



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

-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) \$4

Ginger beer/Ale \$5.5

Red Bull \$5.9

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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BRUNCH MENU

(10:30 am to 2:30 pm)



- MASALA OMELET** \$12
(3 eggs with onions, green chillies, tomatoes, coriander and chef's special ground spices) OPTIONAL TOAST \$3
- SAMOSAS (2 pcs)** \$8
(Fried pastries filled with potato, peas, and spices)
- CHOLE BHATURE** \$19
(traditional chickpea curry served with fried bread, pickle and raita)
- AMRITSARI KULCHA WITH CHOLE** \$19
(traditional chickpea curry served with potato naan, pickle and raita)
- Indian Brekkie STUFFED PARANTHA (2pcs)** \$19
(CHOICE OF POTATO, CHEESE OR QUALIFLOWER(check for availability) stuffed naan served with pickle and raita)
- GRANOLA** \$10
(Served with vanilla yoghurt, fresh fruits and berries.
ADD coconut yoghurt for \$3)
- Gobhi Manchurian** \$18
(Cauliflower coated with spices and cornflour tossed with bell peppers and Indochinese sauce)

-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** \$15
- Chicken Tikka Kathi roll** \$15
- Paneer Tikka Kathi roll** \$15

Salads & Soups(available all day)

- 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)

-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)

-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)

-B&B Special burger **\$20.9**

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

-Lamb Kebab Patty burger **\$18.5**

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

-CLASSIC BLT **\$17**

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

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

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

-Achari Paneer Tikka burger **\$18.5**

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

Entrée: Non-Vegetarian

- Garlic 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 tandoor clay-oven)
- non-vegetarian platter for 2** \$26
(Lasuni chicken tikka, lamb seekh kebab and garlic prawns)



Entrée 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)
- 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



Masala Potato

\$18

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

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

\$6.50

(Basmati Plain rice)

-Tandoori Naan

Plain Naan

\$5.5

Butter Naan

\$5.5

Garlic Naan

\$5.5

Lacha Paratha

\$5.5

Amritsari Kulcha

\$6.5

Keema Naan

\$6.5

Roti

\$4

Dessert

Pistachio Kulfi \$8
(Indian ice cream)

Mango Kulfi \$8
(Indian ice cream with pureed mango)

Gulab Jamun \$9
(with ice-cream + \$2)

Double Choc Brownie \$9.9
(with ice-cream)

Special Kulfi Falooda \$10.9

Two Scoops of Ice-cream \$8.5
(Vanilla, Strawberry, Chocolate
served in a cone)

COCKTAILS



Mojito **\$17**

White rum, lime juice, soda water,
raw sugar, mint

Cosmopolitan **\$17**

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 **\$ 20**

crushed mango, green chillies, tequila, Cointreau, lime juice

Strawberry Daiquiri **\$17**

White rum, strawberries, syrup,
lime juice

Gin 'n' Tonic **\$17**

Gin, tonic water, lime juice, soda

Pink Gin Lemonade **\$17**

Pink gin, lemonade, bubbles, soda

Aperol Spritz **\$17**

prosecco, lime juice, Aperol, simple syrup

MOCKTAILS



Lemon lime bitters \$10

Cranberry Sangria \$14

Virgin Mojito \$12

lime juice, soda water, bitters, mint, Himalayan salt,
cumin powder

Virgin Chilli Mango Margarita \$14

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 \$14

WINES

SPARKLING

	BOTTLE	GLASS
BROWN BROTHERS PROSECCO PICCOLO	\$14	
BROWN BROTHERS PROSECCO King Valley	\$46	
JACOB'S CREEK PROSECCO	\$48	
SAINT LOUIS SPARKLING	\$42	

WHITE WINES

VASSE FELIX FILIUS CHARDONNAY Margaret River	\$59	\$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.	\$55	\$14

RED WINES

DEVILS CORNER PINOT NOIR	\$48	
PENFOLDS CABERNET SAUVIGNON	\$40	\$11
KNOCK N BONES SHIRAZ	\$40	\$11
PENFOLDS K/HILL SHIRAZ	\$42	\$11
JUMPIN JACK CABERNET MERLOT	\$38	\$11
VASSE FELIX FILIUS SHIRAZ Margaret River	\$46	\$14

CHAMPAGNE