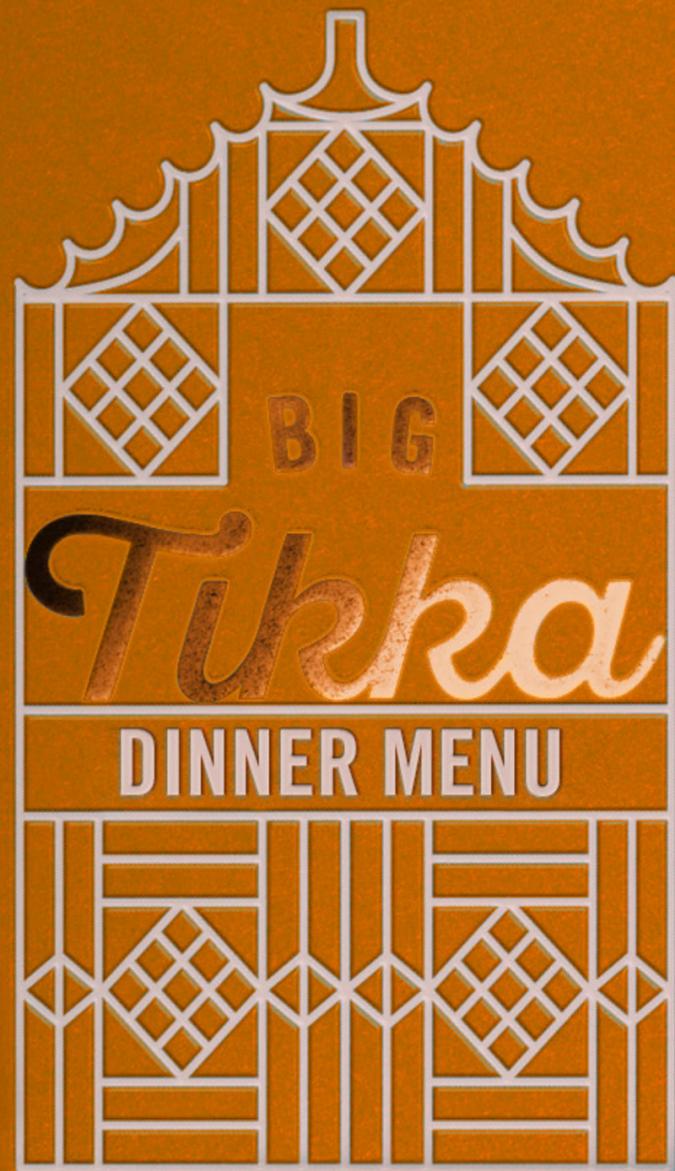


BIG TIKKA OFFERS AN INVENTIVE, **BOLD APPROACH**
TO INDIAN CUISINE, REINTERPRETING NOSTALGIC
Indian dishes with an open mind and
.....> *a big heart.* <.....



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

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

ph **0800 244 854**
570 Whangaparaoa Rd
Stanmore Bay
.....
458 Lake Rd Takapuna
.....
 www.facebook.com/bigtikka

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.

—o—
Enjoy

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 GARLIC NAAN Naan stuffed with cheddar cheese and finished with chilli and garlic	6
MAKHANI NAAN Multi-layered buttered bread	6.5
ROGANI NAAN Naan bread made with honey, dry nuts coated with beaten egg	6
PESHAWARI NAAN Sweet stuffed bread with mix nuts, coconut threads	6
ROTI Wholemeal bread	4.5
MISSI ROTI Bread made from lentil flour, herbs and spices	6
PARATHA Multi-layered buttered wholemeal bread	6

Mixed STARTERS

VEGETARIAN STARTER SELECTION Assorted vegetable appetizers	22
MIXED TANDOORI SIZZLER Mix of smoked non-vegetarian dazzlers from our tandoor oven	26
GOA BEACH PLATTER Chef's combination of seafood delights	36

To START

ONION BAJI This crispy starter is an all-time favourite. An un-edited grandma's recipe to preserve the authenticity	10
SAMOSAS Traditional Indian puff pastry with vegetarian fillings of tempered potatoes, peas and nuts	10.5
MURGH MAKHANI SAMOSAS Traditional Indian puff pastry with fillings of Makhani chicken mince	12
CRISPY CHILLI ALOO Indian battered potato fingers tossed in garlic and chilli sauce	12
DRY CHILLI PANEER Indo-Chinese delicacy prepared from batter fried paneer cubes tossed with garlic, onion, capsicum, sweet chilli and soy sauce	13.5
GILAFI SEEKH KABAB Finely minced chicken thigh rubbed with fresh ginger, garlic, coriander and fragrant Indian spices, cooked in our tandoor, then finished with bell peppers and onion	12
BIG TIKKA CHICKEN KABAB Tandoor oven roasted chicken thigh marinated in authentic tandoor marinade	12
DRY CHILLI CHICKEN Indo-Chinese preparation of boneless chicken pieces, battered in cornflour and fried, then sautéed in soy and garlic sauce	17
TANDOORI KUKKAD Whole Chicken marinated overnight in authentic tandoor marinade and roasted in our tandoor peppers and onion	Half 20 Full 30
BABRI SEEKH KABAB A famous Mughlai recipe of lean lamb mince marinated with spices and grated egg white skewered and cooked in our tandoor	17
KASHMIRI LAMB CHOPS Arranged marriage of New Zealand lamb rib chops marinated with Kashmiri chilli and flavourful spices cooked in our tandoor	20
AJWAIN FISH TIKKA Fish cubes in a homemade yoghurt marinade of Indian spices and carrom seeds grilled in our tandoor	19

Big (flavour) CURRIES

MURGH MAKHANI (INDIAN MILD) The famous butter chicken cooked in a true Indian style with fresh tomato and cashews	24.5
BIG TIKKA KUKKAD MASALA (MEDIUM) Tandoor roasted chicken cooked in thick tomato gravy with onion and capsicum	24.5
MURGH FIRDAOSE (MILD) Chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal	26
KUDI KURA (MEDIUM) Comforting homestyle chicken curry	26
PAHADI MURGH CURRY (MEDIUM) Chicken slow cooked with lentils, fresh spinach puree, onion, garlic and tomatoes	30
MYSORE BEEF (MEDIUM) Spiced beef cooked with ginger, garlic, chilli and curry leaves	27
BEEF KHOLAPURI (MEDIUM) Diced beef cooked with sesame seeds and dry Kashmiri chilli	28
LAMB ROGAN JOSH (MEDIUM) Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic	28
RADA MAANS (MEDIUM) Lamb with caramelised onion, chilli, ginger, cardamom, black pepper and coriander	30
POOMPUGAR MAMISAM (MEDIUM) A South Indian lamb dish made with fresh coconut, peanut, curry leaves and tempered south Indian spices	30
GOAT CURRY (MEDIUM) Boneless goat meat marinated with mixed spices and slow cooked with fried onion and tomatoes	30
BAKRI VINDALHO (MEDIUM) Boneless goat meat marinated with homemade spicy vindaloo paste and cooked with onion, tomato and Indian garam Masala	32
DARUWALI MACCHI CURRY (MEDIUM) Fish marinated with wine and Indian spices, cooked with fresh tomato and onion	30
SAMUDRA KHAZANA (MEDIUM) Seafood curry made with prawns, squid, mussel and fish prepared with a tangy tomato sauce	34
JHINGA MALABARI (MEDIUM) Prawns with coconut milk, onion, tomato, cokum, mustard seeds, fenugreek seeds and curry leaves	36

VEGETARIAN curries

DAL BASANTHI (MILD) Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic	21
DUM ALOO KASHMIRI (MEDIUM) A North Indian dish with sweet tangy tomato gravy flavoured with fennel seeds and clove	21
BIG TIKKA DHAL (MEDIUM) Black lentils simmered with tomato, cream and butter	22
PINDHI CHOLE (MEDIUM) Traditional village dish from Punjab, chickpeas cooked in homemade Masala	23.5
SABZI GULISTAN (MEDIUM) Seasonal vegetables with ginger, garlic, tomato, onion with rose water and petal	23.5
PALAK PANEER (MEDIUM) Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic	24
NIZAMI HANDI (MEDIUM) A medley of seasonal vegetables cooked with spinach and cashew gravy	24
TRIMURTI PANEER (MEDIUM) Cottage cheese with tomato, onion, capsicum with whole red chilli and coriander seeds	25
MAKHANI PANEER (INDIAN MILD) Fresh cottage cheese cooked in creamy tomato gravy with butter	25

Big Tikka FAVES

SHYAM SAVERE KOFTA (VEGETARIAN) Fresh cottage cheese balls stuffed with spinach, flour and potato, served with a coconut, onion, tomato and tamarind sauce	32
BIG TIKKA SALMON Pan-seared fresh salmon prepared with salt, pepper, ginger and garlic paste. Served with a sauce made from curry leaves, roasted coconut, red onion, tomato and tamarind pulp	42
AWADHI LAMB SHANK Fresh lamb shank marinated and cooked with mixed spices, coriander, onion, yoghurt, mint, tomato and almond sauce	43
SIKARI VENISON STEAK New Zealand free range venison served with a tomato based sauce made with brown onion, cashew, yoghurt, finished with mace and cardamom	45

Rice

WHITE BASMATI RICE Plain basmati rice	2.5
BROWN RICE Low carb option	3
JEERA RICE Basmati rice tempered with cumin and coriander	5
PUDHINA TAMATAR RICE Basmati rice cooked with juice and chunks of tomato finished with fresh mint	5.5
COCONUT BASMATI RICE Steamed Basmati rice tempered with mustard seeds, curry leaves, dry chilli and fresh coconut shreds	6
LEMON BASMATI RICE Rice cooked with lemon juice finished with peanuts, mustard seeds and grated coconut	6.5
VEGETABLE LUCKNOWI BIRYANI (MEDIUM) Vegetables slow cooked with basmati rice, mixed spices and coriander	21
HYDERABADI DUM BIRYANI CHICKEN (MEDIUM) Chicken with bone marinated overnight with aromatic spices and slow cooked with basmati rice	23
LUCKNOWI BIRYANI (MEDIUM) Choice of beef, lamb and prawn slow cooked with basmati rice, mixed spices and coriander	29

Extras and sides

PAPPADAMS Made from lentil flour	2
CHUTNEY Mango	4.5
MIXED PICKLES Mango, carrot, lime and green chilli	4.5
RAITHA Grated cucumber, carrot, yoghurt, roasted ground cumin	5.5
TIKHA MAYO A fine blend of tomato sauce, mayonnaise, black pepper and chilli flakes	6
CHUKUNDRI MAYO A sweet and tangy mayo made from fresh beetroot pulp, coriander	6