

MUNCHIES GF V

PAPPADUM BASKET

\$5

Traditional pappadums accompanied with mint and tamarind chutney dips.

MASALA PEANUTS

\$5

Tangy spicy peanuts mixed with chopped onions, tomatoes and coriander.

MASALA PAPAD

\$5

Crispy papadums topped with spiced onion-tomato mixture.

CHOTUS-SMALL EATS

MASALA CHIPS V

\$5.90

An Indian take on the traditional potato chips, tossed in a secret masala mix.

BATATA VADA V

\$9.90

3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.

CHICKEN LOLLYPOP GF

\$12.90

Deep fried satay style chicken in a spiced mix of ginger, garlic, chilli and served with schezwan chutney.

AMRITSARI CALAMARI GF

\$12.90

Deep fried calamari coated with chef's special blend of spices, gram flour, lemon and Kashmiri chilli.

ONION BHAJI V

\$12.90

Sliced and spiced onion marinated in authentic masala chick pea blend fried crispy.

SAMOSA V

\$12.90

3 Crispy pastry filled with potatoes and peas cooked in a mixture of secret spices, cilantro and nuts fried to perfection.

2 Fat Indians

INDIAN CUISINE
REDEFINED

SOUP GF

MURG KA ARQ

\$11.90

A historical recipe from the Awadh region of India, cooked with chicken, ginger and coriander.

DAL PALAK KA SHORBA

\$10.90

Lentils and baby spinach blended with aromatic herbs of the Indian sub-continent.

PLATTERS

Veg Platter V

\$27

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

Mixed Platter

\$30

Batata Vada, Onion Bhaji, Lamb Seekh, Chicken Tikka

Big Fat Meat Platter GF

\$36

Sunheri Tangdi, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka



PLATTERS

BIG FAT MEAT PLATTER \$36

Sunheri Tangdi, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken TikkaMIXED

MIXED PLATTER \$30

Batata Vada, Onion Bhaji, Lamb Seekh, Chicken Tikka

VEG PLATTER (V) \$27

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

SIZZLERS

PANEER SHOLAY (V) \$29.00

Blend of vegetables and cottage cheese in chef's special tangy sauce served on a sizzling platter with a side of hot chips and rice

MURG KE SHOLAY \$34.00

Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and rice

TRADITIONAL ENTREE (V)

HARIYALI KEBAB \$16.90

Mixed vegetables and cottage cheese cakes prepared with spinach and spices.

PANEER CHILLI MILLI \$18.90

Stir fried 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 (GF) \$19.90

Indian cottage cheese cooked in tandoor, marinated in sour yogurt, cream, tandoori spices and mustard oil with fine fillings of 3 special chutneys.

BHARWAAN GUCCHI (GF) \$18.95

White button mushroom filled with a special blend of cheese & spices cooked in tandoori spices.

TANDOORI BROCCOLI \$18.90

Broccoli marinated in our Chef' unique marinade of cheese, hung yogurt and subtle spices, cooked in the tandoor.

HONEY CHILLI CAULIFLOWER \$18.90

Crispy cauliflower florets tossed in a sweet and sour sauce.

HONEY CHILLI POTATO \$18.90

Crispy potatoes tossed in a sweet and sour sauce.

TRADITIONAL ENTREE (GF)

CHICKEN TIKKA \$19.90

Succulent chicken thigh pieces marinated in 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, garlic, tandoor char-grilled.

TANDOOR TAVA FRY (Stir-fry) (GF)

Tandoor tava fry – Tandoor cooked meats tossed in an iron pan in the traditional onion tomato medium spiced sauce.

TANDOORI CHICKEN \$22.90

SEEKH KEBAB \$23.90

LAMB CHOPS \$29.90

From the streets of India V

BHEL \$9.90

A savoury snack and a type of chaat made with puffed rice, sev, vegetables tossed in spicy tangy chutneys.

MUMBAI VADA PAV \$10.90

A pair of the mighty Indian burgers Mumbai's favourite fried potato dumpling served between buns and layers of spicy garlic and green chutney

RAGDA CHAAT \$10.90

A mumbai favourite white peas chaat smothered in mint and tamarind chuneys, topped up with sev and corriander.

SAMOSA CHAAT \$11.90

A North Indian favourite samosas topped up with chickpea curry, chutneys, yogurt and sev.

CHOLE BHATURE \$16.90

Truly Punjabi medium spicy chickpea served with 2 bhaturas (fried leavened flat bread).

AMRITSARI KULCHA \$16.90

A North Indian favourite flat bread stuffed with a potato spiced blend served with a side of chickpea curry.

Indian Railway Meals

With one of the worlds largest railway networks, Indian railways are well known to serve its passengers with a fully balanced Indian meal while on the go, these individual meals are served on a silver stainless steel compartment tray and are a go to for any travellers on a long-haul Indian train journey. Your railway meal at 2 Fat Indians is surely the closest experience you can get to the great Indian railway meals.

DIWANI HANDI MEAL V	\$17.90
CHANA MASALA MEAL V	\$17.90
PANEER TIKKA MASALA MEAL V	\$17.90
PANEER MAKHANI MEAL V	\$17.90
BUTTER CHICKEN MEAL	\$18.90
CHICKEN KORMA MEAL	\$18.90
LAMB ROGAN JOSH MEAL	\$18.90
LAMB KORMA MEAL	\$18.90
GOAT CURRY MEAL	\$19.90

All railway meals are served with a side of Dal Tadka, Mixed Pickle, Butter Naan and Steamed Rice.



VEGETARIAN CURRIES



Dal Tadka

\$18.95

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 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 earthy blend of mix vegetables cooked and tempered with dried fenugreek leaves.

Chana Masala

\$20.95

Chickpeas soaked overnight finished in the kadhai masala with coriander.

Baingan Ka Salan

\$20.95

Aubergine tempered with fresh ginger and Indian spices.

Aloo Gobi

\$20.95

A traditional favourite potato and cauliflower preparation in north Indian flavors.

Matar Mushroom

\$20.95

Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes

Bhutta Methi Palak

\$20.95

Fresh leafy spinach with corn kernels and fenugreek, tempered with asafoetida & dry whole red chilli.

Lasooni Saag

\$20.95

A fine blend of spinach and mustard leaves tempered with garlic finished with fresh cream.

Malai Kofta

\$21.95

Cottage cheese dumplings in a mild cashew and tomato gravy. (contains gluten)

PANEER CURRIES



Cottage Cheese

Paneer Bhurjee

\$22.95

Cottage cheese crumbs sautéed with green chillies, onions, tomatoes, chef's masala mix laden with butter.

Paneer Makhani

\$21.95

Fenugreek flavoured cottage cheese in a creamy tomato gravy.

Paneer Tikka Masala

\$21.95

Indian favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy.

Palak Paneer

\$21.95

A blend of spinach and herbs with cottage cheese.

Shahi Paneer

\$21.95

A rich mix of cottage cheese in a mild cashew and tomato gravy.

Paneer Khurchan

\$21.95

Speciality of Royal Bengal kitchen, to sauce finished with fresh coriander.

Paneer Lababdar

\$21.95

Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves.



/2FatIndiansJoondalup

twofatindians.com.au



Veg



Chef's Special



Gluten Free

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

CHICKEN CURRIES GF

Butter Chicken Fenugreek flavoured tandoori chicken in a creamy tomato gravy.	\$24.95
Chicken Korma Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek.	\$24.95
Chicken Tikka Masala An all-time favourite, chicken tikka ssed in a medium hot onin and tomato-based gravy.	\$24.95
Chicken Tikka Saagwala Fresh spinach with cubes of tandoor cooked chicken tepered with garlic finished to perfection.	\$24.95
Chicken Jalfrezi Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut	\$24.95
Chicken Vindaloo Goan influenced spicy tangy chicken curry cooked in special chef's masalas.	\$24.95
Chicken Madras Our Chef's re-creation of a famous southern Indian country style hot curry.	\$26.95
Chicken Lababdar Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves.	\$26.95
Murg Lazeez Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies.	\$26.95
Baida Chicken Fry Chicken on the bone cooked in an earthy spicy blend onion, tomato, coriander and chilli topped with hard boiled eggs.	\$27.95

GOAT CURRIES GF

Goat Curry Goat preparation with a blend of garam masala and exotic Indian herbs.	\$26.90
Adraki Bhuna Gosht emi-dry preparation of Indian mutton (goat) marinated with ginger & green chili paste, cooked to tender perfection.	\$26.90

LAMB CURRIES GF

Lamb Rogan Josh Authentic lamb preparation from Kashmir region of India.	\$24.95
Lamb Korma Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness.	\$24.95
Lamb Vindaloo Goan influenced spicy tangy lamb curry cooked in special chef's masalas	\$24.95
Saagwala Gosht Lamb cooked with fresh spinach and Indian herbs.	\$24.95
Lamb Madras Southern Country style preparation of Indian lamb curry.	\$26.00
Laal Maas (Spicy Lamb) Authentic Rajasthani recipe of smoked, spicy lamb flavoured with cloves and fresh garlic.	\$26.00
Achari Gosht Special pickled spice Awadhi style preparation of diced boneless lamb from the region of Uttar Pradesh.	\$26.00
Masala Chops Tandoori lamb chops cooked in a chef's secret semi dry masala gravy.	\$28.00

SEAFOOD CURRIES

Goan Fish A goan classic fish cooked in coconut milk flavoured sauce with curry leaves and tamarind.	\$28.95
Kerela Fish Curry South Indian country style fish preparation, made with grated coconut and hot spices.	\$28.95
Goan Prawns A goan classic prawn cooked in coconut milk lavoured sauce with curry leaves and tamarind.	\$29.95
Kerela Prawn Curry A south Indian country style prawn preparation made with grated coconut and hot spices.	\$29.95



LOADED FRIES

Butter Chicken	with fries.	\$8.95
Chicken Korma	with fries.	\$8.95

KIDS MENU

Dal Makhani	<div>V</div>	\$12.90
with steamed rice or butter naan.		
Dal Tadka	<div>V</div>	\$12.90
with steamed rice or butter naan.		
Butter Chicken		\$12.90
with steamed rice or butter naan		
Chicken Korma		\$12.90
with steamed rice or butter naan.		

SIDES

Kachumber	\$4.00
Diced onion, tomatoes, cucumber, chilli and coriander salad	
Onion Salad	\$6.50
Sliced onions tossed with lemon and spices.	
Green Salad	\$6.50
Sliced onion, tomatoes, cucumber tossed with lemon and spices.	
Raita	\$6.50
Vegetarian/boondi/potato.	
Chopped Chilli	\$2.00
Mixed Pickle	\$2.00
Vinegar Onions	\$3.00



RICE

Steamed Rice	<div>V</div>	\$5.00
Saffron Rice		\$5.50
Jeera Rice		\$5.95
Rice tossed with cumin seeds and corriander.		
Dal Khichdi		\$16.95
Healthy bite of rice and lentil porrdge tempered with onion and tomato masala.		
Masala Dal Khichdi		\$18.95
Dal khichdi with mixed 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		

BREADS

Plain Naan	\$3.90
Butter Naan	\$4.50
Garlic Naan	\$4.50
Kashmiri naan	\$4.50
Tandoori Roti	\$4.50
Stuffed Naan	\$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.	



BANQUETS

All banquets are served with a selection of rice, naans, assorted sides and condiment. Includes all you can eat mains, rice, naans, pappadums and sides are unlimited.

VEGERATIAN BANQUET V

Entrée – Samosa, Onion Bhaji, Hara Bhara Kebab
Main Course – Diwani Handi Aloo Gobi, Paneer Lababdar, Dal Makhani

\$39
per person

MIXED BANQUET

Entrée – Mumbai Batata Vada, Sunheri Tangdi, Lamb Seekh Kebab
Main Course –Butter Chicken, Lamb Rogan Josh, Aloo Gobi, Dal Tadka

\$46
per person

METOLICIOUS

Entrée – Chicken Tikka, Lamb Seekh Kebab, Sunheri Tangdi, Jaituni Tikka
Main Course – Butter Chicken, Lamb Rogan Josh, Murg Lazeez, Goat Curry

\$56
per person

**All Prices are per person
*No Take-away
For a minimum of 4 people

COUPLE BANQUETS

All Duo-banquets are served with a selection of rice, naans, assorted sides and condiment. Includes all you can eat mains, rice, naans, pappadums and sides are unlimited.

VEGERATIAN BANQUET V

Entrée – Samosa, Onion Bhaji, Hara Bhara Kebab
Main Course – Diwani Handi, Paneer Lababdar, Dal Makhani

\$39
per person

MIXED BANQUET

Entrée – Mumbai Batata Vada, Sunheri Tangdi, Lamb Seekh Kebab
Main Course –Butter Chicken, Lamb Rogan Josh, Dal Tadka

\$45
per person

METOLICIOUS

Entrée – Chicken Tikka, Lamb Seekh Kebab, Tandoor wali chaap
Main Course – –Chicken Lababdar, Lamb Rogan Josh, Goat Curry

\$56
per person

**All Prices are per person
*No Take-away
For a minimum of 2 people

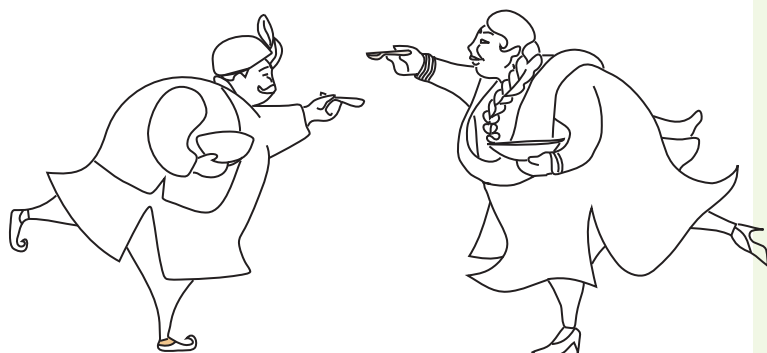


SMALL STARTS

Pappadum Basket	\$5.00
Masala Peanuts	\$5.00
Masala Papad	\$4.50

ENTREES

Batata Vada 3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.	\$9.90
Onion Bhaji Sliced spiced onion marinated in authentic masala chickpea blend fried crispy.	\$12.90
Honey Chilli Cauliflower Crispy cauliflower florets tossed in a sweet and sour sauce.	\$19.90
Honey Chilli Potato Crispy potatoes tossed in a sweet and sour sauce.	\$18.90
Mushroom Jerim-merim Portuguese influenced with an Indians touch, crispy mushrooms tossed in a sweet and tangy chilli sauce.	\$18.90



CURRIES (GF)

Dal Tadka Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.	\$18.95
Sabz Caldin Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.	\$20.95
Baingan Ka Salan Aubergine tempered with fresh ginger and Indian spices.	\$20.95
Jeera Aloo A traditional favourite potato preparation in north Indian flavours with cumin seeds.	\$20.95

ACCOMPANIMENTS

Steamed Rice (GF)	\$5.00
Jeera Rice (GF)	\$5.95
Plain Tandoori Roti	\$4.50

SIDES (GF)

KACHUMBER Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon juice and spices.	\$5.00
ONION SALAD Sliced onions tossed with lemon juice and spices.	\$5.00
GREEN SALAD Sliced onion, tomatoes, cucumber tossed with lemon juice and spices.	\$5.00
MIXED PICKLE	\$2.00
Vegan Mango Icecream	\$7.90

Desserts (V)

VEGAN MANGO ICE CREAM

Indian alphonso flavoured vegan ice cream.

\$7.90

PAAN ICE CREAM

A betel leaf flavoured Indian ice cream

\$7.90

GULAB JAMUN

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup.

\$6.90

RAS MALAI

Steamed Indian cheese patties served in a richly flavoured cold cream sauce with nuts.

\$6.90

ROSE FALOODA

A cold blend of rose syrup, vermicelli, sweet basil seeds and ice cream topped on a creamy milkshake.

\$9.90

KESARI FALOODA

A cold blend of saffron, vermicelli, sweet basil seeds and ice cream topped on a creamy milkshake.

\$9.90

Coffee

\$4

ESPRESSO / SHORT BLACKLONG

LOG BLACK

FLAT WHITE

CAPPUCCINO

LATTE

MOCHA

HOT CHOCOLATE

Tea

\$4

MASALA CHAI

EARL GREY

ENGLISH BREAKFAST

GREEN TEA

CHAMOMILE TEA

PEPPERMINT TEA

