

## FROM THE TANDOOR

**PANEER TIKKA** \$17  
COTTAGE CHEESE

**BHARWAN GUCCHI** \$17  
BUTTON MUSHROOM STUFFED WITH CHEESE, CORN, GREEN CHILLIES, AND CHOPPED ONIONS

**CHICKEN TIKKA** \$18  
CHICKEN THIGH, TRADITIONAL INDIAN SPICES, GARLIC, LEMON

**MALAI BASIL KEBAB** \$18  
CHICKEN BREAST, CREAM CHEESE, BASIL

**TANDOORI GRILLED CHICKEN** \$18  
ROASTED CHICKEN, MARINATED IN YOGHURT AND SPICES COOKED IN TANDOOR

**AVADHI LAMB CHOPS** \$20  
LAMB CHOPS SAFFRON & CASHEW NUT COATING

**LAMB SEEKH KEBAB** \$18  
SPICED GROUND MEAT SHAPED INTO SKEWERS AND GRILLED

**LASUNI PRAWNS** \$20  
KING PRAWNS, GINGER & GARLIC, LEMON

## CRISPY BITES

**VEG SAMOSA (2PCS)** \$10  
TRIANGULAR SHAPED PASTRY FILLED WITH POTATO & PEAS

**ONION BHAJJI** \$10  
CRISPY BATTERED ONIONS

**VEG HARA BAHARA KEBAB** \$12  
KEBAB BEAUTIFULLY ROLLED UP USING POTATOES, GREEN PEAS, SPINACH, RICOTTA CHEESE AND A PLETHORA OF SPICES, SERVED WITH MINT CHUTNEY.

**CHICKEN 65** \$17  
SPICY DEEP-FRIED CHICKEN THAT IS TANGY AND SIMPLY MOUTH WATERING

**Okra Fries** \$15  
Fine lady's finger for the fingers

## FROM THE PAN

**PANEER CHILLI MILLI** \$18  
CRISPY COTTAGE CHEESE, CAPSICUM, ONIONS, AND CHILLI

**CALAMARI JINGA LALA** \$18  
DEEP-FRIED CALAMARI RINGS TOSSED WITH TRIO OF CAPSICUMS, RED CHILLI, AND FRESH GROUND BLACK PEPPER

**CHILLI CHICKEN** \$19  
CRISPY CHICKEN, BURNT CHILLI, CAPSICUM, ONION

**MACHI AMRITSARI** \$19  
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** \$28  
(2PCS EACH)  
CHICKEN TIKKA, LAMB SEEKH KEBAB, MACHI AMRITSARI, LAMB CHOP, PRAWN KAMASUTRA

## VEGETARIAN ALL GLUTEN-FREE & VEGAN

**VEG HAANDI** \$18  
MIX VEGETABLE CURRY PREPARED WITH ONION TOMATO AND CASHEW PASTE, SIMMERED IN SPICY GRAVY

**KORMA** \$18  
CHEF'S TAKE ON THE TRADITIONAL MIXED VEGETABLE KORMA

**BAGHARE BAINGAN** \$18  
EGGPLANT PREPARED WITH CHILLI AND COCONUT TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES

**SAFFRON MALAI KOFTA** \$18  
COTTAGE CHEESE DUMPLINGS IN A CREAMY SAFFRON ENRICHED GRAVY

**PANEER DISHES** \$20

LASUNI PALAK PANEER/ PANEER

BUTTER MASALA/ PANEER TIKKA

MASALA/KADDAHI PANEER

CHOICE OF PANEER DISHES WITH

DISTINCTIVE TASTE AND FLAVORS

**BHINDI DO PYAZA** \$18  
STIR-FRIED OKRA SPICED WITH ONION AND SUN-DRIED SPICES

**PINDI CHANA MASALA** \$18  
CLASSIC PUNJABI DELICACY, CHICKPEAS SOAKED OVERNIGHT AND COOKED WITH A SPECIAL BLEND OF FENUGREEK, CUMIN, AND OTHER INDIAN HERBS

**MUSHROOM MATAR** \$18  
SEMI-DRY DISH MADE WITH MUSHROOMS AND PEAS COOKED IN CREAMY ONION, TOMATO, AND CASHEW SAUCE.

**METHI MATAR MALAI** \$18  
VERY FRAGRANT NORTH-INDIAN RICH CREAMY GRAVY MADE FROM ONION, FENUGREEK LEAVES, PEAS, AND SPICES

**DAL TADKA** \$16  
GARLIC AND MASALA TEMPERED YELLOW LENTILS

**BOMBAY ALOO GOBI** \$18  
BOMBAY STYLE CAULIFLOWER AND POTATO

**DAL MAKHNI** \$18  
SLOW-COOKED CREAMY BLACK LENTILS

## LAMB

**LAMB ROGAN JOSH** \$22  
DELICACY FROM NORTH INDIA COOKED WITH TOMATOES AND WHOLE SPICES

**LAMB KORMA** \$22  
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY

**KADDAHI LAMB** \$22  
LAMB COOKED WITH KADAI MASALA, ONION, AND TOMATO GRAVY WITH BELL PEPPERS

**LAMB SAAGWALA** \$22  
LAMB PIECES COOKED WITH SPINACH-BASED GRAVY AND GARLIC

## CHICKEN (ALL GLUTEN-FREE)

**BUTTER CHICKEN** \$21.50  
TOMATO AND CREAM BASED ALL-TIME FAVORITE, FLAVORED WITH FENUGREEK

**CHICKEN TIKKA MASALA** \$21  
CHUNKS OF ROASTED CHICKEN COOKED WITH PEPPERS AND SPICED SAUCE

**CHICKEN MADRAS** \$21  
AUTHENTIC SOUTH INDIAN CHICKEN CURRY MADE WITH BLEND OF SPICES, THAT IS RICH AND FILLED WITH FLAVOURS

**CHICKEN KORMA** \$21  
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY

**KADDAHI CHICKEN** \$21.50  
DELICIOUS AND FLAVOURFUL DISH MADE WITH CHICKEN, ONIONS, TOMATOES, GINGER, GARLIC AND GROUND SPICES

**CHICKEN PHALL** \$21  
FIERY PREPARATION OF CHICKEN WITH SMOKED CHILLI AND PEPPER

**CHICKEN VINDALOO** \$21  
CHICKEN FLAVOURED WITH VINDALOO MASALA AND VINEGAR

## GOAT

**GOAT CURRY** \$23  
TRADITIONALLY COOKED BABY GOAT  
WITH HANDPICKED SPICES

## SEAFOOD

**FISH MOILEE** \$23  
MILDLY SPICED FISH COOKED WITH  
COCONUT MILK AND HERBS

**KADAI JHINGA** \$23  
PRAWNS COOKED WITH ONIONS,  
CAPSICUM AND GROUND SPICES

**GOAN FISH MASALA** \$23  
FISH COOKED IN COCONUT GRAVY AND  
TEMPERED WITH MUSTARD SEEDS

**PRAWN MASALA CURRY** \$23  
TENDER PINK PRAWN COOKED IN THIN  
TOMATO AND ONION GRAVY

## BIRYANI

**CHICKEN BIRYANI** \$21.50  
SEASONED BASMATI RICE  
COOKED WITH BONELESS CHICKEN,  
FRESH MINT, AND SPICES

**LAMB BIRYANI** \$22  
DELICIOUS SPICE INFUSED LAMB  
COOKED WITH LONG GRAIN BASMATI  
RICE

**GOAT BIRYANI** \$22.50  
DELICIOUS SPICE INFUSED GOAT  
COOKED WITH LONG GRAIN BASMATI  
RICE

**VEGETABLE BIRYANI** \$18  
BASMATI RICE COOKED WITH  
DELICATELY SPICED VEGETABLES  
FLAVOURED WITH FRESH MINT AND  
SAFFRON

### Family Deal for 2

Any 1 Entree, 2 Mains (1 chicken,  
1 veg), 2 Butter Naan, 1 Saffron Rice  
for \$60

## SIDES & SALADS

**PAPADUMAS (4PCS)** \$3

**MANGO PICKLE** \$3

**MIXED PICKLE** \$3

**RAITA** \$4.5  
CUMIN TEMPERED YOGURT WITH  
MEDLEY OF CUCUMBER, TOMATO,  
AND CORIANDER

**KUCHUMBER** \$4.50  
DICED CUCUMBER, TOMATOES, AND  
ONIONS WITH A TANGY CHILLI DRESSING

**MAMA'S CHICKEN SALAD** \$18  
SEASONED CHICKEN BREAST, LETTUCE,  
TOMATOES, ONION,

**POWER SALAD** \$16  
SPINACH WITH GRILLED COTTAGE  
CHEESE, CHEERY TOMATOES, CUCUMBER,  
ONIONS, CUCUMBER, AVOCADO & OLIVES  
WITH BALSAMIC VINAIGRETTE DRESSING,  
AVOCADO & OLIVES WITH VINAIGRETTE  
DREAMING

## KIDS MENU

**CHIPS** \$7

**CHIPS & NUGGETS** \$12

**BUTTER CHICKEN + RICE** \$12

**FISH + CHIPS** \$12

## RICE

**STEAM RICE** \$3.5

**JEERA RICE** \$4

**SAFFRON RICE** \$4.5

**PEAS PULAO** \$6.5

**SPINACH AND GARLIC RICE** \$7.5

**COCONUT RICE** \$5

**KASHMIRI PULAO** \$6.5

# 2 Fat Indians



## TAKE AWAY MENU

### HOURS OF OPERATION

MON - THU  
4:30 PM - 09:30 PM

FRI - SUN  
04:30 PM - 10:00 PM

13/17 TURNSTONE STREET,  
ALKIMOS, WA, 6038  
GATEAWAY BEACH SHOPPING  
CENTRE

WWW.TWOFATINDIAN.COM.AU

☎ 0861867834,  
0422742791

✉ ALKIMOS@TWOFATINDIAN.COM.AU

## BREADS

**PLAIN NAAN** \$4  
REFINED FLOUR BREAD COOKED IN  
TANDOOR OVEN

**BUTTER NAAN** \$4.5  
NAAN BRUSHED WITH UNSALTED CLARIFIED  
BUTTER

**GARLIC NAAN** \$4.5  
NAAN TOPPED WITH GARLIC BUTTER

**CHEESE CHILLI GARLIC NAAN** \$6.5  
NAAN TOPPED WITH GARLIC BUTTER, CHILLI  
& CHEESE

**CHEESE GARLIC NAAN** \$5.5  
NAAN TOPPED WITH GARLIC BUTTER &  
CHEESE

**ROTI** \$4  
WHOLEMEAL PLAIN BREAD

**PARATHA** \$5  
WHOLEMEAL FLAKY BREAD

**ALOO PARATHA** \$6  
WHOLEMEAL BREAD STUFFED WITH POTATO  
FILLING

**STUFFED KULCHA** \$5.50  
NAAN FILLED WITH CHOICE OF  
CREAM CHEESE, ONIONS, CHILLI

**KEEMA NAAN** \$5  
NAAN STUFFED WITH LAMB MINCE

**KASHMIRI NAAN**  
\$5.50  
NAAN STUFFED WITH A MIX OF DRY FRUITS  
AND NUTS

## DESSERT

**GULAB JAMUN** \$5  
FULL CREAM MILK DUMPLINGS SOAKED  
IN SAFFRON INFUSED SYRUP

**MANGO KULFI** \$6

**PISTA KULFI** \$6

