

# Authentic Indian Cuisine



# MENU







### Authentic Indian Cuisine

# **ABOUT US**

We at Bikano's take pride in serving authentic Indian Cuisine. Our chefs have deep roots with Indian (especially Rajasthan) and its culinary heritage. Bikano's is our humble attempt to bring flavours from different parts of India to Bath. Indian food served at Bikano's is honest inspiration from recipes and flavours experienced in several parts of India.

Also, we support local suppliers for all our meat and vegetable supplies so every bit at Bikano's you enjoy feels more fresh and promising to satisfy all your gastronomical senses.

## **VEG STARTERS**

	BASKET OF POPPADOMS WITH DIPS	4.25
	ONION BHAJI (V) Freshly sliced onion dipped in a lightly spiced batter with aromatic herbs and seasoned with Masala chickpeas.	4.99
	BIKANO'S SAMOSA (V) (G) Spiced potatoes and green peas filled with crispy pastry served with tamarind sauce.	4.99
	BIKANO'S SAMOSA CHAT (G) Spicy potato cubes, onions and peas together with roasted cumin seeds, wrapped in triangular home made pastry and deep fried served with Masala chickpeas.	5.50
	PANEER TIKKA SHASLIK Homemade Indian cottage cheese, hung yoghurt and roasted gram flour, gently charred in tandoor, served with mixed vegetable.	7.00
	SALT AND PEPPER PANEER Homemade Indian cottage cheese, lightly flavoured and tossed in our secr salt pepper seasoning with chillies served with mixed pepper and onion.	7.00 et
	BROCCOLI SURKH ANGAR (V) Crispy fried broccoli tossed in chilli and garlic sauce.	6.50
	ALOO TIKKI CHAT (G) Deep fried potato patty with mild spices and beaten yoghurt topped up w homemade chutneys.	4.99 vith
	<b>CHILLI PANEER / MUSHROOM</b> Pan fried chunks of homemade Indian cottage cheese / mushroom with onion and bell pepper spiced with garlic and green chillies, flavoured with hot chilli sauce and fresh lemon juice.	7.50
	SHARING VEGETARIAN PLATTER Mix veg starters consisting of Samosa, Onion Bhaji, Paneer Tikka Shaslik Broccoli Surkh Angar	15.99 &

### MEAT STARTERS

#### TANDOORI CHICKEN TIKKA

#### Half 7.99 / Full 12.99

Boneless chunks of chicken breast marinated in yoghurt, ginger, garlic and Indian spices extract. Traditionally cooked in tandoor.

#### SEEKH KEBABS

Lightly spiced minced lamb with a blend of fresh Indian spices threaded on to a skewer and glazed golden in tandoor.

#### ACHARI CHICKEN TIKKA

Half 7.99 / Full 12.99 Chunks of chicken thigh marinated in pickle flavoured ginger garlic and yoghurt roasted in tandoor.

#### PUNJABI LAMB CHOPS

Succulent lamb chop marinated with yoghurt, black cumin, blend of ground spices and chilli powder.

#### TANDOORI JHINGA

King prawns marinated in ginger garlic paste and yoghurt cooked in clay oven.

#### SURKH SALMON TIKKA

Scottish pink salmon marinated in hung yoghurt special blend of Indian spices, flavoured with fenugreek, chargrilled in tandoor.

#### CHILLI CHICKEN / PRAWN

Boneless chicken / prawn with onion and bell pepper and spiced with garlic and green chillies, flavoured with hot chilli sauce and fresh lemon juice.

#### CHICKEN SALT AND PEPPER

Chicken lightly flavoured and tossed in our secret salt pepper seasoning with chillies.

#### **TANDOORI CHICKEN WINGS**

Chicken wings marinated in yoghurt, ginger and garlic extract. Traditionally cooked in tandoor.

#### AMRITSARI FISH PAKORA

Pangasius fish fillets marinated in a blend of ginger garlic and cumin with coating of gram flour, fried until golden brown.

#### SHARING MEAT PLATTER

A selection of tandori chicken tikka, chicken wings, Punjabi lamb chops, Seekh kebeb & Achari chicken tikka

6.99

9.99

9.99

9.99

7.99 / 9.99

7.99

6.99

6.99

19.99

### MAINS

TIKKA MASALA - Chicken / Lamb / Prawn (N) 12.50 / 1 One of Britain's most loved curries cooked with onions tomatoes a delicately spiced to perfection.	
BUTTER CHICKEN (N) Classic tandoori chicken in a tomato and cream gravy, flavoured w fenugreek leaves, garnish with cream and butter.	12.50 rith dry
CHICKEN JALFREZI / CHILLI GARLIC Strips of chicken breast stir fried with chunky pepper and onion, s slit chillies.	12.50 spiced with
CHICKEN / LAMB CHETTINAD I A classic hot and tangy south Indian dish of roasted spices in a dee	12.50 / 13.50 ep rich sauce.
CHICKEN TAKA TAK Typical Indian street food style chicken, cooked on hot plate with chopped green chillies, coriander, onions, tomato and mixed pepp	
HOME STYLE CHICKEN CURRY Tender chicken breast cooked lovingly just the way grandpa would This is every day Indian meal at it very best.	11.99 d make it.
SAG GOSHT Slow cooked lamb & spinach spiced with cumin, coriander, fenugr & garam masala.	13.99 reek
CHICKEN KORMA (N) Very mild sweet dish prepared with fresh coconut, cream, milk, by onion sauce.	11.99 utter and
RAJASTHANI LAAL MAANS (Bikano's Special) Marinated lamb pieces cooked in a sauce of onion, tomato and hot such as red mathania chillies and kachri powder.	15.00 spices
KASHMIRI LAMB ROGAN JOSH Diced lamb slowly simmered with onions, tomatoes and Indian sp Finished with generous sprinkling of fresh coriander.	13.50 pices.
	12.50 / 13.50 as spices,
DUM BIRYANI Chicken / Lamb / Prawn12.99 / 1Basmati rice cooked on dum (slow cooking in sealed pots) with sat cardamon and mint served with roast garlic flavoured yoghurt.	13.99 / 14.99 ffron,
LAMB BHUNA SHARABI Tender pieces of lamb cooked with chillies and coriander flamed as with RUM.	14.50 nd flavoured

#### LUNCH SPECIAL

#### THALI

Indian Canape, papad with paneer butter Masala, daal tadka, rice, naan, salad and dessert.

#### **BIKANO'S THALI**

Indian Canape, papad with paneer kadahi, daal makhani, bhindi masala, Bombay aloo, rice, naan, raita and dessert.

#### NON VEG THALI

Indian Canape, papad, with chicken curry, lamb curry, daal tadka, palak paneer, salad, rice, naan, raita and dessert.

G - Gluten/V - Vegan/N - Nuts • Please ask a member of staff for any allergies/dietry requirements

14.99

19.99

20.99

# VEGETARIAN MAINS & SIDES

SHAHI PANEER Rich muglai dish with cubes of cottage cheese, cashewnut, enha mace and cardamom smooth creamy tomato gravy.	9.99 nced with		
DAL MAKHANI A slow cooked rich creamy black lentils.	9.99		
PANEER BUTTER MASALA (N) Home made paneer in rich onion, tomato and cashewnut sauce.	9.99		
<b>VEGETABLE BIRYANI</b> Slow cooked basmati rice on dum (slow cooking in sealed pot) w saffron, cardamom and mint served with raita on side.	11.99 7ith		
BIKANO'S KOFTA	9.99		
Cottage cheese & potato dumplings simmered in rich sauce.	).))		
KADHAI PANEER	9.99		
Traditional Kadhai cooked in a special sauce prepared with methi leaves,			
fresh chopped onions, ginger, coriander, pepper, tomato and tam	arınd sauce.		
MUTTER PANEER	9.99		
Cottage cheese and peas in medium spiced sauce.			
HARI BHARI BHINDI (V)	9.99		
Fresh okra tossed with pearlonion, tomato and ginger tampered			
green chillies and fresh coriander.			
DOSA Masala / Plain	8.99 / 6.99		
Rice and lentil pancake stuffed with medium spiced potatoes ser	ved with		
sambar and coconut chutney.			
	0.00		
CHANA MASALA (V)	9.99		
	Chickpeas cooked with tomato, ginger and garlic, flavoured with bikano's		
aromatic ground Masala mix.			
GOBHI ALLOO / MUTTER (V)	6.00 / 9.00		
Delicately spiced cauliflower tossed up with choice of diced pota	toes or peas.		
DAL TADKA (V)	9.00		
Traditional yellow lentil flavoured with crispy fried garlic, cumi	n and onion.		
BOMBAY ALOO (V)	5.00 / 9.00		
Potato cooked with tomato and spiced with Indian herbs.			
	5.0079.00		
SAG ALLOO / PANEER	9.99		
Spinach with choice of diced potatoes or cottage cheese.	9.99		
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<ul> <li>Spinach with choice of diced potatoes or cottage cheese.</li> <li>MIX VEG. / VEG. JALFREZI</li> <li>A milarge of seasonal garden vegetable. Cooked with homemade curry sauce</li> <li>MUSHROOM MASALA / MUTTER / KADHAI</li> </ul>	9.99 9.99 style 9.99		
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<ul> <li>Spinach with choice of diced potatoes or cottage cheese.</li> <li>MIX VEG. / VEG. JALFREZI</li> <li>A milarge of seasonal garden vegetable. Cooked with homemade curry sauce</li> <li>MUSHROOM MASALA / MUTTER / KADHAI</li> <li>Mushroom masala is a delicious Indian curry made with mushro tomatoes, spices &amp; herbs.</li> </ul>	9.99 9.99 e style 9.99 oms, onions,		

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# **RICE & BREADS**

STEAMED RICE (V) Finest Indian basmati rice.	3.25
SAFFRON PILAO RICE	3.95
MUSHROOM JEERA RICE (V) Aromatic and sumptuous, the finest fragrant basmati rice tempered with fresh mushroom and cumin.	3.95
<b>PEAS PULAO RICE</b> Aromatic and sumptuous, the finest fragrant basmati rice tempered with green peas and cumin.	3.95
PLAIN / BUTTER NAAN (G) Indian leavened bread.	3.15
<b>PESHWARI NAAN</b> (N) (G) Soft naan filled with almond powder, sultanas and coconut.	4.25
CHEESE NAAN (G) Leavened Indian bread stuffed with cheese.	4.25
GARLIC AND CORIANDER NAAN (G) Leavened Indian bread flavoured with fresh garlic and coriander.	3.55
BIKANO'S NAAN (G) Naan filled with cheese, chilli, coriander and garlic.	4.40
KULCHA (G) Naan stuffed with onion and potato.	3.50
TANDOORI ROTI (V) (G) Delicious unleavened wheat flour bread.	2.85
PLAIN / PUDINA PARANTHA (G) Multi layered unleavened Indian bread topped with mint.	4.28

# AN EXTRA BIT

BIKANO'S MASALA CHIPS (V)	4.50
Deep fried chips in Masala sauce and Indian spices with pepper and onion	ι.
DRY MASALA CHIPS (V) Deep fried chips with salt,red chilli powder and chat Masala.	4.25
PLAIN CHIPS (V)	3.95

