

BIG
Tikka

BOLD
APPROACH
Big
FLAVOURS

Note; Please let our wait staff of any specific dietary requirements. There is a credit card surcharge that applies.

To start

Mangalore Onion Bhaji 12.5

This crispy starter is an all-time favourite. An un-edited grandma's recipe.

Nagpuri Shahi Samosa 12.5

Traditional Indian puff pastry with vegetarian fillings of tempered potatoes, peas and nuts.

Kurkure Mirchi Aloo 17.5

Indian battered potato fingers tossed in garlic and chilli sauce.

Paneer Pardesi Wala 19

Indo-Chinese delicacy prepared from batter fried paneer cubes tossed with garlic, onion, capsicum, sweet chilli and soy sauce.

BT Chicken Kabab (2 pcs) 16

Tandoor oven roasted chicken thigh marinated in authentic tandoor marinade.

Chinatown Ki Murgh 19

Indo-Chinese delicacy, boneless chicken thigh pieces battered in corn flour and fried, then sautéed in soy and garlic sauce.

Malwani Mumbai Kohliwada (4pcs) 19

Take a deep dive into Bombay flavour with richness of battered prawns coated with rice flour, fresh ginger garlic and Kashmiri chilli. Served with homemade chilli sauce.

Thai Entree

1 Thai Curry Puff (2pcs) 11

Deep fried curry puff served with sweet chilli sauce.

Non vegetarian curries

Kundan Lal Makhani (Indian mild) 22.5

As salute to the inventor chef Kundanji our butter chicken preserves his vision of two recipes in one. Tandoor cooked chicken finished in Indian style spiced tomato, butter and cream sauce.

BT Kukkad Masala (Medium) 22.5

Go-to-curry packed with intense flavours. Tandoor roasted chicken cooked in thick tomato gravy with onion and capsicum.

Kollam Kaju Kukkad (Mild) 23

Chicken slow cooked with cashews, onion, yoghurt and cardamom flavoured with rose water.

Dadi Murghana Kari 23

Experience the symphony of flavours through chicken marinated in a combo of kapok buds and other spices, finished in traditional gravy of cashew and black stone flower.

Kampung Beef Rendang (Medium) 24

A complex and unique taste Southeast Asian favourite dish made by slow cooking beef in coconut milk, lemongrass, galangal, ginger and garlic.

Mysore Gomansa Curry (Medium) 24

Spiced beef cooked in broth with ginger, garlic, chilli, onion, universal herbs, homemade Garam Masala and curry leaves.

Aotearoa Rogan Josh (Medium) 28

A marriage between New Zealand lamb and Kashmiri based curry with a blend of saffron, cardamom and other aromatic spices.

Poompugar Namisa Kulambu (Medium) 28

A magical combination of tastes in a classic curry of lamb infused with coconut, peanut, curry leaves.

Punjabi Goat Curry (Medium) 20

Bone-on goat slow cooked for hours in Indian copper pot with gourmet spices, mustard and garlic.

Andaman Jhinga Malabari (Medium) 28

Prawns cooked with coconut milk, tomato, homemade masala with jaggery, fennel seeds, tamarind and curry leaves.

Vegetarian curries

Tamartar Dal Tapeli (Indian mild) 19.5

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

Pancharatan Dal Makhani (Indian mild) 19.5

A delectable blend of different pulses cooked and simmered for hours with tomato, cream and butter.

Bombay Aloo Tukda (Medium) 19.5

Potato wedges cooked in medium spiced North/South fusion masala finished with tossed green peas.

Pahadi Palak Paneer (Medium) 22.5

Cottage cheese with earthy spinach puree, herbs, mixed spices and garlic.

Kundan Makhani Paneer (Medium) 22.5

Cottage cheese cubes cooked in tomato gravy, cashew, cream and butter.

Tri Murti Paneer (Medium) 22.5

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

Kanchi Mundhiri Kuruma (Medium) 24

A medley of seasonal vegetables cooked with onion, tomato, fresh coconut and cashews.

Big Tikka faves

Swarna Malai Kofta 36

Deep fried fresh cottage cheese balls stuffed with dry fruits and nuts mix served with a sauce made from unique roasted spices, tomato. Served with Jeera Rice.

Kashmiri Murgh Yakhni 36

Boneless chicken thighs marinated overnight with a special paste and carefully roasted in Tandoor oven served with a velvety sauce rich in aromatic spices accompanied with fragrant Jeera Rice.

Punjabi Lamb Chop 40

New Zealand lamb rack marinated overnight in galangal, wild melon powder, black stone flower cooked in our Tandoor oven and finished by tossing in creamy lamb sauce served with lemon rice.

Rice

White Basmati Rice 4.5

Brown Rice 5.5

Rajkot Jeera Rice 6.5

Basmati rice tempered with cumin and coriander.

Grated Coconut Rice 6.5

Steamed Basmati rice tempered with mustard seeds, curry leaves, dry chilli and fresh coconut shreds.

Batala Swadhi Briyani 30

Choice of mixed vegetables, chicken, beef, lamb or prawn with slow dumcooked premium Basmati rice, served with raitha.

Naan

Plain Naan 5

Plain soft Naan.

Rajasthani Lasooni Naan 5.5

Garlic Naan.

Punjabi Butter Naan 6

Plain Naan brushed with butter.

Cheese Naan 8

Naan stuffed with mozzarella cheese.

Cheese Chilli Garlic Naan 8

Naan stuffed with mozzarella cheese finished with chilli and garlic.

Plain Roti 5

Whole meal bread.

Meethi Peshwari Naan 7

Sweet stuffed bread with mix nuts, coconut threads.

Sides

Pappadum 4

Lentil flour crisps air fried in tandoor.

Kheera Gajar Raita 6.5

Grated cucumber, carrot in yoghurt flavoured with roasted cumin.

Sweet Mango Chutney 6.5

Mixed vegetable pickle 6.5

Kids meals 17.5

Choice of mild curry

Kundan Murghmakhani or Kollam Kaju - both served with white rice.

Chicken Nuggets and Crispy

Fries served with tomato ketchup.

Trad Thai Curries

Chicken/Beef 25

Prawns 28

Served with Jasmine Rice.

Thai Green curry, coconut milk, green curry paste and vegetables.

Thai Red Curry, coconut milk, red curry paste and vegetables.

Bangkok Ki Curry made with coconut milk, yellow curry paste and vegetables.

Massaman Curry made with Massaman paste, peanuts, potatoes, onion and vegetables.

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