

2. Fat Indians

HIGHGATE



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

Lamb Seekh Kebab, Lamb Chops,
Bhatti da Murg, Murg Malai Kebab

MAIN COURSE

Butter Chicken, Lamb Rogan Josh,
Goat Curry, Dum Pukht Chicken Curry

PLATTERS

Veg Platter 32

Samosa, Onion Bhaji,
Hara Bhara Kebab,
Bharwaan Gucchi

Non Veg Platter 35

Samosa, Chicken Tikka,
Lamb Chops,
Machhi Amritsari

Mixed Platter 34

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

Big Fat Meat Platter 39.50

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



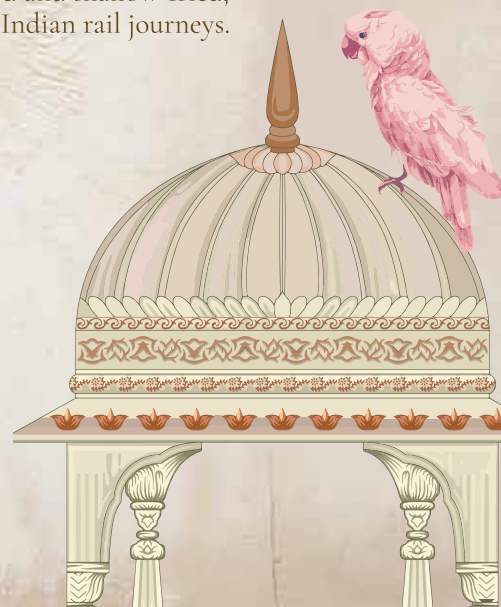
GRILL/TANDOOR

from the clay oven

- V **Paneer Tikka** 20.95
 Cottage cheese marinated in sour yoghurt, cream, mustard oil and a blend of special spices
- V **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 Hyderabad delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend
- 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
- **Lamb Chops** 26.95
 Succulent lamb chops, marinated in chilli, yoghurt and fenugreek powder
- Kalmi Kebab** 20.95
 Juicy chicken kebabs infused with mint, shallots, and delicate spices.
- Murg Nimbu Tikka** 20.95
 Zesty boneless chicken thigh marinated in yoghurt, kaffir lime, and mustard oil.
- Sarso Macchi Tikka** 22.95
 Barramundi fillets marinated in mustard, yoghurt, and spices, then grilled to perfection.

SMALL PLATES

- V **Samosa** 15.50
 Short Crust pastry filled with potatoes, peas & dry fruits and nuts
- V **Onion Bhaji** 15.50
 Peripherals of onion mixed with gram flour and flavoured with carom seeds
- V **Hara Bhara Kebab** 19.95
 Fried patties of minced vegetables, spinach and spices
- V **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
- V **Chilli Milli Potato** 20.95
 Stir fried potato tossed with bell peppers
- V **Chilli Milli Cauliflower** 20.95
 Cauliflower tossed with bell peppers
- Machhi Amritsari** 22.95
 A speciality of Northern India, fish coated with light batter of gram flour with lemon and chillies
- V **Railway Cutlet** 19.95
 Classic beetroot and vegetable cutlet, spiced and shallow-fried, inspired by Indian rail journeys.



VEG

- (V) Dal Tadka**
Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice

\$22.95
- (V) Dal Makhani**
Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream

\$23.95
- (V) Dhaba Dal**
A hearty blend of five lentils, tempered with fresh ginger and coriander, inspired by India's roadside kitchens.

\$24.95
- (V) Punjabi Kofta**
Golden-fried paneer and vegetable dumplings, simmered in a medium-spiced authentic Punjabi-style gravy.

\$26.95
- (V) Methi Mutter Malai**
Creamy fenugreek and green pea curry with a hint of ginger and cashew.

\$24.95
- (V) Nizami Handi**
Mix vegetable preparation from Andhra region of India, cooked with onion and tomato

\$24.95
- (V) Udaigiri Aloo**
South Indian dry preparation of roasted potatoes with onion and mint

\$24.95
- (V) Saag Aloo**
A homely staple north-Indian Punjabi preparation of leafy greens, washed potatoes, earthy herbs, and spices

\$24.95
- (V) Bhune Masala Ka Baingan**
Dry oven roasted aubergine, tempered with fresh ginger and Indian spices

\$24.95
- (V) Chana Masala**
Chickpeas soaked overnight and cooked with kadhai masala

\$24.95
- (V) Bhindi do pyaza**
A tasty Indian stir-fried okra and onion curry, a delectable veggie marriage made in heaven.

\$25.95
- (V) Malai Kofta**
Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes

\$25.95

PANEER

- (V) Paneer Makhani**
Fenugreek flavoured, cottage cheese in a creamy tomato gravy

\$26.95
- (V) Paneer Lababdar**
Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves

\$26.95
- (V) Paneer Tikka Masala**
Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce

\$25.95
- (V) Kadhai Paneer**
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

\$25.95
- (V) Shahi Paneer**
A rich mix of cottage cheese in a mild gravy of cashews and tomatoes

\$25.95
- (V) Palak Paneer**
A blend of spinach and herbs with cottage cheese

\$25.95
- (V) Paneer Kundan**
Paneer cubes in a rich, spiced Punjabi-style tomato and onion gravy.

\$26.95



CHICKEN

- Butter Chicken** \$27.95
Fenugreek flavoured, tandoori chicken in a creamy tomato gravy
- Chicken Tikka Masala** \$27.95
Chicken cooked in an onion and tomato gravy with bell peppers
- Chicken Korma** \$27.95
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek
- Chicken Madras** \$27.95
Chicken in a rich medium hot gravy with a delicate blend of aromatic spices & hint of coconut
- 🍽️ **Chicken Lababdar** \$27.95
Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves
- Chicken Vindaloo** \$27.95
Goan influenced spicy tangy chicken curry cooked in special chef's masalas.
- 🍽️ **Dum Pukht Chicken Curry** \$28.00
A Classical dish, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices
- 🍽️ **Nawabi Murg** \$28.00
An ancient Mughal recipe of chicken from India cooked in an onion gravy with coriander and red chillies.
- Kadhai Murg** \$27.95
A bold chicken curry stir-fried with capsicum, onions, and a rich tomato-based masala.
- Methi Murg Malai** \$27.95
Creamy chicken curry with fenugreek, cashew, and ginger for a rich, mellow flavour.
- Bhatti Murg Masala** \$27.95
Smoky, semi-dry chicken curry tossed with onions and peppers in our signature spice mix.
- Punjabi Murg Handi** \$27.95
Tandoori boneless chicken cooked in chef's special Punjabi handi-style gravy.

LAMB

- Lamb Rogan Josh** \$27.95
Authentic lamb preparation from Kashmir region of India
- Lamb Korma** \$27.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness
- Lamb Saagwala** \$27.95
Lamb cooked in spinach and Indian herbs
- Lamb Madras** \$27.95
Lamb in a rich medium hot gravy with a delicate blend of aromatic spices & hint of coconut
- Dal Gosht** \$27.95
An ancient recipe of lamb with lentils and spices
- Lamb Seekh Masala** \$27.95
Lamb seekh kebab in an onion and tomato gravy
- 🍽️ **Laal Maas** \$28.95
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** \$28.95
 Goat preparation with a blend of garam masala and exotic Indian herbs
- 🍲 **Amritsari Bhuna Goat** \$29.95
 Baby goat in a thick spicy sauce with fried onions, tomatoes and fresh coriander
- Champaran Meat Curry** \$28.95
 Rustic mutton curry slow-cooked with onions and whole spices from the heart of Bihar.
- Kerala Chilli Mutton** \$28.95
 Fiery southern-style mutton dish with bold chilli heat and coastal spices.

SEAFOOD

- Goan Fish** \$30.95
 Classical dish of Goan cuisine, fish cooked in coconut milk flavoured with curry leaf and tamarind
- Prawn Curry** \$30.95
 Classical dish of Goan cuisine, prawns cooked in coconut milk flavoured with curry leaf and tamarind
- Adraki Prawn Masala** \$30.95
 Stir fried prawns cooked in light onion masala with fresh ginger and cilantro
- Carabella Jhinga Masala** \$29.95
 Prawns tossed in a vibrant spinach and coriander masala with bold spices.
- Machli Jhol** \$29.95
 Bengali-style fish curry simmered in mustard, tomato, and coriander.

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
- Paneer Biryani** \$26.95
 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



Please speak to our manager or Chef of any dietary requirements. While we do our best to avoid cross-contamination, traces may remain. For full details, visit our website twofatindians.com.au

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 dry fruits

Aloo Paratha \$7.95

Paratha stuffed with a uniform potato filling

Kheema Naan \$7.95

Naan stuffed with minced lamb

DESSERTS

Gujab jamun \$8

Ras malai \$8

BEVERAGE

Masala Chai \$6

VEGAN VIBES

ENTREE

Onion Bhaji - \$15.50

Samosa - \$15.50

BREAD & RICE

Plain Roti \$5.95

Steamed Rice \$6.50

Saffron Rice \$7.50

MAINS

Saag Aloo

A homely staple north-Indian Punjabi preparation of leafy greens, washed potatoes, earthy herbs, and spices

\$24.95

Chana Masala

Chickpeas soaked overnight and cooked with kadhai masala

\$24.95

Bhindi Do Pyaza

A tasty Indian stir-fried okra and onion curry, a delectable veggie marriage made in heaven.

\$25.95

Dal Tadka

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

\$22.95

Bhune Masala Ka Baigan

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

\$24.95

Chilli Milli Potato

Stir fried potato tossed with bell peppers

\$20.95

Chilli Milli cauliflower

Cauliflower tossed with bell peppers

\$20.95



 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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