

4/42 GRAND BOULEVARD,
JOONDALUP WA 6027

2 FAT INDIANS

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WWW.TWOFATINDIANS.COM.AU

HERITAGE INDIAN RECIPES

MENU

SMALL EATS

- MASALA CHIPS (V)** \$8.99
An Indian take on the traditional potato chips, tossed in a secret masala mix
- SAMOSA (V)** \$15.99
3 Crispy pastry filled with Potatoes and peas cooked in a mixture of secret spices, fried to perfection
- ONION BHAJI (V) (GF)** \$16.99
Sliced and spiced onion marinated in authentic masala chick pea blend fried crispy
- POPCORN CHICKEN** \$20.99
Bite size chicken pieces marinated and fried in chef's special mix

MUNCHIES

- PAPPADUM BASKET (V)** \$6.99
Traditional pappadums accompanied with mint and tamarind chutney dips
- MASALA PAPPADUMS (V)** \$8.99
Crispy pappadums topped with spiced onion-tomato mixture
- ### PLATTERS
- BIG FAT MEAT PLATTER (GF)** \$40.99
Tandoori Chicken, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka
- MIXED PLATTER (GF)** \$36.99
Hariyali Kebab, Onion Bhaji, Lamb Seekh, Chicken Tikka
- VEG PLATTER (V)** \$33.99
Samosa, Onion Bhaji, Hariyali Kebab, Bharwaan Gucchi

TRADITIONAL ENTREES

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| HARIYALI KEBAB (GF) (V) \$19.99 Mixed vegetables and cottage cheese cakes prepared with spinach and spices | CHICKEN TIKKA (GF) \$22.99 Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices and mustard oil |
| CHILLI MILLI CAULIFLOWER (GF) (V) \$20.99 Crispy cauliflower florets tossed in a sweet and sour sauce | TANDOORI CHICKEN (GF) \$22.99 Half Chicken marinated in chef's special tandoori blend of spices and yogurt |
| PANEER CHILLI MILLI (GF) (V) \$21.99 Stir Fried Cottage Cheese tossed with bell peppers and onions | LAMB SEEKH KEBAB (GF) \$21.99 Pounded lamb mince sausages flavoured with Hyderabad spice blend |
| BHARWAAN GUCCHI (GF) (V) \$20.99 White Button mushroom filled with a cheese and spices cooked in the tandoor | TANDOOR WALI CHAAP (GF) \$27.99 Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek |
| PANEER TIKKA (GF) (V) \$21.99 Indian Cottage cheese marinated in sour yogurt, cream, tandoori spices and mustard oil | |

SIDES

- KACHUMBER (GF) (V)** \$5.99
Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices
- ONION SALAD (GF) (V)** \$6.99
Sliced onions with lemon and spices
- GREEN SALAD (GF) (V)** \$8.99
Sliced onion, tomatoes, cucumber with lemon and spices
- RAITA (GF) (V)** \$6.99
Vegetarian/boondi/potato
- CHOPPED CHILLI (GF) (V)** \$2
- MIXED PICKLE (GF) (V)** \$2
- VINEGAR ONIONS (GF) (V)** \$3
- MANGO CHUTNEY (GF) (V)** \$3

BREADS

- PLAIN NAAN (V)** \$4.99
- BUTTER NAAN (V)** \$5.99
- GARLIC NAAN (V)** \$5.99
- KASHMIRI NAAN (V)** \$6.99
- CHEESE & GARLIC NAAN (V)** \$7.99
- TANDOORI ROTI (V)** \$4.99
- STUFFED NAAN** \$6.99
(cheese/chilli/onion/potato/keema)
- PARATHA (V)** \$5.99
(Plain/mint/ajwain/chilli)
- ALOO PARATHA (V)** \$7.50
- 2 FAT SPECIAL NAAN (V)** \$7.99
Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.

On public holidays, a 15% surcharge applies to all food and beverages.
For any special dietary needs, kindly consult with the manager or chef. Visit our website for disclaimers.

VEGETARIAN CURRIES

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| DAL TADKA (GF) (V) Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice | \$22.99 |
| DAL MAKHANI (GF) (V) Famous from Sindh region, black lentils cooked and tempered with fenugreek herb and cream | \$23.99 |
| DIWANI HANDI (GF) (V) An early blend of Mix vegetables cooked and tempered with dried fenugreek leaves | \$24.99 |
| CHANA MASALA (GF) (V) Chickpeas soaked overnight finished in the kadhai masala with coriander | \$24.99 |
| ALOO GOBI (GF) (V) A traditional favourite potato and cauliflower preparation in north Indian flavors | \$24.99 |
| LASOONI SAAG (GF) (V) A fine blend of spinach and mustard leaves tempered with garlic finished with fresh cream. | \$25.99 |
| MALAI KOFTA (V) Cottage cheese dumplings in a mild cashew and tomato gravy | \$25.99 |
| PANEER BHURJEE (GF) (V) Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's masala mix laden with butter | \$25.99 |
| PANEER MAKHANI (GF) (V) Fenugreek flavoured cottage cheese in a creamy tomato gravy | \$25.99 |
| PANEER TIKKA MASALA (GF) (V) Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy | \$25.99 |
| PALAK PANEER (GF) (V) A blend of spinach and herbs with cottage cheese | \$25.99 |
| SHAHI PANEER (GF) (V) A rich mix of cottage cheese in a mild cashew and tomato gravy | \$25.99 |
| PANEER LABABDAR (GF) (V) Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves | \$25.99 |

LAMB CURRIES

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| LAMB ROGAN JOSH (GF) Authentic lamb preparation from Kashmir region of India | \$27.99 |
| LAMB KORMA (GF) Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness | \$27.99 |
| LAMB VINDALOO (GF) Goan influenced spicy tangy lamb curry cooked in special chef's masalas | \$27.99 |
| SAAGWALA GOSHT (GF) Lamb cooked with spinach and Indian herbs | \$27.99 |
| LAMB MADRAS (GF) Madras Country style preparation of Indian lamb curry | \$27.99 |
| LAAL MAAS (SPICY LAMB) (GF) Authentic Rajasthani recipe of smoked, spicy lamb flavoured with cloves and fresh garlic | \$28.99 |
| MASALA CHOPS (GF) Tandoori lamb chops cooked in a chef's secret semi dry masala gravy | \$29.99 |

GOAT CURRIES

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| GOAT CURRY (GF) Goat preparation with a blend of garam masala and exotic Indian herbs | \$28.99 |
| ADRAKI BHUNA GOSHT (GF) Semi-dry preparation of Indian mutton (goat) marinated with ginger & green chilli paste, cooked to tender perfection | \$28.99 |

SEAFOOD

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| GOAN FISH (GF) A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind | \$28.99 |
| GOAN PRAWNS (GF) A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind | \$29.99 |

CHICKEN CURRIES

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| BUTTER CHICKEN (GF) Fenugreek flavoured tandoori chicken in a creamy tomato gravy | \$26.99 |
| CHICKEN KORMA (GF) Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek | \$26.99 |
| CHICKEN TIKKA MASALA (GF) An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato-based gravy. | \$26.99 |
| CHICKEN TIKKA SAAGWALA (GF) Fresh spinach with cubes of tandoor chicken tempered with garlic & cooked to perfection | \$26.99 |
| CHICKEN JALFREZI (GF) Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers and onions | \$26.99 |
| CHICKEN VINDALOO (GF) Goan influenced spicy tangy chicken curry cooked in special chef's masalas | \$26.99 |
| CHICKEN MADRAS (GF) Our Chef's re-creation of a famous southern Indian country style hot curry. | \$27.99 |
| CHICKEN LABABDAR (GF) Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves | \$27.99 |
| MURG LAZEEZ (GF) Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies | \$27.99 |

KIDS MENU

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| DAL MAKHANI with steamed rice or butter naan | \$15.99 |
| DAL TADKA with steamed rice or butter naan | \$15.99 |
| BUTTER CHICKEN with steamed rice or butter naan | \$15.99 |
| CHICKEN KORMA with steamed rice or butter naan | \$15.99 |

LOADED FRIES

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| BUTTER CHICKEN WITH FRIES | \$14.95 |
| CHICKEN KORMA WITH FRIES | \$14.95 |

RICE

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| STEAM RICE (V) | \$6.99 |
| SAFFRON RICE (V) | \$7.99 |
| JEERA RICE (V) Rice tossed with cumin seeds and coriander | \$8.99 |

BIRYANIS

(All biryanis are served with a side of raita)

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| VEGETARIAN BIRYANI (V) | \$22.99 |
| PANEER BIRYANI (V) | \$24.99 |
| CHICKEN BIRYANI (GF) | \$25.99 |
| LAMB BIRYANI (GF) | \$26.99 |
| PRAWN BIRYANI (GF) | \$26.99 |
| GOAT BIRYANI (GF) | \$26.99 |

BANQUETS

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

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| VEGETARIAN BANQUET (V) Entrée – Samosa, Onion Bhaji, Hariyali Kebab Main Course – Diwani Handi, Aloo Gobi, Paneer Lababdar, Dal Makhani | \$42.99 per person |
| JOONDALUP BANQUET Entrée – Hariyali Kebab, Tandoori Chicken, Lamb Seekh Kebab Mains – Butter Chicken, Lamb Rogan Josh, Aloo Gobi, Dal Tadka | \$49.99 per person |
| MEAT LOVERS BANQUET Entrée. – Chicken Tikka, Lamb Seekh Kebab, Tandoori Chicken, Popcorn Chicken Mains – Butter Chicken, Lamb Rogan Josh, Murg Lazeez, Goat Curry | \$58.99 per person |

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

DESSERTS

\$6.90

**GULAB JAMUN
RAS MALAI**

TEA

\$6.90

**MASALA CHAI/
GREEN TEA**

INDIAN FLAVOURED SODAS

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| KALA KHATTA | \$8/18 |
| AAM PANNA | \$8/18 |
| ROSE | \$8/18 |

SOFT DRINKS

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| LEMONADE | \$7/17 |
| PEPSI | \$7/17 |
| PEPSI MAX | \$7/17 |
| SUNKIST | \$7/17 |
| SOLO | \$7/17 |
| TONIC WATER | \$7/17 |
| DRY GINGER | \$7/17 |
| ALE | |
| LEMON LIME | \$8/18 |
| BITTERS (Lime Cordial, Lemonade, Bitters) | |
| LASSI (Mango, Salted, Sweet) | \$8/24 |
| JUICES (Selection of Apple, Cranberry, Orange, Pineapple) | \$8/18 |
| STILL WATER | \$7 B |
| SPARKLING WATER | \$7 B |

MOCKTAILS

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| CRANBERRY PUNCH (Cranberry Juice, Ginger Ale) | \$8/18 |
| EMERALD PUNCH (Apple Juice, Orange Juice, Pineapple Juice) | \$8/18 |
| VIRGIN MOJITO (Fresh Mint, Lime Juice, Lemonade) | \$9.5/24 |
| GULABO (Rose Syrup, Ginger Ale, Lime) | \$9.5/24 |