

VEGETARIAN DISHES

All Vegetarian Sides - £6.95 / Main courses - £10.95

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 and 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 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.

Khatte Baingan (aubergine)

Aubergine cooked in a liquor made from onions, red chillies and coriander finish with coconut milk and tamarind

Achhari Baingan (aubergine)

Small, tender baingan cooked in a tangy, spicy masala inspired by traditional Indian pickles

Vindi Bhaji (Okra)

Stir fried okra gently prepared in dry spices.

PANEER DISHES

All Paneer Sides - £7.95 / Main courses - £12.95

Saag Paneer

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

Mushroom Mattar Paneer

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

ACCOMPANIMENTS

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

RICE

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

BREADS

Tandoori Roti	£3.50
Plain Naan	£4.45
Butter Naan	£4.95
Garlic & Corriandor Naan	£4.95
Peshwari Naan	£4.95
Keema Naan	£4.95
Paratha	£5.45
Stuffed Paratha (Veg)	£5.95
Garlic & Cheese Naan	£5.95

KIDS MENU

Chicken Nuggets & Chips	£10.95
Chicken Strips & Chips	£10.95
Fish Flinger & Chips	£10.95

- 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 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 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 at HARP & CROWN

CORSHAM

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>	
Hara Bhara Kebab	£6.95
<i>Roast potato, Fresh green Vegetable smashed with light spice then deep fried untill golden fried</i>	
Burj Spring Roll	£6.95
<i>Stir fried mixed vegetables with sesame oil, soya sauce, rolled in a homemade pastry dough.</i>	
Achari Paneer Tikka	£6.95
<i>Indian dish of marinated paneer cheese chunks that are grilled in a tandoor oven.</i>	
Paneer Pakoda.....	£6.95
<i>Homemade paneer deep fried our chef ingredient with gram flower and garam masala</i>	
Paneer Chilli	£7.95
<i>Paneer (indian style cheese) tossed with fresh garlic, ginger & bell pepper.</i>	
Mixed Vegetable Platter	£9.95
<i>Veg spring roll or Veg Samoosa, Harabhara Kebab, Paneer Tikka or Paneer Pakoda & Burj onion bhaji.</i>	

STARTERS

Chicken Tikka	£6.50
Tandoori Chicken Wings	£7.95
<i>Chicken wings marinated 24 hours before asian spice and hangcurd cooked with clay oven tandoor</i>	
Spicy Chicken Lollypop	£7.95
<i>Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.</i>	
Chicken Cheese & Malai Tikka	£7.95
<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 Smokey cheddar cheese.</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>	
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>	
Meat Samosa	£5.95
Lamb Tikka	£7.50
Sheek Kebab	£7.50
<i>Minced lamb blended with medium spices and garlic, skewered & cooked in the tandoori clay oven.</i>	
Mix Kebab	£8.50
<i>Chicken Tikka, sheek kebab, malai chicken tikka and lamb tikka.</i>	
Anchari Lamb Chop	£11.95
<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>	
Burj Signature Platter	£12.95
<i>Anchari Lamb chop, Salmon Tikka, Tandoori king prawn and Chicken Cheese & Malai Tikka.</i>	

SEAFOOD STARTERS

Salt & Chilli Squid	£8.95
<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 toasted with garlic, chilli, soya and bell pepper.</i>	
Tempura King Prawns	£8.95
<i>Tail-on king prawns dipped in a light, airy batter and deep-fried until crisp and golden.</i>	
Salmon Tikka	£9.95
<i>Salmon marinated in yogurt, garlic and ginger paste and a mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Fish Cake	£8.95
<i>Seabass, COD Ginger & Lime Fish Cake.</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 saffroni and cooked in the tandoori clay oven.</i>	
Burj Seafood Platter	£12.95
<i>Fish Tikka, Tandoori King Prawns, salt and pepper squid, and Tempura Prawn.</i>	

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 24 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 barsee chicken dish with fragrant spice complex flavours which always eat to be creamy 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 massala.</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 Tikka or Lamb Tikka Chettinad	£14.95/ £15.95
<i>A classic Lamb or chicken flavour with crushed black pepper, chilli, and tamarind extract. Well balanced and an equally hot companion.</i>	
Chicken Tikka or Lamb Tikka Kadai	£14.95/ £15.95
<i>Marinated grilled chicken (tikka) or Lamb (tikka) cooked in a wok (kadai) with tomatoes, bell pepper, ginger garlic and finish with fresh coriander.</i>	
Kolapuri Chicken Tikka or Lamb Tikka	£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 massala and crushed ginger in a light sauce.</i>	
Lamb Nabarin	£14.95/ £15.95
<i>Tender lamb marinated in mixed spice and yogurt for at least 24 hours and served with baby potatoes, red onion, green chillies and finish with fresh coriander and garam masala</i>	
Lamb Tikka Rara	£15.95
<i>A North Indian dish. Tender pieces of lamb and lamb mince cooked with onion, tomato, garlic, and ginger with a secret recipe of our award winning chef.</i>	
Dolcha Lamb with Citrus Macroptera	£15.95
<i>Tender Lamb cooked with yellow Lentil, Citrus Macroptera, Mix bell pepper, onion tomato based gravy finish with dry chilli and fresh coriander.</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 24 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 curry leafs, 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

Medium  Hot  Very Hot 

SEAFOOD DISHES

Kerala Curry - Prawn or King Prawn	£15.95/ £17.95
<i>South Indian style curry, our chef secret ingredient spiced with mango ripe with coconut milk and finish with fresh curry leaves mustard seed and coriander.</i>	
Kerala Fish Curry (Sea bass)	£17.95
<i>South Indian style curry, our chef secret ingredient spiced with mango ripe with coconut milk and finish with fresh curry leaves mustard seed and coriander.</i>	
Malabar Fish Curry (Salmon).....	£17.95
<i>South Indian style curry, our chef secret ingredient spiced with mango ripe with coconut milk and finish with fresh curry leaves mustard seed and coriander.</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 sauteed mushrooms.</i>	
Salmon Tikka Nagori.....	£17.95
<i>Saffron and garlic flavoured Salmon cooked in the Tandoor. Served with spiced sauteed mushrooms.</i>	

TANDOORI DISHES (TRADITIONAL)

Anchari Paneer Tikka	£11.95
Anchari Paneer Shashlik	£13.95
Chicken Tikka	£11.95
Chicken Shashlik.....	£13.95
Mix Chicken Tikka	£12.95
Chicken Cheese & Malai Tikka	£12.95
Tandoori Chicken	£14.95
<i>On the bone, 3 pieces of chicken that includes leg of chicken and breast.</i>	
Lamb Tikka	£12.95
Lamb Shashlik	£14.95
Sheek Kebab	£11.95
Tandoori King Prawn	£17.95
Tandoori King Prawn Shashlik	£19.95
Salmon Fish Tikka	£17.95
<i>Salmon marinated in yogurt, garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Salmon Fish Tikka Shahlik	£19.95
<i>Salmon marinated in yogurt, mix bell pepper garlic and ginger paste and mix of Indian spice, cooked in Tandoori Clay oven.</i>	
Tandoori Mix Grill	£18.95
<i>Piece of tandoori chicken, Lamb chop, sheek kebab, malai kebab, lamb tikka, chicken tikka, along with jumbo king prawn.</i>	

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	£10.95	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.

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.