

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.



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



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Veg



Chef's Special



Gluten Free

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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.



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Veg



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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.



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CHICKEN CURRIES GF

Butter Chicken \$24.95
Fenugreek flavoured tandoori chicken in a creamy tomato gravy.

Chicken Korma \$24.95
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek.

Chicken Tikka Masala \$24.95
An all-time favourite, chicken tikka ssed in a medium hot onin and tomato-based gravy.

Chicken Tikka Saagwala \$24.95
Fresh spinach with cubes of tandoor cooked chicken tepered with garlic finished to perfection.

Chicken Jalfrezi \$24.95
Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut

Chicken Vindaloo \$24.95
Goan influenced spicy tangy chicken curry cooked in special chef's masalas.

Chicken Madras \$26.95
Our Chef's re-creation of a famous southern Indian country style hot curry.

Chicken Lababdar \$26.95
Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves.

Murg Lazeez \$26.95
Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies.

Baida Chicken Fry \$27.95
Chicken on the bone cooked in an earthy spicy blend onion, tomato, coriander and chilli topped with hard boiled eggs.

GOAT CURRIES GF

Goat Curry \$26.90
Goat preparation with a blend of garam masala and exotic Indian herbs.

Adraki Bhuna Gosht \$26.90
emi-dry preparation of Indian mutton (goat) marinated with ginger & green chili paste, cooked to tender perfection.

LAMB CURRIES GF

Lamb Rogan Josh \$24.95
Authentic lamb preparation from Kashmir region of India.

Lamb Korma \$24.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness.

Lamb Vindaloo \$24.95
Goan influenced spicy tangy lamb curry cooked in special chef's masalas

Saagwala Gosht \$24.95
Lamb cooked with fresh spinach and Indian herbs.

Lamb Madras \$26.00
Southern Country style preparation of Indian lamb curry.

Laal Maas (Spicy Lamb) \$26.00
Authentic Rajasthani recipe of smoked, spicy lamb flavoured with cloves and fresh garlic.

Achari Gosht \$26.00
Special pickled spice Awadhi style preparation of diced boneless lamb from the region of Uttar Pradesh.

Masala Chops \$28.00
Tandoori lamb chops cooked in a chef's secret semi dry masala gravy.

SEAFOOD CURRIES

Goan Fish \$28.95
A goan classic fish cooked in coconut milk flavoured sauce with curry leaves and tamarind.

Kerela Fish Curry \$28.95
South Indian country style fish preparation, made with grated coconut and hot spices.

Goan Prawns \$29.95
A goan classic prawn cooked in coconut milk lavoured sauce with curry leaves and tamarind.

Kerela Prawn Curry \$29.95
A south Indian country style prawn preparation made with grated coconut and hot spices.



LOADED FRIES

Butter Chicken <i>with fries.</i>	\$8.95
Chicken Korma <i>with fries.</i>	\$8.95

KIDS MENU

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

SIDES GF V

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



RICE GF

Steamed Rice V	\$5.00
Saffron Rice	\$5.50
Jeera Rice Rice tossed with cumin seeds and coriander.	\$5.95
Dal Khichdi Healthy bite of rice and lentil porridge tempered with onion and tomato masala.	\$16.95
Masala Dal Khichdi Dal khichdi with mixed vegetables.	\$18.95
Vegetarian Biryani served with raita	\$18.95
Paneer Biryani served with raita	\$20.95
Chicken Biryani served with raita	\$21.95
Lamb Biryani served with raita	\$21.95
Goat Biryani served with raita	\$22.95
Prawn Biryani served with raita	\$24.95

BREADS

Plain Naan	\$3.90
Butter Naan	\$4.50
Garlic Naan	\$4.50
Kashmiri naan	\$4.50
Tandoori Roti	\$4.50
Stuffed Naan cheese/chilli/onion/potato/kheema	\$6.50
Paratha (Plain/mint/ajwain/chilli).	\$4.50
Aloo Paratha	\$6.50
2 Fat Special Naan Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.	\$7.50

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.

VEGERATION BANQUET (V) \$39 per person

Entrée – Samosa, Onion Bhaji, Hara Bhara Kebab

Main Course – Diwani Handi, Paneer Lababdar, Dal Makhana

MIXED BANQUET \$45 per person

Entrée – Mumbai Batata Vada, Sunheri Tangdi, Lamb Seekh Kebab

Main Course – Butter Chicken, Lamb Rogan Josh, Dal Tadka

METOLICIOUS \$52 per person

Entrée – Chicken Tikka, Lamb Seekh Kebab, Tandoor wali chaap

Main Course – Chicken Lababdar, Lamb Rogan Josh, Goat Curry

**All Prices are per person*

**No Take-away*

**For a minimum of 2 people*

Vegan Vibes (V)

SMALL STARTS

Pappadum Basket \$5.00

Masala Peanuts \$5.00

Masala Papad \$4.50

ENTREES

Batata Vada \$9.90

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

Onion Bhaji \$12.90

Sliced spiced onion marinated in authentic masala chickpea blend fried crispy.

Honey Chilli Cauliflower \$19.90

Crispy cauliflower florets tossed in a sweet and sour sauce.

Honey Chilli Potato \$18.90

Crispy potatoes tossed in a sweet and sour sauce.

Mushroom Jerim-merim \$18.90

Portuguese influenced with an Indians touch, crispy mushrooms tossed in a sweet and tangy chilli sauce.

CURRIES (GF)

Dal Tadka \$18.95

Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.

Sabz Caldin \$20.95

Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.

Baingan Ka Salan \$20.95

Aubergine tempered with fresh ginger and Indian spices.

Jeera Aloo \$20.95

A traditional favourite potato preparation in north Indian flavours with cumin seeds.

ACCOMPANIMENTS

Steamed Rice (GF) \$5.00

Jeera Rice (GF) \$5.95

Plain Tandoori Roti \$4.50

SIDES (GF)

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.

MIXED PICKLE \$2.00

Vegan Mango Icecream \$7.90



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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

LONG BLACK

FLAT WHITE

CAPPUCCINO

LATTE

MOCHA

HOT CHOCOLATE

Tea

\$4

MASALA CHAI

EARL GREY

ENGLISH BREAKFAST

GREEN TEA

CHAMOMILE TEA

PEPPERMINT TEA

