

VEGETARIAN STARTERS

Burj Onion Bhaji	£4.25
<i>Crispy onion and potato, deep fried with gram flour until golden brown.</i>	
Spicy Corn & Potato Cake (Wheat)	£4.25
<i>Roasted potato and corn mash, mixed with light spice, then deep fried until golden brown.</i>	
Paneer Chilli (Dairy) (Soya)	£5.95
<i>Paneer (Indian style cheese) tossed with fresh garlic, ginger, bell pepper mixed with onion, green chilli, spring onion, soya and sweet chilli sauce.</i>	
Paneer, Onion & Spinach Samosa (Dairy) (Wheat)	£4.95
<i>An innovative approach to the samosa.</i>	
Burj Spring Roll (Wheat) (Soya)	£4.95
<i>Stir fried mixed vegetables with sesame oil, soya sauce, rolled in a homemade pastry dough.</i>	

NON VEGETARIAN STARTERS

Chicken Lollypop (Egg) (Wheat)	£6.25
<i>Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.</i>	
Chicken or Lamb Tikka (Dairy)	£5.50
Chicken Malai Tikka (Dairy) (Egg) (Butter)	£5.95
<i>A hearty Rajasthani delicacy, this chicken barbecue evokes images of growing sand dunes roaring camp fires and lively folk music. These smooth chicken tikkas are mildly flavoured with cheddar cheese.</i>	
Lamb Chop (Dairy)	£7.45
<i>Tender lamb chop marinated in a blend of yoghurt, herbs and spices to our chef's recipe for 24 hours before cooking in the tandoori.</i>	
Lacknow Sheek Kebab (Egg)	£4.95
<i>Mince lamb blended with medium spices and garlic, skewered and cooked in the tandoori clay oven.</i>	
Mix Kebab (Dairy) (Egg)	£6.50
<i>A combination of tender lamb tikka, Lacknow sheek kebab and a piece of chicken tikka.</i>	
Tandoori Chicken (Dairy)	£6.95
<i>On the bone, piece of leg or breast.</i>	
Chicken Chaat Puree (Wheat)	£5.95
Shami Kebab (Egg) (Wheat)	£6.45
<i>Lamb mince with chana dal, red chillies and whole spices, deep fried.</i>	

SEAFOOD STARTERS

Kalnoji Jinga (Nuts) (Fish)	£8.50
<i>Jumbo king prawns marinated with roasted gram flour, cashew nuts, yogurt, cream, roasted kalonji and cooked in tandoori clay oven.</i>	
Garlic King Prawn (Dairy) (Fish)	£8.95
<i>Jumbo king prawns marinated in fresh garlic, coriander and mozzarella cheese.</i>	
Prawn Kaliwad (Fish)	£5.95
<i>Tiger prawns marinated in garlic, ginger, seasoned with salt & pepper, lemon juice, dipped in gram flour and deep fried.</i>	
Garlic Chilli Squid (Fish) (Soya)	£5.95
<i>Squid tossed with garlic, chilli, soya and bell pepper.</i>	
Grilled Atlantic Scallop (Fish)	£7.25
<i>Scallops marinated with olive oil, dill leaves, seasoning, and light spices, cooked in a pan grill served with tomato chutney.</i>	
Salmon Tikka (Dairy) (Fish)	£6.95
<i>Salmon fish marinated in yoghurt, garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.</i>	

POPULAR STARTERS

Burj Signature Platter (Egg) (Dairy) (Fish)	£10.95
<i>A selection of jumbo king prawns, lamb chop, Salmon tikka and a chicken lollypop.</i>	
Mixed Vegetable Platter (Wheat) (Dairy)	£6.25
<i>Three types of vegetable starters selected by our chef.</i>	
Burj Seafood Platter (Fish) (Dairy)	£8.95
<i>Three types of seafood starters selected by our chef.</i>	

TRADITIONAL CURRIES

A sauce based on a traditional range of Indian spices, giving a rich flavour.

Chicken or Lamb	£9.50
Chicken Tikka or Lamb Tikka	£10.50
Tiger Prawn	£11.50
King Prawn	£12.50
Vegetarian	£7.95

Curry †

Madras ††

Vindaloo †††

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

Tikka Massala (Nuts) (Dairy) - Most popular dish in Britain which needs no introduction.

Passanda (Nuts) (Dairy) - Very mild dish cooked in fresh cream, cashew nuts and butter.

Bhuna (Dairy) - 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 (Nuts) (Dairy) - A mild curry with tropical fruits in a special Kashmiri sauce.

Patia (Dairy) - Sweet, sour, hot and saucy.

CLASSIC DISHES

A sauce based on a traditional range of Indian spices, giving a rich flavour.

Chicken or Lamb	£10.50
Chicken Tikka or Lamb Tikka	£11.50
Tiger Prawn	£12.50
King Prawn	£13.50
Vegetarian	£8.95

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

Korai (Dairy) - A very popular dish that does not need any introduction.

Chilli (Dairy) - Massala, Bhuna style. Fresh green chillies give a lovely taste.

Balti (Dairy) - A very popular dish in the British curry industry.

Dansak (Dairy) - Sweet and sour, cooked with lentils.

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

Sag (Dairy) - Medium dish, well spiced, cooked with fresh spinach.

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

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.

Chicken Biryani (Dairy) (Egg)	£12.95
Lamb Biryani (Dairy) (Egg)	£13.50
Prawn Biryani (Dairy) (Egg)	£13.95
King Prawn Biryani (Dairy) (Egg)	£14.95
Vegetable Biryani (Dairy) (Egg)	£11.95

TANDOORI DISHES (TRADITIONAL)

Chicken Tikka (Dairy)	£9.95
Lamb Tikka (Dairy)	£10.95
Tandoori Chicken (Dairy)	£12.45
<i>On the bone, 3 pieces of chicken that includes leg of chicken and breast.</i>	
Chicken Malai Tikka (Nuts) (Dairy)	£10.95
Mixed Chicken Tikka (Egg) (Dairy)	£10.95
Lucknow Sheek Kebab (Egg)	£9.95
Shashlick (Chicken or Lamb) (Dairy)	£11.95
King Prawn Shashlick (Fish) (Dairy)	£14.95
Tandoori King Prawn (Fish) (Dairy)	£13.95
Salmon Tikka (Fish)	£14.45
<i>Salmon fish marinated in yoghurt, garlic and ginger paste and mix of Indian spice, cooked in tandoori clay oven.</i>	
Tandoori Mixed Grill (Fish) (Dairy) (Egg)	£15.95
<i>Very popular dish. A selection of Tandoori king prawn, Tandoori chicken, lamb chops, sheek kebab and Reshmi kebab served with a special garnish.</i>	

THE BURJ HOUSE SPECIALITIES

Duck Dupiaza (Dairy)	£13.95
<i>Roasted duck breast, sliced onion, bell pepper, cooked bhuna style with light spice and tomato sauce.</i>	
Duck Lemon Grass (Nuts) (Dairy)	£15.45
<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 grass.</i>	
Roasted Lamb and Duck Special (Dairy) (Celery)	£13.95
<i>Chef's special recipe. Please tell the waiting staff if you would like it mild, medium, or hot.</i>	
Burj Special Chicken (Nuts) (Dairy)	£11.95
<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 or Lamb Kalimiri Chettinad (Nuts) ††	£12.45
<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 (Dairy) ††	£12.45
<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 (Dairy) ††	£12.95
<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>	
Mother Chicken (Wheat) (Celery) (Egg) (Mustard) ††	£11.95
<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>	
Banjara Chicken (Egg) (Wheat) ††	£11.95
<i>Stir-fried chicken breast cooked with green and red pepper strips in a juicy North Indian sauce.</i>	
Dal Gosht (Mustard) †	£11.95
<i>Tender lamb marinated in mixed spice and yogurt for at least 24 hours and served with yellow (chana) lentils, red onion, and green chillies.</i>	
Murgh Lababder (Nuts) (Egg)	£12.95
<i>Tender pieces of succulent chicken with Rajasthani spices and an age old cooking technique. (Served with eggs)</i>	
Lamb Shank Rogan †	£14.95
<i>A king of curries. A classic Kashmiri dish cooked with whole lamb shanks in a rich onion and fresh tomato puree.</i>	
Lamb Rara †	£12.50
<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>	
Lamb Rack	£14.50
<i>Tender pieces of finished rack of lamb marinated with special herbs, seasoning, yogurt, a touch of mint 24 hours before preparing. Served with sautéed vegetables.</i>	
Lamb Chop Masala (Dairy)	£14.50
<i>Lamb chop cooked with black pepper, mixed spices and gravy</i>	
Goan Chicken Curry (Mustard) †	£11.50
<i>Chicken prepared with goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning/garam massala.</i>	
Garlic Chilli Chicken or Lamb (Celery) (Yogurt) †	£12.95
<i>Chicken or Lamb cooked with fresh garlic chilli, onion and pepper served with a separate accompaniment of a spicy, tangy sauce.</i>	
Butter Chicken (Dairy) (Nuts)	£11.95
<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>	
Chicken or Lamb Spinach Balti	£11.95
Lamb Navarin	£11.95
<i>A ragout of lamb and potatoes. Named after the navet (turnip), originally the main accompanying vegetable. This dish has been given an Indian twist with baby potatoes.</i>	
Chicken or Lamb Gunpowder (Dairy)	£11.95
<i>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.</i>	
Stir Fried Chilli Chicken or Lamb (Egg) (Wheat)	£12.95
<i>Buttered chicken cooked in a smoking wok with peppers, red onions, spring onions. A marriage of Indian and Chinese spices.</i>	

SEAFOOD DISHES

Kerala Fish Curry (Fish) (Mustard) ††	£13.95
<i>Fillet of sea bass cooked South Indian style, mustard seeds, fresh curry leaves, onion, tomato, coconut milk and a touch of tamarind.</i>	
Goan Fish Curry (Fish) (Mustard) †	£13.95
<i>Salmon fish cooked with Goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning/garam massala.</i>	
Fish Rara (Fish) (Mustard) †	£12.95
<i>Stir fried white boneless fish tossed with onion, garlic, pepper and coriander, cooked North Indian style.</i>	
Tamarind King Prawn (Mustard) †	£12.95
<i>Fresh water jumbo king prawns cooked with tamarind sauce and a touch of mango, delicately cooked with light spice and coconut milk.</i>	
King Prawn Malai Curry (Mustard) †	£13.95
<i>Fresh water king prawn cooked with various spices, coconut milk, cream, and a touch of Dijon mustard.</i>	
Garlic Chilli Squid (Fish) (Soya)	£12.50
<i>Squid tossed with garlic, chilli, soya and bell pepper.</i>	
Galda Chingri Massala (Mustard) †	£15.95
<i>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.</i>	
Vasha Chingri (Mustard)	£15.95
<i>Very popular in West Bengal in India and Bangladesh. Jumbo king prawns (in the shell) cooked with saffron, spices from Bengal. Served with fresh tossed spinach.</i>	
Garlic Chilli King Prawn (Celery) †	£13.95
<i>King prawn cooked with fresh garlic chilli, onion, and pepper, served with a separate accompanying spicy tangy sauce.</i>	
King Prawn Nagoori (Dairy)	£14.95
<i>Saffron and garlic flavoured king prawns cooked in the Tandoor. Served with spiced sautéed mushrooms.</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.

Prices start from	£10.95
<i>Vegetarian / Chicken / Lamb / King Prawn / Mixed Seafood (i.e. tiger prawns, scallop, fish, squid, mussels)</i>	

VEGETARIAN DISHES

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

Methi Mattar Malai (Nuts) (Dairy)	Side £4.50 Main £7.50
<i>Roasted fenugreek leaves, spinach, and peas in a light spicy creamy sauce.</i>	
Mushroom Mattar (Nuts) (Dairy)	
<i>Mushroom and peas in a tomato and yogurt creamy sauce.</i>	
Mixed Vegetable Curry	
<i>Fresh seasonal vegetables cooked in light spices and an onion and tomato gravy.</i>	
Palak (Spinach) (Dairy)	
<i>Red kidney beans cooked with spinach, fenugreek leaves and light spices in a creamy sauce.</i>	
Bombay Aloo	
<i>Baby potato gently spiced and cooked with tomatoes and chopped onions.</i>	
Chanaa Masala	
<i>Chickpeas cooked with onions, tomato, garlic, ginger, fenugreek leaves and light spicy sauce.</i>	
Rajma Masala	
<i>Red kidney beans cooked with spinach, fenugreek leaves and light spice and creamy sauce.</i>	
Begun Massala	
<i>Whole baby aubergines cooked with cumin seeds, curry leaves, onion and tomato gravy.</i>	
Tarka Dall (Dairy)	
<i>Red and yellow lentils cooked with butter, onion, tomato, ginger, garlic and cumin/mustard seeds.</i>	
Dall Palak Mushroom (Dairy)	
<i>Cooked mixed lentils with spinach and mushroom, coriander and tomato.</i>	
Aloo Gobi	
<i>Baby potato and cauliflower cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.</i>	
Aloo Begun	
<i>Baby potato and whole baby aubergines cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.</i>	
Aloo Palak (Dairy)	
<i>Baby potato and sautéed spinach cooked with onion, garlic and ginger.</i>	
Palak Paneer (Nuts) (Dairy)	
<i>Homemade Indian style cheese cooked with cashew nuts and tomato gravy, served with butter.</i>	
Paneer Butter Masala (Nuts) (Dairy)	
<i>Homemade Indian style cheese cooked with cashew nut and tomato gravy served with butter.</i>	
Dal Makhani (Dairy)	
<i>Red kidney beans, black whole urid and yellow lentils cooked with tomato, garlic, ginger, butter and fresh cream.</i>	
Rajma Chanaa Massala	
<i>Red kidney beans and chick peas cooked with tomato, onion, garlic, finer, fenugreek leaves, mixed spices and fresh coriander.</i>	
Vindi Bhaji (okra)	
<i>Stir fried okra gently prepared in dry spices.</i>	
Khatte baingan (baby aubergine) (Mustard)	
<i>Baby aubergine cooked in a liquor made from onions, red chillies and coriander seeds</i>	

RICE	
Steam Basmati Rice	£3.00
Basmati Pilau Rice (Dairy)	£3.50
Burj Special Rice (v) (Dairy)	£4.25
Egg Fried Rice with Peas (Egg) (Dairy)	£3.95
Mushroom Fried Rice (Dairy)	£3.95
Jeera Rice (Dairy)	£3.95
Lemon Rice (Dairy) (mustard)	£3.95
Prawn Rice (Dairy)	£4.50
Coconut Rice (Mustard) (Nuts)	£3.95

BREAD	
Plain Naan (Wheat)	£2.95
Butter Naan (Dairy) (Wheat)	£3.45
Garlic Naan (Wheat)	£3.45
Peshwari Naan (Nuts) (Wheat)	£3.45
Keema Naan (Wheat)	£3.45
Kulcha (Wheat)	£3.45
Puratha (Wheat)	£3.45
Stuffed Paratha (Wheat)	£3.95
Tandoori Roti (Wheat)	£2.95
Chapatti (Wheat)	£1.95

ACCOMPANIMENTS	
Mixed Raita	£2.95
Chips	£3.95
Green Salad	£2.95
Plain Papadum	80p
Spicy Papadum	80p
Mint and Coriander Sauce (Dairy)	70p
Mango Chutney	70p
Chutney Tray per person (Dairy)	70p
Onion Salad	70p
Mixed Pickle (Mustard)	70p
Tamarind Sauce	70p

SET MENUS	
<i>We can only cater for tables of four and above.</i>	
Burj Special Set Meal	£22.50pp
<i>A selection of the finest dishes from our main chef's own collection, prepared as a feast fit for emperors.</i>	
<i>Papadum with selection of chutney • Mixed Kebab • Chef special lamb • Goan Chicken Curry • Mixed vegetable curry • Tarka dall • Gulub jam (Indian sweets) or any other desserts.</i>	
The Royal Family Meal	£25.00pp
<i>Papadum with selection of chutneys • Burj signature platter • Chef special lamb • Chicken gunpowder • Mixed vegetables • Methi motor malai • Selection of rice and breads • Gulub jam (Indian sweets) or any other desserts.</i>	