

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

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Foxhill, Wanborough, NR Swindon, Wilts SN4 0DR

www.theburj.co.uk

VEGETARIAN STARTERS

Onion Bhaji.....	£5.50
<i>Crispy onion and potato, deep fried with gram flour until golden brown.</i>	
Vegetable Samosa.....	£5.95
<i>Roasted potato, mixed fresh vegetable saute with curry leaves, onion, ginger, light spice, fresh coriander, then roped homemade pastry dough.</i>	
Crispy Cheese Potato Cake.....	£6.95
<i>Cheesy mashed potato patties with a hint of onion, covered in breadcrumbs, then pan-fried until golden and crisp.</i>	
Burj Spring Roll.....	£6.95
<i>Stir fried mixed vegetables with sesame oil, soya sauce, rolled in a homemade pastry dough.</i>	
Paneer Tikka.....	£6.95
<i>Indian dish of marinated paneer cheese chunks that are grilled in a tandoor oven.</i>	
Paneer Chilli.....	£7.95
<i>Paneer (Indian style cheese) tossed with fresh garlic, ginger & bell pepper.</i>	
Mixed Vegetable Platter.....	£9.95
<i>Vegetable spring roll, Crispy Cheese Potato Cake, Paneer Tikka & Burj onion bhaji.</i>	

STARTERS

Meat Samosa.....	£5.95
Chicken Samosa.....	£5.95
Chicken Tikka.....	£6.50
Hariyali Chicken Tikka.....	£6.95
<i>Fresh herbs, greens, chillies and spices with chicken tikka.</i>	
Spicy Chicken Lollypop.....	£7.50
<i>Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.</i>	
Lamb Tikka.....	£7.50
Chicken Malai Tikka.....	£7.50
<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>	
Lacknow Sheek Kebab.....	£7.50
<i>Minced lamb blended with medium spices and garlic, skewered & cooked in the tandoori clay oven.</i>	
Tandoori Chicken.....	£7.95
<i>On the bone, piece of leg and breast.</i>	
Mixed Chicken Tikka.....	£7.95
<i>Two different types of chicken tikka to have different taste in one go.</i>	
Mix Kebab.....	£8.50
<i>Chicken Tikka, lacknow sheek kebab, malai chicken tikka and lamb tikka.</i>	
Chicken Chaat with Puri.....	£9.95
<i>Serve the chicken chaat on puri garnished with chopped coriander, finely sliced red onion, chopped tomato and a slice of lemon.</i>	
Anchari Lamb Chop.....	£11.95
<i>Piece of tandoori chicken, Lamb chop, sheek kebab, malai kebab, lamb tikka, chicken tikka, Hariyali chicken along with jumbo king prawn.</i>	
Burj Signature Platter.....	£12.95
<i>Anchari Lamb chop, Grilled Fish, Tandoori king prawn and Hariyali Chicken Tikka.</i>	

SEAFOOD STARTERS

Salt & Pepper Squid.....	£7.95
<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>	
Chilli Prawn.....	£8.95
<i>Tiger prawns with garlic, chilli, soya and bell pepper.</i>	
Fish Tikka.....	£8.95
<i>Sea bass or Salmon marinated in yogurt, garlic and ginger paste and a mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Prawn Pathia with Puri.....	£11.95
<i>Fragrant and delicious prawns in a tomato based curry sauce served with a puri, a delicious Indian bread.</i>	
Tandoori King Prawns.....	£11.95
<i>Jumbo king prawns marinated with roasted gram flour, cashew nuts, yogurt, cream, roasted saffron and cooked in the tandoori clay oven.</i>	
Burj Seafood Platter.....	£12.95
<i>Fish Tikka, Tandoori King Prawns, salt and pepper squid, and Chilli Prawns.</i>	

TANDOORI DISHES (TRADITIONAL)

Paneer Tikka.....	£11.95
Chicken Tikka.....	£11.95
Lucknow Sheek Kebab.....	£11.95
Paneer Shashlik.....	£12.95
Lamb Tikka.....	£12.95
Mixed Chicken Tikka.....	£12.95
Chicken Malai Tikka.....	£12.95
Chicken Shashlik.....	£13.95
Lamb Shashlik.....	£14.95
Tandoori Chicken.....	£14.95
<i>On the bone, 3 pieces of chicken that includes leg of chicken and breast.</i>	
Tandoori Mix Grill.....	£16.95
<i>Piece of tandoori chicken, Lamb chop, sheek kebab, malai kebab, lamb tikka, chicken tikka, Hariyali chicken along with jumbo king prawn.</i>	
Tandoori King Prawn.....	£17.95
Fish Tikka.....	£17.95
<i>Sea bass or Salmon marinated in yogurt, garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Tandoori King Prawn Shashlik.....	£19.95

THE BURJ HOUSE SPECIALITIES

Butter Chicken.....	£14.95
<i>Chicken breast cooked in a Tandoori clay oven, mixed with cashew nuts, tomato, butter, fresh cream. A mild curry with sweet and sour flavours.</i>	
Delhiwalli Butter Chicken (with Bones).....	£14.95
<i>Very popular in Delhi – Capital city of India. Tender bone-in chicken marinated with yogurt, fresh garlic and ginger paste. (Marinated minimum 2-4 hours) first, cook in tandoor then dip in butter cream and fresh tomato gravy. Garnished with fenugreek and fresh coriander leaves.</i>	
Burj Special Chicken.....	£14.95
<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 Lababdar.....	£14.95
<i>A beautiful barbeque chicken dish with fragrant spice complex flavours which always eat to be dark rich sweet spicy and soft at the same time.</i>	
Chicken 65.....	£14.95
<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>	
Goan Chicken or Lamb Curry.....	£14.95/ £15.95
<i>Chicken prepared with goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning / gram masala.</i>	
Garlic Chilli Chicken or Lamb.....	£14.95/ £15.95
<i>Chicken or Lamb cooked with fresh garlic chilli, onion and pepper served with a separate accompaniment of a spicy, tangy sauce.</i>	
Chicken or Lamb Kalimiri Chettinad.....	£14.95/ £15.95
<i>A classic Lamb or peri-peri chicken flavour with crushed black pepper, chilli, and tamarind extract. Well balanced and an equally hot companion.</i>	
Kolapuri Chicken or Lamb.....	£14.95/ £15.95
<i>A famous dish made during the Moghul era using black onion seed, chunks of mustard lamb or chicken infused with garam masala and crushed ginger in a light sauce.</i>	
Lamb Nabarin.....	£15.95
<i>Tender lamb marinated in mixed spice and yogurt for at least 2-4 hours and served with chana potatoes, red onion, and green chillies.</i>	
Lamb Rara.....	£15.95
<i>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.</i>	
Duck with Lemon Grass.....	£16.95
<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.</i>	
Roasted Lamb and Duck Special.....	£16.95
<i>Chef's special recipe. Please tell the waiting staff if you would like it mild, medium, or hot.</i>	
Hyderabadi Lamb Shank.....	£17.95
<i>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.</i>	
Anchari Lamb Rack.....	£19.95
<i>Tender pieces of finished rack of lamb marinated with special herbs, seasoning, yogurt, a touch of mint 2-4 hours before preparing. Served with sautéed stir fry mixed vegetable.</i>	
Lamb Chop Chilli Milly.....	£19.95
<i>Lamb chop cooked with mixed spices and herbs like black pepper, capsicums, onions, tomato, fresh curly leaf's, green chillis and then deep into our chef's tomato based very rich gravy.</i>	

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 mixed vegetable curry or cucumber Raita.

Vegetable Biryani.....	£13.95
Chicken Biryani.....	£14.95
Chicken Tikka Biryani.....	£15.95
Lamb Biryani.....	£15.95
Prawn Biryani.....	£17.95
King Prawn Biryani.....	£19.95

TRADITIONAL CURRIES & CLASSIC DISHES

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

Vegetarian.....	£11.95	Lamb Tikka.....	£13.95
Paneer.....	£11.95	Duck.....	£15.95
Chicken.....	£11.95	Tiger Prawn.....	£15.95
Lamb.....	£12.95	King Prawn.....	£17.95
Chicken Tikka.....	£12.95		

Madras

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.

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.

Medium Hot Very Hot

SEAFOOD DISHES

Goan Curry - Prawn or King Prawn.....	£15.95/ £17.95
<i>A Persian/ West Indian dish cooked with Prawns or King prawns using mixed spices, onion, tomato, mustard sauce and mixed with curry leaves to make the dish really rich.</i>	
Malai Curry - Prawn or King Prawn.....	£17.95
<i>Prawns or King prawns cooked with fresh garlic chilli, onion, and pepper, served with a separate accompanying creamy coconut sauce.</i>	
Garlic Chilli - Prawns or King Prawns.....	£15.95/ £17.95
King Prawn Nagoori.....	£17.95
<i>Saffron and garlic flavoured king prawns cooked in the tandoor. Served with spiced sautéed mushrooms.</i>	
Salmon Tikka Nagori.....	£17.95
<i>Saffron and garlic flavoured Salmon cooked in the tandoor. Served with spiced sautéed Mushrooms.</i>	
Keralan Fish Curry.....	£17.95
<i>Sea Bass or Salmon cooked with Keralan spices, in a Creamy South Indian curry sauce with coconut milk.</i>	

VEGETARIAN DISHES

All Vegetarian Sides - £6.95 / Main courses - £9.95

Methi Mattar Malai

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

Tarka Dall

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

Saag Dall 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.

Saag Aloo

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

Dal Makhani

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

Khatta Baingan (baby aubergine)

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

Vindi Bhaji (Okra)

Stir fried okra gently prepared in dry spices.

PANEER DISHES

All Paneer Sides - £7.95 / Main courses - £11.95

Saag Paneer

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

Mushroom Mattar Paneer

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

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 oven roasted, basic Indian style gravy with mixed bell pepper. Served with garam masala flavour and fresh coriander.

RICE

Steam Basmati Rice.....	£3.95	Mushroom Fried Rice.....	£4.95
Basmati Pilau Rice.....	£4.50	Coconut Rice.....	£4.95
Vegetable Fried Rice.....	£4.95	Chicken Fried Rice with Egg.....	£6.95
Egg Fried Rice with Peas.....	£4.95		

BREADS

Tandoori Roti.....	£3.50	Peshwari Naan.....	£4.95
Plain Naan.....	£3.95	Keema Naan.....	£4.95
Butter Naan.....	£4.95	Paratha.....	£5.95
Garlic & Corriander Naan.....	£4.95	Garlic & Cheese Naan.....	£5.95

ACCOMPANIMENTS

Mint & Coriander Sauce.....	90p	Plain Papadum.....	£1.00
Mango Chutney.....	90p	Spicy Papadum.....	£1.00
Chutney Tray per person.....	90p	Cucumber Raita.....	£3.95
Onion Salad.....	90p	Green Salad.....	£3.95
Mixed Pickle.....	90p	Chips.....	£4.95
Lime Pickle.....	90p		

KIDS MENU

Chicken Nuggets & Chips.....	£10.95
Cod Goujons & Chips.....	£10.95

ABOUT OUR CHEF - PARIMAL SARKAR

The Burj is proud to present one of the finest chefs, skilled in the Art of Indian Cuisine.

Parimal Sarkar started his career as an executive Sous Chef at the Centre Hotel, Juhu, Mumbai, India in 1992. Parimal's driving passion has always been to produce creative food. Due to his drive, passion and talent, Parimal was quickly promoted to Head Chef at the Jumeriah Beach Hotel Group in Dubai, where he continued to excel, from 1996-2005. Parimal had continued to develop his talents in Indian as well as Continental food.

Parimal decided to progress his career here in the UK. Since he arrived, he has spent time working within a well-known and well respected restaurant as a Specialist Chef. Parimal has a vast knowledge in Indian Cuisine.

Parimal is also very passionate and extremely serious about food hygiene. He is an experienced chef and if prepared for any situation. He works efficiently even if the kitchen is extremely busy and makes sure that all food is served in an attractive and breath-taking manner. Parimal welcomes feedback, which he utilises to create and develop new and improved dishes. Due to his creativity, effort, experimentation and passion, he has come a long way in life and has won many awards for his dishes. He is the finest chef in the West of England and Wiltshire by far. We are amazing proud that he is now a part of our team.

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

• We arrange outside catering, please ask a member of management for a quote, looking recommended.
• The Burj wishes to inform our patrons that we believe that you should enjoy our food in its natural tones. We avoid using any colourings in it's preparation.
• The only colour in our preparation comes from the natural spices we add to our meals.
• Although we believe we have created a menu to excite, if you cannot find a dish you fancy or wish to try something specific, please don't hesitate to ask.
• Our chef will be more than pleased to prepare it for you.
• Please be patient and allow for us to prepare your food. Good food takes time to prepare.
• Not all dishes are available for takeaway, please ask.
• As we use nuts in our kitchen, there is a possibility that all of our dishes may contain nuts.
• We do not knowingly use any genetically modified soya or maize products.
• Management reserves the right to refuse admission.