

2 FAT INDIANS

INDIAN CUISINE REDEFINED



BANQUETS

Veg Banquet \$39

Entrée
Samosa, Onion Bhaji and Hara Bhara Kebab

Main Course
Nizami Handi, Udaigiri Aloo, Paneer Tikka Masala, Dal Tadka

Non-Veg Banquet \$45

Entrée
Samosa, Chicken Tikka, Lamb Seekh Kebab

Main Course
Butter Chicken, Lamb Saagwala, Nizami Handi, Dal Makhni

Two Fat Indians Banquet \$55

Entrée
Samosa, Chicken Tikka, Lamb Chops, Macchi Amritsari

Main Course
Butter Chicken, Lamb Rogan Josh, Nizami Handi, Dal Makhni

Meat Lovers Banquet \$58

Entrée
Chicken Tikka, Lamb Chops, Tangdi Kebab, Murg Malai Kebab

Main Course
Butter Chicken, Lamb Rogan Josh, Goat Curry, Chicken Tikka Masala, Dum-Pukht Chicken Curry

*All prices are per person.
*No take-away
*For a minimum of 4 people.

All banquets come with a selection of rice, naan, assorted sides and condiments.



PLATTERS

Veg Platter \$29

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

Mixed Platter \$32

Samosa, Lamb Seekh Kebab, Bhatti Da Murg, Macchi Amritsari

Non Veg Platter \$34

Samosa, Chicken Tikka, Lamb Chops, Macchi Amritsari

Big Fat Meat Platter \$36

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

GRILL/TANDOOR

from the clay oven

Paneer Tikka (v) \$19.95

Cottage cheese marinated in sour yogurt, cream, mustard oil and a blend of special spices

Bharwaan Gucchi (v) 🍽️ \$19.95

Dingri Mushrooms filled with cheese and spices, cooked in the tandoor

Chicken Tikka \$19.95

A classical dish from the Punjab region of India, marinated in sour yogurt, cream and mustard oil

Bhatti Da Murg \$19.95

Dry barbecued chicken breast with spices of the Mughal kitchen, cooked in the Tandoor

Tandoori Chicken \$19.95

A North Indian favourite of marinated chicken on the bone, cooked in the Tandoor

Chicken Angara Kebab \$19.95

A classical Hyderabadi delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend

Lamb Seekh Kebab \$19.95

Speciality of Hyderabad, fine pounded lamb mince, flavoured with royal cardamom and mace powder

Lamb Chops 🍽️ \$25.95

Succulent lamb chops, marinated in chilli, yogurt and fenugreek powder

SMALL PLATES

Samosa (v) \$12.95

Short crust pastry filled with potatoes, peas & dry fruits

Onion Bhaji (v) \$13.50

Peripherals of onion mixed with gram flour and flavoured with carom seeds

Hara Bhara Kebab (v) \$18.50

Fried patties of minced vegetables, spinach and spices

Paneer Chilli Milli (v) \$19.95

Stir fried cottage cheese tossed with bell peppers and onions

Chicken 65 🍽️ \$19.95

A tangy street speciality from South India flavored with mustard seed, curry leaf & dry chilli

Spiced Chicken Popcorn \$19.95

Bite size chicken pieces marinated and fried in chef's special mix

Calamari Chilli Milli \$19.95

Fried Calamari tossed with bell peppers and onions in a tangy sauce

Dakshin Prawns \$22.95

A Malabar spiced prawns tempered with Chettiyar Masala

Machi Amritsari \$22.95

A speciality of Northern India, pink snapper coated with light batter of gram flour with lemon and chillies

Soft Shell Crab \$24.95

Tangy and crispy fried soft shell crab tossed with cilantro spiced sauce

Chilli Garlic Scallops \$24.95

Scallops stir fried with crushed red chilli and garlic



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Veg



Chef's Special

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

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Mains

VEG

Dal Tadka

Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice

\$19.50

Dal Makhani

Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream

\$19.95

Nizami Handi

Mix vegetable preparation from Andhra region of India, cooked with onion and tomato

\$21.95

Udaigiri Aloo

South Indian dry preparation of roasted potatoes with onion and mint

\$21.95

Bhune Masala Ka Baingan

Dry oven roasted aubergine, tempered with fresh ginger and Indian spices

\$21.95

Chana Masala

Chickpeas soaked overnight and cooked with kadhai masala

\$20.95

Malai Kofta

Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes

\$21.95

PANEER

Cottage Cheese

Paneer Makhani

Fenugreek flavoured, cottage cheese in a creamy tomato gravy

\$22.50

Paneer Lababdar

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

\$22.50

Paneer Tikka Masala

Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce

\$22.50

Kadhai Paneer

Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

\$22.50

Shahi Paneer

A rich mix of cottage cheese in a mild gravy of cashews and tomatoes

\$22.50

Palak Paneer

A blend of spinach and herbs with cottage cheese

\$22.50

Mutter Paneer

An Indian household favourite cottage cheese and green peas in an onion and tomato based gravy

\$22.50

CHICKEN

Butter Chicken

Fenugreek flavoured, tandoori chicken in a creamy tomato gravy

\$24.95

Chicken Tikka Masala

Chicken cooked in an onion and tomato gravy with bell peppers

\$24.95

Chicken Korma

Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek

\$24.95

Chicken Madras

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

\$24.95

Chicken Lababdar

Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves

\$26.00

Dum Pukht Chicken Curry

A Classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices

\$26.00

Nawabi Murg

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

\$26.00

LAMB

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 Saagwala

Lamb cooked in spinach and Indian herbs

\$24.95

Lamb Madras

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

\$24.95

Dal Gosht

An ancient recipe of lamb with lentils and spices

\$24.95

Lamb Seekh Masala

Lamb seekh kebab in an onion and tomato gravy

\$24.95

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

\$26.00

GOAT

Goat Curry

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

\$26.95

Amritsari Bhuna Goat

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

\$26.95

SEAFOOD

Goan Fish

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

\$28.50

Prawn Curry

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

\$29.50

Adraki Prawn Masala

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

\$29.50

SIDES

Kachumber (V)

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

\$5.00

Raita (V)

Sliced onions tossed with lemon and spices

\$6.50

Onion salad (V)

Sliced onions tossed with lemon and spices

\$5.00

Green salad (V)

Sliced onion, tomatoes, cucumber tossed with lemon and spices

\$5.00

RICE

Steamed Rice

\$4.95

Saffron Rice

\$5.50

Jeera Rice

\$6.00

Rice sautéed with cumin seeds

Veg Biryani

\$19.95

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

\$22.95

served with raita

BREADS

Plain Naan

\$4.00

Tandoori Roti

\$4.50

Butter Naan

\$4.50

Garlic Naan

\$4.50

Paratha

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

\$4.50

Stuffed kulcha

Choose from cauliflower, cheese, onion or cottage cheese

\$6.50

Kashmiri naan

\$6.50

Naan stuffed with banana and dry fruits

Aloo Paratha

Paratha stuffed with a uniform potato filling

\$6.50

Kheema Naan

Naan stuffed with minced lamb

\$6.50



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