





A Soulful Experience.


2 Fat Indians Joondalup is inspired by the rich aromas of Indian cuisine and aims at delivering the soulful Indian dining experience through the use of rich fragrant Indian spices and some of Indians historical recipes.


With an Immense array of recipes from North Indian inspired Rogan josh's to Kormas and its Tandoori Tikkas, right to the southern Indian cuisine inspiration of recipes infused with coconut and fresh chilli flavours. From the western and eastern coastal Goan influenced sea food delicacies to some of Mumbai's favourite street eats right through to age old Rajasthani recipes from the north western region of India, 2 Fat Indians Joondalup is here to take you on an Indian culinary journey from today and long ago.

We delight in preparing traditional and authentic Indian food right from the simple street food of India to more elaborate complex age-old recipes, stretching it further to the newer variants inspired by Indo-Chinese cooking. Step into 2 Fat Indians Joondalup and experience the soulful magic of Indian cooking.

Note: Public Holiday's all food and drinks incur a 10% surcharge

For any special dietary requirements, please speak to the manager or the chef

 @2fatindiansjoondalup

 /2FatIndiansJoondalup

twofatindians.com.au

White Wines

RIESLING G/B

ALKOOMI 9/ 38
(Margaret River, WA)

PINOT GRIS

INNOCENT BYSTANDER 9/ 38
(Yarra Valley, VIC)

MOSCATO

PINOCCHIO 9/ 38
(Mornington Peninsula, VIC)

SAUVIGNON BLANC

MATUA VALLEY 9/ 38
(Hawkes Bay, NZ)

SQUEALING PIG 41
(Marlborough, NZ)

STELLA BELLA 43
(Margaret River, WA)

DALRYMPLE 49
(Pipers River, TAS)

WHITE WINE BLENDS

GOSSIPS SEMMILON 6.5/24
SAUVIGNON BLANC
(Marlborough, NZ)

ANNIES LANE 9/ 38
SEMILLON SAV BLANC
(Clare Valley, SA)

VOYAGER ESTATE 46
SAUVIGNON BLANC
SEMILLON
(Margaret River, WA)

CAPE MENTELLE 11/ 46
SAUVIGNON BLANC
SEMILLON
(Margaret River, WA)

CHARDONNAY G/B

DALRYMPLE ESTATE 15/ 57
Chardonnay
(Pipers River, TAS)

Red Wines

PINOT NOIR

JULIET PINOT NOIR 9/ 38
(Margaret River, WA)

SQUEALING PIG 11/ 46
(Central Otago, New Zealand)

DALRYMPLE 49
(Pipers, Tasmania)

MERLOT

CAPE VALE DEBUT 9/ 38
(Western Australia)

CABERNET MERLOT

THE BOWLER'S RUN 6/ 22
(Australia)

ANNIES LANE 9/ 38
(Clare Valley, SA)

CAPE MENTELLE 49
(Margaret River, WA)

SHIRAZ

MR MICK 9/ 38
(Clare Valley, SA)

MITOLO JESTERS 12/ 46
(McLaren, SA)

PEPPERJACK 49
(Barossa, SA)



Sparkling & Champagne

PRIMO SECCO SPARKLING [Adelaide Plaines, SA]	G/B 9/45
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PROSSECO [Italy]	47
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CHANDON BRUT NV [Yarra Valley, VIC]	56
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ROSE

SKUTTLEBUTT ROSE	9/ 38
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Spirits & Liqueurs

GIN

GORDONS	9
BOMBAY SAPPHIRE	11
HENDRICKS	12.5

RUM

BACARDI	8
HAVANA CLUB	9
BUNDABERG	9
CAPTAIN MORGAN	10

VODKA

SMIRNOFF	8
ABSOLUT	9
BELVEDERE	12
GREY GOOSE	14

TEQUILA

JOSE CUERVA 1800	9 15
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WHISKY & BOURBON

CANADIAN CLUB	9
CHIVAS REGAL	9
GLENFIDDICH	10
JACK DANIELS	9
JIM BEAM	9
MAKERS MARK	10
JW RED LABEL	9
JW BLACK LABEL	10
JW GOLD LABEL	18
JW BLUE LABEL	22
SOUTHERN COMFORT	9
WILD TURKEY	9
AMERICAN HONEY	10
JAMESONS IRISH WHISKEY	9

COGNAC

HENNESSEY VSOP	13
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LIQUEUR

BAILEYS	9
COINTREAU	9
FRANGELICA	9
KAHLUA	9
MALIBU	9
PIMMS	9
TIA MARIA	9
PEACH SCHNAPPS	9

Beers & Ciders

KINGFISHER (India)	9
TIGER (Singapore)	8
CASCADE PREMIUM LIGHT (Tasmania Australia)	7
PURE BLONDE (Australia)	8
HEINEKEN (Netherland)	8
ASAHI (Japan)	8
CORONA (Mexico)	8
CROWN LAGER (Australia)	8
JAMES BOAG'S (Tasmania Australia)	8
PERONI (Italy)	8
LITTLE CREATURES PALE ALE (Western Australia)	9
APPLE CIDER (Australia)	9
STRAWBERRY & LIME CIDER (Australia)	9

Indian Flavoured Sodas

	G/JUG
KALA KHATTA	6/15
AAM PANNA	6/15
ROSE	6/15

Soft Drinks

LEMONADE/PEPSI/ PEPSI MAX/ SUNKIST SOLO/ TONIC WATER DRY GINGER ALE LEMON LIME BITTERS (Lime cordial, Lemonade, Bitters)	5/15
LASSI Mango/Salted/Sweet	5.5/18
JUICES Selection of Apple/Cranberry/ Orange/Pineapple	6/18
STILL WATER	7
SPARKLING WATER	8



BEERS



PEPSI

Cocktails

BOLLYWOOD BABY	G
(Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice)	16
CAPRIOSKA	14
(Vodka, Fresh Lime, Mint Leaves, Sugar)	
LYCHEE TINI	14
(Vodka, Lychee Liqueur, Fresh Lime)	
MOJITO	14
(Rum, Fresh Lime, Fresh Mint, Sugar)	
MARGARITA	14
(Tequila, Cointreau, Fresh Lime)	
TOBLERONE	14
(Frangelico, Kahlua, Baileys, Tia Maria, Milk)	
BELINI	14
(Peach Schnapps, Champagne)	
EXPRESSO MARITINI	16
(Kahlua, Espresso Shot, Vodka)	

Mocktails

CRANBERRY PUNCH	G/JUG
(Cranberry Juice, ginger ale)	8/18
EMERALD PUNCH	8/18
(Apple juice Orange Juice, Pineapple Juice)	
VIRGIN MOJITO	9.5/24
(Fresh Mint, Lime Juice, Lemonade)	
GULABO	9.5/24
(Rose syrup, ginger ale, lime)	

BOLLYWOOD BABY



TOBLERONE

Munchies GF

PAPPADUM BASKET

Traditional pappadums accompanied with mint and tamarind chutney dips.

5.00

MASALA PEANUTS

Tangy spicy peanuts mixed with chopped onions, tomatoes and coriander.

5.00

MASALA PAPAD

Crispy papadums topped with spiced onion-tomato mixture.

5.00

Chotus-Small Eats

MASALA CHIPS

An Indian take on the traditional potato chips, tossed in a secret masala mix.

5.90

BATATA VADA

3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.

9.90

CHICKEN LOLLYPOP

Deep fried satay style chicken in a spiced mix of ginger, garlic, chilli and soy served with schezwan chutney.

12.90

AMRITSARI CALAMARI

Deep fried calamari coated with chef's special blend of spices, gram flour, lemon and Kashmiri chilli.

12.90

ONION BHAJI

Sliced and spiced onion marinated in authentic masala chick pea blend fried crispy.

12.90

SAMOSA

3 Crispy pastry filled with potatoes and peas cooked in a mixture of secret spices, cilantro and nuts fried to perfection.

12.90

Soup GF

MURG KA ARQ

A historical recipe from the Awadh region of India, cooked with chicken, ginger and coriander.

11.90

DAL PALAK KA SHORBA

Lentils and baby spinach blended with aromatic herbs of the Indian sub-continent.

10.90



CHICKEN
LOLLYPOP



BATATA VADA



AMRITSARI
CALAMARI



MASALA CHIPS

Platters

BIG FAT MEAT PLATTER 36

Sunheri Tangdi, Lamb Seekh Kebab, Tandoor Wali Chaap, Chicken Tikka

MIXED PLATTER 30

Batata Vada, Onion Bhaji, Lamb Seekh, Chicken Tikka

VEG PLATTER 27

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

BIG FAT MEAT PLATTER



MURG KE SHOLAY

Sizzlers

PANEER SHOLAY 29

Blend of vegetables and cottage cheese in chef's special tangy sauce served on a sizzling platter with a side of hot chips and rice

MURG KE SHOLAY 34

Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips and rice

Traditional Entrée

HARIYALI KEBAB

Mixed vegetables and cottage cheese cakes prepared with spinach and spices.

16.90

PANEER CHILLI MILLI

Stir fried cottage cheese tossed with bell peppers and onions.

18.90

MUSHROOM JERIM-MERIM

Portuguese influenced with an Indian touch, crispy mushrooms tossed in a sweet and tangy chilli sauce.

18.90

PARATDAAR PANEER TIKKA

Indian cottage cheese cooked in tandoor, marinated in sour yogurt, cream, tandoori spices and mustard oil with fine fillings of 3 special chutneys.

19.90

BHARWAAN GUCCHI

White button mushroom filled with a special blend of cheese & spices cooked in tandoori spices.

19.90

TANDOORI BROCCOLI

Broccoli marinated in our Chef's unique marinade of cheese, hung yogurt and subtle spices, cooked in the tandoor.

18.90

HONEY CHILLI CAULIFLOWER

Crispy cauliflower florets tossed in a sweet and sour sauce.

18.90

HONEY CHILLI POTATO

Crispy potatoes tossed in a sweet and sour sauce.

18.90



**BHARWAAN
GUCCHI**



**HONEY CHILLI
POTATO**

Traditional Entrée ^{GF}

CHICKEN TIKKA

Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices and mustard oil.

SUNHERI TANGDI

Richly spiced in a saffron marination, chicken drumsticks roasted to succulent perfection.

JAITUNI TIKKA

The tikka of the royals, chicken marinated with olives, saffron and cream.

LAMB SEEKH KEBAB

Pounded lamb mince sausages flavoured with Hyderabad spice blend.

TANDOOR WALI CHAAP

Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek.

TANDOORI CHICKEN

Half Chicken marinated in chef's special tandoori blend of spices and yogurt.

TANDOORI JHINGA

Prawns marinated in saffron, raw chillies, garlic, tandoor char-grilled.

19.90

19.90

20.90

18.90

25.90

19.90

19.90



SUNHERI TANGDI



TANDOOR WALI CHAAP

Tandoor Tava Fry (Stir-fry) ^{GF}

Tandoor tava fry – Tandoor cooked meats tossed in an iron pan in the traditional onion tomato medium spiced sauce.

TANDOORI CHICKEN

22.90

SEEKH KEBAB


23.90

LAMB CHOPS

29.90



CHICKEN TIKKA

^{GF} Gluten Free  Vegetarian



From the streets of India 🌿

BHEL

A savoury snack and a type of chaat made with puffed rice, sev, vegetables tossed in spicy tangy chutneys.

9.90

MUMBAI VADA PAV

A pair of the mighty Indian burgers Mumbai's favourite fried potato dumpling served between buns and layers of spicy garlic and green chutney

10.90

RAGDA CHAAT

A mumbai favourite white peas chaat smothered in mint and tamarind chutneys, topped up with sev and corriander.

10.90

SAMOSA CHAAT

A North Indian favourite samosas topped up with chickpea curry, chutneys, yogurt and sev.

11.90

CHOLE BHATURE

Truly Punjabi medium spicy chickpea served with 2 bhaturas (fried leavened flat bread).

16.90

AMRITSARI KULCHA

A North Indian favourite flat bread stuffed with a potato spiced blend served with a side of chickpea curry.

16.90



MUMBAI VADA PAV

AMRITSARI KULCHA

GF Gluten Free 🌿 Vegetarian



Indian Railway Meals

With one of the worlds largest railway networks, Indian railways are well known to serve its passengers with a fully balanced Indian meal while on the go, these individual meals are served on a silver stainless steel compartment tray and are a go to for any travellers on a long-haul Indian train journey. Your railway meal at 2 Fat Indians is surely the closest experience you can get to the great Indian railway meals.

DIWANI HANDI MEAL 	17.90
CHANA MASALA MEAL 	17.90
PANEER TIKKA MASALA MEAL 	17.90
PANEER MAKHANI MEAL 	17.90
BUTTER CHICKEN MEAL	18.90
CHICKEN KORMA MEAL	18.90
LAMB ROGAN JOSH MEAL	18.90
LAMB KORMA MEAL	18.90
GOAT CURRY MEAL	19.90

All railway meals are served with a side of Dal Tadka, Mixed Pickle, Butter Naan and Steamed Rice.

 Gluten Free  Vegetarian



**PANEER TIKKA
MASALA**



**CHANA
MASALA**



**BUTTER
CHICKEN**

Vegetarian Curries GF

DAL TADKA

Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.

18.95

DAL MAKHANI

Famous from Sindh region, black lentils cooked and tempered with fenugreek and cream.

18.95

DAL MAHARANI

A dal fit for the royals. Chef's special creamy blend of 5 lentils cooked with a subtle spice mix tempered with ginger and garlic.

18.95

DIWANI HANDI

An earthy blend of mix vegetables cooked and tempered with dried fenugreek leaves.

20.95

CHANA MASALA

Chickpeas soaked overnight finished in the kadhai masala with coriander.

20.95

BAINGAN KA SALAN

Aubergine tempered with fresh ginger and Indian spices.

20.95



**DAL MAKHANI
(IN THE MAKING)**

ALOO GOBI

A traditional favourite potato and cauliflower preparation in north Indian flavors.

20.95

MATAR MUSHROOM

A kingly rich preparation of button mushroom and green peas in a creamy cashew gravy.

20.95

BHUTTA METHI PALAK

Fresh leafy spinach with corn kernels and fenugreek, tempered with asafoetida & dry whole red chilli.

20.95

LASOONI SAAG

A fine blend of spinach and mustard leaves tempered with garlic finished with fresh cream.

20.95

MALAI KOFTA

Cottage cheese dumplings in a mild cashew and tomato gravy.
(contains gluten)

21.95



**CHANA
MASALA**

Paneer GF

PANEER BHURJEE 22.95

Cottage cheese crumbs sautéed with green chillies, onions, tomatoes, chef's masala mix laden with butter.

PANEER MAKHANI 21.95

Fenugreek flavoured cottage cheese in a creamy tomato gravy.

PANEER TIKKA MASALA 21.95

Indian favourite paneer tikka with bell peppers in a medium hot onion tomato masala gravy.

PALAK PANEER 21.95

A blend of spinach and herbs with cottage cheese.

SHAHI PANEER 21.95

A rich mix of cottage cheese in a mild cashew and tomato gravy.

PANEER KHURCHAN 21.95

Speciality of Royal Bengal kitchen, cottage cheese cooked in tangy tomato sauce finished with fresh coriander.

PANEER LABABDAR 21.95

Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves.

CHEF'S SECRET BLEND OF SPICES



PANEER TIKKA MASALA



Chicken Curries

BUTTER CHICKEN

Fenugreek flavoured tandoori chicken in a creamy tomato gravy.

24.95

CHICKEN KORMA

Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek.

24.95

CHICKEN TIKKA MASALA

An all-time favourite, chicken tikka tossed in a medium hot onion and tomato-based gravy.

24.95

CHICKEN TIKKA SAAGWALA

Fresh spinach with cubes of tandoor cooked chicken tempered with garlic finished to perfection.

24.95

CHICKEN JALFREZI

Tandoor cooked chicken pieces with medium spiced tomatoes, ginger, peppers and onions.

24.95

CHICKEN VINDALOO

Goan influenced spicy tangy chicken curry cooked in special chef's masalas.

24.95

CHICKEN MADRAS

Our Chef's re-creation of a famous southern Indian country style hot curry.

26.95

CHICKEN LABABDAR

Speciality of Punjab, chicken cooked in rich tomato and onion gravy finished with fenugreek leaves.

26.95

MURG LAZEEZ



Mughlai recipe of chicken cooked in a brown onion gravy with coriander and red chillies.

26.95

BAIDA CHICKEN FRY

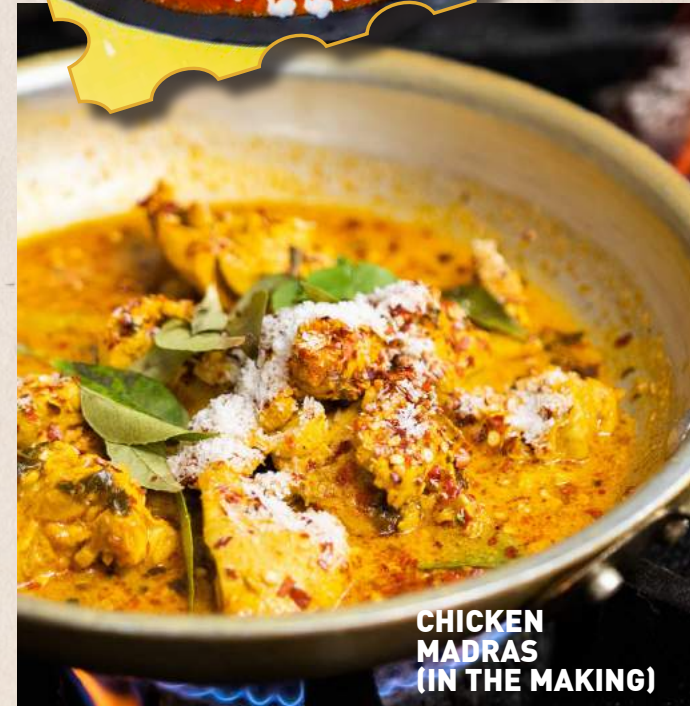
Chicken on the bone cooked in an earthy spicy blend onion, tomato, coriander and chilli topped with hard boiled eggs.

27.95

 Gluten Free  Vegetarian



BUTTER CHICKEN



CHICKEN MADRAS (IN THE MAKING)



CHICKEN KORMA (IN THE MAKING)

Lamb Curries GF

LAMB ROGAN JOSH 24.95

Authentic lamb preparation from Kashmir region of India.

LAMB KORMA 24.95

Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness.

LAMB VINDALOO 24.95

Goan influenced spicy tangy lamb curry cooked in special chef's masalas.

SAAGWALA GOSHT 24.95

Lamb cooked with fresh spinach and Indian herbs.

LAMB MADRAS 26.00

Southern Country style preparation of Indian lamb curry.

LAAL MAAS (SPICY LAMB) 26.00

Authentic Rajasthani recipe of smoked, spicy lamb flavoured with cloves and fresh garlic.

ACHARI GOSHT 26.00

Special pickled spice Awadhi style preparation of diced boneless lamb from the region of Uttar Pradesh.

MASALA CHOPS 28.00

Tandoori lamb chops cooked in a chef's secret semi dry masala gravy.

Goat Curries GF

GOAT CURRY 26.90

Goat preparation with a blend of garam masala and exotic Indian herbs.

ADRAKI BHUNA GOSHT 26.90

Semi-dry preparation of Indian mutton (goat) marinated with ginger & green chili paste, cooked to tender perfection.



SAAGWALA
GOSHT



LAAL MAAS

Seafood ^{GF}

GOAN FISH

A goan classic fish cooked in coconut milk flavoured sauce with curry leaves and tamarind.

28.95

KERELA FISH CURRY

South Indian country style fish preparation, made with grated coconut and hot spices.

28.95

GOAN PRAWNS

A goan classic prawn cooked in coconut milk flavoured sauce with curry leaves and tamarind.

29.95

KERELA PRAWN CURRY

A south Indian country style prawn preparation made with grated coconut and hot spices.

29.95

Loaded Fries

BUTTER CHICKEN

with fries.

8.95

CHICKEN KORMA

with fries.

8.95

Kids Menu

DAL MAKHANI

with steamed rice or butter naan.

12.90

DAL TADKA

with steamed rice or butter naan.

12.90

BUTTER CHICKEN

with steamed rice or butter naan.

12.90

CHICKEN KORMA

with steamed rice or butter naan.








12.90

GOAN PRAWNS



LOADED FRIES

Rice GF

STEAMED RICE 	5.00
SAFFRON RICE 	5.50
JEERA RICE  Rice tossed with cumin seeds and coriander.	5.95
DAL KHICHDI  Healthy bite of rice and lentil porridge tempered with onion and tomato masala.	16.95
MASALA DAL KHICHDI  Dal khichdi with mixed vegetables.	18.95
VEGETARIAN BIRYANI  (Served with raita)	18.95
PANEER BIRYANI  (Served with raita).	20.95
CHICKEN BIRYANI (Served with raita).	21.95
LAMB BIRYANI (Served with raita).	21.95
GOAT BIRYANI (Served with raita).	22.95
PRAWN BIRYANI (Served with raita).	24.95



Sides GF

KACHUMBER Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices.	4.00
ONION SALAD Sliced onions tossed with lemon and spices.	5.00
GREEN SALAD Sliced onion, tomatoes, cucumber tossed with lemon and spices.	6.50
RAITA Vegetarian/boondi/potato.	6.50
CHOPPED CHILLI	2.00
MIXED PICKLE	2.00
VINEGAR ONIONS	3.00

Breads

PLAIN NAAN 	3.90
BUTTER NAAN 	4.50
GARLIC NAAN 	4.50
KASHMIRI NAAN 	6.50
TANDOORI ROTI 	4.50
STUFFED NAAN (cheese/chilli/onion/potato/kheema).	6.50
PARATHA  (Plain/mint/ajwain/chilli).	4.50
ALOO PARATHA 	6.50
2 FAT SPECIAL NAAN  Our very exclusive naan filled with spinach, cheese, onion and potato spice mix.	7.50

Banquets

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all you can eat mains, rice, naans, pappadums and sides are unlimited.

VEGETARIAN BANQUET

39 PER PERSON

Entrée – Samosa, Onion Bhaji,
Hara Bhara Kebab

Main Course – Diwani Handi Aloo Gobi,
Paneer Lababdar, Dal Makhani

JOONDALUP MIXED BANQUET

46 PER PERSON

Entrée – Mumbai Batata Vada,
Sunheri Tangdi, Lamb Seekh Kebab

Mains – Butter Chicken, Lamb Rogan Josh,
Aloo Gobi, Dal Tadka

MEAT LOVERS BANQUET

56 PER PERSON

Entrée. – Chicken Tikka, Lamb Seekh Kebab,
Sunheri Tangdi, Jaituni Tikka

Mains – Butter Chicken, Lamb Rogan Josh,
Murg Lazeez, Goat Curry

**All Prices are per person*

**No Take-away*

**For a minimum of 4 people*



Couple Banquets

All Duo-banquets are served with a selection of rice, naans, assorted sides and condiment.
Includes all you can eat mains, rice, naans, pappadums and sides are unlimited.

VEGETARIAN BANQUET

39 PER PERSON

Entrée – Samosa, Onion Bhaji, Hara Bhara Kebab

Main Course – Diwani Handi, Paneer Lababdar, Dal Makhani

MIXED BANQUET

45 PER PERSON

Entrée – Mumbai Batata Vada, Sunheri Tangdi, Lamb Seekh Kebab

Mains – Butter Chicken, Lamb Rogan Josh, Dal Tadka

METOLICIOUS

52 PER PERSON

Entrée – Chicken Tikka, Lamb Seekh Kebab, Tandoor wali chaap

Main Course – Chicken Lababdar, Lamb Rogan Josh, Goat Curry

**All Prices are per person*

**No Take-away*

**For a minimum of 2 people*



Vegan Vibes

SMALL STARTS

PAPPADUM BASKET	5.00
MASALA PEANUTS	5.00
MASALA PAPAD	5.00

ENTREES

BATATA VADA 3 Bite sized golden fried spiced mashed potatoes engulfed in a coating of chickpea batter.	9.90
ONION BHAJI Sliced spiced onion marinated in authentic masala chickpea blend fried crispy.	12.90
HONEY CHILLI CAULIFLOWER Crispy cauliflower florets tossed in a sweet and sour sauce.	18.90
HONEY CHILLI POTATO Crispy potatoes tossed in a sweet and sour sauce.	18.90
MUSHROOM JERIM-MERIM Portuguese influenced with an Indians touch, crispy mushrooms tossed in a sweet and tangy chilli sauce.	18.90

CURRIES

DAL TADKA Yellow lentils tempered with fresh garlic, onion and coriander, finished with lemon juice.	18.95
SABZ CALDIN Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves.	20.95
BAINGAN KA SALAN Aubergine tempered with fresh ginger and Indian spices.	20.95
JEERA ALOO A traditional favourite potato preparation in north Indian flavours with cumin seeds.	20.96

ACCOMPANIMENTS

STEAMED RICE 	5.00
JEERA RICE 	5.95
PLAIN TANDOORI ROTI	4.50

SIDES

KACHUMBER Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon juice and spices.	5.00
ONION SALAD Sliced onions tossed with lemon juice and spices.	5.00
GREEN SALAD Sliced onion, tomatoes, cucumber tossed with lemon juice and spices.	5.00
MIXED PICKLE	2.00
<i>Vegan Mango Icecream</i>	7.90

Desserts

VEGAN MANGO ICE CREAM
Indian alphonso flavoured vegan ice cream.

7.9

PAAN ICE CREAM
A betel leaf flavoured Indian ice cream

7.9

GULAB JAMUN
A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup.

6.9

RAS MALAI
Steamed Indian cheese patties served in a richly flavoured cold cream sauce with nuts.

6.9

ROSE FALOODA
A cold blend of rose syrup, vermicelli, sweet basil seeds and ice cream topped on a creamy milkshake.

9.9

KESARI FALOODA
A cold blend of saffron, vermicelli, sweet basil seeds and ice cream topped on a creamy milkshake.

9.9

GULAB JAMUN

ROSE FALOODA

PAAN ICE CREAM

KESARI FALOODA

Coffee

4

ESPRESSO / SHORT BLACK

LONG BLACK

FLAT WHITE

CAPPUCCINO

LATTE

MOCHA

HOT CHOCOLATE

Tea

4

MASALA CHAI

EARL GREY

ENGLISH BREAKFAST

GREEN TEA

CHAMOMILE TEA

PEPPERMINT TEA



