

The Award Winning



Star of Bengal

Fully licensed and air conditioned

Est. 1998

Indian & Bangladeshi Restaurant

Menu & Drinks List

**115 Gladstone Street,
Darlington, DL3 6LA**

**Tel: (01325) 46 46 55
www.starofbengal.org.uk**

The Star of Bengal opened its doors in November 1998. Since then the restaurant and takeaway has flourished into one of the premier eateries in the North East of England.

The Star of Bengal has only ever entered one cooking competition and in 1999 it won the Darlington Curry Chef Award, organised by Darlington Borough Council.

The restaurant then went onto to become the Northern Curry Chef Winner. The Star of Bengal reached the National Final and only lost by a narrow margin.

Various food critics have described the Star of Bengal as very good and delicious, an evening to remember. One said that the restaurant was cosy and very welcoming. He said there was universal acclaim from his diners for the tender meat, spicy and very aromatic sauces, fluffy rice and beautifully puffy nan breads. Service was excellent and very efficient and the food was unquestionably first rate.

We pride ourselves in cooking delicious food to a high standard consistently. We use the best ingredients, use the best brands and try to use fresh ingredients. We use low fat vegetable oils for cooking. We use top quality fresh chicken, New Zealand Lamb, local British Beef, local fresh vegetables and the best quality Bangladeshi King Prawns.

We pride ourselves on a warm and welcoming atmosphere, delicious food and excellent service. We hope you enjoy your evening in the Award Winning Star of Bengal.

We are extremley proud to announce that the Star of Bengal was the No.1 ranked restaurant on tripadvisor (20/11/12) in the whole of County Durham.



SET MEALS

SET MEAL FOR 2 PERSONS -(A) £32.50

Papadoms & Pickles, 2 Bengal Special Starters, Chicken Tikka Masala (N), Chicken Korma (N), Vegetable Bajee, Mushroom Pillaw Rice & Nan. Coffee

SET MEAL FOR 2 PERSONS -(B) £32.50

Papadoms & Pickles, Prawn on Puri and Meat Samosa, Chicken Tikka Masala (N) Lamb Bhuna, Bombay Potato, Mushroom Pillaw Rice & Nan. Coffee.

SET MEAL FOR 4 PERSONS £65.00

Papadoms & Pickles, 4 Bengal Special Starters, Chicken Tikka Jalfrezi, King Prawn Bhuna, Chicken Tikka Masala (N) and Lamb Pasanda (N), Bombay Potato, Vegetable Pillaw, Pillaw Rice, Keema Nan & Nan. Coffee

SET MEAL FOR 8 PERSONS £120.00

Papadoms & Pickles, 8 Special Starters, Chicken Tikka Masala (N), Chicken Tikka Jalfrezi, Lamb Pasanda (N), Lamb Madras, Chicken Balti, Prawn Bhuna, Bengal Mixed Grill, Bombay Potatoes (main dish), 2 Mushroom Pillaw Rice, 2 Vegetable Pillaw Rice, 1 Keema Nan and 1 Peshwari Nan(N).

STARTERS



Onion Bajee
£2.95

Onions mixed with gram flour, coriander and ground spices.



Bengal Special Starter
£3.95

Chicken Tikka, Sheek Kebab and Onion Bajee.



Prawn on Puri
£3.50

Prawns cooked with onions & tomatoes.



Chicken Tikka Mackan
£3.95

Chicken tikka gently cooked in a rich butter sauce (N).



Tandoori Chicken
£3.95

Marinated chicken cooked in the tandoor (on the bone).



Sheek Kebab
£3.50

Minced meat with mint and a touch of spice.

Lamb Chops

£5.95

Tender lamb chops lightly spiced and cooked in the tandoori oven

Garlic & Mushroom Puri

£3.50

Garlic mushrooms cooked with onions, tomatoes and coriander.

Chicken or Lamb Tikka

£3.50

Marinated chicken or lamb grilled in the tandoori oven.

Meat or Vegetable Somosa

£2.95

Pastry filled with minced meat or vegetables.

King Prawn on Puri

£4.95

King Prawns cooked with onions, tomatoes & coriander.

Keema on Puri

£3.50

Minced lamb cooked with onions, tomatoes and coriander.

Chicken Chat on Puree

£3.50

Chicken gently simmered in spicy chat sauce.

Aloo Chat on Puree

£3.25

Potatoes described as above.

TANDOORI SPECIALITIES

The following tandoori dishes are marinated for a minimum of 24 hours in a special tandoori sauce consisting of yoghurt, herbs and spices before they are cooked in the tandoor (clay oven).
Served with green salad and mint yoghurt sauce.



Chicken Tikka

£8.95

Pieces of chicken lightly spiced and cooked in the tandoor.



Bengal Mixed Grill

£13.95

Tandoori King Prawn, Tandoori Chicken, Lamb Tikka, Chicken Tikka and Sheek Kebab.



Chicken Shashlik

£9.95

Chicken Tikka with tomatoes, peppers and onions.

Lamb Chops

Tender lamb chops lightly spiced and cooked in the tandoori oven

£11.95

Lamb Tikka

Pieces of lamb gently spiced and cooked in the tandoor.

£9.95

Tandoori Chicken

Chicken gently spiced and cooked in the tandoor (on the bone).

£7.95

Lamb Shashlik

Lamb Tikka with tomatoes, peppers and onions.

£10.95

Tandoori King Prawn

King prawns gently spiced and cooked in the tandoor.

£13.95

King Prawn Shashlik

Tandoori King prawns with tomatoes, peppers and onions.

£14.95

BENGAL SPECIALITIES



Butter Chicken Tikka £8.50

Chicken Tikka gently cooked in a rich butter sauce (N).



Chicken Tikka Joypuri £9.95

Cooked with mushrooms & green peppers in a rich sauce.



Chicken Tikka Masala £8.50

Chicken Tikka cooked in a creamy masala sauce (N).

Chicken Muglai

£8.50

Gently spiced with fresh ginger and lemon juice (N).

Special Bengal Masala

£14.95

This delicious dish consists of Tandoori King Prawn, Chicken Tikka, Lamb Tikka and Tandoori Chicken cooked in our special masala sauce (N).

Chicken Tikka Dhaka

£8.50

Chicken Tikka cooked in a medium hot sauce with potatoes.

Lamb Tikka Mint

£9.95

Tasty dish cooked in Masala Sauce with mint and mild spices (N).

King Prawn Hatkorah

£12.95

King prawns cooked in a medium hot sauce with wild lemon.

Chicken Bengal

£9.95

Chicken Tikka cooked with minced meat & egg in a rich sauce.

Chicken Sirajee

£8.50

Chicken Tikka gently spiced, with chick peas and mushrooms.

Special Biryani

£12.95

Stir fried rice cooked with chicken, lamb & prawns, served with omlette

Tandoori King Prawn Masala

£14.95

Tandoori King prawns cooked in Masala sauce (N).

Special Tikka Balti

£12.95

Spicy curry cooked with aubergines and served with onion rice.

Chicken Tikka Harilai

£9.95

Chicken Tikka cooked in a delicious spinach & cream sauce

MAIN DISHES



Main Dishes

Chicken Tikka	£7.95
Chicken	£7.50
Lamb	£9.95
King Prawn	£11.95
Vegetable	£5.95

Curry - lightly spiced mild plain curry

Kurma - mild curry cooked with fresh cream, coconut & sultanas (N)

Jalfrezi - hot curry cooked with fresh green chillies in our spicy sauce

Pasanda - lightly spiced, cooked with fresh cream & almonds (N)

Bhuna - medium hot curry cooked in a rich sauce

Malayan - mild curry cooked with bananas and cream (N)

Palak - tastefully cooked with spinach and fresh garlic

Madras - classic curry cooked in a very hot and spicy sauce

Dansak - medium hot curry cooked in a lentil sauce with lemon & pineapple

Dupiaza - medium hot curry cooked with onions in a rich sauce

Vindaloo - extremely hot curry cooked with a wide range of spices

Rogon - medium hot curry topped with spicy tomatoes

Korhai - medium hot curry cooked in our spicy sauce which includes garlic & ginger

Srilanka - hot curry cooked with coconuts and green beans (N)

Garlic - medium hot curry cooked in a rich sauce with fresh garlic

Pathia - cooked with onions, lemon juice and tomatoe pure

Balti

Spicy medium hot curry cooked in a rich sauce with peppers, garlic and tomatoes. This dish is served with a nan bread

Chicken Tikka	£9.95
Lamb	£11.95
King Prawn	£13.95
Vegetable	£7.95

Biryani

Stir fried rice dish served with vegetable curry (N)

Chicken Tikka	£9.95
Lamb	£11.95
King Prawn	£13.95
Vegetable	£7.95

Prawn Dishes

Bhuna	£7.50
Palak	£7.50
Kurma	£7.50

SIDE DISHES

Sag Paneer	£3.95
Bombay Potato	£3.25
Mushroom Baji	£3.25
Sag Aloo	£3.25
Brinjal Baji (Aubergine)	£3.25
Aloo Ghobi	£3.25
Aloo Chana	£3.25
Bindi Baji (Okra)	£3.25
Mixed Vegetable Curry	£3.25
Tarka-Dahl	£3.95
Curry Sauces	£3.95

RICE DISHES

Pillaw Rice	£2.95
Mushroom Pillaw	£3.25
Vegetable Pillaw	£3.25
Egg Pillaw	£3.25
Keema Pillaw	£3.25
Special Pillaw	£3.25
Boiled Rice	£2.95
Onion Rice	£3.25
Garlic Rice	£3.25
Peshwari Rice (N)	£3.25
Lemon Rice	£3.25
Chillie Rice	£3.25

BREADS

Nan	£1.95
Keema Nan	£2.25
Peshwari Nan (N)	£2.25
Garlic Nan	£2.25
Cheese Nan	£2.25
Tandoori Ruti	£2.25
Chapati	£0.95
Vegetable Porota	£2.75
Puri	£0.95
Garlic & Cheese Nan	£2.75
Garlic & Keema Nan	£2.75

SUNDRIES

Papadom	£0.50
Spicy Papadom	£0.50
Pickles Tray	£1.50
Cucumber Raita	£1.50
Green Salad	£1.50
Chips	£1.95
Chicken & Chips	£7.95
Steak & Chips	£9.95



DESSERTS



Chocolate Fudge Cake

A delicious fudge of chocolate fudge icing over a light textured chocolate filled sponge.

£3.50

Sticky Toffee Pudding

Delicious pudding served with butterscotch sauce

£3.50



Fantastica

Vanilla and caramel ice cream with chocolate balls, toffee pieces and caramel sauce

£2.95



Mango & Lime Sorbet

Ideal way to finish an evening with this luscious Sorbet

£2.95



Crazy Zoo

Vanilla ice cream packed in a plastic cup. Suitable for children.

£2.50

Beverages

Coffee
Coffee Decaf

£2.25
£2.25

Tea
Liqueur Coffee

£2.25
£3.50

FOOD ALLERGIES *If you have any food allergies please inform the staff and we will be glad to help.*

Gluten is found in all the breads that we serve, this includes Nans, Chapatis and Purees.

Gluten/Lupin may also be prevalent in breadcrumbs.

Peanuts and/or Nuts are in the following dishes:

Kurma, Srilanka, Pasanda, Muglai, Hariali, Biryani, Butter Chicken Tikka, all Masala dishes, Peshwari.

Milk/Yoghurt is found in all Tandoori Special dishes, Kurma, Srilanka, Pasanda, Muglai, Hariali, Butter Chicken Tikka, all Masala dishes, Peshwari, Mint sauce.

Cheese is found in Cheese Nan.

Soya may be found in our Desserts.

Eggs are used in all Nan Breads, Onion Bajees, Sheek Kebabs, Special Pillaw Rice.

Mustard seeds are used in our base onions which are used for all Bhuna based/style dishes, Side Dishes & Rices.

Crustaceans include Prawns & King Prawns

Sulphur Dioxide is often found in Dried Fruits, Soft Drinks, Wine & Lager/Beer

DRINKS

Bottled Lager & Cider

Cobra (660ml)	£4.50
Kingfisher (650ml)	£4.50
King Cobra (750ml) Unique double fermented beer	£9.50
Cobra (330ml)	£2.50
Strongbow (330ml)	£2.50
Kopperberg Mixed Fruit Cider (500ml)	£4.50
Cobra Zero (Alcohol free, 330ml)	£2.50

Wine by the glass

Glass of house wine (175ml)	£2.95
Glass of house wine (250ml)	£3.95
Wine & Soda/Lemonade	£2.95

Whiskey & Brandy

Famous Grouse (Blended Scotch Whiskey)	£2.50
Jameson (Blended Irish Whiskey)	£2.50
Jack Daniels Old No. 7 (Tennessee Whiskey)	£2.50
Glenfiddich 15 year old (Speyside Single Malt Scotch Whiskey)	£3.50
Martell V.S. Cognac	£2.95

Spirits & Liqueur

Gordon's Gin	£2.25
Bacardi	£2.25
Smirnoff Vodka	£2.25
Martini (sweet or dry)	£2.25
Southern Comfort	£2.25
Baileys	£2.25
Tia Maria	£2.25
Disaronno Amaretto	£2.25
Taboo	£2.25
Malibu	£2.25
Mixtures with a soft drink	£3.75

Soft Drinks

Coke/Diet Coke (330ml bottle)	£1.95
Sprite (330ml bottle)	£1.95
Fanta (330ml bottle)	£1.95
Appletiser (275ml Bottle)	£1.95
J20 (Mango & Passion Fruit)	£1.95
Fresh Orange Juice	£1.75
Orange squash	£1.25
Mineral water (Sparkling or Still)	£1.25
Bottle of Mineral water (Sparkling or Still)	£3.50

WINE LIST

White/Rose wines are numbered 1-9, 1 being the driest, through to 9 being the sweetest
Red wines are numbered from A to E, A being the lightest through to E being the most powerful & full bodied

House Wines

- Sauvignon Blanc** (12%, Waters Edge, Chile) 1 **£11.95**
A fresh clean dry white wine with hints of citrus and gooseberry on the palate & a crisp fruity finish.
- Chenin Blanc** (13%, Waters Edge, South Africa) 4 **£11.95**
A classic western cape chenin, medium dry in style with a lovely refreshing fruit finish
- Merlot** (13.5%, Waters Edge, South Africa) C **£11.95**
An easy drinking red with lively cherry and blackberry flavours with hints of cocoa and violets
- White Zinfandel** (10.5%, Waters Edge, California) 6 **£11.95**
Coral pink in colour. Delicate & refreshing with soft fruit flavours of strawberries & peaches.

Managers Recommendation

- Rose** (12%, Spice Trail, Hungry) 4 **£15.95**
A seductive nose of candied summer fruit, with warm underlying spice that twists around the spices, adding a foil to there warmth and letting the flavours shine. Outstanding match with curries.

White Wines

- Pinot Grigio** (12%, Ca Solare, Italy) 2 **£12.95**
Light gold colour with lifted aromas of stone-fruits and melons. Medium bodied, containing flavours of ripe peaches and tropical fruit. It has some yeast complexity, but retains its pureness of Pinot Grigio fruit
- Chardonnay** (12.5%, Millaman Condor, Chile) 2 **£13.50**
Complex aromas, with notes of tropical fruits & some tones of banana & citrus fruits.
- Piesporter** (10%, Moselle, Germany) 4 **£13.95**
Produced by Kenderman, this wine is crisp, fresh & zesty
- Muscadet** (12%, Loire, France) 1 **£14.95**
Soft & dry with delicious flavour reminiscent of citrus
- Riesling** (12.5%, Stanza Winery, California) 3 **£16.95**
Wonderful from start to finish, the apple, floral Stanza Riesling has super staying power on the palate. Medium sweet in the finish, this wine thrills the palate
- Chablis** (12.5%, Brocard, France) 1 **£18.95**
A lovely straw colour edged in green. With a clean crisp dry flavour & well structured finish. From the famous house of Brocard. Gold medal winner.

Red Wines

- Shiraz** (13.5%, Rowlands Brook, Australia) C **£12.95**
Pronounced aromas are beautifully balanced with blackberry fruit characters
- Cabernet Sauvignon** (13%, Millaman Condor, Chile) C **£13.95**
Intense ruby red colour. The nose shows pleasant notes of cherries, blackcurrants & strawberries. Medium bodied palate & a smooth fruity finish
- Tempranillo** (12.5%, Vina Alarde, Spain) C **£14.50**
Medium depth of ruby red, soft, round and fruity with a subtle hint of oak.
- Pinot Noir** (13.5%, Trivento Tribu, Argentina) B **£14.95**
Tender & complex bouquet of spices & elegant chocolate notes. Fresh medium body & long finish
- Beaujolais** (12.5%, Chateau de la Pierre, France) B **£16.50**
Fresh fragrant bouquet with soft cherry fruit on the palate. A wine of the highest quality.

Champagne

- Moet & Chandon Brut NV** (12%, France) 1 **£39.95**

