

VEGETARIAN DISHES

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.

Khatte 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.

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, BREAD & SIDES

Steam Basmati Rice

Basmati Pilau Rice

Vegetable Fried Rice

Egg Fried Rice with Peas

Mushroom Fried Rice

Plain Naan

Butter Naan

Garlic Naan

Peshwari Naan

Keema Naan

Paratha

Tandoori Roti

Chips

Salad

VEGAN SET MENU

STARTERS

Onion Bhaji

Spring Roll

Vegetable Manchorian

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

MAINS

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

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)

Stir fried orka gently prepared in dry spices.

RICE AND BREAD

Steamed Rice

Tandoori Roti

Chapatti

- We arrange outside catering, please ask a member of management for a quote. Booking 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 its 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 time 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.

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

SPECIAL LUNCH MENU

2 COURSE MEAL £14.99

ANY DISHES YOU REQUIRE NOT ON THE SET MENU CAN BE ACCOMMODATED AT AN ADDITIONAL COST TO THE SET PRICE

VEGETARIAN STARTERS

Hara Bhara Kebab

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.

Burj Onion Bhaji

Crispy onion and potato, deep fried with gram flour until golden brown.
Vegetable Samosa subject to availability

Paneer Chilli

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

Burj Spring Roll

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

Vegetable Samosa

SEAFOOD STARTERS

Chilli Prawn

Tiger prawns with garlic, chilli, soya and bell pepper.

Salt & Pepper Squid

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.

NON VEGETARIAN STARTERS

Spicy Chicken Lollypop

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

Chicken Tikka

Lamb Tikka

Chicken Malai Tikka

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.

Lacknow Sheek Kebab

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

Meat Samosa

Chicken Samosa

THE BURJ HOUSE SPECIALITIES

Burj Special Chicken

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

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

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

A famous dish made during the Moghul era using black onion seed, chunks of mustard lamb/chicken infused with garam masala and crushed ginger in a light sauce. A favourite in South India. Stir fried breast chicken cooked with diced onion, tomato, mustard seed, Kashmiri chilli, black pepper and fresh coriander.

Dolcha Lamb

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

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.

Goan Chicken Curry

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

Garlic Chilli Chicken or Lamb

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

Butter Chicken

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

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

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

Sahi Murgh Lababdar

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

Nargisi Kofta

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.

Indian Railway Curry Chicken or Lamb

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

Delhiwalli Butter Chicken

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

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

Lamb Tikka

Tandoori Chicken

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

Mixed Chicken Tikka

Lucknow Sheek Kebab

SEAFOOD DISHES

Goan Fish Curry

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

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

Garlic Chilli Calamari

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

Garlic Chilli Prawns or King Prawns

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

King Prawn Nagoori

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

Additional £3.00 to the set price for any of these Seafood Dishes

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

Prawn Biryani

Chicken Tikka Biryani

Vegetable Biryani

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.

Chicken

Lamb

Chicken Tikka

Lamb Tikka

Paneer

Vegetarian

Additional £3.00 to the set price for any of these Seafood Dishes

Tiger Prawn

King Prawn

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 spiced, cooked with fresh spinach.

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

KIDS SET MENU

All kids meals are £9.95

Chicken Nuggets & Chips

Chicken Strips & Chips

Fish Fingers & Chips

Crispy Mozzarella Sticks & Chips (Vegetarian)

SPECIAL OFFER

Chicken Ceasar Salad £5.95

Medium  Hot  Very Hot 