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 / 2fatindiansjoondalup
twofatindians.com.au

UBER
eats

MAINS - Goat Curries

LAMB ROGAN JOSH  21.95
Authentic lamb preparation from Kashmir region of India

LAMB KORMA  21.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness

LAMB VINDALOO  21.95
Goan influenced spicy tangy chicken curry cooked in special chef's masalas

SAAGWALA GOSHT  21.95
Lamb cooked with spinach and Indian herbs

LAMB MADRAS  21.95
Madras Country style preparation of Indian lamb curry

LAAL MAAS (SPICY LAMB)  21.95
Authentic Rajasthani recipe of smoked, spicy lamb flavoured with clove and fresh garlic


ACHARI GOSHT  24.00
Special pickled spice Awadhi style preparation of diced boneless lamb from the region of Uttar Pradesh


MASALA CHOPS  24.00
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy


GOAT CURRY  22.95
Goat preparation with a blend of garam masala and exotic Indian herbs

ADRABI BHUNA GHOSHT  22.95
Semi-dry preparation of Indian mutton (goat) marinated with ginger & green chili paste, cooked to tender perfection

MAINS - Seafood


GOAN FISH  24.95
A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind


KERELA FISH CURRY  24.95
South Indian country style fish preparation, made with coconut and hot spices.

GOAN PRAWNS  24.95
A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind


KERELA PRAWN CURRY  24.95
A south Indian country style prawn preparation made with grated coconut and hot spices.

BREADS

PLAIN NAAN  3.90

BUTTER NAAN  4.50

GARLIC NAAN  4.50

KASHMIRI NAAN  6.50

TANDOORI ROTI  4.50

STUFFED NAANS 6.50
cheese/chilli/onion/potato/kheema

PARATHA  4.50
plain/mint/ajwain/chilli

ALOO PARATHA  6.50

2 Fat Special NAAN  7.50
Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.


RICE

STEAMED RICE  5.00

SAFFRON RICE  5.50

JEERA RICE  5.95
Basmati rice cooked with ghee, cumin seeds

DAL KHICHI  16.95
Healthy bite of rice and lentil porridge tempered with onion and tomato masala

MASALA DAL KHICHI  18.95
Dal khichdi with a mix of vegetables

VEGETARIAN BIRYANI  18.95
Served with raita

PANEER BIRYANI   20.95
Served with raita



CHICKEN BIRYANI  21.95
Served with raita



LAMB BIRYANI  21.95
Served with raita



GOAT BIRYANI  22.95
Served with raita

PRAWN BIRYANI  24.95
Served with raita



SIDES

KACHUMBER   5.00
Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon juice and spices

ONION SALAD   5.00
Sliced onions tossed with lemon juice and spices

GREEN SALAD   5.00
Sliced onion, tomatoes, cucumber tossed with lemon juice and spices

RAITA   5.00
Vegetarian/boondi/potato

CHOPPED CHILLY   2.00

MIXED PICKLE   2.00

MANGO CHUTNEY 2.50

VINEGAR ONIONS 3.00







2 Fat
Indians







INDIAN
CUISINE
REDEFINED
























YOUR FAVOURITE
INDIAN FOOD
TAKE AWAY

JOONDALUP

Traditional Entrees	
BATATA VADA 	9.90
3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter	
AMRITSARI CALAMARI	12.90
Deep fried calamari coated with chef's special blend of spices, gram flour, lemon and Kashmiri chilli	
ONION BHAJI 	12.90
Sliced and spiced onion marinated in authentic masala chickpea blend fried crispy	
SAMOSA 	12.90
3 Crispy pastry filled with Potatoes and peas cooked in a mixture of secret spices, fresh onions, peppers, cilantro and nuts fried to perfection	
HARIYALI KEBAB 	16.90
Mixed vegetables and cottage cheese cakes prepared with spinach and spices	
PANEER CHILLI MILLI 	18.90
Stirfried Cottage Cheese tossed with bell peppers and onions	
MUSHROOM JERIM-MERIM 	18.90
Portuguese influenced with an Indian touch, crispy mushrooms tossed in a sweet and tangy chilli sauce	
PARATDAAR PANEER TIKKA  	18.95
Indian cottage cheese marinated in yogurt, cream, tandoori spices and mustard oil with fine filings of chefs 3 special chutneys	
BHARWAAN GUCCHI  	19.90
White Button mushroom stuffed with cheese and spices cooked in the tandoor	
TANDOORI BROCCOLI 	18.90
Broccoli marinated in our Chef's unique marinade of cheese, yogurt and subtle spices, cooked in the tandoor	
HONEY CHILLI POTATO 	18.50
Crispy potato tossed in a sweet and sour sauce	

CHICKEN TIKKA 	19.90
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices and mustard oil	
SUNHERI TANGDI 	19.90
Richly spiced in a saffron marination, chicken drumsticks roasted to succulent perfection	
JAITUNI TIKKA 	20.90
The tikka of the royals, chicken marinated with olives , saffron and cream.	
LAMB SEEKH KEBAB 	18.90
Pounded lamb mince sausages flavoured with Hyderabad spice blend	
TANDOOR WALI CHAAP 	25.90
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek	
TANDOORI CHICKEN 	19.90
Half Chicken marinated in chef's special tandoori blend of spices and yogurt	
TANDOORI JHINGA 	19.90
Prawns marinated in saffron, raw chillies and garlic, tandoor char-grilled	
SPICED POPCORN CHICKEN	19.95
Deep fried satay style chicken in a spiced mix of ginger, garlic, chilli and soy served with schezwan Inspired Indian Chutney	

Vegetarian Curries	
DAL TADKA  	17.95
Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice	
DAL MAKHANI  	18.95
Famous from Sindh region, black lentils cooked and tempered with fenugreek powder and cream	
DAL MAHARANI  	18.95
A dal fit for the royals. Chef's special creamy blend of 5 lentils cooked with a subtle spice mix tempered with ginger and garlic	

DIWANI HANDI  	20.95
An early blend of mixed vegetables cooked and tempered with dried fenugreek leaves	
CHANA MASALA  	19.95
Chickpeas soaked overnight finished in the kadhai masala with coriander	
BAINGAN KA SALAN  	17.95
Aubergine tempered with fresh ginger and Indian spices	
ALOO GOBI  	19.95
A traditional favourite potato and cauliflower preparation in north Indian flavors	
MATAR MUSHROOM  	19.95
A kingly rich preparation of button mushroom and green peas in a creamy cashew gravy	
BUTTA METHI PALAK  	19.95
Fresh leafy spinach with corn kernels and fenugreek, tempered with asafoetida & dry whole red chilli.	
LASOONI SAAG  	18.95
A fine blend of spinach and mustard leaves tempered with garlic finished with fresh cream.	
MALAI KOFTA 	20.95
Cottage cheese dumplings in a mild cashew and tomato gravy	
PANEER BHURJEE  	20.95
Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's masala mix laden with butter	
PANEER MAKHANI  	20.95
Fenugreek flavoured cottage cheese in a creamy tomato gravy	
PANEER TIKKA MASALA  	20.95
Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy	
PALAK PANEER  	20.95
A blend of spinach and herbs with cottage cheese	

SHAHI PANEER  	20.95
A rich mix of cottage cheese in a mild cashew and tomato gravy	
PANEER KHURCHAN  	20.95
Speciality of Royal Bengal kitchen, cottage cheese cooked in tangy tomato sauce finished with fresh coriander.	
PANEER LABABDAR  	20.95
Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves	
MAINS - Chicken Curries	
BUTTER CHICKEN 	21.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy	
CHICKEN KORMA 	21.95
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	
CHICKEN TIKKA MASALA 	21.95
An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato-based gravy.	
CHICKEN TIKKA SAAGWALA 	21.95
Lamb cooked with spinach and Indian herbs	
CHICKEN JALFREZI 	21.95
Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers and onions	
CHICKEN VINDALOO 	21.95
Goan influenced spicy tangy chicken curry cooked in special chef's masalas	
CHICKEN MADRAS 	21.95
Our Chef's re-creation of a famous southern Indian country style hot curry.	
CHICKEN LABABDAR 	21.95
Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves	
MURG LAZEEZ 	21.95
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies	