



STAR OF ASIA

INDIAN · CUISINE

MENU

SOUPS

2. **MARWARI SOUP**  *vegan* 6.25,-
- ◆ Lightly spiced lentils seasoned with fresh coriander and lemon

VEGETARIAN STARTERS

8. **VEGETABLE SAMOSA** *vegan* 6.55,-
- ◆ Pastry stuffed with vegetables (potatoes, carrots and green peas) and deep fried
9. **ONION BHAJI** *vegan* 5.95,-
- ◆ Fried chopped spicy onions in flour
10. **MIX VEGETABLE PAKORA** *vegan* 6.55,-
- ◆ Mixed vegetables fritter
11. **VEGETARIAN FRIED ROLLS** 8.25,-
- ◆ Mix vegetables spring rolls

SALADS

12. **MIX SALAD** *vegan* 5.65,-
◆ Mix fresh salad (lettuce, cucumbers, tomatoes)
13. **MEDITERREAN- INDIAN SALAD** 11.75,-
◆ Salad with chick peas and paneer (Indian cheese)
14. **RAITA** 6.50,-
◆
◆ Softly spiced salad of yoghurt with fresh tomatoes, cucumbers, onions and coriander

PLATS DE POISSON – FISH DISHES

(All the dishes are served without rice. Please choose your side dish)

33. **SALMON KORMA**  19.00,-
◆ Pieces of salmon perfumed with traditional spices, prepared in a creamy coconut sauce with dry raisins. Creamy and slightly sweet dish.
34. **SALMON FISH CURRY**  19.00,-
◆ Pieces of salmon prepared in a classic Home Special Indian curry sauce

PLATSVEGETARIENS – VEGETARIAN DISHES

(Tous nos plats sont servis sans riz, merci de choisir votre accompagnement)



(All the dishes are served without rice. Please choose your side dish)

35. **PALAK PANEER** 11.95,-
◆ Spinach and Indian cheese curry cooked in spices, onions, garlic and garam masala

36. **MUTTER PANEER** 11.95,-
 ♦ Mix of peas and Indian cheese cooked in a sauce
37. **ALOO CHANA**  *vegan* 11.95,-
 ♦ Curry with potatoes and chick peas with spices
38. **BHINDI BHAJI**  *vegan* 12.45,-
 ♦ Okra ("ladies fingers") prepared with spices, onions and fresh coriander
39. **DAL THARKA**  *vegan* 10.95,-
 ♦ Dish of lentils spiced with care, with a touch of fresh garlic and ginger
40. **MIX VEGETABLES**  *vegan* 11.95,-
 ♦ Mixed vegetables cooked in a curry with onions, spices and fresh coriander
41. **BRINJAL BHAJI**  *vegan* 10.95,-
 ♦ Eggplant cooked mixed with aromatic spices
42. **ALOO GOBI**  *vegan* 13.95,-
 ♦ Spiced potatoes and cauliflower- slightly spiced

BIRYANIS

(Basmati rice with meat or vegetables flavored with spices & cooked in a thick gravy)

46. **KARACHI SPECIAL SCAMPI BIRYANI**  16.95,-
 ♦ Spiced basmati rice prepared with scampi cooked in ghee like in Karachi - Delicious!
47. **PATNA VEGETABLE BIRYANI**  *vegan* 15.50,-
 ♦ Fried basmati prepared with fresh vegetables and spices

SIDE DISHES

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| 48. BASMATI PILLAU RICE | <i>vegan</i> | 3.50,- |
| ◆ Perfumed basmati rice | | |
| 49. FRIED RICE | | 5.55,- |
| ◆ Fried basmati rice with eggs, peas and perfumed with spices | | |
| 50. MUSHROOMS FRIED RICE | | 5.75,- |
| ◆ Fried basmati rice with mushrooms and perfumed with spices | | |
| 51. NAAN | | 3.50,- |
| ◆ White bread made with flour baked in the Tandoor oven | | |
| 52. CHEESE NAAN | | 4.65,- |
| ◆ Naan stuffed with melting cheese (special house recipe) cooked in the Tandoori oven | | |
| 53. GARLIC NAAN | | 4.45,- |
| ◆ Naan with garlic cooked in the Tandoori oven | | |
| 54. PESHWARI NAAN | | 5,95,- |
| ◆ Lightly sweet white bread prepared with coconut powder, dry raisins and cashew nuts - cooked in the Tandoor oven | | |
| 55. KEEMA NAAN | | 5.55,- |
| ◆ White bread stuffed with spiced minced meat - Must try! | | |
| 56. CHAPATTI | | 2.00,- |
| ◆ Light flat bread made of flour and water | | |
| 57. PARATHA | | 2.50,- |
| ◆ Small Flat bread cooked with ghee - Delicious ! | | |

ENJOY YOUR MEAL !