

Two Fat Indians



HOURS OF OPERATION

MON - THU

4:30 PM - 09:30 PM

FRI - SUN

04:30 PM - 10:00 PM

☎ 0861867834

✉ ALKIMOS@TWO FAT INDIAN.COM.AU



From the Tandoor

(Gluten Free)



Paneer Tikka

\$17

Cottage Cheese

Bharwan Gucchi

\$17

Button Mushroom Stuffed With Cheese,
Corn, Green Chillies, And Chopped
Onions

Chicken Tikka

\$19

Chicken Thigh, Traditional Indian Spices,
Garlic, Lemon

Malai Basil Kebab

\$19

Chicken Breast, Cream Cheese, Basil

Tandoori Grilled Chicken

\$19

Roasted Chicken, Marinated In Yoghurt
And Spices Cooked In Tandoor

Avadhi Lamb Chops

\$24

Lamb Chops Saffron & Cashew Nut
Coating

Lamb Seekh Kebab

\$21

Spiced Ground Meat Shaped Into
Skewers And Grilled

Lasuni Prawns

\$24

King Prawns, Ginger & Garlic, Lemon

From The Pan

Paneer Chilli Milli - \$18.5

Crispy Cottage Cheese, Capsicum, Onions, And Chilli

Calamari Jinga Lala - \$20

Deep-Fried Calamari Rings Tossed With Trio Of Capsicums, Red Chilli, And Fresh Ground Black Pepper

Chilli Chicken - \$19.5

Crispy Chicken, Burnt Chilli, Capsicum, Onion

Machi Amritsari - \$20

Fish Marinated With Lime Juice, Cumin Powder, And Pepper Dipped In Gram Flour Batter And Deep-Fried

Prawn Puri - \$22

Prawn cooked with spring onions green pepper, Tomatoes, and Indian herbs served over Puri Bread with fresh Coriander

Prawns Kamasutra - \$20

Better Fried Prawns sauteed in onions, Mixed pepper, and Tomatoes

2 Fat Veg Platter \$26 (2pcs Each)

Samosa, Panner Tikka, Hara Bhara Kebab, Onion Bhaji, Spring Rolls

2 Fat Non-Veg Platter \$30 (2pcs Each)

Chicken Tikka, Lamb Seekh Kebab, Machi Amritsari, Lamb Chop, Prawn Kamasutra

Crispy Bites



Veg Samosa (3Pcs) \$13

Triangular Shaped Pastry Filled with Potato & Peas Served with Mint & Tamarind Chutney

Onion Bhajji \$12

Crispy Battered Onions

Veg Hara Bahara Kebab \$15

Kebab beautifully rolled up using potatoes, green peas, spinach, ricotta cheese and a plethora of spices, served with mint chutney.



Chicken 65 \$18

Spicy Deep-Fried Chicken That Is Tangy And Simply Mouth Watering

Okra Fries \$15

Fine lady's finger for the fingers

Vegetarian

All Gluten-Free & Vegan



Veg Haandi \$19.5

Mix Vegetable Curry Prepared With Onion Tomato And Cashew Paste, Simmered In Spicy Gravy

Bhindi Do Pyaza \$19

Stir-Fried Okra Spiced With Onion And Sun-Dried Spices

Korma \$20

Chef's Take On The Traditional Mixed Vegetable Korma

Pindi Chana Masala \$19

A Classic Punjabi Delicacy, Chickpeas Soaked Overnight And Cooked With A Special Blend of Fenugreek, Cumin, And Other Indian Herbs

Paneer Dishes \$21

Lasuni Palak Paneer/ Paneer Butter Masala/ Paneer Tikka Masala/Kadahi Paneer

Choice Of Paneer Dishes With Distinctive Taste And Flavors

Mushroom Matar \$20

Semi-Dry Dish made with Mushrooms and Peas cooked in creamy onion, Tomato, and Cashew Sauce.

Baghare Baingan \$20

Eggplant Prepared With Chilli And Coconut Tempered With Mustard Seeds And Curry Leaves

Methi Matar Malai \$19.5

Very Fragrant North-Indian Rich Creamy Gravy Made From Onion, Fenugreek Leaves, Peas, And Spices

Saffron Malai Kofta \$20

Cottage Cheese Dumplings In A Creamy Saffron Enriched Gravy

Dal Tadka \$17

Garlic And Masala Tempered Yellow Lentils

Bombay Aloo Gobi \$19

Bombay Style Cauliflower And Potato

Dal Makhni \$19

Slow-Cooked Creamy Black Lentils

Non-Vegetarian

All Gluten-Free



Lamb

Lamb Rogan Josh \$24

Delicacy From North India Cooked With Tomatoes And Whole Spices

Lamb Korma \$24

Cooked With Creamy Cashew And Dried Coconut Gravy

Kadahi Lamb \$24

Lamb Cooked With Kadai Masala, Onion, And Tomato Gravy With Bell Peppers

Lamb Saagwala \$24

Lamb Pieces Cooked With Spinach-Based Gravy And Garlic

Lamb Vindaloo \$24

Lamb flavoured with vindaloo masala and vinegar

Seafood

Kadai Jhinga \$26

Prawns Cooked With Onions, Capsicum And Ground Spices

Goan Fish Masala \$25

Fish Cooked In Coconut Gravy And Tempered With Mustard Seeds

Prawn Masala Curry \$26

Tender Pink Prawn Cooked In Thin Tomato And Onion Gravy

Goat

Goat Curry \$26

Traditionally Cooked Baby Goat With Handpicked Spices

Mutton Pepper Fry \$26

Finished Mutton Marinated in Red Chilli, Ginger & Garlic then Cooked with Black Pepper Corns & Whole Spices



Chicken

All Gluten-Free

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

Kadahi Chicken \$24

Delicious And Flavourful Dish Made With Chicken,
Onions, Tomatoes, Ginger, Garlic
And Ground Spices

Chicken Phall \$24

Fierly Preparation Of Chicken With Smoked Chilli
And Pepper

Chicken Vindaloo \$24

Chicken flavoured with vindaloo masala and
vinegar



Biryani

Chicken Biryani \$24

Seasoned Basmati Rice Cooked With Boneless
Chicken, Fresh Mint, And Spices

Lamb Biryani \$24

Delicious Spice Infused Lamb Cooked With Long
Grain Basmati Rice

Goat Biryani \$25

Delicious Spice Infused Goat Cooked With Long
Grain Basmati Rice

Vegetable Biryani \$20

Basmati Rice Cooked With Delicately Spiced
Vegetables Flavoured With Fresh Mint And
Saffron



Sides & Salads

Papadumas (4PCS)	\$4
Mango Pickle	\$3
Mixed Pickle	\$3
Raita	\$6
Cumin Tempered Yogurt With Medley Of Cucumber, Tomato, And Coriander	
Kuchumber	\$6
Diced Cucumber, Tomatoes, And Onions With A Tangy Chilli Dressing	
Mama's Chicken Salad	\$20
Seasoned Chicken Breast, Lettuce, Tomatoes, Onion,	
Power Salad	\$18
Spinach with Grilled Cottage Cheese, Cheery Tomatoes, Cucumber, Onions, Cucumber, Avocado & Olives with Balsamic Vinaigrette Dressing, Avocado & Olives with Vinaigrette Dressing	

Rice

Steam Rice	\$5
Jeera Rice	\$6
Saffron Rice	\$6.5
Peas Pulao	\$7.5
Spinach And Garlic Rice	\$7.5
Coconut Rice	\$7.5
Kashmiri Pulao	\$7.5



Breads

Plain Naan

\$4.5

Refined Flour Bread Cooked In Tandoor Oven

Butter Naan

\$4.5

Naan Brushed With Unsalted Clarified Butter

Garlic Naan

\$5

Naan Topped With Garlic Butter

Cheese Chilli Garlic

Naan

\$6.5

Naan Topped With Garlic Butter, Chilli & Cheese

Chilli Garlic Naan

\$5.5

Naan Topped With Garlic & Chilli

Tandoori Roti

\$4.5

Wholemeal Plain Bread

Paratha

\$5

Wholemeal Flaky Bread

Aloo Paratha

\$6

Wholemeal Bread Stuffed With Potato Filling

Stuffed Kulcha

\$6

Naan Filled With Choice Of Cream Cheese, Onions, Chilli

Kheema Naan

\$6

Naan Stuffed With Lamb Mince

Kashmiri Naan

\$6

Naan Stuffed With a Mix Of Dry Fruits And Nuts

Dessert

Gulab Jamun

Full Cream Milk Dumplings Soaked
In Saffron Infused Syrup \$6

Kesar Pista Kulfi \$6

Mango Kulfi \$6

KIDS MENU

Chips \$7

Chips & Nuggets \$14

Butter Chicken & Rice \$14



Banquets

VEG BANQUET

\$40 PP

ENTREE Samosa, Paneer Tikka,
Veg Hara Bhara Kebab, Spring
Roll

MAINS Kadahi Paneer, Dal
Makhani, Veg Handi, Aloo Gobhi

ACCOMPANIMENTS Rice, Mixed
Naan, Salad, Raita, Papadums,
Chutney

DESSERT Gulab Jamun / Mango
Kulfi / Pista Kulfi

NON VEG BANQUET

\$55 PP

ENTREE Samosa, Chicken Tikka,
Lamb Chop, Prawn Kamasutra

MAINS Butter Chicken, Goat
Curry, Kadhai Prawn, Veg Handi,
Dal Makhani

ACCOMPANIMENTS Rice, Mixed
Naan, Salad, Raita, Papadums,
Chutney

DESSERT Gulab Jamun / Mango
Kulfi / Pista Kulfi



2 FAT INDIAN

(DEAL FOR 2)

\$65

1X ENTREE

ANY 1 ENTREE

2X MAINS

CHOICE OF ANY 1 CURRY FROM
CHICKEN & 1 CURRY FROM VEGETARIAN

2X BUTTER NAAN

1 X SAFFRON RICE

ADD FOR \$10:

2 GLASS OF HOUSE WINE / 2 BOTTLES
OF BEER



Two Fat Indians



WWW.TWOFATINDIAN.COM.AU