



B & B

BURGERS & BIRYANI

BURGERS & BIRYANI FOOD MENU

A SOULFUL FOOD CONNECTION

3/22 RAILWAY RD, SUBIACO

PH: 08 6102 6726

www.burgersnbiryani.com.au

INSTA: @burgersnbiryanisubiaco

FB: Burgers & Biryani

Book your next functions and catering with us!

-SLOW COOKED DUM-BIRYANI

(authentic dum style biryani, Slow-cooked aromatic basmati rice with meat and spices served in a Traditional Biryani Pot)
 - optional extra spicy

Lamb Biryani \$20.9

Chicken Biryani \$19.9

Goat Biryani \$20.9

Veg Biryani \$19.9

(slow-cooked aromatic basmati rice with vegetables, soy chunks and spices)

-KATHI-ROLLS

Traditional Kathi roll made of Flat bread with egg, filled with skewered meat and shredded onion, capsicum, lettuce and chef's special homemade chutney

Lamb Seekh Kebab roll \$15

Chicken Tikka kathi roll \$15

Paneer Tikka kathi roll \$15

-BURGERS

(All burgers are served in a potato bun) CHIPS EXTRA \$3

-Butter Chicken burger \$18.5

(Tandoori oven-roasted chicken thigh, authentic butter chicken sauce, cheese slice, tomato, lettuce, onion)

-Lamb Kebab Patty burger \$18.5

(Homemade Indian-style Lamb patty, cheese slice, onion, tomato, lettuce, homemade special garlic sauce)

-BPP (BEAN PEAS POTATO) Patty Burger \$17

(Homemade patty made with kidney beans, peas & potato, cheese slice)

-CLASSIC BLT \$17

(Aussie classic bacon, lettuce, tomato with garlic aioli)

-Achari Paneer Tikka burger \$18.5

(marinated skewered paneer, onion, capsicum, tomato, lettuce, cheese slice, mint sauce)

-B&B Special burger \$20.9

(Spicy home-made delicacy fried chicken thigh marinated with Chef's special spices)



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Entrée: Non-Vegetarian

- Lasuni chicken tikka** \$20
(Tandoori style chicken thighs pieces marinated with garlic, spices, and yoghurt)
- CHICKEN MOMO (dumplings)** \$16 (8pcs)
(Steamed dumpling momo style filled with chicken mince)
- Chilli chicken** \$18
(Chicken pieces coated with spices and cornflour tossed with bell peppers and Indochinese sauce)
- Lamb kofta** \$20
(Minced lamb balls marinated with chef-special spices and slightly coated with lamb rogan josh sauce)
- Lamb seekh kebab** \$20
(Skewered ground lamb kebab with coriander, ginger, garlic, and spices)
- Garlic prawns** \$24
(Prawns marinated with garlic and chef-special spices, roasted in a tandoori oven)

★ Entree Vegetarian

- Samosa** \$8 (2 pcs)
(Fried pastries filled with potato and peas)
- Achari Tandoori paneer tikka** \$18
(Skewered Indian cheese marinated in pickling spices and yoghurt)
- EGGPLANT BHAJJI(4 PCS)** \$14
(Eggplant fritters coated in chickpea flour and spices served with mint chutney)
- Pani puri (5 PCS)** \$10
(Crispy fried puffed balls filled with potatoes and chickpeas served with sweet, sour, and spiced mint-flavoured water)
- Samosa chaat** \$14
(Smashed samosa topped up with chickpea yoghurt, tamarind, and mint sauce)
- Vegetarian platter for 2** \$22
(Achari paneer tikka, Eggplant bhaji and samosa)
- Non-vegetarian platter for 2** \$26
(Lasuni chicken tikka, lamb seekh kebab and garlic prawns)
- Gobhi Manchurian** \$18
(Cauliflower coated with spices and cornflour tossed with bell peppers and Indochinese sauce)
- PANEER MOMO (dumpling)** \$16 (8pcs)
(Steamed dumplings momo-style filled with paneer and veggie mixture)

Salads & Soups



- Tandoori Chicken Salad** \$15.5
(Tandoor chicken pieces with apple, beetroot, lettuce, and spiced mango chutney)
- Aloo & Chana Chaat** \$14
(potato & chickpea salad with onions, tomatoes, mint & tamarind sauce mixed in homemade masala)
- Paaya Shorba** \$14.5 (served with 1pc naan)
(Thin soup of slow simmered lamb knuckle bones, very nutritious and flavoursome)
- Pappadum Platter** \$10
(5 pcs of pappadum served with mango chutney, mint & coriander chutney)

Mains: Non-vegetarian

- Butter Chicken** \$20
(Tandoor oven-roasted chicken thigh pieces in tomato-based creamy sauce with fenugreek leaves)
- Kadhai chicken** \$20
(Chicken cooked in onion and tomato-based sauce with bell peppers and special kadhai masala)
- Chicken Korma** \$20
(A chicken delicacy cooked in a caramelized onion and creamy cashew nut sauce)
- Lamb Rogan Josh** \$22
(Tender lamb pieces in rogan josh sauce from the northern part of India)
- Lamb Shank Rogan Josh** \$22
(Slow-cooked lamb shanks in rogan josh sauce with aromatic spices)
- Lamb Saag** \$22
(Tender Lamb pieces in pureed spinach onion, ginger, garlic, and coriander sauce)
- Lamb Vindaloo** \$22
(Spicy, flavoursome Lamb curry from the coastal region of southwest India)
- B&B Special Goat Curry** \$24
(Baby goat on the bone, chef's special recipe)
- Pan-seared masala fish** \$25
(Sauteed mixed veg, and garlic, tomato, coconut sauce poured on the fish)
- Prawn masala** \$26
(Prawn curry in a tangy, spiced creamy sauce)



Mains: Vegetarian

Kadhai Paneer	\$18
Cottage cheese cooked in onion and tomato-based sauce with bell peppers and special Kadhai masala)	
Saag Paneer	\$18
(Cottage cheese in pureed spinach, onion ginger, garlic, and coriander sauce)	
Paneer Butter Masala	\$18
(A creamy butter sauce with Indian roasted ground spices, simmered with cottage cheese)	
Baigan Bharta	\$18
Tandoor roasted eggplant caviar finished with onion, tomato, ginger, garlic, and chillies)	
Yellow Dal Tadka	\$15
(Mixed lentils tempered with cumin seeds caramelised onion, tomato, chillies, and coriander)	
Dal Makhani	\$16.5
(A traditional rich and creamy black lentil)	
-Steamed Rice	\$4.50
(Basmati Plain rice)	
-Tandoori Naan	
Plain Naan	\$4.5
Butter Naan	\$4.5
Garlic Naan	\$4.5
Lacha Paratha	\$5.5
Amritsari Kulcha	\$6.5
Keema Naan	\$6.5
Roti	\$4



Dessert

Pistachio Kulfi (Indian ice cream)	\$8
Mango Kulfi (Indian ice cream with pureed mango)	\$8
Gulab Jamun (with ice-cream + \$2)	\$9
Double Choc Brownie (with ice-cream)	\$9.9
Special Kulfi Falooda	\$10.9