

CALL  
0487 173 477  
607 Beaufort Street,  
Mount Lawley



/2FatIndians

twofatindians.com.au

\*10% public holiday  
surcharge applies to  
all orders.

## Nawabi Murg

An ancient Mughal recipe of chicken from India cooked in a brown onion gravy with coriander and red chillies

\$23.95

## MAINS LAMB & GOAT

### Lamb Rogan Josh

Authentic lamb preparation from Kashmir region of India

\$23.95

### Lamb Korma

Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness

\$23.95

### Lamb Saagwala

Lamb cooked in spinach and Indian herbs

\$23.95

### Lamb Madras

Lamb in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut

\$23.95

### Dal Gosht

An ancient recipe of lamb with lentils and spices

\$23.95

### Lamb Seekh Masala

Lamb seekh kebab in an onion and tomato gravy

\$23.95

### Laal Maas

Traditional preparation of lamb from Rajasthan region of India, smoked and spicy flavoured with cloves and fresh garlic. A classical replacement to the Lamb Vindaloo

\$23.95

### Goat Curry

Goat preparation with a blend of garam masala and exotic Indian herbs

\$23.95

### Amritsari Bhuna Goat

Baby goat in a thick spicy sauce with fried onions, tomatoes and fresh coriander

\$24.95

## SEAFOOD

### Goan Fish

Classical dish of Goan cuisine, fish cooked in coconut milk flavoured with curry leaf and tamarind

\$24.95

### Prawn Curry

Classical dish of Goan cuisine, prawns cooked in coconut milk flavoured with curry leaf and tamarind

\$26.00

For any special dietary requirements / allergies to an ingredient or a special request off the menu, please speak to our manager or chef.

## Adraki Prawn Masala

Stir fried prawns cooked in light onion masala with fresh ginger and cilantro

\$26.00

## PLATTER

### Veg Platter

\$31

Samosa, Onion Bhaji, Hara Bhara Kebab and Bharwan Gucci

### Mixed Platter

\$34

Samosa, Lamb Seek Kebab, Bhatti da Murg and Macchi Amritsari

### Non Veg Platter

\$35

Lamb Seek Kebab, Bhatti Da Murg, Macchi Amritsari and King Prawns

### Big Fat Meat Platter

\$36

Tangdi Kebab, Chicken Tikka, Lamb Seekh Kebab, Lamb Chops, Bhatti Da Murg

## SIDES (v)

### Kachumber

\$5.00

Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices

### Onion salad

\$5.00

Pomegranate/Vegetarian /Potato/Bundi/Tomato /Mint

### Green salad

\$7.00

Sliced onion, tomatoes, cucumber tossed with lemon and spices

### Raita

\$5.00

Sliced onions tossed with lemon and spices

## RICE

### Steamed Rice

\$6.50

### Saffron Rice

\$6.99

### Jeera Rice

\$7.99

Rice sautéed with cumin seeds

### Veg Biryani

\$20.95

served with raita

### Lamb Biryani

\$21.95

served with raita

### Goat Biryani

\$22.95

served with raita

### Prawn Biryani

\$24.95

served with raita

## BREADS

### Plain Naan

\$4.20

### Butter Naan

\$4.99

### Tandoori Roti

\$4.99

### Garlic Naan

\$5.20

### Paratha

\$5.20

Choose from ajwain (carom seeds), fenugreek, mint or chilli

### Stuffed Kulcha

\$6.99

Choose from cauliflower, cheese, onion or cottage cheese

### Kashmiri Naan

\$5.50

Naan stuffed with Banana and Dry Fruits

### Kheema Naan

\$6.50

Naan stuffed with minced lamb

### Aloo Paratha

\$6.99

Paratha stuffed with uniform potato filling

## DESSERTS

### Gulab Jamun

\$6

### Ras Malai

\$6

## SOFT DRINKS

### Soft Drinks

\$3.50

(v) Vegetarian

House Special

2 FAT  
INDIANS

INDIAN  
CUISINE  
REDEFINED




HIGHGATE

YOUR FAVOURITE  
INDIAN FOOD  
NOW BEING  
DELIVERED

## SMALL PLATES


<b>Samosa (v)</b> Short crust pastry filled with potatoes, peas and dry fruits	<b>\$14.95</b>
<b>Onion Bhaji (v)</b> Peripherals of onions filled with gram flour and falvoured with carom seeds	<b>\$14.95</b>
<b>Hara Bhara Kebab(v)</b> Fried patties of minced vegetables, spinach and spices	<b>\$16.95</b>
<b>Paneer Chilli Milli (v)</b> Stir fried cottage cheese tossed with basil peppers and onions	<b>\$18.95</b>
<b>Chicken 65 </b> A tangy street speciality from South India flavoured with mustard seed, curry leaf and & dry chilli	<b>\$18.50</b>
<b>Spiced Chicken Popcorn</b> Bite size chicken pieces marinated and fried in chef's special sauce	<b>\$19.95</b>
<b>Calamari Chilli Milli</b> Fried Calamari tossed with bell peppers and onions in a tangy sauce	<b>\$19.95</b>
<b>Dakshin Prawns</b> A Malabar spiced prawns tempered with Chettiyar masala	<b>\$19.95</b>
<b>Machi Amritsari</b> A specality of northern India, pink snapper coated with light batter of gram flour with lemon and chillies	<b>\$19.95</b>
<b>Soft Shell Crab</b> Tangy and crispy fried soft shell crab tossed with cilantro spiced sauce	<b>\$25.95</b>
<b>Chilli Garlic Scallops</b> Scallops stir fried with crushed red chilli and garlic	<b>\$25.95</b>

## GRILL / TANDOOR

<b>Paneer Tikka</b> Cottage cheese marinated in sour yogurt, cream, mustard oil and a blend of special spices	<b>\$18.95</b>
<b>Bharwan Gucchi (v) </b> Dhingri mushrooms filled with cheese and spices, cooked in the tandoor	<b>\$19.95</b>
<b>Chicken Tikka</b> A Classical dish from the Punjab region of India	<b>\$19.95</b>
<b>Bhatti Da Murg</b> Barbecued chicken breast with spices og Mughal kitchen, cooked in the tandoor	<b>\$19.95</b>
<b>Tandoori Chicken</b> A North Indian favourite of marinated chicken on the bone cooked in the tandoor	<b>\$20.95</b>
<b>Chicken Angara Kebab</b> A classical Hyderabad delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend	<b>\$19.95</b>
<b>Lamb Seekh Kebab</b> Speciality of Hyderabad, fine pounded lamb mince, flavoured with royal cardamom and mace powder	<b>\$18.95</b>
<b>Lamb Chops </b> Succulent Lamb Chops, marinated in chilli and fenugreek powder	<b>\$25.00</b>
<b>VEG </b>	
<b>Dal Tadka</b> Yellow lentil tempered with fresh garlic, onion and corriander. Finished with lemon juice	<b>\$19.95</b>

<b>Dal Makhani</b> Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream	<b>\$20.95</b>
<b>Nizami Handi</b> Mix vegetable preparation from Andhra region of India, cooked with onion and tomato	<b>\$20.95</b>
<b>Udaigiri Aloo</b> South Indian dry preparation of roasted potatoes with onion and mint	<b>\$20.95</b>
<b>Bhune Masala Ka Baingan</b> Dry oven roasted aubergine, tempered with fresh ginger and Indian spices	<b>\$20.95</b>
<b>Chana Masala</b> Chickpeas soaked overnight and cooked with kadhai masala	<b>\$20.95</b>
<b>Malai Kofta</b> Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes	<b>\$22.95</b>

## PANEER

<b>Paneer Makhani</b> Fenugreek flavoured, cottage cheese in a creamy tomato gravy	<b>\$22.95</b>
<b>Paneer Lababdar </b> Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves	<b>\$22.95</b>
<b>Paneer Tikka Masala</b> Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce	<b>\$22.95</b>
<b>Kadhai Paneer</b> Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce	<b>\$22.95</b>

<b>Shahi Paneer</b> A rich mix of cottage cheese in a mild gravy of cashews and tomatoes	<b>\$22.95</b>
<b>Palak Paneer</b> A blend of spinach and herbs with cottage cheese	<b>\$22.95</b>
<b>Mutter Paneer</b> An Indian household favourite cottage cheese and green peas in an onion and tomato based gravy	<b>\$22.95</b>

## CHICKEN

<b>Butter Chicken</b> Fenugreek flavoured, tandoori chicken in a creamy tomato gravy	<b>\$23.95</b>
<b>Chicken Tikka Masala</b> Chicken cooked in an onion and tomato gravy with bell peppers	<b>\$23.95</b>
<b>Chicken Korma</b> Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	<b>\$23.95</b>
<b>Chicken Madras</b> Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut	<b>\$23.95</b>
<b>Chicken Lababdar </b> Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves	<b>\$23.95</b>
<b>Dum Pukht Chicken Curry</b> A Classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices	<b>\$23.95</b>

\*Please visit our website for food allergy disclaimers

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