



B & B

BURGERS & BIRYANI

BURGERS & BIRYANI FOOD MENU

A SOULFUL FOOD CONNECTION

3/22 RAILWAY RD, SUBIACO

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Book your next functions and catering with us!

Iced drinks/ Juice/ Shakes/ Smoothies

-MANGO LASSI, salted or Rose Lassi \$6

-Iced Coffee/latte / Mocha / Choc / Chai Latte \$7.9

(ice-cream extra \$1)

-Strawberry Matcha Latte \$8.9

-MILKSHAKES \$9

Strawberry, Caramel or Chocolate
(served with cream and ice cream)

COLD-PRESSED JUICES \$7.5

Pure Orange	Daily Greens
Beetroot Beta C	Watermelon crush
Apple ginger	

SMOOTHIES \$8.9

- Mango Tropical (mango, pineapple, coconut, mint)
- Banana Cocoa Bliss (organic cocoa, banana, honey, almond milk)
(Add - plant protein \$2)
- Avo Go Go(avocado, apple, ginger, spinach, lime, coconut water)
- Strawberry Crush(strawberries, banana, coconut water)
- Berry Go Round (mixed berries, mint, coconut water)
- Big 5 (kiwi, pine, mango, strawberry, banana)

Coke, Diet Coke, Lemonade (375ml can) \$5

Ginger beer/Ale \$5.5

Red Bull \$6.5

Capi mineral water 500ml \$5.5

St Pellegrino sparkling 750ml \$7.5

St Pellegrino sparkling 500ml \$5.5

Coffee / Tea Infusions

-Indian MASALA CHAI

(Cardamom, ginger loose leaves)	\$6.5
-Chai Latte	\$6

COFFEE

Flat White/ Cappuccino / Latte (**S \$5, R \$6, L \$7**)

Espresso	\$4.2
Short Macchiato	\$4.5
Long black / Mocha	\$5.7
Matcha Latte / Turmeric Latte	\$6.5
Hot Chocolate	\$6 Med

Extra

\$.80c for an extra shot of coffee, \$.80c for non-dairy milk
(oat, almond, soy, lactose-free)

Tea + Infusions and HERBAL TEA

English Breakfast	
/ French Earl Grey	\$4.5

Organic handcrafted Margaret River

Lemongrass + Ginger	\$5
Immunity	\$5
Organic Turmeric Chai Latte	\$5.5
Moroccan Mint	\$5
Organic Hibiscus	\$5

Indian Organic HOLY BASIL TEA	\$5.5
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Lunch MENU

(10:30 am to 2:30 pm)

Salads & Soups(available all day)

Pappadum Platter (5 pcs of pappadum served with mango chutney, mint & coriander chutney)	\$10
Kachumber Salad A refreshing mix of cucumber, tomato, onion, and herbs tossed with lemon juice and spices.	\$10
Tandoori Chicken Salad (Tandoor chicken pieces with apple, beetroot, lettuce, and mango chutney)	\$15.5
Paaya Shorba (Soup) (served with 1pc naan) (Thin soup of slow-simmered lamb knuckle bones, nutritious and flavoursome)	\$15 \$17
Chicken Shorba (Soup) (served with 1pc naan) (Aromatic spiced flavourful, slow-cooked chicken soup)	\$14 \$16
Daal Shorba (Soup) (served with 1pc naan) (Thin lentil soup tempered with onion, garlic, cumin seeds and fresh herbs)	\$13 \$15

Masala Omelet (3 eggs with onions, green chilies, tomatoes, coriander and chef's special ground spices) <i>OPTIONAL TOAST \$3</i>	\$15
Samosa (2 pcs) (Fried pastries filled with potato, peas, and spices)	\$8
Samosa Chaat (Smashed samosa topped up with chickpea, yoghurt, tamarind, and mint sauce)	\$15
Chole Bhature (traditional chickpea curry served with fried bread, pickle and raita)	\$19
AMRITSARI KULCHA WITH CHOLE (traditional chickpea curry served with potato naan, pickle and raita)	\$19
Indian Brekkie STUFFED PARANTHA (2pcs) (Choice of Potato, Paneer stuffing, served with pickle and raita)	\$19
EGGPLANT BHAJJI(4 PCS) (Eggplant fritters coated in chickpea flour and spices served with mint chutney)	\$15
Achari Tandoori paneer tikka (Skewered Indian cheese marinated in pickling spices and yoghurt)	\$20



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

Veg Biryani	\$20.5
Chicken Biryani	\$21.5
Lamb Biryani	\$22.5
Goat Biryani	\$23.5

-BURGERS

(All burgers are served with cheese in a potato bun) *CHIPS EXTRA \$4*

Samosa Chaat burger (A crispy samosa tucked in a soft potato bun, layered with tangy chutneys, spiced yoghurt for a bold street-food twist.)	\$18
Eggplant Bhajji Burger (Crispy chickpea flour-coated eggplant fritters stacked with fresh salad, spiced yoghurt, mint, and tangy chutneys)	\$18
Aloo Tikki Burger (Golden-fried potato patties, spiced with herbs, fresh salad, spiced yoghurt, mint, and tangy chutneys)	\$18
Achari Paneer Tikka burger (marinated skewered paneer, onion, capsicum, tomato, lettuce, cheese slice, mint sauce)	\$19.5
Butter Chicken burger (Tandoori oven-roasted chicken thigh, authentic butter chicken sauce, cheese slice, tomato, lettuce, onion)	\$19.5
Chilli Chicken Burger (Spiced crispy chicken pieces tossed in Indo-Chinese sauce, sandwiched in a bun with fresh salad)	\$20.5
B&B Special burger (Spicy home-made delicacy fried chicken thigh marinated with Chef's special spices)	\$21.9
Lamb Kebab Patty burger (Homemade Indian-style Lamb patty, cheese slice, onion, tomato, lettuce, homemade special garlic sauce)	\$19.5
CLASSIC BLT	\$18
.Add one fried egg	\$2
(Aussie classic bacon, lettuce, tomato with garlic aioli)	

Delhi Street Food Delights

KATHI-ROLLS (available all day)

Traditional Indian Kathi roll made of Flatbread toasted with egg, filled with skewered meat, sliced onion, capsicum, lettuce and chef's special homemade chutney

Lamb Seekh Kebab roll **\$16.5**

Chicken Tikka Kathi roll **\$16.5**

Paneer Tikka Kathi roll **\$16.5**

Pani puri (5 PCS) **\$12.5**
(Crispy fried puffed balls filled with potatoes and chickpeas served with sweet, sour, and spiced mint-flavoured water)

Dahi puri (5 PCS) **\$12.5**
(Crispy fried puffed balls filled with potatoes, chickpeas, spiced yoghurt, mint-coriander chutney, tamarind chutney)

Samosa chaat (2pcs) **\$15**
(Smashed samosa topped up with chickpea, yoghurt, tamarind, and mint sauce)

Aloo Tikki Chaat **\$15**
(potato tikki, chickpea, onions, mint sauce, tamarind sauce, spiced yoghurt)

AMRITSARI KULCHA WITH CHOLE **\$19**

(traditional chickpea curry served with potato naan, pickle and raita)

Schezwan PANEER MOMO (dumpling)(8pcs) **\$18**

(Fried dumplings momo-style filled with paneer and veggie mixture finished in Indo-Chinese Schwezwan sauce)

Schezwan Chicken Momos (5 PCS) **\$18**
(fried dumpling momo-style filled with chicken and veggie mixture finished in Indo-Chinese Schwezwan sauce)



Entree Vegetarian

Samosa (2 pcs) (Fried pastries filled with potato and peas)	\$8
EGGPLANT BHAJJI(4 PCS) (Eggplant fritters coated in chickpea flour and spices served with mint chutney)	\$15
Gobhi Manchurian (Cauliflower coated with spices and cornflour tossed with bell peppers and Indochinese sauce)	\$19
Achari Tandoori paneer tikka (Skewered Indian cheese marinated in pickling spices and yoghurt)	\$20
Vegetarian platter for 2 (Achari paneer tikka, Eggplant bhaji and samosa)	\$24

Entrée: Non-Vegetarian

Garlic chicken tikka (Tandoori style chicken thighs pieces marinated with garlic, spices, and yoghurt)	\$20.5
Chilli Milli Chicken (Chicken pieces coated with spices and cornflour tossed with bell peppers and Indochinese sauce)	\$20.5
Chilli Milli Lamb (Lamb kebab pieces tossed with bell peppers and Indochinese sauce)	\$20.5
Lamb seekh kebab (Skewered ground lamb kebab with coriander, ginger, garlic, and spices)	\$20.5
Fish Amritsari (Crispy, golden-battered fish fillets marinated in traditional Punjabi spices, lightly fried to perfection, and served with tangy mint chutney)	\$25
Garlic prawns (Prawns marinated with garlic and chef-special spices, roasted in a tandoor clay-oven)	\$26
Non-vegetarian platter for 2 (Lasuni chicken tikka, lamb seekh kebab and garlic prawns)	\$28

M a i n s : V e g e t a r i a n

Kadhai Paneer **\$20.5**

Cottage cheese cooked in onion and tomato-based sauce with bell peppers and special Kadhai masala)

Saag Paneer **\$20.5**

(Cottage cheese in pureed spinach, onion ginger, garlic, and coriander sauce)

Paneer Butter Masala **\$20.5**

(A creamy butter sauce with Indian roasted ground spices, simmered with cottage cheese)

Baigan Bharta **\$20.5**

(Tandoor roasted eggplant caviar finished with onion, tomato, ginger, garlic, and chillies)

Chana Masala **\$19**

(Spiced chickpeas in a tangy tomato-onion gravy, garnished with fresh coriander)

Dal Makhani **\$19**

(A traditional rich and creamy black lentil)

Yellow Dal Tadka **\$17.5**

(Mixed lentils tempered with cumin seeds caramelised onion, tomato, chillies, and coriander)

Masala Potato **\$18**

(spiced and tangy potato curry tampered in cumin and mustard seeds with homemade masala)

-Steamed Rice **\$6.50**
(Basmati Plain rice)

-Tandoori Naan
Plain Naan **\$5.5**

Butter Naan **\$6**

Garlic Naan **\$6**

Chilli Naan **\$6.5**

Lachha Paratha **\$6.5**

Pudina Parantha **\$6.5**

(mint)

Amritsari Kulcha
 (stuffed with potatoes) **\$7.5**

Keema Naan
 (stuffed with lamb mince) **\$7.5**

Roti **\$4.5**

Mains : Non-vegetarian



Butter Chicken	\$22.5
(Tandoor oven-roasted chicken thigh pieces in tomato-based creamy sauce with fenugreek leaves)	
Kadhai chicken	\$22.5
(Chicken cooked in onion and tomato-based sauce with bell peppers and special kadhai masala)	
Chicken Korma	\$22.5
(A chicken delicacy cooked in a caramelized onion and creamy cashew nut sauce)	
Lamb Rogan Josh	\$24.5
(Tender lamb pieces in rogan josh sauce from the northern part of India)	
Lamb Shank Rogan Josh	\$25.5
(Slow-cooked lamb shanks in rogan josh sauce with aromatic spices)	
Lamb Saag	\$24.5
(Tender Lamb pieces in pureed spinach onion, ginger, garlic, and coriander sauce)	
Lamb Vindaloo	\$24.5
(Spicy, flavoursome Lamb curry from the coastal region of southwest India)	
B&B Special Goat Curry	\$26
(Baby goat on the bone, chef's special recipe)	
Masala fish-curry	\$27
(tender fish simmered in a flavorful, spiced tomato and onion gravy, finished with aromatic herbs)	
Prawn Malabar	\$28
(Juicy prawns cooked in a rich, creamy coconut and spice-infused Malabar sauce, bursting with southern-Indian coastal flavors.)	

Dessert

Pistachio Kulfi

(Indian ice cream with pistachio)

\$8.5

Mango Kulfi

(Indian ice cream with pureed mango)

\$8.5

Blueberry Kulfi

(Indian ice cream with blueberries)

\$8.5

Gulab Jamun

(with ice-cream + \$2)

\$8

Double Choc Brownie

(with ice-cream)

\$9.9

Homemade Carrot Halwa

Traditional Indian dessert of slow-cooked grated carrots, milk, sugar, and ghee, garnished with nuts and cardamom.

\$9.9

Two Scoops of Ice-cream

(Vanilla, Strawberry, Chocolate served in a cone)

\$8.5

COCKTAILS

Mojito	\$18
White rum, lime juice, soda water, raw sugar, mint	
Cosmopolitan	\$20
Vodka, cranberry juice, Cointreau, lime juice	
Espresso Martini	\$20
Vodka, Kahlua, espresso coffee, coffee bean	
Lycheetini (Lychee Martini)	\$17
Lychee liqueur, vodka, skewered lychee	
Chilli Mango Margarita	\$22
crushed mango, green chillies, tequila, Cointreau, lime juice	
Strawberry Daiquiri	\$18
White rum, strawberries, syrup, lime juice	
Gin 'n' Tonic	\$18
Gin, tonic water, lime juice, soda	
Pink Gin Lemonade	\$18
Pink gin, lemonade, bubbles, soda	
Aperol Spritz	\$17
prosecco, lime juice, Aperol, simple syrup	

MOCKTAILS

Lemon lime bitters	\$8
Cranberry Sangria	\$14
Virgin Mojito	\$14
lime juice, soda water, bitters, mint, Himalayan salt, cumin powder	
Virgin Chilli Mango Margarita	\$15
crushed mango, green chillies, Cointreau, lime juice, soda	

BEERS

King Fisher 350ml	\$10
Gage Road Single Fin	\$10
Matsos Ginger Beer	\$11
James Squire 150 lashes	\$11
Balter XPA	\$12
Apple Cider	\$10

SPIRITS & SHOTS

with soda/ice VODKA / PINK GIN / BACARDI / TEQUILA	\$14
WHISKEY JIM BEAM, JACK DANIEL, RED LABEL	\$16

WINES

SPARKLING

BOTTLE GLASS

BROWN BROTHERS PROSECCO PICCOLO	\$14	
BROWN BROTHERS PROSECCO King Valley	\$46	
JACOB'S CREEK PROSECCO	\$40	
OYSTER BAY SPARKLING	\$42	\$14

WHITE WINES

VASSE FELIX FILIUS CHARDONNAY Margaret River	\$50	\$14
TRUE ILLUSION PINOT GRIGIO	\$45	
THE PAINTER SAUVIGNON BLANC	\$32	\$11
RUFFLED FEATHER SAUVIGNON BLANC	\$42	\$12
TWO TRUTH ROSE	\$39	\$12
MARLBOROUGH SS BLANC New Zealand	\$48	
821 SOUTH New Zealand SAUV. BLANC.	\$52	\$14

RED WINES

DEVILS CORNER PINOT NOIR	\$48	
PENFOLDS CABERNET SAUVIGNON	\$48	\$12
KNOCK N BONES SHIRAZ	\$40	\$12
PENFOLDS K/HILL SHIRAZ	\$48	\$14
VASSE FELIX FILIUS CAB / SAV Marg. River	\$48	\$14
VASSE FELIX FILIUS SHIRAZ Margaret River	\$52	\$14

CHAMPAGNE