

## -APPETIZERS-

### **Pakora** (GF) (V)

Your choice of mixed vegetables, paneer, or chicken, dipped in batter made from chick pea flour and deep fried. Served with chutney. Vegetable - 4.99 Paneer or Chicken - 6.99

### **Vegetable Samosa** (V)

Deep fried pastries stuffed with potatoes and green peas. Served with chutney. 3.99

### **Samosa Chaat**

Samosa, served with chick peas, chutney, and yogurt, making it the perfect blend of sweet and savory flavors. 6.99

### **Moo Tikki Chaat**

Potato patties served with chick peas, chutney, and yogurt - a popular Indian street food. 6.99

### **Gobi Manchurian**

Fresh cauliflower battered, fried, then sauteed in a delicious and spicy Indo-Chinese sauce. 5.99

### **Chilli Chicken**

Chicken sauteed in a spicy Indo-Chinese sauce, with onion and green peppers. 6.99

### **Chana Bhatara**

Fluffy, deep fried, leavened Indian bread served with chick pea curry. 6.99

### **Momos**

Delicious Nepali steamed dumplings stuffed with a mix of ground chicken, vegetables and spices. Served with tomato chutney dipping sauce. 6 pieces for 5.99 or 12 pieces for 9.99

### **Appetizer Sampler**

A great sampling of your favorites: samosas, vegetable pakoras and paneer pakoras. 8.99

*All entrees are served with rice.  
Dishes can be made  
mild, medium, or spicy.*

(GF) *Gluten Free*

(V) *Vegan option available upon request*

## -NON-VEGETARIAN-

### **Chicken Makhani (Butter Chicken)** (GF)

Tender pieces of boneless chicken in a creamy, buttery tomato sauce. 12.99

### **Heema Matar** (GF)

Ground lamb cooked with green peas and seasoned with Indian spices. 14.99

### **Lamb Phal** (GF)

This extra spicy dish features lamb cooked in a blend of chillies, onions, tomatoes, and spices. 14.99

### **Shrimp Lahori** (GF)

Deep fried shrimp that have been marinated in the chef's special Lahori masala. 15.99

### **Fish Moli** (GF)

A traditional South Indian dish featuring salmon cooked in a fresh tomato and creamy coconut sauce. 15.99

### **Fish Curry** (GF)

Tilapia cooked in a sauce of ginger, garlic, onion, tomato and mustard seed. 12.99

### **Shrimp Methi Malai** (GF)

A delicious blend of fenugreek and shrimp cooked in a creamy cashew nut sauce. 15.99

## NEW TO INDIAN FOOD?

Whether you prefer something saucy like a curry, or a grilled dish from the tandoor oven, Sitara has many delicious options available.

We have a wide range of vegetarian selections, and many of our items are gluten free. Vegan dishes are available upon request. Ask your server for details.

If you choose a grilled item, consider adding a lentil dish (like Dal Tadka or Dal Makhani) on the side.

Garlic or butter naan is our freshly made Indian bread, and goes well with curries.

We want you to enjoy your visit.  
If you have any questions at all, we are happy to help. Just ask us!

## -NON-VEGETARIAN-

The following dishes are available with your choice of chicken [12.99] or lamb [14.99].

### **Curry** (BF)

A classic Indian dish of chicken or lamb stewed in an onion and tomato based sauce, flavored with ginger, garlic, cumin and other spices.

### **Tikka Masala** (BF)

Boneless chicken or lamb is first marinated and grilled in the tandoor, then mixed with a creamy tomato sauce, making it one of our most popular dishes.

### **Madras** (BF)

A spicy South Indian style curry, with your choice of chicken or lamb cooked in a creamy coconut sauce.

### **Korma** (BF)

Chicken or lamb cooked in a creamy sauce made using cashew nuts.

### **Vindaloo** (BF)

A hot and spicy dish from Goa, with Portuguese influences, featuring chicken or lamb with potatoes in a tangy sauce.

### **Jalfrezi** (BF)

Fresh mixed vegetables including onions and bell peppers cooked in a tomato curry sauce with your choice of tender meat.

### **Saag** (BF)

Spinach, garlic and spices slow cooked and blended with cream to create a delicious sauce.

### **Dhansak** (BF)

This Parsi influenced dish features chicken or lamb in a delicious yellow lentil sauce.

### **Rogan Josh** (BF)

In this Kashmiri dish, your choice of boneless chicken or lamb is cooked in a yogurt-tomato sauce.

### **Rogani** (BF)

Chicken or lamb cooked in rich onion and tomato sauce, enhanced with Indian spices, and finished with red wine.

### **Kadai** (BF)

Diced tomatoes, onions, and bell peppers are stir fried with chicken or lamb in this delicious dish.

## -TANDOORI DISHES-

Tandoori items are slow cooked in our tandoor oven.  
Please allow 25 minutes cooking time.

The following tandoori dishes are marinated in creamy yogurt, seasoned with a perfect blend of spices and cooked in our tandoor oven. Served with raita and a side of steamed vegetables. (BF)

<b>Tandoori Chicken</b> _____	\$ 13.99
<b>Tandoori Fish</b> _____	\$ 15.99
<b>Tandoori Shrimp</b> _____	\$ 15.99
<b>Tandoori Paneer</b> _____	\$ 15.99
<b>Tandoori Vegetables</b> (V) _____	\$ 12.99

### **Chicken Tikka** (BF)

Boneless pieces of chicken breast marinated in yogurt, seasoned with spices and cooked in our tandoor oven. 14.99

### **Malai Methi Kebab** (BF)

Delectable morsels of chicken laced with cream, accented with dry fenugreek, and grilled in the tandoor oven. 14.99

### **Hara Murgh Kebab** (BF)

Grilled chicken pieces marinated with sour cream, fresh herbs and spices including cilantro and mint. 14.99

### **Lamb Boti Kebab** (BF)

Juicy lamb pieces marinated with yogurt, fresh herbs and spices, and grilled in the tandoor oven. 15.99

### **Lamb Seekh Kebab** (BF)

Minced lamb mixed with fresh herbs and spices, and cooked in the tandoor oven. 14.99

### **Sitara Mixed Grill** (BF)

A delicious sampler platter featuring a mix of your favorite tandoori items: lamb boti kebab, lamb seekh kebab, chicken tikka and tandoori chicken. 18.99

## -MOMOS-

### **Momos**

Delicious Nepali steamed dumplings stuffed with a mix of ground chicken, vegetables and spices. Served with tomato chutney dipping sauce. 6 pieces for 5.99 or 12 pieces for 9.99

## -VEGETARIAN-

### *Vegetable Curry* (BF) (V)

A classic Indian dish of mixed vegetables in an onion and tomato based sauce, flavored with ginger, garlic, cumin and other spices. 9.99

### *Egg Curry* (BF)

Eggs are hard boiled, then sauteed, and later cooked with fresh tomatoes and spices. 10.99

### *Paneer Tikka Masala* (BF)

Chunks of Indian cheese are sauteed, then added to a creamy tomato based sauce. 12.99

### *Chana Masala* (BF) (V)

Tender chick peas flavored with ginger and garlic in a tomato-onion based sauce. 10.99

### *Bhindi Masala* (BF)

Okra sauteed in a fresh onion and tomato sauce. 11.99

### *Vegetable Korma* (BF)

Mixed vegetables cooked in a rich and creamy sauce, made using cashew nuts. 11.99

### *Sabji Jalfrezi* (BF) (V)

Fresh mixed vegetables, including onions and bell peppers, cooked in a tomato curry sauce. 10.99

### *Saag* (BF)

Spinach, garlic and spices are slow cooked and blended with cream to create a delicious sauce. Choose mushrooms or chana. 11.99

### *Palak Paneer* (BF)

Indian cheese is added to a delicious sauce made from slow cooked spinach, garlic and spices mixed with cream. 11.99

### *Mushroom Rogani* (BF)

Mushrooms cooked in a rich onion and tomato sauce, enhanced with Indian spices, and finished with red wine. 11.99

### *Vegetable Kofta* (BF)

Tasty vegetable balls are fried then added to a creamy curry. 11.99

### *Baingan Bharta* (BF)

Eggplant is roasted, then cooked in a delicious tomato-onion gravy. 11.99

## -VEGETARIAN-

### *Dal Makhani* (BF) (V)

Black lentils and red beans are slow cooked with ginger, garlic and other spices. 9.99

### *Dal Tadka* (BF) (V)

Yellow lentils are slow cooked and then combined with onions and tomatoes that have been sauteed with the perfect blend of Indian herbs and spices. 9.99

### *Mloo Gobi* (BF) (V)

Potatoes and cauliflower are sauteed with onions and tomatoes in this classic vegetarian Indian dish. 10.99

### *Banarasi Mloo* (BF) (V)

Sliced potatoes fried with chillies, tomatoes and onions. 9.99

### *Matar Paneer* (BF)

Green peas and Indian cheese in a tomato based sauce. 11.99

### *Matar Mloo* (BF) (V)

This Punjabi dish is made from potatoes and green peas in a creamy tomato based sauce. 9.99

## -SIDES-

### *Rice* (BF) (V)

Light and fluffy basmati rice. 2.99

### *Raita* (BF)

Yogurt with cucumbers and Indian spices. 1.99

### *Plain Yogurt* (BF)

Homemade, fresh yogurt. 1.99

### *Mixed Vegetable Pickle* (BF) (V) 1.99

### *Mango Chutney* (BF) (V) 1.99

### *Soup* (BF) (V)

Your choice of lentil or tomato soup. 3.99

### *Side Salad* (BF) (V)

Lettuce, tomato, cucumber, onion and bell pepper. 3.99

## -BREADS-

### *Naan*

Fresh leavened bread baked in the tandoor oven. Choose from plain naan, butter naan, garlic naan, garlic chilli naan, chilli naan, or onion naan. 2.99

### *Peshawari Naan*

Naan with raisins & nuts. 3.99

### *Keema Naan*

Naan with ground lamb & cilantro. 4.99

### *Paratha*

Unleavened, layered, pan-fried flatbread made with whole wheat flour. 2.99

### *Aloo Paratha*

Paratha stuffed with potatoes 3.99

### *Roti* <sup>Ⓟ</sup>

Whole wheat unleavened flatbread baked in our tandoor oven. 1.99

### *Puri*

Deep fried, unleavened bread. 2.99

### *Bread Basket*

A basket of our favorite Indian breads: butter naan, garlic naan, peshawari naan and paratha. 9.99

## -BIRYANI-

### *Biryani* <sup>Ⓟ</sup>

This "Indian fried rice" dish is made of fragrant, long grain basmati rice cooked with the perfect mix of spicy seasonings and garnished with nuts and raisins. Served with raita.

<i>Vegetable Biryani</i> _____	\$ 10.99
<i>Chicken Biryani</i> _____	\$ 12.99
<i>Lamb Biryani</i> _____	\$ 14.99
<i>Shrimp Biryani</i> _____	\$ 14.99

## -DESSERTS-

### *Rice Kheer* <sup>Ⓟ</sup>

Creamy pudding made with rice and rich milk, served cold, and perfectly accented with nuts and raisins. 2.99

### *Vermicelli Kheer*

Creamy pudding made with vermicelli and rich milk, served warm, and perfectly accented with nuts and raisins. 2.99

### *Gajar Ka Halwa* <sup>Ⓟ</sup>

Rich and delicious, this carrot pudding is garnished with nuts and is a classic Indian dessert. 3.50

### *Gulab Jamun*

This popular Indian sweet is made from flour and milk. The dough is formed into balls which are fried, then soaked in sweet syrup. 3 pieces for 3.99

## -DRINKS-

### *Lassi* <sup>Ⓟ</sup>

This Punjabi yogurt-based drink is delicious and refreshing! Choose between sweet or salty. 3.50

### *Fruit Lassi* <sup>Ⓟ</sup>

This Indian yogurt smoothie is made with your choice of pureed mangoes or bananas. 3.99

### *Chai* <sup>Ⓟ</sup>

Hot tea made with milk, sugar, and spices. 1.99

### *Black Tea* <sup>Ⓟ</sup> 1.50

### *Green Tea* <sup>Ⓟ</sup> 1.50

### *Iced Tea* <sup>Ⓟ</sup> 1.99

### *Coffee* <sup>Ⓟ</sup> 1.99

### *Milk* <sup>Ⓟ</sup> 1.50

### *Juice* <sup>Ⓟ</sup>

Orange or mango. 2.99

### *Soft Drinks* <sup>Ⓟ</sup>

Choose from Coke, Diet Coke, Sprite, Lemonade or Mr. Pibb (Free refills). 2.25