

ENTREE

FROM THE TANDOOR

PANEER TIKKA COTTAGE CHEESE	\$20
CHICKEN TIKKA CHICKEN THIGH, TRADITIONAL INDIAN SPICES, GARLIC, LEMON	\$19
CHICKEN MALAI TIKKA SUCCULENT CHICKEN BREAST MARINATED IN CREAMY MARINADE	\$19
TANDOORI CHICKEN ROASTED CHICKEN, MARINATED IN YOGHURT AND SPICES COOKED IN TANDOOR	\$20
AVADHI LAMB CHOPS LAMB CHOPS SAFFRON & CASHEW NUT COATING	\$22
LAMB SEEKH KEBAB SPICED GROUND MEAT SHAPED INTO SKEWERS AND GRILLED	\$19
TUNDE KEBAB TENDER CHICKEN MARINATED IN MILD SPICES AND GRILLED FOR A SOFT MELT IN MOUTH KEBAB	\$19

CRISPY BITES

VEG SAMOSA (2PCS) TRIANGULAR SHAPED PASTRY FILLED WITH POTATO & PEAS	\$9
MEAT SAMOSA (2PCS) TRIANGULAR SHAPED PASTRY FILLED WITH MEAT	\$10
ONION BHAJII CRISPY BATTERED ONIONS	\$13
VEG HARA BAHARA KEBAB POTATOES, GREEN PEAS, SPINACH, RICOTTA CHEESE KEBABS SERVED WITH MINT CHUTNEY.	\$16
CHICKEN 65 SPICY DEEP-FRIED CHICKEN THAT IS TANGY AND SIMPLY MOUTH WATERING	\$18
CHILLI MILLI POTATO LIGHTLY BATTERED POTATOES TOSSED WITH ONIONS, TOMATOES AND TANGY TOMATO SAUCE	\$17
CHEESE CIGAR ROLLS (5 PCS) CRISPY PASTRY ROLLS FILLED WITH CREAM CHEESE AND SPICED VEGETABLES, FRIED GOLDEN AND SERVED WITH HOUSE DIP.	\$18
FISH AMRITSARI FISH MARINATED WITH LIME JUICE, CUMIN POWDER, AND PEPPER DIPPED IN GRAM FLOUR BATTER AND DEEP-FRIED	\$21

FROM THE PAN

PANEER CHILLI MILLI CRISPY COTTAGE CHEESE, CAPSICUM, ONIONS, AND CHILLI	\$21
MUSHROOM TAKA TAK DEEP-FRIED CALAMARI RINGS TOSSED WITH TRIO OF CAPSICUMS, RED CHILLI, AND FRESH GROUND BLACK PEPPER	\$20
CHILLI CHICKEN CRISPY CHICKEN, BURNT CHILLI, CAPSICUM, ONION	\$21
PRAWNS KAMASUTRA BETTER FRIED PRAWNS SAUTEED IN ONIONS, MIXED PEPPER, AND TOMATOES	\$21
LASUNI PRAWNS KING PRAWNS, GINGER & GARLIC, LEMON	\$20

TWO FAT VEG PLATTER \$30
(2PCS EACH)
SAMOSA, PANNER TIKKA, HARA BHARA
KEBAB, ONION BHAJI, CHEESE CIGAR ROLLS

TWO FAT NON-VEG PLATTER \$33
(2PCS EACH)
CHICKEN TIKKA, LAMB SEEKH KEBAB, MACHI
AMRITSARI, LAMB CHOP, PRAWN KAMASUTRA

VEGETARIAN CURRIES (GLUTEN-FREE & VEGAN OPTIONS AVAILABLE)

DAL MAKHANI SLOW-COOKED CREAMY BLACK LENTILS	\$20
DAL TADKA GARLIC AND MASALA TEMPERED YELLOW LENTILS	\$18
BAGHARE BAINGAN EGGPLANT PREPARED WITH CHILLI AND COCONUT TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES	\$20
SAFFRON MALAI KOFTA COTTAGE CHEESE DUMPLINGS IN A CREAMY SAFFRON ENRICHED GRAVY	\$20
BHINDI DO PYAZA STIR-FRIED OKRA SPICED WITH ONION AND SUN- DRIED SPICES	\$20

LASUNI PALAK PANEER \$23
A SAVORY DISH COMBINING SPINACH AND PANEER
WITH A HINT OF GARLIC FOR A FLAVORFUL TWIST.

PANEER BUTTER MASALA \$23

SOFT PANEER CUBES IN A RICH, CREAMY TOMATO-
BASED SAUCE WITH BUTTER AND SPICES.

PANEER TIKKA MASALA \$23
MARINATED PANEER GRILLED TO PERFECTION,
THEN SIMMERED IN A SPICY AND TANGY SAUCE.

KADHAI PANEER \$23
PANEER COOKED WITH BELL PEPPERS AND
ONIONS IN A SPICY KADHAI MASALA, OFFERING
A ROBUST FLAVOR.



VEG HAANDI \$20
MIX VEGETABLE CURRY PREPARED WITH
ONION TOMATO AND CASHEW PASTE,
SIMMERED IN SPICY GRAVY

PINDI CHANA MASALA \$20
CLASSIC PUNJABI DELICACY, CHICKPEAS
SOAKED OVERNIGHT AND COOKED WITH
A SPECIAL BLEND OF FENUGREEK, CUMIN,
AND OTHER INDIAN HERBS

KORMA \$20
CHEF'S TAKE ON THE TRADITIONAL MIXED
VEGETABLE KORMA

MUSHROOM MATAR \$20
SEMI-DRY DISH MADE WITH MUSHROOMS
AND PEAS COOKED IN CREAMY ONION,
TOMATO, AND CASHEW SAUCE.

METHI MATAR MALAI \$21
VERY FRAGRANT NORTH-INDIAN RICH CREAMY
GRAVY MADE FROM ONION, FENUGREEK LEAVES,
PEAS, AND SPICES

BOMBAY ALOO GOBI \$21
BOMBAY STYLE CAULIFLOWER AND POTATO

CHICKEN CURRIES (GLUTEN-FREE OPTIONS AVAILABLE)

BUTTER CHICKEN \$24
TOMATO AND CREAM BASED
ALL-TIME FAVORITE, FLAVORED
WITH FENUGREEK

CHICKEN TIKKA MASALA \$24
CHUNKS OF ROASTED CHICKEN
COOKED WITH PEPPERS AND
SPICED SAUCE

CHICKEN MADRAS \$24
AUTHENTIC SOUTH INDIAN CHICKEN
CURRY MADE WITH BLEND OF SPICES,
THAT IS RICH AND FILLED WITH FLAVOURS

CHICKEN KORMA \$24
COOKED WITH CREAMY CASHEW
AND DRIED COCONUT GRAVY

CHICKEN VINDALOO \$24
CHICKEN FLAVOURED WITH VINDALOO MASALA AND
VINEGAR

KADAHAI CHICKEN \$24
DELICIOUS AND FLAVOURFUL DISH MADE WITH
CHICKEN, ONIONS, TOMATOES, GINGER, GARLIC AND
GROUND SPICES

CHICKEN PHALL \$24
FIERY PREPARATION OF CHICKEN
WITH SMOKED CHILLI AND PEPPER

CHICKEN BHUNA \$24
CHICKEN COOKED WITH A BLEND OF SPICES,
CREATING A THICK, FLAVORFUL SAUCE WITH AROMATIC
HERBS.

MANGO CHICKEN \$25
MADE WITH CREAMY CASHEW GRAVY, FINISHED
WITH A TOUCH OF MANGO PULP.

LAHORI KADAHAI CHICKEN \$26
CURRY WITH FRESH TOMATOES, GINGER, GARLIC,
BLACK PEPPER, AND AROMATIC SPICES. RICH, TANGY,
AND FULL OF BOLD LAHORI FLAVOUR.



LAMB CURRIES

LAMB ROGAN JOSH DELICACY FROM NORTH INDIA COOKED WITH TOMATOES AND WHOLE SPICES	\$24
LAMB KORMA COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY	\$24
KADAH LAMB LAMB COOKED WITH KADAI MASALA, ONION, AND TOMATO GRAVY WITH BELL PEPPERS	\$24
LAMB SAAGWALA LAMB PIECES COOKED WITH SPINACH-BASED GRAVY AND GARLIC	\$24
LAMB BHUNA TENDER LAMB PIECES COOKED IN A THICK, RICH SAUCE WITH AROMATIC SPICES, ONIONS, AND TOMATOES, OFFERING A ROBUST FLAVOR AND A HINT OF HEAT.	\$24
LAMB SHANK NIHARI TENDER LAMB SHANKS IN A FLAVOURFUL CURRY	\$24
LAMB DAL GHOSH SPICY LAMB COOKED WITH YELLOW LENTILS IN ONION TOMATO MASALA	\$24

GOAT CURRIES

MUTTON PEPPER FRY FINISHED MUTTON MARINATED IN RED CHILLI, GINGER & GARLIC THEN COOKED WITH BLACK PEPPER CORNS & WHOLE SPICES	\$26
GOAT CURRY TRADITIONALLY COOKED BABY GOAT WITH HANDPICKED SPICES	\$25

SEAFOOD CURRIES

KADAI JHINGA PRAWNS COOKED WITH ONIONS, CAPSICUM AND GROUND SPICES	\$26
GOAN FISH MASALA FISH COOKED IN COCONUT GRAVY AND TEMPERED WITH MUSTARD SEEDS	\$26
PRAWN MASALA CURRY TENDER PINK PRAWN COOKED IN THIN TOMATO AND ONION GRAVY	\$26

BIRYANI

CHICKEN BIRYANI SEASONED BASMATI RICE COOKED WITH BONELESS CHICKEN, FRESH MINT, AND SPICES	\$23
LAMB BIRYANI DELICIOUS SPICE INFUSED LAMB COOKED WITH LONG GRAIN BASMATI RICE	\$23
GOAT BIRYANI DELICIOUS SPICE INFUSED GOAT COOKED WITH LONG GRAIN BASMATI RICE	\$23
VEGETABLE BIRYANI BASMATI RICE COOKED WITH DELICATELY SPICED VEGETABLES FLAVOURED WITH FRESH MINT AND SAFFRON	\$18

PULAO

CHICKEN PULAO	\$19
LAMB PULAO	\$19
VEGETABLE PULAO	\$17

KIDS MENU

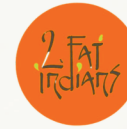
CHIPS	\$7
CHIPS & NUGGETS	\$12
BUTTER CHICKEN + RICE	\$14

RICE

STEAM RICE	\$5
JEERA RICE	\$6
SAFFRON RICE	\$7
PEAS PULAO	\$7
SPINACH AND GARLIC RICE	\$7
COCONUT RICE	\$7
KASHMIRI PULAO	\$7

Family Deal for 2
Any 1 Entree, 2 Mains (1 chicken,
1 veg) , 2 Butter Naan, 1 Basmati
Rice)

\$65



Two Fat Indians

ALKIMOS

WE CATER TO ALL DIETARY NEEDS. PLEASE SPEAK
TO OUR FRIENDLY STAFF FOR ASSISTANCE.

TAKE AWAY

MENU

HOURS OF OPERATION

MON – THU
4:30 PM – 09:30 PM

FRI – SUN
04:30 PM – 10:00 PM

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SIDES & SALADS

PAPADUMAS (4PCS)	\$4
MANGO PICKLE / MIXED PICKLE	\$3
RAITA CUMIN TEMPERED YOGURT WITH MEDLEY OF CUCUMBER, TOMATO, AND CORIANDER	\$6
KUCHUMBER DICED CUCUMBER, TOMATOES, AND ONIONS WITH A TANGY CHILLI DRESSING	\$6

BREADS

PLAIN NAAN REFINED FLOUR BREAD COOKED IN TANDOOR OVEN	\$5
BUTTER NAAN NAAN BRUSHED WITH UNSALTED CLARIFIED BUTTER	\$5.95
GARLIC NAAN NAAN TOPPED WITH GARLIC BUTTER	\$5.95
CHEESE CHILLI GARLIC NAAN NAAN TOPPED WITH GARLIC BUTTER, CHILLI & CHEESE	\$6.95
CHILLI GARLIC NAAN NAAN TOPPED WITH GARLIC & CHILLI	\$5.95
TANDOORI ROTI WHOLEMEAL PLAIN BREAD	\$4.95
PARATHA WHOLEMEAL FLAKY BREAD	\$5.95
ALOO PARATHA WHOLEMEAL BREAD STUFFED WITH POTATO FILLING	\$6.95
STUFFED KULCHA NAAN FILLED WITH CHOICE OF CREAM CHEESE, ONIONS, CHILLI	\$7
KEEMA NAAN NAAN STUFFED WITH LAMB MINCE	\$7
KASHMIRI NAAN NAAN STUFFED WITH A MIX OF DRY FRUITS AND NUTS	\$7

DESSERT

GULAB JAMUN (2PCS) FULL CREAM MILK DUMPLINGS SOAKED IN SAFFRON INFUSED SYRUP	\$6.95
MANGO KULFI	\$7
PISTA KULFI	\$7