



*All curries are Gluten free*

## INDIAN RESTAURANT

INDIAN CUISINE IS VARIED AND EXCITING  
WHETHER YOU PREFER MILDLY SPICY OR FIERY HOT.

AT TIKKA TALK WE HAVE CUISINES TO APPEAL TO ANY PALATE,  
WITH A WIDE RANGE OF REGIONAL DISHES AND FLAVOURS.

[www.tikkatalk.nz](http://www.tikkatalk.nz)



# TIKKA TALK BANQUET



## Entree

\$69.99

Onion Bhajji, Samosa, Chicken Tikka, Lamb Seek Kebab.

## Curry

Butter Chicken, Lamb Rogan Josh, Navratan Korma, Dal Bukhara, served with rice

## Naan

Plain naan or Roti

## *Tikka Talk Delight Banquet for Two*

Choose any 2 Entree & 2 Curries from the Banquet Menu

\$49.99



## ENTREES



### Wah Wah Wings

\$9.99

(Wings marinated in Indian spices and deep fried)

### Chicken Tikka

\$11.00

(Boneless chicken cubes marinated in yogurt and spices cooked in the tandoori oven)

### Lamb Seek Kebab

\$11.00

(Softer kebab which is marinated with Indian spices and cooked in tandoor)

### Fried Fish

\$11.99

(Fish marinated with indian spices & lemon then deep fried)

### Malai Methi Tikka

\$11.99

(Chicken pieces marinated with yogurt, cashew nut paste & spices, cooked in a clay oven)

### Chicken Pakoras

\$11.99

(Chicken pieces marinated with chickpeas flour and indian spices and then deep fried)

### Tandoori Chicken

Half \$12.00

(Tender spring chicken marinated in yogurt, spices and gently grilled in the oven)

Full \$20.00

### Tandoori Prawns

\$14.00

(King prawns marinated in yogurt, spices & gently grilled in the oven)

### Coconut prawn

\$14.00

(King prawn marinated in yoghurt, desiccated coconut cream, spices and gently grilled in tandoor)

### Chicken Chilli

\$14.99

(Chicken, capsicums & onion tossed and finished with an Indo Chinese sauce)

### Tandoori Chops

5 Pieces \$19.99

(Lamb cutlet marinated with herbs and spices cooked in tandoori oven)



# VEGETARIAN



<b>Samosas</b> (Two flaky pastries filled with seasoned potatoes, deep fried to perfection)	\$6.00
<b>Onion Bhajee</b> (Roughly cut onions, coated in spicy chickpea flour batter and fried)	\$6.00
<b>Vege Fries</b> (Selection of vegetables coated with chickpea flour batter and deep fried)	\$7.00
<b>Paneer Tikka</b> (Cubes of cottage cheese grilled with onion pepper in clay oven)	\$10.99
<b>Paneer Pakoras</b> (Cubes of cottage cheese marinated with chickpeas flour & indian spices then deep fried)	\$10.99
<b>Paneer Chilli</b> 🌶️ (Paneer capsicums & onion tossed and finished with an Indo Chinese sauce)	\$12.99



# PLATTERS



<b>Vegetarian platter for two</b> (Onion Bhajee, Mix Pakoras, Samosa, Paneer Pakoras)	\$19.00
<b>Tandoori Mix platter for two</b> (Veggie samosas, Onion bhajee, Lamb seek kebabs, Chicken tikka)	\$21.00
<b>Non veg platter for two</b> (Chicken Tikka, Lamb seek kebab, Malai Methi Murgh, Lamb chops)	\$23.00

# MAINS



# CHICKEN



<b>Butter Chicken</b> (Tender pieces of chicken cooked in creamy cashew and tomato sauce)	\$17.99
<b>Mango Chicken</b> (Tender pieces of chicken cooked in a unique blend of mango and cashew nut paste)	\$17.99
<b>Chicken Tikka Masala</b> (Chicken tikka tossed with onion, capsicums and cooked in onion & tomato based gravy)	\$17.99
<b>Karahi Chicken</b> 🌶️ (Boneless chicken sauteed in chunky pieces of onion and capsicums cooked in reduced tomato based gravy)	\$17.99
<b>Chicken Kolhapuri</b> 🌶️🌶️ (Chicken cooked with selected spices, desiccated coconut, tempered with mustard seeds and curry leaves)	\$17.99



# CHICKEN



<b>Chicken Jalfrezi</b> (Chicken cooked in diced onion and vegetables in a tomato gravy)	<b>\$17.99</b>
<b>Saag Chicken</b> (Creamy spinach cooked with onion, tomato and a hint of garlic)	<b>\$17.99</b>
<b>Chicken Korma</b> (Boneless chicken cooked with cashew nut based gravy)	<b>\$17.99</b>
<b>Madras Chicken</b> (South Indian delight cooked with coconut based gravy)	<b>\$17.99</b>
<b>Chicken Vindaloo</b> 🌶️🌶️ (This fiery and tangy dish originated from Goa, cooked in authentic vindaloo sauce)	<b>\$17.99</b>
<b>Chicken Do Pyaza</b> (Zesty, chunky onion based thick gravy from Punjab province)	<b>\$17.99</b>
<b>Pahadi Chicken Curry</b> 🌶️ (Tender pieces of chicken cooked with onion, tomatoes, coriander, cumin seed & spices)	<b>\$17.99</b>
<b>Apricot Chicken</b> (Tender pieces of chicken cooked in apricot sauce & spices)	<b>\$20.00</b>



# LAMB



<b>Lamb Rogan Josh</b> (A popular kashmir cuisine consisting of braised lamb chunks cooked in browned onion, yogurt, ginger, garlic and aromatic spices)	<b>\$18.99</b>
<b>Lamb Korma</b> (Boneless lamb cooked with cashew nut based gravy)	<b>\$18.99</b>
<b>Lamb Karahi</b> 🌶️ (Braised tender lamb sautéed with chunky pieces of onion, capsicums, cooked in reduced tomato gravy)	<b>\$18.99</b>
<b>Lamb Do Pyaza</b> 🌶️ (Zesty chunky onion based thick gravy from Punjab Province)	<b>\$18.99</b>
<b>Lamb Madras</b> (South Indian delight cooked with coconut based gravy)	<b>\$18.99</b>
<b>Lamb Vindaloo</b> 🌶️🌶️ (This fiery dish originating from Goa is soaked in an authentic vindaloo sauce)	<b>\$18.99</b>
<b>Lamb Saag</b> (Creamy spinach cooked with onion, tomato with a hint of garlic)	<b>\$18.99</b>



## BEEF



<b>Beef Rogan Josh</b>	<b>\$18.49</b>
(A popular Kashmir cuisine consisting of braised beef chunks cooked in browned onion, yogurt, ginger, garlic and aromatic spices)	
<b>Beef Karahi</b> 🌶️	<b>\$18.49</b>
(Braised tender beef sautéed with chunky pieces of onion, capsicums cooked in reduced tomato gravy)	
<b>Beef Do Pyaza</b>	<b>\$18.49</b>
(Zesty chunky onion based thick gravy from Punjab province)	
<b>Beef Madras</b>	<b>\$18.49</b>
(South Indian delight cooked with a coconut based gravy)	
<b>Beef Vindaloo</b> 🌶️🌶️	<b>\$18.49</b>
(This fiery dish originating from Goa is soaked in authentic vindaloo sauce)	
<b>Beef Saag</b>	<b>\$18.49</b>
(Creamy spinach cooked with onion tomato and hint of garlic)	



## SEAFOOD



<b>Goan Fish Curry</b>	<b>\$20.00</b>
(Fish pieces marinated with turmeric, salt, pepper and cooked in desiccated coconut and rich tomato sauce)	
<b>Fish /Mix Seafood Masala</b>	<b>\$20.00</b>
(Fish cooked with onion, garlic, tomatoes in thick gravy)	
<b>Fish / Prawn Malabari</b>	<b>\$20.00</b>
(Prawn/Fish cooked in dessiccated coconut, chopped onions, tomatoes, and capsicums)	
<b>Fish Karahi</b> 🌶️	<b>\$20.00</b>
(Fish sauteed with thick cut onion and capsicum cooked in tomato based gravy)	
<b>Prawn or Fish chilli</b> 🌶️🌶️	<b>\$20.00</b>
(Cooked with onion, capsicums in soya sauce, with lots of chilli)	
<b>Butter Prawn / Fish</b>	<b>\$20.00</b>
(Prawn cooked in creamy tomato and butter sauce)	



# VEGETARIAN



<b>Tadka Daal</b> (Yellow lentils cooked with onion tomatoes spices, tempered with cumin seed and garlic)	<b>\$13.99</b>
<b>Aloo Gobhi</b> (Florets of cauliflower & potato tossed together with spices in semi dry sauce)	<b>\$13.99</b>
<b>Bombay Aloo</b> (Potatoes tempered with cumin seed mustard seeds and garlic in chef special sauce)	<b>\$13.99</b>
<b>Saag Aloo</b> (Potatoes cooked in mild spicy sauce with spinach)	<b>\$13.99</b>
<b>Chana Masala</b> (Chickpeas with onion, tomatoes, ginger garlic and coriander)	<b>\$14.99</b>
<b>Navratan Korma</b> (Mix vegetables, cooked in cashew based creamy gravy)	<b>\$14.99</b>
<b>Veg Kolhapuri</b>  (Seasonal vegetables cooked with selected spices desiccated coconut, tempered with mustard seeds and curry leaves)	<b>\$16.99</b>
<b>Malai Kofta</b> (Delicious clusters of lightly fried homemed cottage cheese, potato, nuts served with cashew based gravy)	<b>\$16.99</b>
<b>Shahi Paneer</b> (Cottage cheese cooked in a cashew nut based gravy, with exotic spices)	<b>\$16.99</b>
<b>Karahi Paneer</b>  (Crushed tomato, capsicums, onion, complement homemade cottage cheese in a thick masala sauce)	<b>\$16.99</b>
<b>Paneer Tikka Masala</b> (Paneer tossed with onion & capsicums then cooked in an onion & tomato gravy)	<b>\$16.99</b>
<b>Palak Paneer</b> (Home made cottage cheese tempered with cumin seeds, cooked with tomato and fresh creamy spinach)	<b>\$16.99</b>
<b>Dal Bukhara</b> (Rich, creamy slow cooked black lentils & beans)	<b>\$16.99</b>
<b>Paneer Makhani</b> (Cottage cheese cooked with creamy tomato flavoured sauce)	<b>\$16.99</b>
<b>Paneer methi mutter malai</b> (Cottage cheese & green peas made with lots of fresh spices, cream and fenugreek leaves in cashew nuts based gravy)	<b>\$17.99</b>



# TIKKA TALK SPECIALS



- Paneer Amritsari** \$19.99  
(Paneer tossed with cube onion, capsicum with lots of fresh spices, cream & cheese in a cashew nut based gravy)
- Bhuna Chicken/Lamb** \$20.00 / \$20.99  
(Tender chicken pieces cooked in thick onion, tomato & capsicum gravy finished with Chef special sauce)
- Samudri Bahaar** \$20.99  
(Mixed seafood curry with prawns fish and scallops in chef special sauce & finished with coconut cream)
- Achaari Chicken/ Beef /Lamb**  \$19.00 / \$20.00 / \$21.00  
(Tender pieces cooked with mustard oil, fenugreek seeds and spice, intense Indian pickle flavour)



## KIDS MEAL



- Chicken Nuggets & Chips** \$9.99
- Hot Dogs & Chips** \$9.99
- Kids Meal** \$13.99  
(Small size butter chicken, plain rice, coke, baby naan or chocolate naan bread)



## TIKKA TALK TWISTS



- Chicken Tikka Sliders** 3 for \$9.00  
5 for \$14.00  
(Tender Chicken Tikka in sliders with mint and yoghurt sauce)
- MumbaiVeggie Burger** \$11.99  
(Home made veggie patties with tangy yoghurt & mint sauce & fries)
- Chicken Tandoori Burger** \$12.99  
(Tender tandoori chicken with tangy tikka sauce and green veggies, served with fries)
- Bollywood Lamb Burger** \$13.99  
(Lamb sheekh kebaab grilled in the tandoor with a dash of green and fiery vindaloo sauce. Served with fries)



## NAAN BREADS



- |                                 |                |                     |               |
|---------------------------------|----------------|---------------------|---------------|
| <b>Plain naan</b>               | <b>\$3.00</b>  | <b>Roti</b>         | <b>\$3.00</b> |
| <b>Butter naan</b>              | <b>\$3.50</b>  | <b>Garlic naan</b>  | <b>\$3.50</b> |
| <b>Cheese naan</b>              | <b>\$5.00</b>  | <b>Aloo Paratha</b> | <b>\$5.00</b> |
| <b>Paneer Paratha</b>           | <b>\$5.00</b>  | <b>Gobi Paratha</b> | <b>\$5.00</b> |
| <b>Cheese &amp; Garlic naan</b> | <b>\$5.50</b>  | <b>Chicken naan</b> | <b>\$5.50</b> |
| <b>Peshawari naan</b>           | <b>\$5.50</b>  | <b>Keema naan</b>   | <b>\$5.50</b> |
| <b>Assorted Bread Basket</b>    | <b>\$11.00</b> |                     |               |

(Naan, Roti, G Naan, Methi Roti)



## RICE



<b>Extra rice</b>	<b>\$3.00</b>
<b>Jeera rice</b>	<b>\$4.50</b>
<b>Veggie Pulao</b>	<b>\$7.00</b>
<b>Peas Pulao</b>	<b>\$7.00</b>
<b>Veg Fried Rice</b>	<b>\$7.00</b>
<b>Coconut Rice</b> (Rice tempered with mustard seeds, curry leaves and desiccated coconut)	<b>\$7.00</b>
<b>Egg Fried Rice</b> (Rice tossed with egg)	<b>\$7.99</b>
<b>Chicken Fried Rice</b> (Rice tossed with egg and chicken)	<b>\$8.99</b>
<b>Kashmirir Pulao</b> (Rice tempered with Kashmiri spices & cashew nuts)	<b>\$9.99</b>
<b>Veg Biryani</b> (Aromatic rice dish with mix vegetable)	<b>\$16.99</b>
<b>Chicken Biryani</b> (Aromatic rice dish with chicken)	<b>\$18.00</b>
<b>Beef/ Lamb Biryani</b> (Aromatic rice dish with beef or lamb)	<b>\$19.00</b>



## SIDES



<b>Popadoms (2 pieces)</b>	<b>\$1.00</b>
<b>Mango Chutney</b>	<b>\$2.50</b>
<b>Mixed Pickle</b>	<b>\$2.50</b>
<b>Raita</b>	<b>\$2.50</b>
<b>Kachumber 100ml container</b> (Chopped cucumber, onion, tomatoes with lemon juice & seasoning)	<b>\$3.00</b>
<b>Green Salad</b> (Slices of fresh vegetables, onion, tomato, cucumber, carrots)	<b>\$5.00</b>
<b>Side Platter</b> (Mango chutney, mix pickle, raita, mint sauce, 4 popadoms)	<b>\$10.00</b>



## DESSERTS



<b>Gulab jamun</b>	<b>\$6.00</b>
<b>Ice cream</b>	<b>\$6.00</b>
<b>Mango Kulfi</b>	<b>\$6.00</b>

*"If anyone has allergies for gluten, nuts, or dairy contains products please feel free to contact our staff"*