney.....	£0.65
v	Yoghurt.....	£0.65

Indian Breads

v	Plain Nan.....	£2.00
	Keema Nan (With minced meat).....	£2.35
N v	Peshwaree Nan (With almonds).....	£2.35
v	Koolsa Nan (With onions).....	£2.35
v	Roshuni Nan (With garlic).....	£2.35
v	Chappathi.....	£1.25
v	Poratha.....	£2.25
v	Stuffed Poratha (With vegetables).....	£2.45
v	Tandoori Roti.....	£1.95

English Dishes

All English dishes are served with chips, peas and salad garnish.

	Chicken Chasseur.....	£9.50
	Roast Chicken.....	£8.45
	Golden Fried Scampi.....	£8.45
	Chicken Omelette.....	£8.45
	Prawn Omelette.....	£8.45
v	Mushroom Omelette.....	£7.45
v	Tomato Omelette.....	£7.45
v	Spicy Omelette.....	£7.45



Wine Selection

White Wine

House Dry £9.45
A refreshing, crisp, dry white, vinified in a modern style with excellent balance.

House Medium £9.45
A delightful medium dry white, packed full of floral fruit flavours.

House Sweet £9.45
Full, sweet and luscious.

All house wines are available at £1.95 per glass 1.25 ml
Or £3.75 per glass 2.50 ml



French:-

Chablis £17.95
This stylish White Burgundy is fermented and matured without oak, to preserve its characteristic style.



Italian:-

Pinot Grigio £12.95
A stunning citrus flowery wine, which will delight your palate.



Australian:-

Semillon Chardonnay £12.95
A typical tropical fruit flavoured, oaked Australian wine.



Chilean:-

Sauvignon Blanc £12.95
A crisp and fresh wine, attractive aroma of citrus and tropical fruit.



Argentinean:-

Chardonnay Torrontes £12.95
Medium bodied, with a fresh and pleasant aftertaste. Delicate citric and honey notes.



Californian:-

Chardonnay £13.95
Combines tropical fruit flavours on the palate, with a hint of vanilla oak. A crisp and fruity varietal Chardonnay.

Champagne and Sparkling Wines

Prosecco Spumante Sparkling £13.95

House Champagne (De Vauzelle) £25.00

Moet + Chandon £35.00
Lively and elegant with fine mousse

Red Wine

House Red.....£9.45
Soft, full bodied and fruity with a fine, lingering finish.

All house wines are available at £1.95 per glass 1.25 ml
Or £3.75 per glass 2.50 ml



Spanish:-

Rioja..... £14.95
Ripe and fruity with a hint of vanilla, enhanced by oak maturation.



Australian:-

Shiraz Merlot..... £12.95
A rich wine with intense blackcurrant, floral and cedary cinnamon spice on the nose.



Chilean:-

Chilean Merlot..... £12.95
A Very dark rich smokey black fruit, but soft, well rounded and easy drinking.



South African:-

Pinotage..... £12.95
South Africa's own grape variety has lovely fruit, a smoky character and soft tannins.



Argentinean:-

Shiraz Malbec..... £12.95
Characteristic red fruit with intense cherry aromas. Good structure with pleasant tannins.



Californian:-

Californian Merlot..... £13.95
Smooth and flavourful with plum and black cherry aromas.

Rose Wines

House Rose.....£9.45

£1.95 per glass 1.25 ml or £3.75 per glass 2.50 ml



Californian:-

Californian Zinfandel Rose..... £14.50
Exceptional raspberry fruit flavours, this is a wine for a sweeter palate.



Italian:-

Italian Pinot Grigio Rose..... £12.95
Delicate soft and elegant, with fresh clean fruit flavours and a dry finish.

Beers

	Half	Pint
Carlsberg Pilsner (draught).....	£1.65	£2.95
John Smiths.....	£1.65	£2.95

Bottle Beers

	330ml	660ml
Kingfisher.....	£2.75	£4.25
Cobra.....	£2.75	£4.25
Bangla.....		£4.00
Stella Artois.....	£2.75	
Budweiser.....	£2.75	
Cobra Non Alcoholic.....	£2.75	

Strongbow.....	£1.95
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Spirits, Liqueurs and Aperitifs

Sold in measures of 25cl or multiples thereof.

Brandy (Martel).....	£1.95
Courvoisier.....	£1.95
Remy Martin VSOP.....	£3.25
Remy Martin XO.....	£8.95
Whiskey (Teachers).....	£1.95
Jameson (Irish Whiskey).....	£2.45
Glenfiddich (Malt Whiskey).....	£2.45
Chivas Regal.....	£2.45
Jack Daniels.....	£2.25
Southern Comfort.....	£1.95
Gin (Gordons).....	£1.95
Bacardi.....	£1.95
Rum (Captain Morgan).....	£1.95
Vodka (Smirnoff).....	£1.95
Pernod.....	£1.95
Benedictine.....	£1.95
Cointreau.....	£1.95
Disaronno Amaretto.....	£1.95
Tia Maria.....	£1.95
Baileys.....	£1.95
Malibu.....	£1.95
Drambuie.....	£1.95
Cherry Brandy.....	£1.95
Tequila.....	£1.95
Sambucca.....	£1.95
Port.....	£1.95
Vintage Port (20 years old).....	£5.95
Sherry.....	£1.95
Dubonnet.....	£1.95
Campari.....	£1.95
Martini Extra Dry.....	£1.95
Martini Rosso.....	£1.95
Cinzano Bianco.....	£1.95
Archers.....	£1.95

Soft Drinks

J20 Orange & Passion.....	£2.15
J20 Apple & Mango.....	£2.15
Coke.....	£1.35
Diet Coke.....	£1.35
Lemonade.....	£1.35
Mineral Water - still - 200 ml.....	£1.60
Mineral Water - still - 750 ml.....	£3.75
Mineral Water - sparkling - 200 ml.....	£1.60
Mineral Water - sparkling - 750 ml.....	£3.95
Fruit juice (Orange, Pineapple).....	£1.35
Tonic Water.....	£1.25
Bitter Lemon.....	£1.25
Ginger Ale.....	£1.25
Soda Water.....	£1.25