



Wok Star is a fresh, modern approach to the traditional Asian restaurant and takeaway, combining only the best recipes from your favourite cuisines.



The team here at Wok Star is young, bright and professional, managed by Shanta. Shanta's interest and talent for cooking goes back to his childhood, growing up in a family running hotels and restaurants in Nepal. His passion for exciting food and great service brought him to Ireland over 10 years ago and he has worked side by side with the best Nepali chefs in Ireland.

Our wonderful chefs have incredible passion and enthusiasm for creating unique, exquisite dishes to delight your palate, and they have worked tirelessly to create this exceptional menu which brings all the flavours of Asia to your plate in the freshest and healthiest way.

Wok Star is a one of a kind restaurant, created to give you an experience to remember and to let you taste all the wonders of Asian cuisines in one setting.

We offer mouthwateringly good food made with top quality ingredients and friendly, unfussy service.

OUR OWN FLAVOURS

Here at Wok Star we do our best to provide you with healthy fresh food that's good for both your body and mind. In order to do this, we create everything from scratch so we know exactly what goes into our dishes. We grind our own unique spice mix from a variety of whole spices like cloves, cumin seeds, star anise, coriander seeds, green and black cardamon, nutmeg, bay leaves and cinnamon stick which have many health benefits including anti-inflammatory properties, gastrointestinal benefits including aiding digestion and lowering blood pressure. Many spices have antiseptic and antibacterial properties. Each spice has its own special health benefits. We also make our own yoghurt and paneer and we even grind our own mince so we know there are no hidden additives. Our spicier dishes will be sure to warm you up on a chilly day and many of our curries are classic comfort foods to leave you feeling happy and relaxed.

We also make our many different sauces from scratch, using great ingredients like ginger, which is great for helping combat common colds and stomach upset; garlic, which boosts immunity and onions which have anti-inflammatory properties and also help provide relief to cold symptoms. Our stir-fries and noodle dishes are packed with fresh vegetables which are delivered daily to the restaurant and are full of vitamins and minerals.

So you don't need to feel the post-takeaway guilt, knowing that our dishes are both delicious and good for you!

Go raibh mile maith agat!



**PLEASE READ OUR ALLERGEN INFORMATION
AND LET US KNOW IF YOU HAVE ANY QUESTIONS**

Whilst every effort is made to prevent cross-contamination of allergens, all our foods are produced in an environment where allergens are handled.

As all of our food is prepared fresh to order, we are able to alter some dishes to accommodate your dietary requirements, be it removing allergen containing ingredients or altering a dish to make it vegan, so please don't hesitate to speak to a member of our team and we will do whatever we can to help.

Please note that our onion bhajis and vegetable/chicken pakodas are made with a batter using gram flour and cornflour, instead of a wheat flour. Also, many commercial garam masala mixes contain sesame and mustard, but as we grind our own spice mixes they are free from allergens.



APPETIZERS

Mo:Mo €5.99

Handmade Chicken or Vegetable Dumplings, a Nepali Street Food Favourite.

Noodle Soup €5.99

Mange tout, carrots, courgette, onion, chilli and vermicelli noodles in a rich broth. Add beef, chicken or tofu for €1 or prawn for €2

Onion Bhaji €5.50

Bite sized onion fritters, fried in a light batter made with our own unique homemade spice mix.

Spring Roll €4.99

Duck or Vegetable

Chicken Wings €5.50

Sticky wings with pineapple, green beans, scallions, carrot, tomato, sambal, garlic and ginger.

Star Skewers €5.99

Wok Star Special Chicken Skewers with barbecued onions, scallions, garlic & red capsicum.

Wok Star Tiger Prawns €6.50

King Tiger Prawns in a light, crispy and aromatic batter. A firm favourite.

Chicken Pakoda €5.50

Tender chicken fillet pieces, deep-fried in a light, fragrant batter.

Veg Pakoda €4.99

Deep-fried mixed vegetables in a light, fragrant batter with cashew nuts and jwano (lovage seeds).

Achari Tikka €5.50

Succulent pieces of chicken breast, marinated in yoghurt, ginger and home ground spices, Tandoor-baked and flavoured with Nepali style mixed pickle.

Samosa €5.50

Medium spiced potato, wrapped in crispy deep fried pastry. Popular street snack.

Chef's Kebab €5.99

Succulent barbecued minced Irish lamb kebab, flavoured with garlic, ginger and selected spices. Barbecued in tandoori oven and served sizzling.

Choila €5.95 Chicken €6.50 Lamb

Fresh and aromatic salad of tandoor baked meat, tossed with red onion, garlic, coriander, tomato and fresh chillies. Chicken or lamb option.

Tandoori Chicken €5.99

Tender chicken on the bone, marinated in homemade yoghurt and fragrant Himalayan spices. Cooked to perfection in the Tandoor.

Vegetable Platter €10.99

Selection of vegetarian starters including onion bhaji, vegetable pakoda, vegetable roll and samosa.

Meat Platter €11.99

Selection of barbecued meat starters including chef's kebab, duck roll and chicken pakoda.



CHEF'S SPECIALITIES

All Chef's Specialities include Free Boiled Rice. Add Pilau Rice for €1.50

Vegetable (V) Tofu (T) Chicken (Ch) Lamb (Lb) Beef (Bf) Prawn (Pr)

Katsu (Japanese) €16.99

Panko breaded chicken with our homemade curry sauce, carrot, mixed peppers, courgette, broccoli, coriander and potatoes.

Lamb Chilli €17.50

Tender lamb pieces, stir fried with onions, mixed peppers, ginger, spices and fresh, green chillies.

Chicken Chilli €16.99

Succulent chicken pieces, deep fried in a lightly spiced batter and stir fried with onions, pepper, chillies and fresh coriander.

Prawn Chilli €17.99

Battered King Prawns stir fried with onions, pepper, mushrooms, chillies, cashew nuts and fresh coriander.

Nepali Himalayan Curry

€15.50 (V) €16.99 (Ch) €17.50 (Lb) €17.99(Pr)
Yoghurt-Based Curry, made with fresh green chillies, coriander, ginger and our home-ground Nepali spices.

Butter Chicken €16.99

An aromatic butter-based sauce made with tomatoes, cream & a blend of spices. Typically mild but can be made as spicy as you like.

House Special Curry €17.99

Onion and tomato based sauce with lamb, prawn and chicken

Saag Tarkari

€15.50 (V) €16.99 (Ch) €17.50 (Lb) €17.99(Pr)
Traditional curry of lamb, chicken or prawn with tender spinach greens.

Newari Curry

€16.99 (Ch) €17.50 (Lb) €17.99(Pr)
Traditional lamb, chicken or prawn curry, full of the flavours of Nepal. Rich comfort food with homemade spices.

Nepali Biryani €15.50 (V) €16.99 (Ch)

€17.50 (Lb) €17.99(Pr) €18.50 (Mixed)
Traditional rice-based dish with the meat of your choice, fragrant spices, nuts and a vegetable curry sauce.

Thai Green Curry

€15.50 (V) €16.99 (Ch) €17.50 (Lb) €17.99(Pr)
Fragrant Coconut Curry with Chillies, Green beans, Courgette, Mixed peppers, Spring Onion, Chinese Leaves, Basil, Mange Tout, Tomato and Carrot. Crispy shallots by request.

Red Massaman

€15.50 (V) €16.99 (Ch) €17.50 (Lb) €17.99 (Pr)
Rich Thai tomato-based curry with Coconut milk, Potatoes, Peanuts, Chinese Leaves, Mixed Peppers, Spring Onions, Courgette, Green Beans, Tomato and Mange Tout. Crispy shallots by request.



ALL TIME FAVOURITES

Chicken €16.99, Lamb €17.50, Prawn €17.99 or Vegetable €15.50
Including Free Boiled Rice. Upgrade to Pilau Rice for €1.50

Tikka Masala

Mild and creamy tomato-based dish with sweet cashew cream and aromatic spices.

Balti

Medium spiced curry, cooked with fresh tomatoes, garlic, ginger and garnished with coriander and select spices.

Bhuna

Medium spiced thick curry dish with fresh tomatoes, onion, mixed capsicum. Flavoured with Himalayan spices, garlic, ginger and fresh coriander.

Jalfrezi

Fairly hot and sour stir fry of tender meat with onions, tomatoes, green chillies, pepper and coriander.

Pasanda

Creamy and mild curry with white wine, pineapple, coconut and almond.

Vindaloo

A rich, hot and peppery curry, strongly spiced with lemon and lots of chilli.

Madras

A fiery, tomato and onion based curry, flavoured with garlic, ginger, coconut and lemon.

Rogan Josh

Medium spiced dish of pimiento, garlic and tomatoes, garnished with fresh herbs.

Korma

A subtly spiced, creamy partnership of coconut, ground almonds and aromatic spices. Very mild with a hint of sweetness.



WOK DISHES

€15.50 (Vegetable/Tofu) €16.99 (Chicken) €17.50 (Lamb/Beef) €17.99 (Prawn)
Includes Free Boiled Rice. Upgrade to Pilau Rice for €1.50. Upgrade to Noodles for €2.

Shyam's Special Stir Fry

Battered Chicken, Stir Fried with Ginger and Garlic, Pak Choi, Beansprouts, Mange Tout, Potatoes, Chinese Leaves, Spring Onion, Carrot, Mixed Pepper, Mushrooms with our Homemade Signature Sauce.

Black Bean

Traditional Chinese Black Bean Curry with Chinese leaves, Onion, Bean Sprouts, Green Beans, Carrot, Peppers, Ginger and Garlic.

Naturally Wok Stir Fry

Onion, Peppers, Green Bean, Beansprouts, Broccoli, Mange Tout, Chinese Leaves, Courgette, Potatoes, Carrots, Ginger, Garlic and Spring Onions stir fried with our homemade signature sauce.

Khao Pad (Fried Rice)

Wok Star Special Fried Rice with Mixed Vegetables (Spring Onion, Peppers, Garlic, Ginger, Mange Tout, Broccoli) Cashew Nut, Eggs and Pineapple.

Sweet 'n' Sour

Breaded chicken, Garlic, Ginger, Spring Onion, Carrots, Peppers, Pineapple, Cherry Tomatoes, Chinese Leaves, Green Beans and Sweet and Sour Sauce.

Teriyaki

Spring Onion, Peppers, Onions, Pak Choi, Mange Tout, Carrots, Green Beans stir fried with our homemade Teriyaki Sauce.

Chicken Cashew

Cashew nuts, Peppers, Green Beans, Courgette, Onions, Carrots, Chinese Leaves, Beansprouts, Sambal and Mangetout with our homemade signature sauce.

Firecracker

Pak Choi, Chilli, Spring Onion, Tomato, Chinese Leaves, Carrot, Mixed Peppers, Sambal, Mangetout, Courgette, Green Beans, with our homemade spicy sauce.

Sweet Chilli Coconut

Spring Onions, Carrots, Mixed Peppers, Chinese Leaves, Bean Sprouts, Mangetout, Courgettes, Green Beans plus the meat of your choice in a light, Coconut and Sweet Chilli Sauce.

Mekong Duck €17.99

Chinese Leaves, Onion, Pepper, Carrot, Courgette, Green Beans, Mangetout, Tomatoes with Tender Duck, stir fried in our homemade signature sauce.

NOODLE DISHES

€15 (Vegetable) €16 (Chicken/Tofu) €17 (Lamb/Beef) €17.50 (Prawn)

Pad Thai

Chinese Leaves, Spring Onion, Mixed Pepper, Bean Sprouts, Garlic, Ginger, Eggs and Mange Tout. Crushed Peanuts and Lime

Yaki Soba

Wheat Flour Noodles with Chinese Leaves, Spring Onion, Bean Sprouts, Egg, Carrot, Mixed Pepper, Mange Tout, Sesame Seeds, Garlic and Ginger.

Japanese Udon Noodles

Thick Udon Noodles, Green Beans, Mixed Peppers, Spring Onion, Bean Sprouts, Carrots, Egg, Chinese Leaves with our homemade signature sauce.

Chow Mein

Spring Onion, Bean Sprouts, Egg, Carrots, Mixed Peppers, Cabbage, Onion



TANDOORI

Tandoori Chicken €16.99

Tender chicken on the bone, marinated in homemade yoghurt and fragrant Himalayan spices. Cooked to perfection in the Tandoor. House special curry sauce on side and served sizzling.

Chicken Shaslik €16.99

Boneless chicken marinated in yoghurt and spices and barbecued with onions, peppers and tomatoes. House special curry sauce on side and served sizzling.

Lamb Shaslik €17.50

Boneless lamb marinated in yoghurt and spices and barbecued in tandoor with onions, peppers and tomatoes. House special curry sauce on side and served sizzling.

Jumbo Prawn €17.99

Jumbo King Prawns marinated in yoghurt and spices, freshly barbecued in tandoor. House special curry sauce on side and served sizzling.

Mixed Grill €18.50

Chef's selection of meat fresh from the Tandoor. House special curry sauce on side and served sizzling.

Chicken Tareko €16.99

Tandoor barbecued chicken pieces, pan fried with ginger, garlic, onion, peppers, chillies and soy sauce. Served medium to spicy. House special curry sauce on side.

Duck Tareko €17.50

Indulgent Tandoori Roast Duck served with onions, peppers and select spices. House special curry sauce on side.

VEGETARIAN

Includes Free Boiled Rice. Upgrade to Pilau Rice for €1.50.

Paneer Chilli €16.50

Lightly battered homemade cottage cheese, stir fried with onions, pepper, cashew nuts, mushrooms, scallions, fresh garlic and homemade spice mix. Sizzling.

Aloo Saag €15.50

Irish Rooster Potatoes and Spinach tomato and onion based curry with a hint of cream and fragrant Himalayan Spices.

Channa Dahl €15.50

Chickpea lentils curry, mild and fragrant. Cooked with caramelised onion, garlic, fresh coriander and tomatoes and Wok Star spice mix. Daily essential of the Nepali diet.

Kerau Paneer €16.50

Homemade cottage cheese in a creamy tomato-based sauce with vegetables and fresh herbs.

Vegetable Saag Pat €15.50

Mixed vegetables with plenty of spinach in a traditional Nepali curry sauce.

Bombay Aloo €14.50

Medium Spiced thick potato chunks in tomato curry finished with fresh coriander and ginger.



OVEN BREAD

Plain Naan €2.50

Butter Naan €2.99

Garlic Naan €2.75

Garlic Onion & Coriander Naan €2.99

Peshwari Naan €2.99

Sweet bread with vegetable and ground nut stuffing

Keema Naan €3.25

Soft, flavoursome bread stuffed with spiced lamb mince

ESSENTIAL SIDE DISHES

Basmati Rice €2.25

Nepali Pilau Rice €2.75

Basmati rice flavoured with Nepali whole spices

Lemon Rice €2.75

Mushroom Rice €2.99

Fried rice with mushrooms and soy sauce

Egg Fried Rice €3.25

Classic fried rice with eggs and a touch of soy sauce

Chips €2.75

Bombay Aloo €5.99

Medium Spiced thick potato chunks in tomato curry finished with fresh coriander and ginger.

Channa Daal €5.99

Chickpea lentils curry, mild and fragrant. Cooked with caramelised onion, garlic, fresh coriander and tomatoes and Wok Star spice mix. Daily essential of the Nepali diet.

Saag Aloo €5.99

Fragrant curry of Irish rooster potatoes and spinach with a hint of cream and Himalayan Spices.

Raita €3

Refreshing homemade yoghurt with mint and cucumber. Helps soothe the palate after spicy food.