




4/42 GRAND BOULEVARD,  
JOONDALUP WA 6027  
0435 442 511

# 2 Fat Indians

 @2FATINDIANSJOONDALUP  
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 WWW.TWOFATINDIANS.COM.AU

## HERITAGE INDIAN RECIPES

# MENU

### SMALL EATS

- MASALA CHIPS** **\$7.00 (V)**  
An Indian take on the traditional potato chips, tossed in a secret masala mix
- SAMOSA** **\$14.99 (V)**  
3 Crispy pastry filled with Potatoes and peas cooked in a mixture of secret spices, fried to perfection
- ONION BHAJI** **\$15.99 (V) (GF)**  
Sliced and spiced onion marinated in authentic masala chick pea blend fried crispy
- AMRITSARI CALAMARI** **\$15.99**  
Deep fried calamari coated with chef's special blend of spices, gram flour, lemon and Kashmiri chilli
- POPCORN CHICKEN** **\$20.99**  
Bite size chicken pieces marinated and fried in chef's special mix

### MUNCHIES

- PAPPADUM BASKET** **\$6.00 (V)**  
Traditional pappadums accompanied with mint and tamarind chutney dips
- MASALA PAPPADUMS** **\$8.00 (V)**  
Crispy **pappadums** topped with spiced onion-tomato mixture

### PLATTERS

- BIG FAT MEAT PLATTER** **\$39.50 (GF)**  
Tandoori Chicken, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka
- MIXED PLATTER** **\$35.00 (GF)**  
Hariyali Kebab, Onion Bhaji, Lamb Seekh, Chicken Tikka
- VEG PLATTER** **\$32.00**  
Samosa, Onion Bhaji, Hariyali Kebab, Bharwaan Gucchi

### TRADITIONAL ENTREES

- HARIYALI KEBAB** **\$18.99 (GF) (V)**  
Mixed vegetables and cottage cheese cakes prepared with spinach and spices
- CHILLI MILLI CAULIFLOWER** **\$19.99 (GF) (V)**  
Crispy cauliflower florets tossed in a sweet and sour sauce
- PANEER CHILLI MILLI** **\$20.99 (GF) (V)**  
Stir Fried Cottage Cheese tossed with bell peppers and onions
- BHARWAAN GUCCHI** **\$20.99 (GF) (V)**  
White Button mushroom filled with a cheese and spices cooked in the tandoor
- PANEER TIKKA** **\$20.99 (GF) (V)**  
Indian Cottage cheese marinated in sour yogurt, cream, tandoori spices and mustard oil
- CHICKEN TIKKA** **\$21.99 (GF)**  
Succulent chicken thigh pieces marinated in sour yogurt, cream, tandoori spices and mustard oil
- TANDOORI CHICKEN** **\$21.99 (GF)**  
Half Chicken marinated in chef's special tandoori blend of spices and yogurt
- LAMB SEEKH KEBAB** **\$20.99 (GF)**  
Pounded lamb mince sausages flavoured with Hyderabad spice blend
- TANDOOR WALI CHAAP** **\$26.99 (GF)**  
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek

### SIDES

- KACHUMBER** **\$5 (GF) (V)**  
Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices
- ONION SALAD** **\$6.50 (GF)(V)**  
Sliced onions with lemon and spices
- GREEN SALAD** **\$8.50 (GF)(V)**  
Sliced onion, tomatoes, cucumber with lemon and spices
- RAITA** **\$6.50 (GF)(V)**  
Vegetarian/boondi/potato
- CHOPPED CHILLI** **\$2 (GF)(V)**
- MIXED PICKLE** **\$2 (GF)(V)**
- VINEGAR ONIONS** **\$3 (GF)(V)**
- MANGO CHUTNEY** **\$3 (GF)(V)**

### BREADS

- PLAIN NAAN** **\$4.99 (V)**
- BUTTER NAAN** **\$5.99 (V)**
- GARLIC NAAN** **\$5.99 (V)**
- KASHMIRI NAAN** **\$6.99 (V)**
- CHEESE & GARLIC NAAN** **\$7.99 (V)**
- TANDOORI ROTI** **\$4.99 (V)**
- STUFFED NAAN** **\$6.99**  
(cheese/chilli/onion/potato/keema)
- PARATHA** **\$5.99 (V)**  
(Plain/mint/ajwain/chilli)
- ALOO PARATHA** **\$7.50 (V)**
- 2 FAT SPECIAL NAAN** **\$7.99 (V)**  
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

|  |                         |
|--|-------------------------|
| <b>DAL TADKA</b>   | <b>\$21.99 (GF) (V)</b> |
| Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice                |                         |
| <b>DAL MAKHANI</b>   | <b>\$22.99 (GF) (V)</b> |
| Famous from Sindh region, black lentils cooked and tempered with fenugreek herb and cream                |                         |
| <b>DIWANI HANDI</b>  | <b>\$23.99 (GF) (V)</b> |
| An early blend of Mix vegetables cooked and tempered with dried fenugreek leaves                         |                         |
| <b>CHANA MASALA</b>  | <b>\$23.99 (GF) (V)</b> |
| Chickpeas soaked overnight finished in the kadhai masala with coriander                                  |                         |
| <b>ALOO GOBI</b>   | <b>\$23.99 (GF) (V)</b> |
| A traditional favourite potato and cauliflower preparation in north Indian flavors                       |                         |
| <b>LASOONI SAAG</b>  | <b>\$23.99 (GF) (V)</b> |
| A fine blend of spinach and mustard leaves tempered with garlic finished with fresh cream.               |                         |
| <b>MALAI KOFTA</b>   | <b>\$23.99 (V)</b>      |
| Cottage cheese dumplings in a mild cashew and tomato gravy   |                         |
| <b>PANEER BHURJEE</b>  | <b>\$24.99 (GF) (V)</b> |
| Cottage cheese crumbs married with green chillies, onions, tomatoes, Chef's masala mix laden with butter |                         |
| <b>PANEER MAKHANI</b>  | <b>\$24.99 (GF) (V)</b> |
| Fenugreek flavoured cottage cheese in a creamy tomato gravy  |                         |
| <b>PANEER TIKKA MASALA</b>   | <b>\$24.99 (GF) (V)</b> |
| Indian Favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy                |                         |
| <b>PALAK PANEER</b>  | <b>\$24.99 (GF) (V)</b> |
| A blend of spinach and herbs with cottage cheese   |                         |
| <b>SHAHI PANEER</b>  | <b>\$24.99 (GF) (V)</b> |
| A rich mix of cottage cheese in a mild cashew and tomato gravy   |                         |
| <b>PANEER LABABDAR</b>   | <b>\$24.99 (GF) (V)</b> |
| Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves          |                         |

# LAMB CURRIES

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|--|---------------------|
| <b>LAMB ROGAN JOSH</b>   | <b>\$25.99 (GF)</b> |
| Authentic lamb preparation from Kashmir region of India                                  |                     |
| <b>LAMB KORMA</b>  | <b>\$25.99 (GF)</b> |
| Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness           |                     |
| <b>LAMB VINDALOO</b>   | <b>\$25.99 (GF)</b> |
| Goan influenced spicy tangy lamb curry cooked in special chef's masalas                  |                     |
| <b>SAAGWALA GOSHT</b>  | <b>\$25.99 (GR)</b> |
| Lamb cooked with spinach and Indian herbs  |                     |
| <b>LAMB MADRAS</b>   | <b>\$26.99 (GF)</b> |
| Madras Country style preparation of Indian lamb curry                                    |                     |
| <b>LAAL MAAS (SPICY LAMB)</b>  | <b>\$26.99 (GF)</b> |
| Authentic Rajasthani recipe of smoked, spicy lamb flavoured with cloves and fresh garlic |                     |
| <b>MASALA CHOPS</b>  | <b>\$28.00 (GF)</b> |
| Tandoori lamb chops cooked in a chef's secret semi dry masala gravy                      |                     |

# GOAT CURRIES

|  |                     |
|--|---------------------|
| <b>GOAT CURRY</b>  | <b>\$26.90 (GF)</b> |
| Goat preparation with a blend of garam masala and exotic Indian herbs  |                     |
| <b>ADRAKI BHUNA GOSHT</b>  | <b>\$26.90 (GF)</b> |
| Semi-dry preparation of Indian mutton (goat) marinated with ginger & green chilli paste, cooked to tender perfection |                     |

# SEAFOOD

|   |                     |
|---|---------------------|
| <b>GOAN FISH</b>  | <b>\$28.95 (GF)</b> |
| A goan classic fish in coconut milk flavoured sauce with curry leaves and tamarind  |                     |
| <b>GOAN PRAWNS</b>  | <b>\$29.5 (GF)</b>  |
| A goan classic prawn in coconut milk flavoured sauce with curry leaves and tamarind |                     |

# CHICKEN CURRIES

|  |                     |
|--|---------------------|
| <b>BUTTER CHICKEN</b>  | <b>\$25.99 (GF)</b> |
| Fenugreek flavoured tandoori chicken in a creamy tomato gravy  |                     |
| <b>CHICKEN KORMA</b>   | <b>\$25.99 (GF)</b> |
| Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek                                   |                     |
| <b>CHICKEN TIKKA MASALA</b>  | <b>\$25.99 (GF)</b> |
| An all-time favourite, chicken tikka cooked in the tandoor and tossed in a spicy onion and tomato-based gravy. |                     |
| <b>CHICKEN TIKKA SAAGWALA</b>  | <b>\$25.99 (GF)</b> |
| Fresh spinach with cubes of tandoor chicken tempered with garlic & cooked to perfection                        |                     |
| <b>CHICKEN JALFREZI</b>  | <b>\$25.99 (GF)</b> |
| Semi dry chicken pieces with medium spiced tomatoes, ginger, peppers and onions                                |                     |

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|--|---------------------|
| <b>CHICKEN VINDALOO</b>  | <b>\$25.99 (GF)</b> |
| Goan influenced spicy tangy chicken curry cooked in special chef's masalas                         |                     |
| <b>CHICKEN MADRAS</b>  | <b>\$26.99 (GF)</b> |
| Our Chef's re-creation of a famous southern Indian country style hot curry.                        |                     |
| <b>CHICKEN LABABDAR</b>  | <b>\$26.99 (GF)</b> |
| Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves |                     |
| <b>MURG LAZEEZ</b>   | <b>\$26.99 (GF)</b> |
| Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies            |                     |

## KIDS MENU

|                                  |                |
|----------------------------------|----------------|
| <b>DAL MAKHANI</b>               | <b>\$15.99</b> |
| with steamed rice or butter naan |                |
| <b>DAL TADKA</b>                 | <b>\$15.99</b> |
| with steamed rice or butter naan |                |
| <b>BUTTER CHICKEN</b>            | <b>\$15.99</b> |
| with steamed rice or butter naan |                |
| <b>CHICKEN KORMA</b>             | <b>\$15.99</b> |
| with steamed rice or butter naan |                |

## LOADED FRIES

|                                  |                |
|----------------------------------|----------------|
| <b>BUTTER CHICKEN WITH FRIES</b> | <b>\$14.95</b> |
| <b>CHICKEN KORMA WITH FRIES</b>  | <b>\$14.95</b> |

## RICE

|  |                   |
|--|-------------------|
| <b>STEAM RICE</b>                          | <b>\$6.50 (V)</b> |
| <b>SAFFRON RICE</b>                        | <b>\$6.99 (V)</b> |
| <b>JEERA RICE</b>                          | <b>\$7.99 (V)</b> |
| Rice tossed with cumin seeds and coriander |                   |

## BIRYANIS

(All biryanis are served with a side of raita)

|                           |                     |
|---------------------------|---------------------|
| <b>VEGETARIAN BIRYANI</b> | <b>\$21.99 (V)</b>  |
| <b>PANEER BIRYANI</b>     | <b>\$22.99 (GF)</b> |
| <b>CHICKEN BIRYANI</b>    | <b>\$23.99 (GF)</b> |
| <b>LAMB BIRYANI</b>       | <b>\$24.99 (GF)</b> |
| <b>PRAWN BIRYANI</b>      | <b>\$25.99 (GF)</b> |
| <b>GOAT BIRYANI</b>       | <b>\$24.99 (GF)</b> |

# 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. |                               |
| <b>VEGETARIAN BANQUET</b>   | <b>\$42.00 (V) per person</b> |
| Entrée – Samosa, Onion Bhaji, Hariyali Kebab<br>Main Course – Diwani Handi, Aloo Gobi, Paneer Lababdar, Dal Makhani                                       |                               |
| <b>JOONDALUP BANQUET</b>  | <b>\$49.00 per person</b>     |
| Entrée – Hariyali Kebab, Tandoori Chicken, Lamb Seekh Kebab<br>Mains – Butter Chicken, Lamb Rogan Josh, Aloo Gobi, Dal Tadka                              |                               |
| <b>MEAT LOVERS BANQUET</b>  | <b>\$58.00 per person</b>     |
| Entrée. – Chicken Tikka, Lamb Seekh Kebab, Tandoori Chicken, Popcorn Chicken<br>Mains – Butter Chicken, Lamb Rogan Josh, Murg Lazeez, Goat Curry          |                               |

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

DESSERTS

\$6.90

GULAB JAMUN  
RAS MALAI

TEA

\$6.00

MASALA CHAI/  
GREEN TEA

|  |               |
|--|---------------|
| <b>INDIAN FLAVOURED SODAS</b>                      |               |
|  | G/J           |
| KALA KHATTA  | \$8/18        |
| AAM PANNA  | \$8/18        |
| ROSE   | \$8/18        |
| <b>SOFT DRINKS</b>                                 |               |
| 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  |               |
| <b>LEMON LIME BITTERS</b>                          | <b>\$8/18</b> |
| (Lime Cordial, Lemonade, Bitters)                  |               |
| <b>LASSI</b>                                       | <b>\$8/24</b> |
| (Mango, Salted, Sweet)                             |               |
| <b>JUICES</b>                                      | <b>\$8/18</b> |
| (Selection of Apple, Cranberry, Orange, Pineapple) |               |
| <b>STILL WATER</b>                                 | <b>\$7 B</b>  |
| <b>SPARKLING WATER</b>                             | <b>\$8 B</b>  |

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