

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 lunch* <.....

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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 Tikka

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.

## 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

### ROTI

Wholemeal bread 4

## *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 FAVES

### MIXED TANDOORI SIZZLER

Mix of smoked non-vegetarian dazblers 29.5

### MIXED VEGETARIAN STARTER SELECTION

Samosa, kaju matar ki tikki, palak cottage cheese, rustami kumbh bahar 25.5

## Big (flavour) CURRIES

ALL CURRIES include a plain rice and a plain Naan bread

### MURGH MAKHANI (MILD TO MEDIUM)

World famous butter chicken cooked in a true Indian style with fresh tomato and cashews 13.5

### MURGH FIRDAOSE (MILD)

Succulent chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal 13.5

### LASOONI MURGH (MILD)

Chicken with cashews, onion, tomato and garlic gravy 13.5

### GOAT CURRY (MEDIUM)

Boneless diced goat marinated overnight with mixed spices and slow cooked with fried onion and tomatoes 15.5

### ROGAN JOSH (MEDIUM)

Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic 14.5

### SALLI GOSHT (MEDIUM)

Lamb cooked in sweet and sour onion sauce and finished with apricot and potato straws 14.5

### BURANI GOSHT (MEDIUM)

Diced lamb sautéed with onion, tomato, garlic and cashews 14.5

### MYSORE BEEF (MEDIUM)

Spiced beef cooked with ginger, garlic, chilli and curry leaves 13.5

### JHINGA MALABARI (MEDIUM)

Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves 17.5

### DARUWALI MACCHI CURRY (MEDIUM)

Fish marinated overnight with wine and Indian spiced, cooked with fresh tomato and onion 17.5

## VEGETARIAN curries

ALL CURRIES include a plain rice and a plain Naan bread

### DHAL BASANTI (MILD)

Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic 13.5

### BIG TIKKA DHAL (MILD)

Black lentils simmered with tomato, cream and butter 13.5

### PALAK PANEER (MILD)

Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic 13.5

### DHINGRI MUTTER (MEDIUM)

Boiled mushrooms and peas with cumin seeds, tomato, onion and coriander 13.5

### SABZI GULISTAN (MEDIUM)

Seasonal vegetables with ginger, garlic, tomato, onion and flavoured with rose water and petal 13.5

## 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