

LAHOORI DISHES

These dishes originate from Lahore. Served with fresh ginger and coriander

Chicken Tikka Lahori	£7.95	King Prawn Lahori	£11.50
Lamb Tikka Lahori	£7.95	Duck Tikka Lahori	£11.50
Prawn Lahori	£7.95	Vegetable Lahori	£6.50

SAAG DISHES

Cooked in a thick sauce with spinach, garlic and coriander

Chicken Saag	£8.50	King Prawn Saag	£11.50
Lamb Saag	£8.50	Duck Tikka Saag	£11.50
Prawn Saag	£8.50		

KORAI DISHES

These dishes are cooked with garlic, onions, fresh chillies, tomato and coriander

Chicken Tikka Korahi	£8.50	Duck Tikka Korahi	£12.45
Lamb Tikka Korahi	£9.50	Tandoori King Prawn	£12.95

JALFREZI DISHES

These dishes are fairly hot and cooked with fresh chillies, onion & peppers with a unique flavour

Chicken Tikka Jalfrezi	£8.50	Duck tikka Jalfrezi	£12.45
Lamb Tikka Jalfrezi	£9.50	Tandoori King Prawn	£12.95

SYLHETI SPECIAL DISHES

Sylhety style of cooking. Fresh green chillies, garlic, onions, tomato, capsicum & chickpeas.

Chicken Tikka Chotpoti	£7.95
Lamb Tikka Chotpoti	£7.95
King Prawn Chotpoti	£12.95
Vegetable Chotpoti	£6.50

CEYLON DISHES

These dishes are saucy with chilly spices and gravy cooked with coconut

Chicken Tikka Ceylon	£7.50
Lamb Tikka Ceylon	£7.50
Prawn Ceylon	£7.50
King Prawn Ceylon	£11.50
Vegetable Ceylon	£6.50



SIDE DISHES

Aloo & Gobi <i>Potatoes & Cauliflower</i>	£3.25	Tarka daal (<i>Lentils</i>)	£3.25
Bombay Potatoes <i>Spicy Potatoes</i>	£3.25	Saag & Aloo <i>Spinach & potatoes</i>	£3.25
Sag Bhaji (<i>spinach</i>)	£3.25	Saag Ponir <i>Spinach & cheese</i>	£3.25
Sag Dall (<i>spinach & Lentil</i>)	£3.25	Mushroom Bhaji	£3.25
Chana Masala (<i>chickpeas</i>)	£3.25	Mutor Ponir <i>Peas & Cheese</i>	£3.25
Cauliflower Bhaji	£3.25	Vegetable Malai Kopta	£3.25
Chatha & Patha <i>Mushroom & spinach</i>	£3.25	Vegetable Bhaji	£3.25
Onion Bhaji	£3.25	Vegetable Curry	£3.25

SUNDRIES AND RICE

Chips	£1.95	Pilau Rice	£2.20
Cucumber Raitha	£1.50	Special Rice	£2.50
Poppadum	each £0.80	Egg Rice	£2.50
Spicy Poppadum	each £0.80	Mushroom Rice	£2.50
Chutney	£1.50	Keema Rice	£2.50
<i>Mint sauce, onion salad, mixed pickle, mango chutney</i>		Garlic Rice	£2.50
Boiled Rice	£2.00	Coconut Rice	£2.50
		Vegetable Rice	£2.50

BREADS

Plain Naan	£2.00	Cheese Naan	£2.20
Peshwari Naan	£2.20	Tandoori Roti	£2.00
Garlic Naan	£2.20	Chapati	£1.20
Keema Naan	£2.20	Paratha	£2.50

INFORMATION

Any dish not listed may be prepared.
Some dishes may contain nuts, please ask when placing your orders.
The management reserves the right to refuse service without giving any reason.
Price are subject to change without notice.
All our mild dishes are very mild & sweet.
We do not accept cheques, all prices including VAT.
All major debit or credit cards accepted via phone or collection (except visa electron).
Card payments are not accepted for orders under £10.

Any English dish you would like prepared please ask a member of staff and we will be more than happy to accommodate you.



We accept all major credit or debit cards. Card payments are not accepted for orders under £10. CHEQUES ARE NOT ACCEPTED.

Please note: any dish not listed may be prepared. Please enquire. Management reserve the right to refuse service without any reason. All our food is freshly prepared. Please allow extra time.



Noor Sitara
Indian Restaurant and Takeaway

TEL : 01884 32060
01884 32068

Spend over £40 and get a gift voucher
Bring your own alcohol Excludes Soft drinks



Food allergies and Intolerances
Please ask our staff about ingredients



BANQUET NIGHT

EATING IN

£10.95 Every Tuesday Night

Three Course Meal Starter, Main, Rice or Nan

**T&C Apply

Openings Hours:

Monday: CLOSED
Tuesday — Sunday: 5.30pm—11.00pm

www.noorsitara.co.uk



**12 Higher Street,
Cullompton, Devon
EX15 1AJ**



APPETISERS

Noor Sitara Platter (for two) £6.50 (for four) £12.50 A combination of mixed starters. Chicken tikka, lamb tikka & sheik kebab	Royal tikka chat £4.95 Chicken and lamb cooked in our chefs own chat masala spice
Chicken Tikka £3.25 Marinated breast chicken cooked in clay oven	Chingry Chat £5.55 King Prawn cooked in our chefs own chat masala spice
Lamb Tikka £3.50 Marinated lamb cooked in clay oven	Sheik Kebab £3.50 Spiced mince lamb barbecued in clay oven
Tandoori Chicken £3.25 Marinated on the bone chicken cooked in clay oven	Haash Poura £4.95 Duck breast marinated and grilled over charcoal and served with salad and dips
Onion Baji £2.20 Spiced onion battered in gram flour	Lamb Samosa £2.20
King Prawn Butterfly £5.55 King Prawn battered in spices and bread crumbs and then deep fried	Vegetable Samosa £2.20
King Prawn Garlic £5.55 King Prawn grilled in the clay oven with a hint of garlic	Garlic mushroom £3.25 Mushrooms cooked with garlic, herbs and mild spices

BIRIANI DISHES

A Mixed blend of spices cooked with basmati rice. Served with a side of vegetable curry.

Akhni Special Biriani £12.95 Tender lamb, chicken and prawns. Served with a side of chicken bhuna and vegetable curry
Kachi Biriani £11.95 Marinated duck and egg. Served with a side of vegetable curry
Chicken Biriani £7.50
Lamb Biriani £7.50
Chicken Tikka Biriani £8.50
Lamb Tikka Biriani £8.50
King Prawn Biriani £11.50
Vegetable Biriani £7.50

BALTI DISHES

Our chef will prepare and present his own Bengali Balti cuisine. All these dishes are cooked with our own spices, which includes sizzling tomatoes, coriander and other herbs and spices. The meat is marinated for 24 hours and then cooked in our chefs balti sauce. Served with a naan bread.

Chicken Balti £8.50
Lamb Balti £8.50
Prawn Balti £8.50
Tandoori King Prawn Balti £11.50
Vegetable Balti £8.25

NOOR SITARA SPECIALS

Gosht Rezala £10.95 Braised brown lamb in sliced fresh chillies, red pepper, green pepper with lots of garlic in thick sauce
Tandoori Butter Chicken £8.50 Boneless spring chicken marinated and grilled in the clay oven then finished in a buttery mild sauce with coconut powder and cream
Shatkhora Gosht £10.95 Fresh tender lamb cooked with shatkhora (citrus fruit) and a blend of our own spices
Modhu meeta £10.95 Breast chicken cooked in a creamy sauce with fresh chillies, garlic and honey. Cooked to our chefs own recipe
Duck Tikka akbhori £11.95 Marinated duck and mince lamb cooked to our chefs own recipe with garlic, onion and tomato. Served in a thick sauce
Duck Tikka Badami £11.95 Duck meat marinated in our Bengal special spices. A very mild dish served with almond, coconut and peanuts
Maas Mairang £10.95 White boneless fish fillets bought from the Bay of Bengal. First battered then cook in a garlic and onion sauce and a blend our chef's spices
Naga Chicken or Lamb £10.95 Breast chicken cooked in mixed herbs, garlic, onions & tomatoes. Served in a hot thick sauce
King Golda Chingry £16.95 Bay of Bengal King prawns cooked in our chefs special medium authentic sauce
Methi Gosht £10.95 Medium lamb dish cooked in our chefs own recipe and mint sauce
Chicken Chilli Masala £8.50 Cooked with onions, tomatoes, peppers & herbs garnished with fresh chillies with a unique flavour

TANDOORI SIZZLING DISHES

These dishes are dry and come with salad. We strongly recommend accompaniments.

Mixed Grill £9.95 A mixed platter of chicken tikka, lamb tikka, tandoori chicken and sheik kebab
Chicken Tikka £8.50
Lamb Tikka £8.50
King Prawn Tikka £12.95 Marinated for 24 hours, then served on a sizzler
Tandoori Chicken (half) £8.50 Marinated spring chicken with delicious herbs and spices cooked in the clay oven then served as on a sizzler (on the bone)

SHASLICK DISHES

Marinated in our special shaslick sauce, Served with green peppers, onions and tomatoes.

Chicken Shaslick £8.95
Lamb Shaslick £8.95
King Prawn Shaslick £12.95

CLASSIC CURRY DISHES

Any tikka dishes £1.00 extra

Bhuna (medium) These dishes are fairly dry cooked with herbs and spices and a thick sauce	Korma / Malaya (pineapple) Cooked in a creamy sauce made with coconut powder
Chicken Bhuna £7.50	Chicken £7.50
Lamb Bhuna £7.50	Lamb £7.50
Prawn Bhuna £7.50	Prawn £7.50
King Prawn £11.50	King Prawn £11.50
Duck Bhuna £11.50	Duck £11.50
Vegetable Bhuna £6.50	Vegetable £6.50
Rogan Cooked with fresh tomatoes and coriander	Pathia Cooked in a sweet and sour sauce
Chicken Rogan £7.50	Chicken Pathia £7.50
Lamb Rogan £7.50	Lamb Pathia £7.50
Prawn Rogan £7.50	Prawn Pathia £7.50
King Rogan £11.50	King Prawn Pathia £11.50
Duck Rogan £11.50	Duck Pathia £11.50
Vegetable Rogan £6.50	Vegetable Pathia £6.50
Dansak Cooked with lentils and lemon	Masala Cooked in a rich tandoori sauce with coconut powder and cream
Chicken Dansak £8.50	Chicken Tikka Masala £8.50
Lamb Dansak £8.50	Lamb Tikka Masala £8.50
Prawn Dansak £8.50	Prawn Masala £8.50
King Prawn Dansak £11.50	King Prawn Masala £11.50
Duck Dansak £12.50	Duck Tikka Masala £11.50
Vegetable Dansak £6.50	Vegetable Masala £6.50
Dupiaza Cooked with onions and coriander	Madras/Vindaloo (hot)
Chicken Dupiaza £7.50	Chicken £7.50
Lamb Dupiaza £7.50	Lamb £7.50
Prawn Dupiaza £7.50	Prawn £7.50
King Prawn Dupiaza £11.50	King Prawn £11.50
Duck Dupiaza £11.50	Duck £11.50
Vegetable Dupiaza £6.50	Vegetable £6.50
Passanda Cooked in a masala sauce with cream and coconut & Kashew Nut	
Chicken Tikka Passanda £8.50	
Lamb Tikka Passanda £8.50	
Prawn Passanda £8.50	
King Prawn Passanda £11.50	
Duck Tikka Passanda £11.50	
Vegetable Passanda £6.50	