

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 tell us if you require Gluten free or have other dietary needs.

## To START

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

## Starter PLATTERS

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

## Big (flavour) CURRIES

<b>MYSORE BEEF (MEDIUM)</b>	
Spiced beef cooked with ginger, garlic, chilli and curry leaves	13.99
<b>BEEF KHOLAPURI (MEDIUM)</b>	
Diced beef cooked with sesame seeds and dry Kashmiri chilli	13.99
<b>MURGH MAKHANI (INDIAN MILD)</b>	
The famous butter chicken cooked in a true Indian style with fresh tomato and cashews	14.99
<b>BIG TIKKA KUKKAD MASALA (MEDIUM)</b>	
Tandoor roasted chicken cooked in thick tomato gravy with onion and capsicum	14.99
<b>MURGH FIRDAOSE (MILD)</b>	
Chicken cooked with cashews, onion, yoghurt and flavoured with rose water and petal	14.99
<b>GOAT CURRY (MEDIUM)</b>	
Boneless goat meat marinated with mixed spices and slow cooked with fried onion and tomatoes	16.99
<b>BAKRI VINDALHO (MEDIUM)</b>	
Boneless goat meat marinated with homemade spicy vindaloo paste and cooked with onion, tomato and Indian garam Masala	17.99
<b>LAMB ROGAN JOSH (MEDIUM)</b>	
Lamb speciality cooked in Kashmiri spices, tomato, onion, ginger and garlic	17.99
<b>DARUWALI MACCHI CURRY (MEDIUM)</b>	
Fish marinated with wine and Indian spices, cooked with fresh tomato and onion	17.99
<b>SAMUDRA KHAZANA (MEDIUM)</b>	
Seafood curry with prawns, squid, mussel and fish prepared with a tangy tomato sauce	18.99

## VEGETARIAN curries

<b>DAL BASANTHI (MILD)</b>	
Slow cooked yellow lentils with tomato, onion, cumin, ginger and garlic	12.99
<b>BIG TIKKA DHAL (MEDIUM)</b>	
Black lentils simmered with tomato, cream and butter	12.99
<b>PINDHI CHOLE (MEDIUM)</b>	
Traditional village dish from Punjab, chickpeas cooked in homemade Masala	12.99
<b>DUM ALOO KASHMIRI (MEDIUM)</b>	
A North Indian dish with sweet tangy tomato gravy flavoured with fennel seeds and clove	12.99
<b>PALAK PANEER (MEDIUM)</b>	
Cottage cheese with fresh spinach puree, herbs, mixed spices and garlic	13.99
<b>NIZAMI HANDI (MEDIUM)</b>	
A medley of seasonal vegetables cooked with spinach and cashew gravy	13.99
<b>SABZI GULISTAN (MEDIUM)</b>	
Seasonal vegetables with ginger, garlic, tomato, onion with rose water and petal	13.99

## BREADS

<b>PLAIN NAAN</b>	
Soft bread made from plain flour	2
<b>LASOONI NAAN</b>	
Garlic Naan	2.5
<b>CHEESE NAAN</b>	
Naan with cheddar cheese	3
<b>CHEESE CHILLI GARLIC NAAN</b>	
Naan stuffed with cheddar cheese and finished with chilli and garlic	3.5
<b>MAKHANI NAAN</b>	
Multi-layered buttered bread	4.5
<b>ROTI</b>	
Wholemeal bread	2
<b>MISSI ROTI</b>	
Made from lentil flour, herbs and spices	3
<b>PARATHA</b>	
Multi-layered buttered wholemeal bread	3.5

## Rice

<b>WHITE BASMATI RICE</b>	
Plain basmati rice	1
<b>BROWN RICE</b>	
Low carb option	1.5
<b>JEERA RICE</b>	
Basmati rice tempered with cumin and coriander	5
<b>PUDHINA TAMATAR RICE</b>	
Basmati rice cooked with juice and chunks of tomato finished with fresh mint	5.5
<b>COCONUT BASMATI RICE</b>	
Steamed Basmati rice tempered with mustard seeds, curry leaves, dry chilli and fresh coconut shreds	6
<b>LEMON BASMATI RICE</b>	
Rice cooked with lemon juice finished with peanuts, mustard seeds and grated coconut	6.5
<b>VEGETABLE LUCKNOWI BIRYANI (MEDIUM)</b>	
Vegetables slow cooked with basmati rice, mixed spices and coriander	21
<b>HYDERABADI DUM BIRYANI CHICKEN (MEDIUM)</b>	
Chicken with bone marinated overnight with aromatic spices and slow cooked with basmati rice	23
<b>LUCKNOWI BIRYANI (MEDIUM)</b>	
Choice of beef, lamb and prawn slow cooked with basmati rice, mixed spices and coriander	29

## Extras and sides

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