

## VEGETARIAN curries

ALL CURRIES include a plain rice

### DHAL BASANTI (MILD)

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

16

### BIG TIKKA DHAL (MILD)

Black lentils simmered with tomato, cream and butter

17

### MAKHANI PANEER (MILD)

Cottage cheese cooked in fresh tomato gravy with butter

17

### PALAK PANEER (MILD)

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

17

### TRIMURTI PANEER (MEDIUM)

Cottage cheese cooked with tomato, onion, capsicum and finished with red whole chilli and coriander seeds

17

### DHINGRI MUTTER (MEDIUM)

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

17

### SABZI GULISTAN (MEDIUM)

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

16

 THE starters, MAIN CURRIES and salad

## Big Tikka BREADS

### PLAIN NAAN

Soft bread made from plain flour

4.5

### LASOONI NAAN

Garlic Naan

5

### CHEESE NAAN

Naan with cheddar cheese

5.5

### CHEESE, CHILLI AND GARLIC NAAN

Naan stuffed with cheddar cheese and finished with chilli and garlic

6

### MAKHANI NAAN

Multi layered buttered bread

5

### ROTI

Wholemeal bread

4.5

### PARATHA

Multi layered buttered wholemeal bread

6

## EXTRAS and sides

### CHUTNEY

Mango

4

### MIXED PICKLES

Mango, carrot, lime and green chilli

4

### RAITHA

Grated cucumber, carrot, yoghurt, roasted ground cumin

4

### PAPPADAMS

Made from lentils flour

4

### KACHUMBER

Cucumber, tomato, diced onion and carrot

5

### ONION SALAD

Traditional onion slice, green chilli, lemon slice

5

## Rice

### LUCKNOWI BIRYANI

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

21

### HYDERABADI DUM BIRYANI CHICKEN

Chicken with bone marinated overnight with aromatic spices and slow cooked with basmati rice

20

### TARKARI PULAO

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

9

### BIG TIKKA KESAR RICE

Basmati rice aromatised with saffron

7

### JEERA RICE

Basmati rice tempered with cumin and coriander

6

### PLAIN RICE

Plain basmati rice

6

# BIG Tikka TAKEAWAY MENU

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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, extras, sides, rice

## To START

### SAMOSAS

Indian puff pastry, tempered potatoes, peas, nuts

7

### MURGH MAKHANI SAMOSAS

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

8.5

### KAJU MATAR KI TIKKI

Mashed green peas stuffed with cashew nuts

11.5

### CRISPY CHILLI ALOO

Thin cut potatoes, chilli, garlic and soy sauce

14

### PALAK COTTAGE CHEESE TIKKA

Slices of Indian cottage cheese, spinach, onion, peppers

14.5

### RUSTAMI KUMBH BAHAR

Tandoor roasted mushroom, cheese, nuts

15.5

### TANDOORI KUKKAD

Whole chicken marinated overnight with mixed spices and roasted in the Tandoor

Half 14

Full 22

### LASOONI MURGH TIKKA

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

15

### LAMB SEEKH KABAB

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

15

### BIG TIKKA CHICKEN KABAB

Tandoor roasted chicken thighs marinated in mixed spices and yoghurt

16

### TANDOORI JHINGA

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

18

### DRY CHILLI CHICKEN

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

18

### BOTI KABAB

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

18

## 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

18

### MURGH FIRDAOSE (MILD)

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

18

### BIG TIKKA KUKKUD MASALA (MEDIUM)

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

19

### KUDI KURA (MEDIUM)

Comforting home style chicken curry

19

### MYSORE BEEF (MEDIUM)

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

19

### ROGAN JOSH (MEDIUM)

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

20

### RADA MAANS (MEDIUM)

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

20

### SALLI GOSHT (MEDIUM)

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

20

### BURANI GOSHT (MEDIUM)

Diced lamb sautéed with onion, tomato, garlic and cashews

20

### GOAT CURRY (MEDIUM)

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

21

### ADARAKI DHANIYA JHINGA (MEDIUM)

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

21

### JHINGA MALABARI (MEDIUM)

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

21

### DARUWALI MACCHI CURRY (MEDIUM)

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

21