

## SEAFOOD STARTERS

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

## PLATTERS

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

## VEGETARIAN MAIN COURSE

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

## DESSERT

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

## COFFEES

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

## TEAS

<b>English Breakfast</b>	<b>\$4.00</b>
<b>Earl Grey</b>	<b>\$4.00</b>
<b>Green Tea</b>	<b>\$4.00</b>
<b>Peppermint Tea</b>	<b>\$4.00</b>
<b>Masala Chai</b>	<b>\$4.00</b>

## DRINKS

<b>Mango Lassi</b>	<b>\$4.00</b>
<b>Sweet Lassi</b>	<b>\$4.00</b>
<b>Salted Lassi</b>	<b>\$4.00</b>
<b>Coke</b>	<b>\$3.50</b>
<b>Pepsi Max</b>	<b>\$3.50</b>
<b>Solo</b>	<b>\$3.50</b>
<b>lemonade</b>	<b>\$5.00</b>
<b>Fanta</b>	<b>\$3.50</b>

# 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](http://www.twofatindian.com.au)

OPEN: 7 DAYS from 4pm - 10pm



## SOUPS

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

## VEGETARIAN STARTERS

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

## CHICKEN STARTERS

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

## LAMB STARTERS

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

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

### CHICKEN MAIN COURSE

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

### HOUSE SPECIAL

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

### GOAT MAIN COURSE

#### HOUSE SPECIAL

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

### LAMB MAIN COURSE

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

### SIZZLERS

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

### SEAFOOD MAIN COURSE

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

### BREADS

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

### RICE

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

### SIDES

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

### BANQUET MENU

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

- 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

<b>Veg corn soup</b>	<b>\$8.50</b>
<b>Veg Lollipop</b>	<b>\$15.00</b>
<b>Paneer Chilli</b>	<b>\$15.00</b>
<b>Veg fried Rice</b>	<b>\$12.00</b>

#### NON-VEGETARIAN

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