

BIG TIKKA OFFERS AN INVENTIVE, BOLD APPROACH
TO INDIAN CUISINE, REINTERPRETING NOSTALGIC
Indian dishes with an open mind and
.....> a big heart. <.....



.....
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USING A FUSION OF GLOBAL TECHNIQUES AND
INFLUENCES AND *DISTINCTLY INDIAN FLAVOURS*,
BIG TIKKA IS A TRULY CONTEMPORARY MENU.
.....> Enjoy your evening <.....

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BIG *Tikka*

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.

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Enjoy

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

MIXED PICKLES

Mango, carrot, lime and green chilli 3.5

RAITHA

Grated cucumber, carrot, yoghurt, roasted ground cumin 3.5

PAPPADAMS

Made from lentils flour 3.5

KACHUMBER

Cucumber, tomato, diced onion and carrot 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

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

LASOONI MURGH (MILD)

Chicken with cashews, onion, tomato and garlic gravy 22.5

KUDI KURA (MEDIUM)

Comforting homestyle chicken curry 22.5

GOAT CURRY (MEDIUM)

Boneless diced goat marinated overnight with mixed spices and slow cooked with fried onion and tomatoes 29.5

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 cooked in sweet and sour onion sauce and finished with apricot and potato straws 27.5

BURANI GOSHT (MEDIUM)

Diced lamb sautéed with onion, tomato, garlic and cashews 27.5

MYSORE BEEF (MEDIUM)

Spiced beef cooked with ginger, garlic, chilli and curry leaves 24.5

ADARAKI DHANIYA JHINGA (MEDIUM)

Prawns cooked in shredded ginger, fresh coriander paste, yoghurt and cashew nuts based gravy 28.5

JHINGA MALABARI (MEDIUM)

Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves 27.5

DARUWALI MACCHI CURRY (MEDIUM)

Fish marinated overnight with wine and Indian spiced, cooked with fresh tomato and onion 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 (MEDIUM)

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

HYDERABADI DUM BIRYANI CHICKEN (MILD TO MEDIUM)

Chicken with bone 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