

THE BURJ

EXQUISITE INDIAN CUISINE



MENU



VEGETARIAN STARTERS

Stuffed Vegetable Cutlet £5.50

Roasted potato and mixed vegetable mix and mash then mixed with light Indian spice, green herbs, mozzarella and pomegranate stuffed then deep fry until golden brown.

Paneer Shaslick £7.45

Paneer (Indian style Cheese) mixed with bell pepper, onion and mixed spice and marinate long time with yogurt, garlic, ginger and lots of other light spice then cooked in tandoori oven.

Burj Onion Bhaji £4.50

Crispy onion and potato, deep fried with gram flour until golden brown.

Vegetable Samosa £5.50

Roasted potato, mixed fresh vegetable saute with curry leaves, onion, ginger, light spice, fresh coriander, then roped homemade pastry dough.

Paneer Chilli £6.25

Paneer (indian style cheese) tossed with fresh garlic, ginger, bell pepper mixed with a onion, green chilli, spring onion, soya and sweet chilli sauce.

Burj Spring Roll £5.50

Stir fried mixed vegetables with sesame oil, soya sauce, rolled in a homemade pastry dough.

NON VEGETARIAN STARTERS

Spicy Chicken Lollypop £6.25

Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.

Chicken or Lamb Tikka £5.50

Rashamwalla Chicken Malai Tikka £6.50

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.

Pahari Chicken Chop £6.50

Tender chicken chop marinated in a blend of yoghurt, herbs and spices to our chef's recipe for 24 hours.

Anchari Lamb Chop £8.95

Tender lamb chop marinated in a blend of yoghurt, herbs and spices to our chef's recipe for 24 hours.

Lacknow Sheek Kebab £5.95

Minced lamb blended with medium spices and garlic, skewered and cooked in the tandoori clay oven.

Mix Kebab £6.50

Pahari chicken chop, lacknow sheek kebab, malai chicken tikka and lamb tikka.

Tandoori Chicken £6.95

On the bone, piece of leg and breast.

3 Way Chicken Tikka £6.50

Three different types of chicken tikka to have different taste in one go.

SEAFOOD STARTERS

Saffroni Jinga £9.95

Jumbo king prawns marinated with roasted gram flour, cashew nuts, yogurt, cream, roasted saffroni and cooked in the tandoori clay oven.

Prawn Kaliwad £6.50

Tiger prawns marinated in garlic, ginger, seasoned with salt & pepper, lemon juice, dipped in gram flour and deep fried.

Garlic King Prawn £9.95

Jumbo king prawns marinated in fresh garlic, coriander and mozzarella cheese.

Garlic Chilli Squid £5.95

Squid tossed with garlic, chilli, soya and bell pepper.

Salmon Tikka £7.50

Salmon fish marinated in yogurt, garlic and ginger paste and a mix of Indian spice, cooked in Tandoori Clay oven.

Grilled King Scallop and Tiger Prawn £8.95

King scallops and tiger prawn marinated with olive oil, dill leaves, seasoning, and light spices, cooked in a pan grill served with tomato chutney & rosty potato.

Crab Cake £6.50

Fresh crabmeat, roasted potato mix together with light herb and spice then fried in deep fryer until golden brown.

Fried Crispy Squid £5.95

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.

Amritsuri Fish £6.95

Fillet of tilapia fish marinated with garlic/ginger/chilli and coriander then battered with gram flour and finally deep fried till look golden.

POPULAR STARTERS

Burj Signature Platter £10.95

Anchari Lamb chop, Amritsuri fish, Tandoori Ocean king prawn and Pahari chicken chop.

Mixed Vegetable Platter £8.95

Paneer shashlik, staffed vegetable cutlet, homemade vegetable samosa and Burj onion bhagi.

Burj Seafood Platter £9.95

Pan grilled Prawn and scallop, crispy squid, Tandoori Ocean king Prawn and Amritsuri fish.

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	£16.95

THE BURJ HOUSE SPECIALITIES

Chut Pota Duck 🌶️	£14.95
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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.

Duck Lemon Grass 🌶️	£15.45
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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 grass.

Roasted Lamb and Duck Special 🌶️	£14.95
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Chef's special recipe. Please tell the waiting staff if you would like it mild, medium, or hot.

Burj Special Chicken	£12.50
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Roasted chicken tikka cut in julienne pieces, prepared with cream, cashew nut, tomato, mushroom, and saffron with a touch of grand marnier.

Chicken or Lamb Kalimiri Chettinad 🌶️	£12.50
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A classic peri-peri chicken flavour with crushed black pepper, chilli, and tamarind extract. Well balanced and an equally hot companion.

Chicken or Lamb Handi Adraki 🌶️	£12.50
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Central Indian style of cooking. Spring chicken or lamb with onion, tomato, ginger and coarsely ground spices, finished with fresh fenugreek.

Kolapuri Chicken or Lamb 🌶️	£12.95
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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.

Mother Chicken 🌶️	£12.95
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A favourite in South India. Stir fried breast chicken cooked with diced onion, tomato, mustard seed, Kashmiri chilli, black pepper and fresh coriander.

Murgh Jaipuri 🌶️	£12.95
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Stir fried chicken breast cooked with green and red pepper strips in a juicy North Indian sauce.

THE BURJ HOUSE SPECIALITIES

Murgh and Keema Kassa 🌶️ £12.50

Pieces of tender chicken cooked with minced lamb and lots ??

Dal Gosht 🌶️ £12.95

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 🌶️ £12.95

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 £15.95

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

Lamb Chop Chilli Milly 🌶️🌶️ £14.50

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 🌶️ £12.50

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

Garlic Chilli Chicken or Lamb 🌶️ £12.95

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

Murgh Makhanwala £12.50

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 Spinach Balti 🌶️ £11.95

Chicken or Lamb Gunpowder 🌶️ £12.50

Apart from pickles, spicy gun powders are another form of spicing up many dishes and are the mother of all powders. Very popular in South India.

Stir Fried Chilli Chicken or Lamb 🌶️🌶️ £12.95

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

THE BURJ HOUSE SPECIALITIES

Tawa Keema Mattar or Aloo 🌶️ **£11.95**

Minced Lamb and # (choice of peas or potato) cooked fresh onion, tomato, coriander, slowly mix and cooked to perfection.

Pahari Gosht (Gosht mean Lamb) 🌶️ **£12.50**

New to try. Very lovely, rich and highly recommended. Medium hot but we can get it for you if you like to have it as mild or fairly hot. Please ask a member of staff.

Sahi Murgh Rejala 🌶️ **£12.95**

Tender line chicken breast cooked with fresh Garlic, Ginger, onion, cashew nut, yogurt and Chefs secret Indian rich spices. Served with gravy and garnished with fresh green chilli and fried onion.

Lamb Chop Hara Masala 🌶️ **£14.95**

Tandoori Grilled Lamb chop cooked with our chef's special spices and green herb, yogurt. Served with thick gravy / finished with fresh coriander and other green leaves.

Lamb Shank Navarin 🌶️ **£14.95**

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.

Delhiwalli Butter Chicken 🌶️ **£12.50**

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.

Rajastani Lamb **£12.50**

Tender line lamb cooked with cashew nut based home style gravy with very special chef's secret recipe

Duck Rosha 🌶️ **£13.95**

Very popular in Kolkata (city of Joy).

Breast of duck cooked with onion, tomato, garlic and ginger based thin gravy with baby potato.

Murgh Roast Masala (Bone-in) (Murgh means chicken) 🌶️ **£12.50**

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.

Ancharwala Chicken 🌶️ **£12.50**

Very popular dish in Kolkata (city of Joy).

Chicken marinated with special spices consists with onion, tomato, garlic and ginger paste and yogurt. Once marinated then cooked delicately with special sauces with punch puron and Anchari tadka.

Chicken Volcano 🌶️🌶️ **£12.50**

Very popular in South Indian Territory. Breast chicken with onion, tomato, garlic, ginger, garam Masala and out chef's special based gravy.

SEAFOOD DISHES

Kerala Fish Curry 🌶️ £13.95

Fillet of barramundi cooked South Indian style, mustard seeds, fresh curry leaves, onion, tomato, coconut milk and a touch of tamarind.

Goan Fish Curry 🌶️ £13.95

Fillet of tilapia fish cooked with Goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning / garam masala.

Goan Tamarind King Prawn 🌶️ £14.50

Fresh water jumbo king prawns cooked with tamarind sauce and a touch of mango, delicately cooked with light spice and coconut milk.

King Prawn Malai Curry 🌶️ £14.50

Fresh water king prawn cooked with various spices, coconut milk, cream, and a touch of Dijon mustard.

Garlic Chilli Squid 🌶️🌶️ £12.50

Squid tossed with garlic, chilli, soya and bell pepper.

Galda Chingri Massala 🌶️ £16.95

A Persian / West Indian dish cooked with jumbo king prawns (in the shell) using mixed spices, onion, tomato, mustard sauce and mixed with curry leaves to make the dish really rich.

Garlic Chilli King Prawn 🌶️🌶️ £13.95

King prawn cooked with fresh garlic chilli, onion, and pepper, served with a separate accompanying spicy tangy sauce.

King Prawn Nagoori £14.95

*Saffron and garlic flavoured king prawns cooked in the Tandoor.
Served with spiced sauteed mushrooms.*

Tiger Prawn Pancharanga 🌶️ £13.95

Tiger prawn cooked with lentils, green beans, onion. Tomato, garlic and ginger and light roaster spice

Fish Tomato Masala 🌶️ £12.95

Fresh Salmon fish cooked with onion, garlic, ginger, tomato and tamarind based gravy. Finished with garam masala coriander and curry leaves. This dish is very much interesting for Hot and Spicy Curry lover.

Amritsuri Fish (Dry) £12.95

Fillet of tilapia fish marinated with garlic / ginger / chilli and coriander then battered with gram flour and deep fried until golden brown.

TANDOORI DISHES (TRADITIONAL)

Chicken Tikka	£9.95
Lamb Tikka	£10.95
Tandoori Chicken	£11.95

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

3 Way Chicken Tikka	£10.95
Lucknow Sheek Kebab	£9.95
Shashlick (Chicken or Lamb)	£11.95
Tandoori Ocean King Prawn Shashlick	£16.95
Salmon Tikka	£14.45

Salmon fish marinated in yogurt, garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.

Tandoori ke Khazana	£18.95
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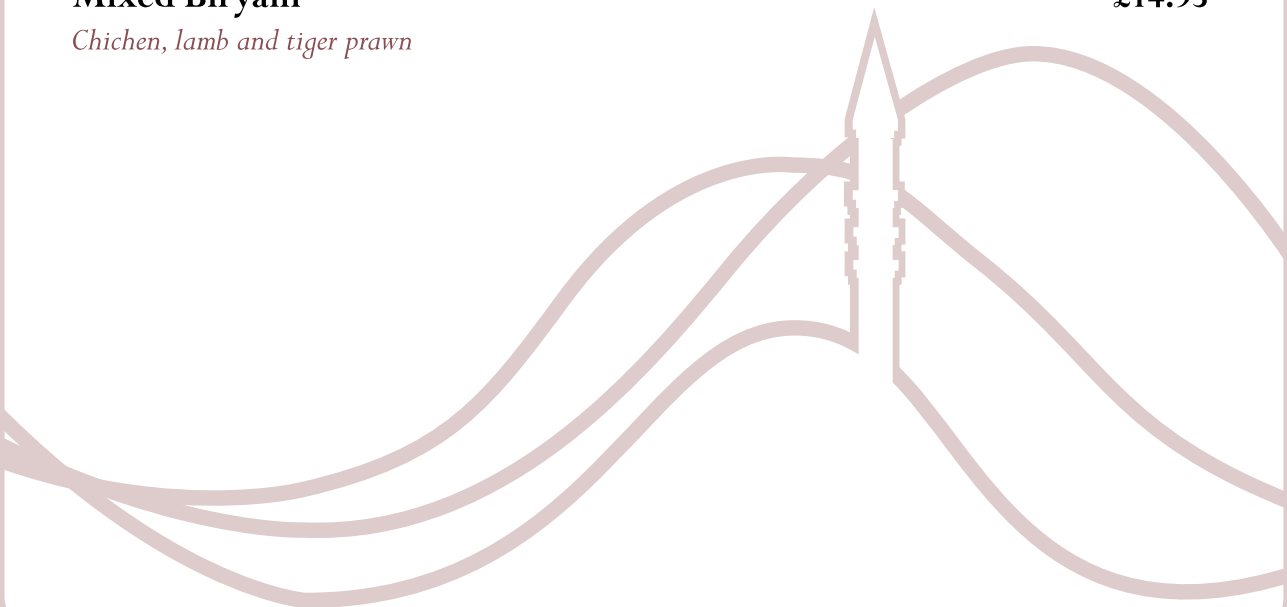
Piece of tandoori chicken, Lamb chop, sheek kebab, malai kebab, lamb tikka, chicken tikka, chicken chops and salmon tikka along with jumbo king prawn.

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.

Chicken Biryani	£12.95
Lamb Biryani	£12.95
Prawn Biryani	£13.95
Chicken Tikka Biryani	£13.50
Lamb Tikka Biryani	£13.50
King Prawn Biryani	£16.95
Vegetable Biryani	£11.95
Mixed Biryani	£14.95

Chicken, lamb and tiger prawn



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 or Lamb	£10.50
Chicken Tikka or Lamb Tikka	£11.50
Tiger Prawn	£12.50
King Prawn	£13.50
Vegetarian	£8.50
Poneer	£9.95

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 £4.95

Main £8.50

Methi Mattar Malai

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

Mushroom Mattar

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.

Palak (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.

Rajma Masala

Red kidney beans cooked with spinach, fenugreek leaves and light spice and creamy sauce.

Begun Massala

Whole baby aubergines cooked with cumin seeds, curry leaves, onion and tomato gravy.

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

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

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

Rajma Chanaa Massala

Red kidney beans and chick peas cooked with tomato, onion, garlic, finer, fenugreek leaves, mixed spices and fresh coriander.

Vindi Bhaji (okra)

Stir fried okra gently prepared in dry spices.

Khatte Baingan (baby aubergine)

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

Anchari Baigan

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

Side £5.50

Main £9.95

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.

RICE

Steam Basmati Rice	£3.00
Basmati Pilau Rice	£3.50
Burj Special Rice (v)	£4.25
Egg Fried Rice with Peas	£3.95
Mushroom Fried Rice	£3.95
Jeera Rice	£3.95
Lemon Rice	£3.95
Prawn Rice	£5.50
Coconut Rice	£3.95
Chicken Fried Rice with Egg	£5.50

BREAD

Plain Naan	£3.45
Butter Naan	£3.95
Garlic Naan	£3.95
Peshwari Naan	£3.95
Keema Naan	£3.95
Kulcha Naan	£3.95
Paratha	£3.95
Stuffed Paratha	£3.95
Tandoori Roti	£2.95
Chapatti	£2.25

ACCOMPANIMENTS

Mixed Raita	£2.95
Chips	£3.95
Green Salad	£2.95
Plain Papadum	80p
Spicy Papadum	80p
Mint and Coriander Sauce	70p
Mango Chutney	70p
Chutney Tray per person	70p
Onion Salad	70p
Mixed Pickle	70p
Tamarind Sauce	70p
Lime Pickle	70p
Chutney Tray Per Person (Eat in Only)	70p

SET MENUS

We can only cater for tables of four and above.

Burj Special Set Meal

£25.00pp

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

Starters

Mixed Plater (each person)

Chicken Special

Lamb Special

Vegetarian Special

Tarka Dall

Selection of Rice and Bread (your choice)

Indian style ice cream Kulfi or Indian sweet Julub Jamon



VEGAN MENU

Starters

Potato Cake	£5.50
Onion Bhaji	£4.50
Spring Roll	£5.50

Sides and Main

Side £4.95

Main £8.50

Dal Fry

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.

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

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.

Rajma Chanaa Massala

Red kidney beans and chick peas cooked with tomato, onion, garlic, finer, fenugreek leaves, mixed spices and fresh coriander.

Vindi Bhaji (okra)

Stir fried okra gently prepared in dry spices.

Rice and Bread

Steamed Rice	£3.00
Tandoori Roti	£2.95
Chapatti	£2.25

Medium 🌶️ Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️

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

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



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