

2 FAT INDIANS

AUTHENTIC INDIAN CUISINE RESTAURANT TAKE AWAY MENU

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

FREE
HOME DELIVERY
UPTO 10KM RADIUS

SOUPS

Tamatar Dhaniye ka shorba

A spicy blend of tomatoes flavoured with coriander

\$9.50

Chicken Soup

Indian style soup cooked with real Indian spices

\$10.50

VEGETARIAN STARTERS

Cheese Chilly Balls

Cheesy balls made from bread crumbs stuffed with cream cheese and spices

\$16.00

Bharwaan Gucchi

Button mushroom stuffed with cheese, corn, green chillies and chopped onion

\$16.00

Chilli Paprika

A semi dry preparation of stuffed jalapenos and potatoes

\$16.00

Bengali Samosa (3 pcs)

Triangular shaped pastry filled with potatoes, peas and dry fruits

\$10.50

Onion Bhaji

Sliced onion coated with chick pea flour flavored with carom seed & spices

\$12.00

Paneer Chilli Milli

Crispy fried cottage cheese sauted with onions, capsicum and Indian spices

\$16.00

Chowk ki Tikki

Seasonal potatoes patties cooked with aromatic Indian spices

\$13.50

Shahi Paneer Tikka

Cottage cheese prepared in rose water and spices cooked in tandoor

\$16.00

CHICKEN STARTERS

Chicken Tikka

Juicy boneless leg pieces of chicken in a marinade of hung yoghurt and ground spices

Entree \$16.50

Mains \$20.50

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 \$16.50

Mains \$21.50

Spicy Chicken Wings

A street speciality from South India flavoured with mustard seed curry leaf & dry chilli

\$16.50

Murgh Hariyali Tikka

Boneless pieces of chicken Marinated overnight in coriander and green chilli paste cooked in tandoor to perfection

\$16.50

LAMB STARTERS

Lamb Seek Kebabs

Hyderabadi style, fine pounded lamb mince, flavoured with cardamom and mace powder

\$16.50

Tandoori Chops

\$21.50



CHICKEN MAIN COURSE

Butter Chicken	\$19.50
Fenugreek flavoured, tandoori cooked chicken shredded in chicken in creamy tomato gravy	
Chicken Korma	\$19.50
Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	
Chicken Vindaloo	\$19.50
Chicken flavoured with vindaloo masala and Vinegar	
Chicken Tikka Masala	\$19.50
Chicken cooked with diced onion, capsicums and tomato gravy	
Chicken Saagwala	\$19.50
Chicken pieces cooked in spinach based gravy	
Aussie Chicken Curry	\$19.50
Chefs special chicken prepared with asparagus, fresh broccoli and yummy potatoes	
Dhum pukt Chicken	\$19.50
A classical dish from Lahore, slow cooked chicken in a sealed pot with aromatic herbs	

HOUSE SPECIAL

Nawabi Murgh	\$20.50
Chicken pieces cooked in a spicy brown onion gravy with coriander, saffron and red chilli	
Dahivalla Murgh	\$20.50
Chicken marinated with yoghurt and cashew nuts, slowly cooked with mint, coriander and cardamom	
Khade Masale ka Murgh	\$20.50
Curry cut chicken on the bone, cooked with whole Indian spices in a home-style masala gravy	
Naga Chicken	\$20.50
Chicken pieces prepared in a Naga style spices and chilli with spicy sauce	

GOAT MAIN COURSE

HOUSE SPECIAL

Goat Curry	\$20.50
Baby goat preparation with a blend of garam masala and exotic Indian herbs	
Hydrabadi Shanks	NA
Flavoury Lamb Shanks seasoned with cinnamon, cardamom, cloves, ginger and garlic	
Masaledaar Chops	\$21.00
Chefs special lamb chops curry cooked with cardamom and mace in a sealed pot	

LAMB MAIN COURSE

Lamb Korma	\$19.50
A creamy and rich lamb dish cooked with korma gravy	
Lamb Rojan Josh	\$19.50
Kashmiri style lamb cooked with onions, tomatoes and yoghurt	
Lamb Vindaloo	\$19.50
Lamb flavoured with vindaloo masala and vinegar	
Kadhai Lamb	\$19.50
Lamb cooked with kadai masala, onion and tomato gravy with bell peppers	
Dhaba Ghost	\$19.50
Spicy and dry preparation of lamb finished with fresh ginger and coriander	
Laal Maas (Spicy lamb)	\$19.50
Traditional preparation of lamb from Rajasthan, smoked and spicy flavoured with cloves and fresh garlic	

SIZZLERS

Tandoori Sholay	\$30.00
A combination of prawns, fish and chicken cooked with onion, capsicums and kadai Masala. Accompanied with rice or naan	
Paneer-e-sholay	\$21.00
A chefs special cottage cheese cubes cooked with onion tomatoes and kadai Masala	
Sizzling Lobster	NA
Lobster stuffed chopped button mushroom, onion, ginger, garlic and freshly ground spices	

SEAFOOD MAIN COURSE

Goan Fish Curry	\$21.50
Fish cooked in coconut gravy and tempered with mustard seeds and curry leaves	
Prawn Curry	\$23.50
Tender pink prawns cooked in a thin tomato and onion gravy	
Kadai Jhinga	\$23.50
Prawns cooked in a mouth watering kadai masala gravy	
Crayfish Curry	\$32.00
Crayfish cooked in a Goan-style spicy curry	

BREADS

Plain Naan	\$3.50
Butter Naan	\$3.50
Garlic Naan	\$3.50
Naan topped with chopped garlic and cooked	
Oats Naan	NA
Tandoori Roti	\$3.00
Whole wheat flour bread	
Paratha	\$3.50
Choose from a topping of plain/ ajwain/ fenugreek/ chilli/ mint	
Kashmiri Naan	\$5.00
Naan stuffed with a mixture of dry fruits and banana	
Kheema Naan	\$5.00
Naan stuffed with minced lamb	
Stuffed Kulcha	\$5.00
Choose your stuffing from onion/ cauliflower/ cheese/ cottage cheese	
Aloo Paratha	\$5.00
Paratha stuffed with a uniform potato filling	

RICE

Steamed Rice	\$3.50
Saffron Rice	\$3.50
Jeera Rice	\$4.00
Rice sauteed with cumin seeds	
Coconut Rice - Dine in	\$12.00
Coconut Rice - Takeaway	
Veg Biryani (served with raita) - Kachi Ghost Ki Biryani (served with raita)	\$18.50
Option of Lamb or Goat - Dum Ki Biryani (served with raita)	\$18.50
Sabzi Pulao	\$9.50
Rice cooked with vegetables, dry fruits & exotic indian spices served with raita	

SIDES

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

INDO CHINESE OPTIONS

VEGETARIAN

Veg corn soup	\$7.50
Veg Lollipop	\$12.50
Paneer Chilli	\$12.50
Veg fried Rice	\$10.50

NON-VEGETARIAN

Chicken corn soup	\$10.00
Chicken Lollipop	\$16.50
Chicken Chilli	\$16.50
Chicken fried rice	\$11.50
Triple-chicken fried rice	\$12.50

SEAFOOD STARTERS

Tandoori Fish Tika	Entree \$19.50	Mains \$26.00
Fish cubes marinated with ginger-garlic paste, yoghurt, mustard oil, mustard seeds and cooked in tandoor		
Machi Amritsari	Entree \$16.50	Mains \$21.50
Pink snapper marinated with lime juice, cumin powder & pepper dipped in garam flour batter and deep fried		
Calamari Chilli Milli		\$17.50
Deep fried calamari rings tossed with trio of capsicums, red chilli and freshly ground black pepper		
Chilli Garlic Scallop		\$17.50
Scallops stir fried with crushed red chilli and garlic		
Tawa Prawns		\$19.50
Fried prawns coated with white sesame seeds and topped with lemon juice		
Tandoori Jhinga	Entree \$18.00	Mains \$23.50
Jumbo Prawns marinated with saffron, chilli & garlic and cooked in tandoor		
Soft Shell Crab		\$17.50
Crispy baby crabs spiced with curry leaf & chilli in a light batter		

PLATTERS

Vegetarian platter	\$26.00
Samosa, onion Bhaji, bharwaan gucchi, cheese balls	
Mixed Platter	\$29.00
Samosa, lamb seek kebab, Chicken Hariyali & Machi Amritsari	
Non- Vegetarian Platter	\$32.00
Chicken tikka, lamb seekh Kebab, Tawa prawns & sarson fish tikka	

VEGETARIAN MAIN COURSE

Dal Makhni	\$15.00
Black lentil cooked in a base of tomato gravy with creamy jome-churned butter and delicately chosen spices	
Dal Tadka	\$15.00
Yellow lentil cooked with Indian masala	
Adraki Aloo Gobhi	\$16.50
Cauliflower and potato cooked in an onion and tomato sauce with juliennes of ginger	
Palak paneer/ Makhni/ shahi Paneer/ Paneer tikka masala/ paneer bhurji	\$16.50
Choice of paneer dishes with distinctive taste and flavour	
Chana Masala	\$16.50
Chickpeas soaked overnight and cooked with a special blend of fenugreek, cumin and other Indian herbs	
Malai Kofta	\$16.50
Fried cottage cheese dumplings made with cashew nuts and raisins, cooked in a creamy cashew gravy	
Navratan Korma	\$16.50
A rich combination of vegetables and nuts cooked in a korma gravy	
Subz Panchmel	\$16.50
Fresh baby corn, broccoli and cauliflower cooked in yellow gravy	
Nazami Handi	\$16.50
Speciality from Andra region, mix vegetables cooked with onion and tomato	
Bhindi Do Pyaza	\$16.50
Stir fried okra spiced with raw mango, onion and sun dried spices	
Muttar Paneer	\$16.50
Cottage cheese and green peas cooked in a tomato and onion gravy tempered with royal cumin	
Baigan Masala	\$16.50
Dry oven roasted eggplant, tempered with fresh ginger and Indian spices	

DESSERT

Gulab Jamun	\$7.00
Full cream milk powder dumplings soaked in a saffron infused syrup	
Pista Kulfi	\$7.00
Mango & pistachio ice cream	
Mango Kulfi	\$7.00
Mango flavoured Ice cream	
Ras Malai	\$7.00
Flat cakes of curd cheese in sweetened & thickened milk flavoured with cardamom	
Vanilla & Chocolate ice cream	\$7.00

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