

SALAD *(Good for the ticker)*

CHICKEN or SALMON SALAD
Fresh greens, avocado, cherry tomatoes, black olives, croutons, parmesan cheese and mint dressing 17.5

SOUP *of the day*

Ask our wait staff what the fresh and seasonal soup is today 12

BREADS

PLAIN NAAN
Soft bread made from plain flour 4

LASOONI NAAN
Garlic Naan 4.5

CHEESE NAAN
Naan with cheddar cheese 5

CHEESE, CHILLI AND GARLIC NAAN
Naan stuffed with cheddar cheese and finished with chilli and garlic 5.5

MAKHANI NAAN
Multi layered buttered bread 4.5

ROTI
Wholemeal bread 4

PARATHA
Multi layered buttered wholemeal bread 5.5

Extras and sides

CHUTNEY
Mango 3.5

PICKLES
Mango and lime 3.5

RAITHA
Grated cucumber, carrot, yoghurt, roasted ground cumin 3.5

PAPPADAMS
Made from chickpea flour 3.5

KACHUMBER
Cucumber, tomato, diced onion 4.5

ONION SALAD
Traditional onion ring, green chilli, lemon slice 4.5

To START

SAMOSAS
Indian puff pastry, tempered potatoes, peas, nuts 7.5

MURGH MAKHANI SAMOSAS
Indian puff pastry, smoky chicken pieces tempered with nuts and served with butter chicken sauce 9.5

CRISPY CHILLI ALOO
Thin cut potatoes, chilli, garlic and soy sauce 13.5

KAJU MATAR KI TIKKI
Mashed green peas stuffed with cashew nuts 13.5

PALAK COTTAGE CHEESE TIKKA
Slices of Indian cottage cheese, spinach, onion, peppers 18

RUSTAMI KUMBH BAHAR
Tandoor roasted mushroom, cheese, nuts 18

TANDOORI KUKKAD
Whole chicken marinated overnight with mixed spices and roasted in the Tandoor
Half 15.5
Full 23.5

BIG TIKKA CHICKEN KABAB
Tandoor roasted chicken thighs marinated in mixed spices and yoghurt 17.5

LASOONI MURGH TIKKA
Succulent chicken thighs marinated in spices, garlic, yoghurt, cheese and roasted in the Tandoor 15.5

DRY CHILLI CHICKEN
Indo-Chinese chicken dumplings battered in corn flour, onion, capsicum, chilli, garlic and soy sauce 20.5

LAMB SEEKH KABAB
Lean minced lamb marinated with mixed spices and smoked in the Tandoor 15.5

BOTI KABAB
Boneless lamb chunks prepared with aromatic spices and smoked in the Tandoor 22.5

TANDOORI JHINGA
King prawns marinated in herbs and yoghurt and smoked in the Tandoor 23.5

TANDOORI RED SNAPPER
Whole fish marinated overnight in yoghurt, mixed spices and slow roasted in the Tandoor 24.5

BIG Tikka DINNER MENU

Looking for a 'traditional' Butter Chicken? It's here "Jim, but not as you know it." Being big on authenticity, we've stuck to making each dish as it should be. Likewise, you won't find 'chicken, beef, lamb, or low-flying duck' named alongside each of them. Big flavours aren't about how 'hot' a dish is, so you won't see a row of chillies indicating the eye watering, macho level of 'heat' you can handle. Oh no. We'll simply ask you what your preferred heat threshold is. And please let us know if you require Gluten free or have other dietary needs.

Mixed STARTERS

MIXED TANDOORI SIZZLER
Mix of smoked non-vegetarian dazzlers 29.5

MIXED VEGETARIAN STARTER SELECTION
Samosa, kaju matar ki tikki, palak cottage cheese, rustami kumbh bahar 25.5

Big Tikka FAVES

BIG TIKKA SALMON
Pan-seared fresh salmon prepared with salt, pepper, ginger and garlic paste. Accompanied with a mouth-watering sauce made from curry leaves, roasted coconut, red onion, tomato and tamarind pulp 33.5

AWADHI LAMB SHANK
Fresh lamb shank marinated and cooked with mixed spices, coriander, onion, yoghurt, mint, tomato and almond sauce 32.5

KONKAN BEEF FILLET
Roasted Scotch fillet served with a unique sauce made from aromatic spices, roasted cashew nuts, poppy seeds and flavoured with cinnamon stick 33.5

BIG TIKKA COTTAGE CHEESE
Fresh cottage cheese stuffed with pistachio, almond, raisin, green cardamom powder and cooked with pomegranate and sweet corn sauce 30.5

Big (flavour) CURRIES

ALL CURRIES include a plain rice

MURGH MAKHANI (MILD TO MEDIUM)
World famous butter chicken cooked in a true Indian style with fresh tomato and cashews 22.5

BIG TIKKA KUKKAD MASALA (MILD TO MEDIUM)
Tandoor roasted chicken cooked in thick tomato gravy with onion and capsicum 23.5

MURGH FIRDAOSE (MILD)
Succulent chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal 22.5

MURGH TRIMURTI (MEDIUM)
Chicken with traditional tomato gravy, onion, capsicum and finished with red whole chilli and coriander seeds 22.5

LASOONI MURGH (MILD)
Chicken with cashews, onion, tomato and garlic gravy 22.5

KUDI KURA (MEDIUM)
Comforting homestyle chicken curry 22.5

ROGAN JOSH (MEDIUM)
Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic 24.5

RADA MAANS (MEDIUM)
Lamb with caramelised onion, chilli, ginger, cardamom, black pepper and coriander 26.5

SALLI GOSHT (MEDIUM)
Lamb with apricot, ginger, chilli, cinnamon, bay leaves and potato straws 27.5

BURANI GOSHT (MEDIUM)
Diced lamb sautéed with onion, tomato, garlic and cashews 27.5

MYSORE BEEF (MILD)
Spiced beef cooked with ginger, garlic, chilli and curry leaves 24.5

LAHORI JHINGA MASALA (MILD)
Prawns simmered in semi dried tomato and onion gravy 28.5

JHINGA MALABARI (MEDIUM)
Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves 27.5

RAI MACCHI (MEDIUM)
Fish cooked in tangy gravy with onion, tomato, mustard paste and panch phoran 28.5

VEGETARIAN curries

ALL CURRIES include a plain rice

DHAL BASANTI (MILD)
Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic 19.5

BIG TIKKA DHAL (MILD)
Black lentils simmered with tomato, cream and butter 20.5

MAKHANI PANEER (MILD)
Fresh cottage cheese cooked in creamy tomato gravy with butter 21.9

PALAK PANEER (MILD)
Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic 21.9

TRIMURTI PANEER (MEDIUM)
Cottage cheese cooked with tomato, onion, capsicum and finished with red whole chilli and coriander seeds 21.9

DHINGRI MUTTER (MEDIUM)
Boiled mushrooms and peas with cumin seeds, tomato, onion and coriander 21.5

SABZI GULISTAN (MEDIUM)
Seasonal vegetables with ginger, garlic, tomato, onion and flavoured with rose water and petal 21.5

Rice

LUCKNOWI BIRYANI
Choice of beef, lamb, prawn or fresh vegetables slow cooked with basmati rice, mixed spices and coriander 20.5

HYDERABADI DUM BIRYANI CHICKEN
Whole chicken marinated overnight with aromatic spices and slow cooked with basmati rice 19.5

TARKARI PULAO
Flavoured rice cooked with fresh vegetables prepared in whole spices and rose water 8.5

BIG TIKKA KESAR RICE
Basmati rice aromatised with saffron 8.5

JEERA RICE
Basmati rice tempered with cumin and coriander 5.5

PLAIN RICE
Plain basmati rice 3.5