

SEAFOOD STARTERS

Tandoori Fish Tika Fish cubes marinated with ginger-garlic paste, yoghurt, mustard oil, mustard seeds and cooked in tandoor	Entree \$19.50	Mains \$26.00
Machi Amritsari Pink snapper marinated with lime juice, cumin powder & pepper dipped in garam flour batter and deep fried	Entree \$19.50	Mains \$26.00
Calamari Chilli Milli Deep fried calamari rings tossed with trio of capsicums, red chilli and freshly ground black pepper	\$19.50	
Chilli Garlic Scallop Scallops stir fried with crushed red chilli and garlic	\$24.00	
Tawa Prawns Fried prawns coated with white sesame seeds and topped with lemon juice	\$19.50	
Tandoori Jhinga Jumbo Prawns marinated with safron, chilli & garlic and cooked in tandoor	Entree \$19.50	Mains \$27.50
Soft Shell Crab Crispy baby crabs spiced with curry leaf & chilli in a light batter	\$19.50	

PLATTERS

Vegetarian platter Samosa, onion Bhaji, bharwaan gucchi, cheese balls	\$27.00
Mixed Platter Samosa, lamb seek kebab, Chicken Hariyali & Machi Amritsari	\$30.00
Non- Vegetarian Platter Chicken tikka, lamb seekh Kebab, Tawa prawns & sarson fish tikka	\$33.00

VEGETARIAN MAIN COURSE

Dal Makhni Black lentil cooked in a base of tomato gravy with creamy jome-churned butter and delicately chosen spices	\$17.00
Dal Tadka Yellow lentil cooked with Indian masala	\$17.00
Adraki Aloo Gobhi Cauliflower and potato cooked in an onion and tomato sauce with juliennes of ginger	\$20.50
Palak paneer/ Makhni/ shahi Paneer/ Paneer tikka masala/ paneer bhurji Choice of paneer dishes with distinctive taste and flavour	\$20.50

DESSERT

Gulab Jamun Full cream milk powder dumplings soaked in a saffron infused syrup
Pista Kulfi Mango & pistachio ice cream
Mango Kulfi Mango flavoured Ice cream
Ras Malai Flat cakes of curd cheese in sweetened & thickened milk flavoured with cardamom
Vanilla & Chocolate ice cream

COFFEES

Espresso/ Short Black/ Long Black	\$4.00
Flat White	\$4.00
Cappuccino	\$4.00
Latte	\$4.00
Mocha	\$4.00
Hot Chocolate	\$4.00

TEAS

English Breakfast	\$4.00
Earl Grey	\$4.00
Green Tea	\$4.00
Peppermint Tea	\$4.00
Masala Chai	\$4.00

DRINKS

Mango Lassi	\$4.00
Sweet Lassi	\$4.00
Salted Lassi	\$4.00
Coke	\$3.50
Pepsi Max	\$3.50
Solo	\$3.50
lemonade	\$5.00
Fanta	\$3.50

2 FAT INDIANS

AUTHENTIC INDIAN CUISINE RESTAURANT

7/569 Stirling Hwy, Cottesloe, WA 6011

Corner of Jarrad St and Stirling Hwy

08 9384 2908

www.twofatindian.com.au

OPEN: 7 DAYS from 4pm - 10pm



SOUPS

Tamatar Dhaniye ka shorba A spicy blend of tomatoes flavoured with coriander	\$10.00
Chicken Soup Indian style soup cooked with real Indian spices	\$12.00

VEGETARIAN STARTERS

Cheese Chilly Balls Cheesy balls made from bread crumbs stuffed with cream cheese and spices	\$18.00
Bharwaan Gucchi Button mushroom stuffed with cheese, corn, green chillies and chopped onion	\$18.00
Chilli Paprika A semi dry preparation of stuffed jalapenos and potatoes	\$18.00
Bengali Samosa Triangular shaped pastry filled with potatoes, peas and dry fruits	\$12.50
Onion Bhaji Sliced onion coated with chick pea flour flavored with carom seed & spices	\$15.00
Paneer Chilli Milli Crispy fried cottage cheese sauted with onions, capsicum and Indian spices	\$18.00
Chowk ki Tikki Seasonal potatoes patties cooked with aromatic Indian spices	\$18.00
Shahi Paneer Tikka Cottage cheese prepared in rose water and spices cooked in tandoor	\$18.00

CHICKEN STARTERS

Chicken Tikka Juicy boneless leg pieces of chicken in a marinade of hung yoghurt and ground spices	Entree \$19.00	Mains \$25.00
Tandoori Chicken Half or whole serving of the all-time famous chicken marinated with ginger-garlic paste and a selection of Indian garam masala	Entree \$19.00	Mains \$25.00
Spicy Chicken Wings A street speciality from South India flavoured with mustard seed curry leaf & dry chilli	\$19.00	
Murgh Hariyali Tikka Boneless pieces of chicken Marinated overnight in coriander and green chilli paste cooked in tandoor to perfection	\$19.00	

LAMB STARTERS

Lamb Seek Kebabs Hyderabadi style, fine pounded lamb mince, flavoured with cardamom and mace powder	\$19.00
Tandoori Chops	\$24.00

Chana Masala Chickpeas soaked overnight and cooked with a special blend of fenugreek, cumin and other Indian herbs	\$19.50
Malai Kofta Fried cottage cheese dumplings made with cashew nuts and raisins, cooked in a creamy cashew gravy	\$20.50
Navratan Korma A rich combination of vegetables and nuts cooked in a korma gravy	\$20.50
Subz Panchmel Fresh baby corn, broccoli and cauliflower cooked in yellow gravy	\$20.50
Nazami Handi Speciality from Andra region, mix vegetables cooked with onion and tomato	\$20.50
Bhindi Do Pyaza Stir fried okra spiced with raw mango, onion and sun dried spices	\$20.50
Muttar Paneer Cottage cheese and green peas cooked in a tomato and onion gravy tempered with royal cumin	\$20.50
Baigan Masala Dry oven roasted eggplant, tempered with fresh ginger and Indian spices	\$20.50

CHICKEN MAIN COURSE

Butter Chicken Fenugreek flavoured, tandoori cooked chicken shredded in chicken in creamy tomato gravy	\$24.50
Chicken Korma Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	\$24.50
Chicken Vindaloo Chicken flavoured with vindaloo masala and Vinegar	\$24.50
Chicken Tikka Masala Chicken cooked with diced onion, capsicums and tomato gravy	\$24.50
Chicken Saagwala Chicken pieces cooked in spinach based gravy	\$24.50
Aussie Chicken Curry Chefs special chicken prepared with asparagus, fresh broccoli and yummy potatoes	\$24.50
Dhum pukt Chicken A classical dish from Lahore, slow cooked chicken in a sealed pot with aromatic herbs	\$24.50

HOUSE SPECIAL

Nawabi Murgh Chicken pieces cooked in a spicy brown onion gravy with coriander, saffron and red chilli	\$26.00
Dahivalla Murgh Chicken marinated with yoghurt and cashew nuts, slowly cooked with mint, coriander and cardamom	\$26.00
Khade Masale ka Murgh Curry cut chicken on the bone, cooked with whole Indian spices in a home-style masala gravy	\$26.00
Naga Chicken Chicken pieces prepared in a Naga style spices and chilli with spicy sauce	\$26.00

GOAT MAIN COURSE

HOUSE SPECIAL

Goat Curry Baby goat preparation with a blend of garam masala and exotic Indian herbs	\$26.00
Hydrabadi Shanks Flavoury Lamb Shanks seasoned with cinnamon, cardamom, cloves, ginger and garlic	\$27.00
Masaledaar Chops Chefs special lamb chops curry cooked with cardamom and mace in a sealed pot	\$27.00

LAMB MAIN COURSE

Lamb Korma A creamy and rich lamb dish cooked with korma gravy	\$24.50
Lamb Rojan Josh Kashmiri style lamb cooked with onions, tomatoes and yoghurt	\$24.50
Lamb Vindaloo Lamb flavoured with vindaloo masala and vinegar	\$24.50
Kadhai Lamb Lamb cooked with kadai masala, onion and tomato gravy with bell peppers	\$24.50
Dhaba Ghost Spicy and dry preparation of lamb finished with fresh ginger and coriander	\$26.00
Laal Maas (Spicy lamb) Traditional preparation of lamb from Rajasthan, smoked and spicy flavoured with cloves and fresh garlic	\$26.00

SIZZLERS

Tandoori Sholay A combination of prawns, fish and chicken cooked with onion, capsicums and kadai Masala. Accompanied with rice or naan	\$30.00
Paneer-e-sholay A chefs special cottage cheese cubes cooked with onion tomatoes and kadai Masala	\$26.50
Sizzling Lobster Lobster stuffed chopped button mushroom, onion, ginger, garlic and freshly ground spices	\$46.00

SEAFOOD MAIN COURSE

Goan Fish Curry Fish cooked in coconut gravy and tempered with mustard seeds and curry leaves	\$26.00
Prawn Curry Tender pink prawns cooked in a thin tomato and onion gravy	\$27.50
Kadai Jhinga Prawns cooked in a mouth watering kadai masala gravy	\$27.50
Crayfish Curry Crayfish cooked in a Goan-style spicy curry	\$34.00

BREADS

Plain Naan	\$3.50
Butter Naan	\$4.00
Garlic Naan Naan topped with chopped garlic and cooked	\$4.50
Oats Naan	\$4.50
Tandoori Roti Whole wheat flour bread	\$4.00
Paratha Choose from a topping of plain/ ajwain/ fenugreek/ chilli/ mint	\$5.00
Kashmiri Naan Naan stuffed with a mixture of dry fruits and banana	\$5.00
Kheema Naan Naan stuffed with minced lamb	\$5.00
Stuffed Kulcha Choose your stuffing from onion/ cauliflower/ cheese/ cottage cheese	\$5.00
Aloo Paratha Paratha stuffed with a uniform potato filling	\$5.00

RICE

Steamed Rice	\$3.50
Saffron Rice	\$4.00
Jeera Rice Rice sauteed with cumin seeds	\$4.50
Coconut Rice - Dine in	\$12.00
Coconut Rice - Takeaway	\$12.00
Veg Biryani (served with raita) - Kachi Ghost Ki Biryani (served with raita)	\$12.50
Option of Lamb or Goat - Dum Ki Biryani (served with raita)	\$19.50

SIDES

Kuchumber Salad (V) Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices	\$4.00
Cucumber Raita (V)	\$4.00
Green Salad (V)	\$4.00

BANQUET MENU

Vegetarian Banquet Entree: Onion Bhaji, Samosa and bharwaan Gucchi Mains: Dal Makhni, Palak paneer, navratan korma and adraki aloo gobhi	\$35.00
Non-Vegetarian Banquet Entree: Samosa, Chicken tikka and lamb seekh kebab Mains: Butter chicken, lamb saagwala, subz panchmel and dal makhni	\$42.00
2 Fat Indians Banquet Entree: Samosa, tandoori lamb chops, sarson fish tikka, chicken hariyali Mains: Dal makhni, butter chicken, lamb rogan josh, kadai Jinga and subz panchmel	\$49.00

- ALL Banquets are for a minimum of 4 guests
- Prices are per person only
- All Banquet menus include rice, naan, kuchumber and raita
- An extra \$6 will be applied for Banquets + Desserts

INDO CHINESE OPTIONS

VEGETARIAN

Veg corn soup	\$8.50
Veg Lollipop	\$15.00
Paneer Chilli	\$15.00
Veg fried Rice	\$12.00

NON-VEGETARIAN

Chicken corn soup	\$10.00
Chicken Lollipop	\$18.00
Chicken Chilli	\$18.00
Chicken fried rice	\$12.50
Triple-chicken fried rice	\$15.00