

# 2 FAT INDIANS

Indian cuisine redefined



## TO START WITH



MASALA PEANUTS - \$6.50

PAPPADUM BASKET - \$6

MASALA PAPPADUMS (4PCS) - \$8



## BANQUETS



VEG BANQUET 42

**ENTREE**

Samosa, Onion Bhaji and Hara Bhara Kebab

**MAIN COURSE**

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

NON-VEG BANQUET 48

**ENTREE**

Samosa, Chicken Tikka, Lamb Seekh Kebab

**MAIN COURSE**

Butter Chicken, Lamb Saagwala, Nizami Handi, Dal Makhani

2 FAT INDIANS BANQUET 55

**ENTREE**

Samosa, Chicken Tikka, Lamb Chops, Machhi Amritsari

**MAIN COURSE**

Butter Chicken, Lamb Rogan Josh, Nizami Handi, Dal Makhani

MEAT LOVERS BANQUET 58

**ENTREE**

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 Banquets come with a selection of rice, naan, assorted sides and condiments

\* All Prices are per person \* No Take-away \*Group Banquets for 4 or more people



## PLATTERS



VEG PLATTER 32

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

MIXED PLATTER 34

Samosa, Chicken Tikka, Lamb Seekh Kebab, Bhatti da Murg, Machhi Amritsari

NON VEG PLATTER 35

Samosa, Chicken Tikka, Lamb Chops, Machhi Amritsari

BIG FAT MEAT PLATTER 39.50

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

## GRILL/TANDOOR

from the clay oven



- VEG PANEER TIKKA 20.95**  
Cottage cheese marinated in sour yoghurt, cream, mustard oil and a blend of special spices
- VEG BHARWAAN GUCCHI 20.95**  
Dingri Mushrooms filled with cheese and spices, cooked in the tandoor
- CHICKEN TIKKA 20.95**  
A classical dish from the Punjab region of India, marinated in sour yoghurt, cream and mustard oil
- BHATTI DA MURG 20.95**  
Dry barbecued chicken breast with spices of the Mughlai kitchen, cooked in the Tandoor
- TANDOORI CHICKEN 20.95**  
A North Indian favourite of marinated chicken on the bone, cooked in the Tandoor
- CHICKEN ANGARA KEBAB 20.95**  
A classical Hyderabadi delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend
- CHICKEN TANGDI KEBAB 20.95**  
Double marinated Indian spiced chicken drumsticks grilled in the tandoor
- CHICKEN MALAI KEBAB 20.95**  
Mild chicken kebab marinated in hung yoghurt, cream and mellow spices
- LAMB SEEKH KEBAB 20.95**  
Speciality of Hyderabad, fine pounded lamb mince, flavoured with royal cardamom and mace powder
- CHICKEN LAMB CHOPS 26.95**  
Succulent lamb chops, marinated in chilli, yoghurt and fenugreek powder

## SMALL PLATES



- VEG SAMOSA 15.50**  
Short Crust pastry filled with potatoes, peas & dry fruits and nuts
- VEG ONION BHAJI 15.50**  
Peripherals of onion mixed with gram flour and flavoured with carom seeds
- VEG HARA BHARA KEBAB 19.95**  
Fried patties of minced vegetables, spinach and spices
- VEG PANEER CHILLI MILLI 20.95**  
Stir fried cottage cheese tossed with bell peppers
- CHICKEN 65 20.95**  
A tangy street speciality from South India flavoured with mustard seeds, curry leaf & dry chilli
- SPICED CHICKEN POPCORN 20.95**  
Bite size chicken pieces marinated and fried in chef's special mix
- CALAMARI CHILLI MILLI 20.95**  
Fried Calamari tossed with bell peppers and onions in tangy sauce
- CHILLI MILLI POTATO 20.95**  
Stir fried potato tossed with bell peppers
- CHILLI MILLI CAULIFLOWER 20.95**  
Cauliflower tossed with bell peppers
- MACHHI 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

Veg Chef's Special

Please read the dietary requirements disclaimer on our website prior to placing your order

## Mains VEG

- DAL TADKA** \$21.95  
Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice
- DAL MAKHANI** \$22.95  
Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream
- NIZAMI HANDI** \$23.95  
Mix vegetable preparation from Andhra region of India, cooked with onion and tomato
- UDAIGIRI ALOO** \$23.95  
South Indian dry preparation of roasted potatoes with onion and mint
- SAAG ALOO** \$23.95  
A homely staple north-Indian Punjabi preparation of leafy greens, washed potatoes, earthy herbs, and spices
- BHUNE MASALA KA BAINGAN** \$23.95  
Dry oven roasted aubergine, tempered with fresh ginger and Indian spices
- CHANA MASALA** \$23.95  
Chickpeas soaked overnight and cooked with kadhai masala
- BHINDI DO PYAZA** \$24.95  
A tasty Indian stir-fried okra and onion curry, a delectable veggie marriage made in heaven.
- MALAI KOFTA** \$24.95  
Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes

## PANEER

- PANEER MAKHANI** \$25.95  
Fenugreek flavoured, cottage cheese in a creamy tomato gravy
- PANEER LABABDAR** \$25.95  
Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves
- PANEER TIKKA MASALA** \$24.95  
Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce
- KADHAI PANEER** \$24.95  
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce
- SHAHI PANEER** \$24.95  
A rich mix of cottage cheese in a mild gravy of cashews and tomatoes
- PALAK PANEER** \$24.95  
A blend of spinach and herbs with cottage cheese

## CHICKEN

- BUTTER CHICKEN** \$26.95  
Fenugreek flavoured, tandoori chicken in a creamy tomato gravy
- CHICKEN TIKKA MASALA** \$26.95  
Chicken cooked in an onion and tomato gravy with bell peppers
- CHICKEN KORMA** \$26.95  
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek
- CHICKEN MADRAS** \$26.95  
Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut
- CHICKEN LABABDAR** \$26.95  
Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves
- CHICKEN VINDALOO** \$26.95  
Goan influenced spicy tangy chicken curry cooked in special chef's masalas.
- DUM PUKHT CHICKEN CURRY** \$27.00  
A Classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices
- NAWABI MURG** \$27.00  
An ancient Mughal recipe of chicken from India cooked in a brown onion gravy with coriander and red chilies

## LAMB

- LAMB ROGAN JOSH** \$26.95  
Authentic lamb preparation from Kashmir region of India
- LAMB KORMA** \$26.95  
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- LAMB SAAGWALA** \$26.95  
Lamb cooked in spinach and Indian herbs
- LAMB MADRAS** \$26.95  
Lamb in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut
- DAL GOSHT** \$26.95  
An ancient recipe of lamb with lentils and spices
- LAMB SEEKH MASALA** \$26.95  
Lamb seekh kebab in an onion and tomato gravy
- LAAL MAAS** \$27.95  
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

## GOAT

- GOAT CURRY** \$27.95  
Goat preparation with a blend of garam masala and exotic Indian herbs
- AMRITSARI BHUNA GOAT** \$28.95  
Baby goat in a thick spicy sauce with fried onions, tomatoes and fresh coriander

## SEAFOOD

- GOAN FISH** \$29.95  
Classical dish of Goan cuisine, fish cooked in coconut milk flavoured with curry leaf and tamarind
- PRAWN CURRY** \$29.95  
Classical dish of Goan cuisine, prawns cooked in coconut milk flavoured with curry leaf and tamarind
- ADRAKI PRAWN MASALA** \$29.95  
Stir fried prawns cooked in light onion masala with fresh ginger and cilantro

## SIDES

- KACHUMBER** \$5.00  
Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices
- RAITA** \$6.50
- ONION SALAD** \$7.00  
Sliced onions tossed with lemon and spices
- GREEN SALAD** \$9.00  
Sliced onion, tomatoes, cucumber tossed with lemon and spices
- MIXED PICKLE** \$2.50
- MANGO CHUTNEY** \$2.50

## RICE

- STEAMED RICE** \$6.50
- SAFFRON RICE** \$7.50
- JEERA RICE** \$7.95  
Rice sautéed with cumin seeds
- VEG BIRYANI** \$22.95  
served with raita
- CHICKEN BIRYANI** \$25.95  
served with raita
- LAMB BIRYANI** \$26.95  
served with raita
- GOAT BIRYANI** \$26.95  
served with raita
- PRAWN BIRYANI** \$27.95  
served with raita

## BREADS

- PLAIN NAAN** \$4.95
- TANDOORI ROTI** \$5.95
- BUTTER NAAN** \$5.50
- GARLIC NAAN** \$5.95
- PARATHA** \$7.25  
Choose from ajwain (carom seeds), fenugreek, mint or chilli
- STUFFED KULCHA** \$7.95  
Choose from cauliflower, cheese, onion or cottage cheese
- KASHMIRI NAAN** \$7.95  
Naan stuffed with banana and dry fruits
- ALOO PARATHA** \$7.95  
Paratha stuffed with a uniform potato filling
- KHEEMA NAAN** \$7.95  
Naan stuffed with minced lamb

## Vegan Vibes

### ENTREE

- ONION BHAJI - \$15.50**
- SAMOSA - \$15.50**

### MAINS

- SAAG ALOO** \$23.95  
A homely staple north-Indian Punjabi preparation of leafy greens, washed potatoes, earthy herbs, and spices
- CHANA MASALA** \$23.95  
Chickpeas soaked overnight and cooked with kadhai masala
- BHINDI DO PYAZA** \$23.95  
A tasty Indian stir-fried okra and onion curry, a delectable veggie marriage made in heaven.

- DAL TADKA** \$21.95  
Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice
- BHUNE MASALA KA BAIGAN** \$23.95  
Dry oven roasted aubergine, tempered with fresh ginger and Indian spices
- CHILLI MILLI POTATO** \$19.95  
Stir fried potato tossed with bell peppers

- CHILLI MILLI CAULIFLOWER** \$19.95  
Cauliflower tossed with bell peppers
- BREAD & RICE**
- PLAIN ROTI - \$5.95**
- STEAMED RICE - \$6.50**
- SAFFRON RICE - \$7.50**