

## VEGETARIAN *curries*

ALL CURRIES include a plain rice

<b>DHAL BASANTI</b> (MILD)	<b>TRIMURTI PANEER</b> (MEDIUM)
Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic 15.5	Cottage cheese cooked with tomato, onion, capsicum and finished with red whole chilli and coriander seeds 16.5
<b>BIG TIKKA DHAL</b> (MILD)	<b>DHINGRI MUTTER</b> (MEDIUM)
Black lentils simmered with tomato, cream and butter 16.5	Boiled mushrooms and peas with cumin seeds, tomato, onion and coriander 16.5
<b>MAKHANI PANEER</b> (MILD)	<b>SABZI GULISTAN</b> (MEDIUM)
Cottage cheese cooked in fresh tomato gravy with butter 16.5	Seasonal vegetables with ginger, garlic, tomato, onion and flavoured with rose water and petal 15.5
<b>PALAK PANEER</b> (MILD)	
Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic 16.5	

 THE starters,  
MAIN CURRIES  
and salad

## Big Tikka BREADS

<b>PLAIN NAAN</b>	
Soft bread made from plain flour 4	
<b>LASOONI NAAN</b>	
Garlic Naan 4.5	
<b>CHEESE NAAN</b>	
Naan with cheddar cheese 5	
<b>CHEESE , CHILLI AND GARLIC NAAN</b>	
Naan stuffed with cheddar cheese and finished with chilli and garlic 5.5	
<b>MAKHANI NAAN</b>	
Multi layered buttered bread 4.5	
<b>ROTI</b>	
Wholemeal bread 4	
<b>PARATHA</b>	
Multi layered buttered wholemeal bread 5.5	

## EXTRAS and sides

<b>CHUTNEY</b>	
Mango 3.5	
<b>MIXED PICKLES</b>	
Mango, carrot, lime and green chilli 3.5	
<b>RAITHA</b>	
Grated cucumber, carrot, yoghurt, roasted ground cumin 3.5	
<b>PAPPADAMS</b>	
Made from lentils flour 3.5	
<b>KACHUMBER</b>	
Cucumber, tomato, diced onion and carrot 4.5	
<b>ONION SALAD</b>	
Traditional onion slice, green chilli, lemon slice 4.5	

## 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

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 6.5

### JEERA RICE

Basmati rice tempered with cumin and coriander 5.5

### PLAIN RICE

Plain basmati rice 3.5

# BIG Tikka TAKEAWAY MENU

ph 0800 244 854

570 Whangaparaoa Rd  
Stanmore Bay

458 Lake Rd Takapuna

bigtikka.co.nz  
info@bigtikka.co.nz

Free delivery 5pm-9pm  
within a 4km radius for  
a minimum order of \$40  
or more.



www.facebook.com/bigtikka

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. Which means big flavours not being 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



THE  
VEGETARIAN  
curries  
Breads, sides,  
extras, rice



THE  
starters  
AND MAIN  
curries

## To START

### SAMOSAS

Indian puff pastry, tempered potatoes, peas, nuts 6.5

### MURGH MAKHANI SAMOSAS

Indian puff pastry, smoky chicken pieces tempered with nuts and served with butter chicken sauce 8

### KAJU MATAR KI TIKKI

Mashed green peas stuffed with cashew nuts 11

### CRISPY CHILLI ALOO

Thin cut potatoes, chilli, garlic and soy sauce 13.5

### PALAK COTTAGE CHEESE TIKKA

Slices of Indian cottage cheese, spinach, onion, peppers 14

### RUSTAMI KUMBH BAHAR

Tandoor roasted mushroom, cheese, nuts 15

### TANDOORI KUKKAD

Whole chicken marinated overnight with mixed spices and roasted in the Tandoor Half 13.5 Full 21.5

### LASOONI MURGH TIKKA

Succulent chicken thighs marinated in spices, garlic, yoghurt, cheese and roasted in the Tandoor 14.5

### LAMB SEEKH KABAB

Lean minced lamb marinated with mixed spices and smoked in the Tandoor 14.5

### BIG TIKKA CHICKEN KABAB

Tandoor roasted chicken thighs marinated in mixed spices and yoghurt 15.5

### TANDOORI JHINGA

King prawns marinated in herbs and yoghurt and smoked in the Tandoor 17.5

### DRY CHILLI CHICKEN

Indo-Chinese chicken dumplings battered in corn flour, onion, capsicum, chilli, garlic, soy sauce 17.5

### BOTI KABAB

Boneless lamb chunks prepared with aromatic spices and smoked in the Tandoor 17.5

## 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 17.5

### MURGH FIRDAOSE (MILD)

Succulent chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal 17.5

### BIG TIKKA KUKKUD MASALA

(MEDIUM)

Chicken with traditional tomato gravy, onion, capsicum and finished with red whole chilli and coriander seeds 18.5

### KUDI KURA (MEDIUM)

Comforting home style chicken curry 18.5

### MYSORE BEEF (MEDIUM)

Spiced beef cooked with ginger, garlic, chilli and curry leaves 18.5

### ROGAN JOSH (MEDIUM)

Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic 19.5

### RADA MAANS (MEDIUM)

Diced lamb, caramelised onions, chillies, ginger, cardamom, black pepper and coriander 19.5

### SALLI GOSHT (MEDIUM)

Lamb cooked in sweet and sour onion sauce and finished with apricot and potato straws 19.5

### BURANI GOSHT (MEDIUM)

Diced lamb sautéed with onion, tomato, garlic and cashews 19.5

### GOAT CURRY (MEDIUM)

Boneless diced goat marinated overnight with mixed spices and slow cooked with fried onion and tomatoes 20.5

### ADARAKI DHANIYA JHINGA

(MEDIUM)

Prawns cooked in shredded ginger, fresh coriander paste, yoghurt and cashew nuts based gravy 20.5

### JHINGA MALABARI (MEDIUM)

Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves 20.5

### DARUWALI MAGCHI CURRY

(MEDIUM)

Fish marinated overnight with wine and Indian spiced, cooked with fresh tomato and onion 20.5