

THE BURJ

EXQUISITE INDIAN CUISINE



MENU



VEGETARIAN STARTERS

Hara Bhara Kebab	£6.25
<i>Roasted potato in clay oven, grilled paneer, fresh spinach, herbs, yellow lentil & light spice mixed together then deep fried until they turn golden brown. Served with green chutneys.</i>	
Paneer Pakoda	£7.45
<i>Paneer deep fried with gram flour, mixed herbs and light spices. Served with green chutney.</i>	
Burj Onion Bhaji	£4.95
<i>Crispy onion and potato, deep fried with gram flour until golden brown.</i>	
Vegetable Samosa <i>subject to availability</i>	£5.50
Meat Samosa <i>subject to availability</i>	£5.50
Chicken Samosa <i>subject to availability</i>	£5.50
Vegetable Manchorian	£7.25
<i>Indian famous starters, all fresh vegetables grated and mixed with herbs, salt and pepper and deep fried. Served with manchorian sauce.</i>	
Paneer Chilli	£7.25
<i>Paneer (indian style cheese) tossed with fresh garlic, ginger, bell pepper mixed with a onion, green chilli, spring onion, soya and sweet chilli sauce.</i>	
Burj Spring Roll	£5.95
<i>Stir fried mixed vegetables with sesame oil, soya sauce, rolled in a homemade pastry dough.</i>	

SEAFOOD STARTERS

Peshawari Jinga	£10.50
<i>Jumbo king prawns marinated with roasted gram flour, cashew nuts, yogurt, cream, roasted saffroni and cooked in the tandoori clay oven.</i>	
Chilli Prawn	£7.95
<i>Tiger prawns with garlic, chilli, soya and bell pepper.</i>	
Garlic Chilli Calamari	£7.25
<i>Calamari tossed with garlic, chilli, soya and bell pepper.</i>	
Fish Tikka	£7.50
<i>Stone bass or cod marinated in yogurt, garlic and ginger paste and a mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Fish Cake	£6.50
<i>Fresh white fish, roasted potato mix together with light herb and spice then fried in deep fryer until golden brown.</i>	
Salt & Pepper Squid	£7.25
<i>Fresh ocean squid marinated with salt, pepper, garlic, ginger and hot sweet chilli sauce after that battered with corn flour and finally deep fried until appear golden brown.</i>	

NON VEGETARIAN STARTERS

Spicy Chicken Lollypop	£6.95
<i>Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.</i>	
Chicken Tikka	£5.50
Lamb Tikka	£5.95
Chicken Malai Tikka	£6.50
<i>A hearty Rajasthani delicacy, this chicken barbecue evokes images of rolling sand dunes roaring camp fires and lifting folk music. These smooth chicken tikkas are mildly flavoured with cheddar cheese.</i>	
Anchari Lamb Chop	£9.95
<i>Tender lamb chop marinated in a blend of yoghurt, herbs and spices to our chefs recipe for 24 hours and cooked in a clay oven.</i>	
Lacknow Sheek Kebab	£6.50
<i>Minced lamb blended with medium spices and garlic, skewered and cooked in the tandoori clay oven.</i>	
Mix Kebab	£7.50
<i>Chicken Tikka, lacknow sheek kebab, malai chicken tikka and lamb tikka.</i>	
Tandoori Chicken	£7.50
<i>On the bone, piece of leg and breast.</i>	
Mixed Chicken Tikka	£6.50
<i>Two different types of chicken tikka to have different taste in one go.</i>	

POPULAR STARTERS

Burj Signature Platter	£11.95
<i>Anchari Lamb chop, Fish Tikka, Garlic king prawn and Malai Tikka.</i>	
Burj Seafood Platter	£11.95
<i>Fish Tikka, Garlic King Prawns, salt and pepper squid, and Chilli Prawns.</i>	
Mixed Vegetable Platter	£9.95
<i>Paneer pakoda, Hara bhara kebab homemade vegetable samosa and Burj onion bhagi.</i>	

CHEF'S SPECIAL CHOICE

Our chef is quite happy to select food for you. Please tell our waiting staff how you would like the food, i.e. mild, medium, or hot and whether you prefer your food creamy or with a specific flavour i.e. coconut etc.

Vegetarian	£11.95
Chicken Tikka	£13.95
Lamb Tikka	£14.95
King Prawn	£18.95

THE BURJ HOUSE SPECIALITIES

Chut Pota Duck ♣♣	£15.95
<i>This is South Indian style food. Tandoori roasted duck breast cooked with diced onion, mixed peppers, fresh garlic, ginger with chef's secret special recipe, garnished with roasted chilli & fresh curry leaves.</i>	
Keralan Duck with Lemon Leaves ♣	£15.95
<i>Breast of duck cooked in tangy sweet and sour curry, flavoured with fresh lemongrass. Of Thai origin given an Indian twist, garnished with fresh coriander and lemon leaves.</i>	
Roasted Lamb and Duck Special ♣	£15.95
<i>Chef's special recipe. Please tell the waiting staff if you would like it mild, medium, or hot.</i>	
Burj Special Chicken	£13.45
<i>Roasted chicken tikka cut in julienne pieces, prepared with cream, cashew nut, tomato, mushroom, and saffron with a touch of grand marnier.</i>	
Chicken or Lamb Kalimiri Chettinad ♣♣	£13.45 / £13.95
<i>A classic peri-peri chicken flavour with crushed black pepper, chilli, and tamarind extract. Well balanced and an equally hot companion.</i>	
Chicken or Lamb Handi Adraki ♣♣	£13.45 / £13.95
<i>Central Indian style of cooking. Spring chicken or lamb with onion, tomato, ginger and coarsely ground spices, finished with fresh fenugreek.</i>	
Kolapuri Chicken or Lamb ♣♣	£13.45 / £13.95
<i>A famous dish made during the Moghul era using black onion seed, chunks of mustard lamb / chicken infused with garam massala and crushed ginger in a light sauce.</i>	
Chicken 65 ♣♣	£13.95
<i>A favourite in South India. Stir fried breast chicken cooked with diced onion, tomato, mustard seed, Kashmiri chilli, black pepper and fresh coriander.</i>	

THE BURJ HOUSE SPECIALITIES

Dolcha Lamb 🌶️ £13.95

Tender lamb marinated in mixed spice and yogurt for at least 24 hours and served with yellow (chana) lentils, red onion, and green chillies.

Lamb Rara 🌶️🌶️ £13.95

A North Indian dish. Tender pieces of lamb and lamb mince cooked with onion, tomato, garlic, and ginger; a secret recipe of our award winning chef.

Anchari Lamb Rack £18.95

Tender pieces of finished rack of lamb marinated with special herbs, seasoning, yogurt, a touch of mint 24 hours before preparing. Served with sautéed stir fry mixed vegetable.

Lamb Chop Chilli Milly 🌶️🌶️🌶️ £18.95

Lamb chop cooked with mixed spices and herbs like black pepper, capsicums, onions, tomato, fresh curry leaves, green chillis and then deep into our chef's tomato based very rich gravy.

Goan Chicken Curry 🌶️ £13.45

Chicken prepared with goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning/gram massala.

Garlic Chilli Chicken or Lamb 🌶️ £13.45 / £13.95

Chicken or Lamb cooked with fresh garlic chilli, onion and pepper served with a separate accompaniment of a spicy, tangy sauce.

Butter Chicken £13.45

Chicken breast cooked in a Tandoori clay oven, mixed with cashew nuts, tomato, butter, fresh cream. A mild curry with sweet and sour flavours.

Chicken or Lamb Mushroom and Spinach Balti 🌶️ £13.45 / £13.95

Breast of chicken cooked with Indian classic style gravy, mixed with bell pepper, fresh spinach and mushrooms. Served on sizzle dish.

Stir Fried Chilli Chicken or Lamb 🌶️🌶️ £13.45 / £13.95

Battered chicken cooked in a smoking wok with peppers, red onions, spring onions. A marriage of Indian and Chinese spices.

THE BURJ HOUSE SPECIALITIES

Duck Chilli Masala £15.95

Pan fried duck served with onion, tomato, bassed gravy, then mixed with bell pepper and hot green chilli. Garnished with garam masala and fresh corriander.

Sahi Murgh Lababdar £13.45

A beautiful barsee chicken dish with fragrand spice complex flavours which always eat to be dark rich sweet spicy and soft at the same time.

Nargisi Kofta £13.45

Popular moghlai dish lamb mince chopped onion garlic ginger herbs and light spice all mixed and deep fried served with Indian basic gravy and fried egg.

Hyderabadi Lamb Shank £15.95

A king of Nawabi Lamb Shank cooked with baby potato. Chef cooks with fresh ingredients with special herbs and spices blended with onion, tomato and fresh coriander.

Indian Railway Curry Chicken or Lamb £13.45 / £13.95

Tender lamb or chicken cooked with Indian basic gravy served with turnip, fresh corriander, garam masala flavoured.

Delhiwalli Butter Chicken £13.45

Very popular in Delhi – Capital city of India.

Tender bone-in chicken marinated with yogurt, fresh garlic and ginger paste. (Marinated minimum 24 hours) first, cook in tandoor then dip in butter cream and fresh tomato gravy. Garnished with fenugreek and fresh coriander leaves.

Chicken Sukha £13.45

If you like to have any curry with chicken with bone in then it will be your finest selection. Chicken grilled in tandoori clay oven then dip into chef's special gravy.

TANDOORI DISHES (TRADITIONAL)

All tandoori dishes are served on the sizzle.

Chicken Tikka £10.50

Lamb Tikka £11.50

Tandoori Chicken £13.95

On the bone, 3 pieces of chicken that includes leg of chicken and breast.

Mixed Chicken Tikka £11.95

Lucknow Sheek Kebab £10.95

Tandoori King Prawn £16.95

Fish Tikka £16.95

Sea bass or cod marinated in yogurt, garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.

Tandoori ke Khazana £19.95

Piece of tandoori chicken, Lamb chop, sheek kebab, malai kebab, lamb tikka, chicken tikka, chicken chops and salmon tikka along with jumbo king prawn.

SEAFOOD DISHES

- Sea Bass Mouli with Baby Aubergine** 🌶️🌶️ **£16.95**
Crispy fillet of sea bass and baby aubergine cooked with coconut milk, curry leaves, mushtard seeds, light spice. Served with south Indian style.
- Goan Fish Curry** 🌶️ **£15.95**
Fillet of sea bass or cod fish cooked with Goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning / garam masala.
- King Prawn Malai Curry** 🌶️ **£16.50**
Fresh water king prawn cooked with various spices, coconut milk, cream, and a touch of Dijon mustard.
- Garlic Chilli Calamari** 🌶️🌶️ **£13.95**
Squid tossed with garlic, chilli, soya and bell pepper.
- Chingri Jhal Massala** 🌶️ **£18.95**
A Persian / West Indian dish cooked with jumbo king prawns using mixed spices, onion, tomato, mustard sauce and mixed with curry leaves to make the dish really rich.
- Garlic Chilli Prawns or King Prawns** 🌶️🌶️ **£14.50 / £16.50**
King prawns cooked with fresh garlic chilli, onion, and pepper, served with a separate accompanying spicy tangy sauce.
- King Prawn Nagoori** **£16.50**
*Saffron and garlic flavoured king prawns cooked in the Tandoor.
Served with spiced sauteed mushrooms.*
- Prawns with Baby Aubergine** 🌶️ **£14.50**
Tiger prawn cooked with baby aubergine, onion and tomato based gravy and anchri flavour.

BIRYANI DISHES

All biryani will be cooked by our chef in Hyderabadi style that is most popular all over India. All biryani is served with a mixed vegetable curry or mixed Raita.

- Lamb Biryani** **£14.95**
- Prawn Biryani** **£14.95**
- Chicken Tikka Biryani** **£14.95**
- King Prawn Biryani** **£16.95**
- Vegetable Biryani** **£12.95**

TRADITIONAL CURRIES AND CLASSIC DISHES

A sauce based on a traditional range of Indian spices, giving a rich flavour. Very popular and does not require any introduction.

Chicken	£10.95
Lamb	£11.45
Chicken Tikka	£11.95
Lamb Tikka	£12.45
Tiger Prawn	£14.50
King Prawn	£16.95
Paneer	£10.95
Vegetarian	£9.50

Curry †

Madras †††

Vindaloo ††††

Kurma - Very mild dish cooked in fresh cream, cashew nuts, and a mild sauce.

Tikka Massala - Most popular dish in Britain which needs no introduction.

Passanda - Very mild dish cooked in fresh cream, cashew nuts and butter.

Bhuna † - Well cooked, medium hot with different spices, onion, ginger, garlic, and a pile of fresh tomato in a thick sauce.

Rogan † - Rogan dishes are medium to hot, well spiced and cooked in butter and thick gravy with fried tomatoes on top.

Kashmir - A mild curry with tropical fruits in a special Kashmiri sauce.

Patia †† - Sweet, sour, hot and saucy.

Jalfrezi †† - Hot favourite. Food cooked with onions, green pepper and fresh green chillies. Garnishes with coriander and ginger.

Korai † - A very popular dish that does not need any introduction.

Chilli Massala †† - Massala, Bhuna style. Fresh green chillies give a lovely taste.

Balti † - A very popular dish in the British curry industry.

Dansak † - Sweet and sour, cooked with lentils.

Dupiaza - Briskly fried chopped onions, herbs and spices cooked in a medium hot, thick onion gravy.

Sag - Medium dish, well spices, cooked with fresh spinach.

Methi - Medium dish cooked with fenugreek leaves in a thick sauce.

VEGETARIAN DISHES

All vegetarian dishes are served as a main course or as a side portion.

Side £5.50

Main £9.50

Methi Mattar Malai

Roasted fenugreek leaves, spinach, and peas in a light spicy creamy sauce.

Mushroom Mattar Paner

Paner Mushroom and peas in a tomato and yogurt creamy sauce.

Mixed Vegetable Curry

Fresh seasonal vegetables cooked in light spices and an onion and tomato gravy.

Sag (Spinach)

Spinach cooked with fenugreek leaves and light spices.

Bombay Aloo

Baby potato gently spiced and cooked with tomatoes and chopped onions.

Chanaa Masala

Chickpeas cooked with onions, tomato, garlic, ginger, fenugreek leaves and light spicy sauce.

Tarka Dall

Red and yellow lentils cooked with butter, onion, tomato, ginger, garlic and cumin / mustard seeds.

Dall Palak Mushroom

Cooked mixed lentils with spinach and mushroom, coriander and tomato.

Aloo Gobi

Baby potato and cauliflower cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.

Aloo Begun (Main Only)

Baby potato and whole baby aubergines cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.

Aloo Palak

Baby potato and sautéed spinach cooked with onion, garlic and ginger.

Dal Makhani (Main Only)

Red kidney beans, black whole urid and yellow lentils cooked with tomato, garlic, ginger, butter and fresh cream.

Khatter Baingan (baby aubergine) (Main Only)

Baby aubergine cooked in a liquor made from onions, red chillies and coriander seeds

Anchari Baigan (Main Only)

Baby aubergine cooked with onion, tomato, punch puran then nice blend with our chef's special gravy

Vindi Bhaji (Orka) (Main Only)

Stir fried orka gently prepared in dry spices.

Side £6.95

Main £10.95

Palak Paneer

Homemade Indian style cheese cooked with spinach, onion, garlic and ginger.

Paneer Butter Masala

Homemade Indian style cheese cooked with cashew nut and tomato gravy served with butter.

Paneer Kadhai

Homemade Indian style cheese cooked with marinated, clay over roasted, basic Indian style gravy with mixed bell pepper. Served with garam masala flavour and fresh coriander.

RICE

Steam Basmati Rice	£3.50
Basmati Pilau Rice	£3.95
Vegetable Fried Rice	£4.50
Egg Fried Rice with Peas	£4.50
Mushroom Fried Rice	£4.50
Coconut Rice	£4.50
Chicken Fried Rice with Egg	£6.50

BREAD

Plain Naan	£3.95
Butter Naan	£4.50
Garlic Naan	£4.50
Peshwari Naan	£4.50
Keema Naan	£4.50
Paratha	£4.50
Tandoori Roti	£3.50

ACCOMPANIMENTS

Mixed Raita	£3.50
Chips	£4.50
Green Salad	£3.50
Plain Papadum	90p
Spicy Papadum	90p
Mint and Coriander Sauce	80p
Mango Chutney	80p
Chutney Tray per person	80p
Onion Salad	80p
Mixed Pickle	80p
Tamarind Sauce	80p
Lime Pickle	80p
Chutney Tray Per Person (Eat in Only)	80p

SET MENUS

We can only cater for tables of four and above.

Burj Special Set Meal

£30.00pp

A selection of the finest dishes from our main chef's own collection, prepared as a feast fit for emperors.

Papadum with selection of chutney

Mixed Kebab

Chef special lamb

Goan Chicken Curry

Mixed vegetable curry

Tarka dall

Selection of rice and breads

Gulub jam (Indian sweets) or any other desserts.

Medium 🌶️ Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️

VEGAN MENU

Starters

Onion Bhaji	£4.95
Spring Roll	£5.95
Vegetable Manchorian	£7.25

Indian famous starters all fresh vegetables grated and mixed with herbs, salt and pepper and deep fried. Served with manchorian sauce.

Sides and Main

Side £5.50

Main £9.50

Dal Fry

Red and yellow lentils cooked with onion, tomato, ginger, garlic and cumin / mustard seeds.

Dall Palak Mushroom

Cooked mixed lentils with spinach and mushroom, coriander and tomato.

Bombay Aloo

Baby potato gently spiced and cooked with tomatoes and chopped onions.

Aloo Palak

Baby potato and sautéed spinach cooked with onion, garlic and ginger.

Anchari Baigan (Main Only)

Baby aubergine cooked with onion, tomato, punch puran then nice blend with our chef's special gravy

Aloo Gobi

Baby potato and cauliflower cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.

Mixed Vegetable Curry

Fresh seasonal vegetables cooked in light spices and an onion and tomato gravy.

Chanaa Massala

Chickpeas cooked with onions, tomato, garlic, ginger, fenugreek leaves and light spicy sauce.

Vindi Bhaji (Orka) (Main Only)

Stir fried orka gently prepared in dry spices.

Rice and Bread

Steamed Rice	£3.50
Tandoori Roti	£3.50
Chapatti	£2.95

Special Requests

All our food is prepared fresh therefore if you have any requests please inform a member of staff of any amendments to a dish.

Party Menus

The Burj is an ideal venue for large parties, our expertise allows us to cater for groups perfectly and we have a variety of packages available, please ask a member of management for further details.

Sunday Lunch

We provide a special Sunday lunch menu. Please ask a member of staff for more details.

Holiday Opening Hours

We are open for a special Christmas Day lunch. Open 7 days a week including Bank Holidays.

Service Charge

We include a 10% service charge. However, if you do not wish to pay the service charge please inform the waiter.

Allergy Information

Please be advised that food prepared on our premises may contain the following ingredients:

- Cereals containing gluten • Crustaceans • Eggs • Fish • Peanuts
- Soybeans • Milk • Mixed Nuts • Celery • Mustard
- Sesame • Sulphur Dioxide • Lupin • Molluscs

FOOD PREPARED HERE MAY CONTAIN NUTS
Please ask a member of staff for more information

THE BURJ

EXQUISITE INDIAN CUISINE



OPENING TIMES: Monday to Sunday
12:00pm – 2:30pm 5:30pm – 11:30pm

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• Cereals containing gluten • Crustaceans • Eggs • Fish • Peanuts • Soybeans • Milk • Mixed Nuts
• Celery • Mustard • Sesame • Sulphur Dioxide • Lupin • Molluscs

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