

MAINS - Goat Curries	
LAMB ROGAN JOSH @ Authentic lamb preparation from Kashmir region of India	21.95
LAMB KORMA @ Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness	21.95
LAMB VINDALOO @ Goan influenced spicy tangy chicken curry cooked in special chef's masalas	21.95
SAAGWALA GOSHT @ Lamb cooked with spinach and Indian herbs	21.95
LAMB MADRAS © Madras Country style preparation of Indian lamb curry	21.95
LAAL MAAS (SPICY LAMB) © Authentic Rajasthani recipe of smoked, spicy lamb flavoured with clove and fresh garlic	21.95
ACHARI GOSHT © Special pickled spice Awadhi style preparation of diced boneless lamb from the region of Uttar Pradesh	24.00
MASALA CHOPS @F Tandoori lamb chops cooked in a chef's secret semi dry masala gravy	24.00
GOAT CURRY © Goat preparation with a blend of garam masala and exotic Indian herbs	22.95
ADRAKI BHUNA GHOSHT @F Semi-dry preparation of Indian mutton (goat) marinated with ginger & green chili paste, cooked to tender perfection	22.95
MAINS - Seafood	
GOAN FISH @F A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind	24.95
KERELA FISH CURRY ©F South Indian country style fish preparation, made with coconut and hot spices.	24.95

GOAN PRAWNS (GF) A goan classic prawn in cocor leaves and tamarind	nut mi l k	flavoured sauce with curry	24.9
KERELA PRAWN CURR A south Indian country style p coconut and hot spices.	\sim	reparation made with grated	24.9
		BREADS	
PLAIN NAAN (V)	3.90	STUFFED NAANS	6.50
BUTTER NAAN (V)	4.50	cheese/chilli/onion/potato/kheema	450
GARLIC NAAN (V)	4.50	PARATHA (V) plain/mint/ajwain/chilli	4.50
KASHMIRI NAAN 🕡	6.50	ALOO PARATHA (V	6.50
TANDOORI ROTI 😡	4.50	2 Fat Special NAAN (V) Our very exclusive naan filled with sp cheese, onion and potato spice mix.	7.50 inach,
		RICE	
STEAMED RICE $ \overline{\mathbb{V}} $	5.00	VEGETARIAN BIRYANI 🕡	18.95
SAFFRON RICE \bigcirc	5.50	Served with raita PANEER BIRYANI (V) (GF)	20.95
JEERA RICE (V) Basmati rice cooked with ghee, cumin seeds	5.95	Served with raita CHICKEN BIRYANI GF Served with raita	21.95
DAL KHICHDI 🕡	16.95	LAMB BIRYANI GF Served with raita	21.95
Healthy bite of rice and lentil porridge tempered with onion and tomato masala	r	GOAT BIRYANI (F)	22.95
MASALA DAL KHICHDI (v) Dal khichdi with a mix of vegetables	18.95	Served with raita PRAWN BIRYANI (GF) Served with raita	24.95
	SI	DES	
KACHUMBER GF V Diced onion, tomatoes cucumber, chilli and coriander salad tossed	5.00	RAITA F V Vegetarian/boondi/potato	5.00
with lemon juice and spices	5.00	CHOPPED CHILLY GF V	2.00
Sliced onions tossed with lemon	3.00	MIXED PICKLE GF V	2.00
GREEN SALAD GF V	5.00	MANGO CHUTNEY	2.50
Sliced onion, tomatoes, cucumber tossed with lemon juice and spices	3.00	VINEGAR ONIONS	3.00



BATATA VADA	Traditional Entrees		CHICKEN TIKKA @	19.90	DIWANI HANDI © © An early blend of mixed vegetables cooked and tempered	20.95	SHAHI PANEER © (V) A rich mix of cottage cheese in a mild cashew and tomato gravy	20.95
AMRITSAR (CALAMAR) Dars had colored ceased with claffs special of special part of the colored program of the color		9.90			with dried fenugreek leaves	10.05	PANEER KHURCHAN © V	20.95
Discrept interfection of several plants in chief's special bland of spires, gram low, learn on or 46 km bit of \$1.00 Color \$2.90	a coating of chickpea batter		Richly spiced in a saffron marination, chicken drumsticks roasted	19.90			Speciality of Royal Bengal kitchen, cottage cheese cooked in tangy tomato sauce finished with fresh coriander.	
ONION BHAJI ○ Sicked and speed onnon marrinated in outheritic massila chickpea black find chrosy SAMOSA ② 12-90 LAMB SEEKH KEBAB ② Pounded lamb invest, sourcages floroused with Hyderabadis spice blend of report of chrosy source and present of secret so cess. Fresh noines, peppers, clontro and nuts fried to perfect on perfect of secret so cess. Fresh noines, peppers, clontro and nuts fried to perfect on the spinose and pease cooked in a matture of secret so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect so cess. Fresh noines, peppers, clontro and nuts fried to perfect s	Deep fried calamari coated with chef's special blend of spices, gram			20.90		17.95	Speciality of Punjab, cottage cheese in a tomato and onion	20.95
Pounded lamb mines sousages flavoured with Hyderabadi spice bland bland fined crispy SAMOSA © 12.90 TANDOOR Walt I CHAAP © Succular to an object of spects pick, free horizon, peppers, clantro and nuts fried to perfection. TANDOOR CHICKEN © HARYALI KEBAB © MATAR MUSHROOM © © A kingly rich preparation of button mushrinom and green peak. In a creamy crashey gravy. BUTTA RETHIP ALAK © © Fresh lacify spinach with corp kingles and cortage cheese cakes prepared with spinach and mild coshew gravy flavoured with fresh green. TANDOORI CHICKEN (See the pears to colled in rich and mild coshew gravy flavoured with fresh green. TANDOORI CHICKEN (See the pears to colled in rich and mild coshew gravy flavoured with fresh green. TANDOORI HINGA © Portuguese influenced with on linking to expect of an opport of spices and mustered all with fire burden. TANDOORI JHINGA © Portuguese influenced with on linking to expect of a period public fine fluings of these 3 special foundations and sover with scaled and solve the fresh green. TANDOORI SANG © Linking to the fact of the special fluintens to spice and solve the fresh green. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influenced with on Indian fluority. TANDOORI JHINGA © Portuguese influen	ONION BHAJI⊙	12.90	NH NH		ALOO GOBI © © A traditional favourite potate and cauliflower preparation	19.95	<u> </u>	
3. Crispy poarty filled with Potatoses and peas cooked in a mixture of secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, peach points, peappers, cliantra and nuts fried to perfect to secret spices, fresh points, peappers, cliantra and nuts fried to perfect to secret spices, fresh peach spices and spices in a creamy combine gravy. It is a spice of the fill the peapers and on nuts fried to peapers and onlines spices and visions that software peaced in the tondoor and spices and visions that software peaced in the tondoor and spices and visions that software peaced to spices and visions that software peaced in the tondoor and spices and visions that software peaced with spin and fried cashew gravy. It is a spice of the fill the peapers and onlines and fenuares tempered with spin and fill cashew gravy. It is a spice of the fill the peapers and onlines. It is a spice of the fill the peapers and onlines and fenuares tempered with response to do fill the following spin and do spices tempered with fresh gardic, online and spices and visions to spice and spices and visions and onlines. It is a spice of the fill the peapers and fenuares tempered with spin and do sake und to must provide and fill the peapers and onlines. It is a spice of the fill the peapers and onlines and spices and young the fill the peapers and onlines. It is a spice of the fill the peapers and onlines and peapers and onlines. It is a spice of the fill the peapers and from	blend fried crispy	10.00	Pounded lamb mince sausages flavoured with Hyderabadi spice blend		in north Indian flavors	19 95		21.95
HARIYALI KEBAB ② Holf Chicken marinated in cheft's special frondoor; blend of spines and gardic, fandoor char-grilled spines	3 Crispy pastry filled with Potatoes and peas cooked in a mixture	12.90		25.90	A kingly rich preparation of button mushroom and green peas	17.70	CHICKEN KORMA @	21.95
Mixed vegetables and cottage cheese cakes prepared with spincal may spices and yogur. PANEER CHILLI MILLI ② Stirfried Cottage Cheese tossed with bell peppers and onions MUSHROOM JERIM-MERIM ③ Portuguese influenced with an Indian touch, crispy mushrooms tossed in a sweet and tangy chill sauce PARATDAAR PANEER TIKKA ③ ⑥ IB.90 PARATDAAR PANEER TIKKA ③ ⑥ Date Trade dately spices and form the spiced with spincal charge cheese maintained in yogurt, cream, tandoori spices and mustrad oil with fine filings of chest 3 special chutneys BHARWAAN GUCCHI ② ⑥ White Button mushroom stuffed with cheese and spices Cooked in the tandoor and tomator spray with assforetida & dry whole red chilli. All-litine trade of the tandoor and tomator based gravy. A fine blend of spinich and mustrad leaves tempered with spine chillis and spices tempered with gained inspired with free filings in a mild cashew and tomator gravy PARATDAR PANEER TIKKA ③ ⑥ DAL TADKA ⑥ ⑥ Vegetarian Curries DAL TADKA ⑥ Ø Vellow lentils rempered with free filings of the standoor in spices and mustrad oil with fine filings of the standoor spices with medium spiced tomatoes, ginger, peppers and onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, faden with green chillies, onions, tomatoes, Chef's masola mix, fade	perfection	16.90		19.90		19.95	with fenugreek	
PANEER CHILLI MILLI © Stirfried Cottage Cheese tossed with bell peppers and onions MUSHROOM JERIM-MERIM © Portuguese influenced with an Indian touch, crispy mushrooms tossed in a sweet and tangy chilli source PARATDAAR PANEER TIKKA © Ila.90 PARATDAAR PANEER TIKKA © Ila.95 PANEER BHURJEE © White Button mushroom stuffed with cheese and spices cooked in the tandoor TANDOORI BROCCOLI © PANEER CHILLI MILLI © Prowns marinated in saffron, raw chillies and garlic, tandoor char-grilled safforn, raw chillies and garlic, tandoor char-grilled with grain and mustard leaves tempered with garlic finished with fresh cream. CHICKEN TIKKA SAAGWALA © Lamb cooked with spinach and Indian herbs CHICKEN JALFREZI © Somity chicken jun a spice deves with medium spiced tomatoes, ginger, peppers and mustard leaves tempered with garlic finished with fresh cream. MALAI KOFTA © Cottage cheese dumplings in a mild cashew and tomato gravy peppers and mild cashew and tomato gravy special child cashew and tomato gravy special with green chillies, onions, tomatoes, Chef's mosala mix faden with butter DAL TADKA © Tandoon stuffed with cheese and spices cocked in the trandoor DAL MAKHANI © Tandoon stuffed with cheese and spices cocked in the trandoor TANDOORI BROCCOLI © Tandoon stuffed with cheese to in a creamy tomato gravy special child with green chillies, onions, tomatomy tomato gravy special child cashew and tomato gravy special child cashew	Mixed vegetables and cottage cheese cakes prepared with	10.70	spices and yogurt	10.00	with asafoetida & dry whole red chilli.		An all-time favourite, chicken tikka cooked in the tandoor and	21.95
MUSHROOM JERIM-MERIM ① Portruguese influenced with an Indian nouch, crispy mushrooms tossed in a sweet and tangy chillis sauce PARATDAAR PANEER TIKKA ② ⑥ Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil with fine filings of chefs 3 special chutneys BHARWAAN GUCCHI ② ⑥ White Button mushroom stuffed with cheese and spices cooked in the tandoor TANDOORI BROCCOLI ② NALAI KOFTA ② Cottage cheese dumplings in a mild cashew and tomato gravy because in a medium MUSHROOM JERIM-MERIM ③ Deep fried satay style chicken in a spiced mix of ginger, garlic, chilling and counting style chicken in a spiced mix of ginger, garlic, chilling and soy served with schezwan Inspired Indian Chutney PANEER BHURJEE ⑥ Octtage cheese crumbs married with green chillies, onions, tomatoes, Chef's massala mix laden with butter Soan influenced spicy tangy chicken curry cooked in special chef's massalas CHICKEN VINDALOO ⑥ Cooked in spired tomatoes, ginger, peppers and onions CHICKEN VINDALOO ⑥ Dal TADKA ⑥ Vallow lentils tempered with fresh garlic, onion and corionder, finished with lemon juree DAL MAKHANI ⑥ DAL MAKHANI ⑥ Our Chicken MADRAS ⑥ Our Cooked in the tandoor TANDOORI BROCCOLI ⑥ Indian Favourite paneer tikka with bell peppers in a medium TANDOORI BROCCOLI ⑥ Deep fried satay style chicken in a spiced in a spiced in a mild cashew and tomato gravy Vegetarian Curries Deep fried satay style chicken in a spiced link in the indian flowing style chicken in a mild cashew and tomato gravy Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's massala mix laden with butter Soan influenced spicy tangy chicken curry cooked in special chef's massalas CHICKEN VINDALOO ⑥ Cooked in the spiral tomatoes, cheese crumbs married with green chillies, onions, tomatoes, Chef's massala mix laden with butter Soan influenced spicy tangy chicken curry cooked in special chef's massalas CHICKEN WADRAS ⑥ Our Chicken MADRAS ⑥ Our Chicken MADRAS ⑥ Our Chicken MADRAS ⑥ Our Chicken MADRAS ⑥ Our Chicken MADR		18.90	Prawns marinated in saffron, raw chillies and garlic, tandoor char-grilled	387	A fine blend of spinach and mustard leaves tempered	18.95	CHICKEN TIKKA SAAGWALA 📴	21.95
TANDOORI BROCCOLI © Tandoor content of the tandoor Tandoor BRACCOLI © Tandoor a sweet and tangy chillis sauce Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, ginger, peppers and onions Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, ginger, peppers and onions Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's masala mix laden with butter Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, ginger, peppers and onions Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's masala mix laden with butter Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, ginger, peppers and onions Chilcken VINDALOO Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, ginger, peppers and onions Cottage cheese crumbs married with green chillies, onions, tomatoes, chef's masala mix laden with butter Tandoor a sweet and tangy childen pieces with medium spiced tomatoes, chef's masala mix laden with butter Tandoor a sweet and tangour chef situation in tangour	•	18.90	Deep fried satay style chicken in a spiced mix of ginger, garlic, chilli	19.95	MALAI KOFTA 😡	20.95	·	21.95
Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil with fine filings of chefs 3 special chutneys BHARWAAN GUCCHI © © White Button mushroom stuffed with cheese and spices cooked in the tandoor TANDOORI BROCCOLI © TANDOORI BROCCOLI © Indian cottage cheese marinated in yogurt, cream, tandoori spices crumbs married with green chillies, onions, toomatoes, Chef's masala mix laden with butter DAL TADKA © V Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice DAL MAKHANI © V Famous from Sindh region, black lentils cooked and Cottage cheese crumbs married with green chillies, onions, to tomatoes, Chef's masala mix laden with butter Goan influenced spicy tangy chicken curry cooked in special chutneys chef's masalas CHICKEN VINDALOO © Goan influenced spicy tangy chicken curry cooked in special chutneys chef's masalas CHICKEN MADRAS © CHICKEN MADRAS © Our Chef's re-creation of a famous southern Indian country style hot curry. TANDOORI BROCCOLI © TANDOORI BROCCOLI © Tandoori chef's masala mix laden with butter DAL MAKHANI © V Famous from Sindh region, black lentils cooked and Tandoori chef's masalas CHICKEN LABABDAR © CHICKEN LABABDAR © CHICKEN LABABDAR ©	tossed in a sweet and tangy chilli sauce	18.95			PANEER BHURJEE @ V	20.95	Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers and onions	
BHARWAAN GUCCHI © © 19.90 White Button mushroom stuffed with cheese and spices cooked in the tandoor TANDOORI BROCCOLI © 19.90 Yellow lentils tempered with fresh garlic, onion and coriander, finished with fresh garlic, onion and co	Indian cottage cheese marinated in yogurt, cream, tandoori			17.05	tomatoes, Chef's masala mix laden with butter		Goan influenced spicy tangy chicken curry cooked in special	21.95
TANDOORI BROCCOLI © DAL MAKHANI © © 18.95 PANEER TIKKA MASALA © © 18.95 PANEER TIKKA MASALA © © 18.95 PANEER TIKKA MASALA © © Indian Favourite paneer tikka with bell peppers in a medium CHICKEN LABABDAR © 21.95		19.90	Yellow lentils tempered with fresh garlic, onion and coriander,	17.73		20.95	CHICKEN MADRAS 🕞	21.95
		18.90		18.95		20.95	country style hot curry.	21 95
Special marrinated in our Chet's unique marrinade of cheese, yogurt and subtle spices, cooked in the tandoor DAL MAHARANI (F) (V) 18.95 PALAK PANEER (F) (V) 20.95 The first sunique marrinade of cheese, speciality of Punique marrinade of cheese, speciality of Cheese, speciality	Broccoli marinated in our Chef's unique marinade of cheese,		tempered with fenugreek powder and cream	18.05	hot onion tomato masala gravy	20.95	Speciality of Punjab, chicken cooked in rich tomato and onion	21.75
HONEY CHILLI POTATO (V) 18.50 A dal fit for the royals. Chef's special creamy blend of 5 lentils A blend of spinach and herbs with cottage cheese Mughlai recipe of chicken cooked in a brown onion gravy with Mughlai recipe of chicken cooked in a brown onion gravy with		18.50	A dal fit for the royals. Chef's special creamy blend of 5 lentils		A blend of spinach and herbs with cottage cheese		Mughlai recipe of chicken cooked in a brown onion gravy with	21.95
(v) Vegetarian (F) Gluten Free (f) / 2fatindians joondalup two fatindians .com.au coriander and red chillies			0:000:000					2:0: