

## SEA FOOD(GF)

Regular \$21.90

Large \$21.90

### Fish/ Prawn Masala

Boneless Fish cooked with tomato, Onion, Capsicum, Ginger, Garlic and herbs

### Kashmiri Prawn

King Prawns marinated with fresh spices and cooked with mixed fruits

### Mix Sea food

Pan fried seafood cooked with tomato, onion, capsicum, ginger, garlic and herbs

### Saag Prawn/ Fish (GF)

Cooked with fresh baby spinach and spices

### Garlic Prawn/ Fish (GF)

Cooked with assorted peppers and flavored with garlic

### Malabar Prawn/ Fish (GF)

Cooked with assorted peppers, tempered with mustard flavored with coconut cream

### Vindaloo Prawn/ Fish (GF)

Traditional Goa style spicy prawn curry

### Jalfrezi Prawn/ Fish (GF)

Cooked in a mild tomato-based sauce with fresh vegetables

### Goa Fish/ Prawn Curry (GF)

Traditional goa style fish curry cooked with capsicum & touch of coconut milk

### Andhra Fish/ Prawn Curry (GF)

Spicy curry with an onion /tomato / tamarind base with a touch of coconut cream

### Mango Fish/ Prawn Curry (GF)

Cooked in a mild sauce made with mango pulp, tempered with mustard seeds and fresh curry leaves

### Kadai Fish/ Prawn Curry (GF)

Fish/ Prawn cooked in chopped tomato gravy with pounded red chilli & coriander seeds

### Butter Prawn (GF)

A mild curry in which marinated prawn are cooked in butter with a rich and creamy Sauce

## BIRYANI (GF)

**Biryani Kashmiri** \$9.90

Aromatic saffron rice cooked with mixed fruit

**Biryani Lamb/Beef** \$17.90

saffron rice cooked with diced lamb, selected herbs and spices

**Chicken Biryani** \$17.90

Saffron rice cooked with chicken and blended with spices

**Prawn Biryani** \$18.90

Saffron rice cooked with prawns, nut and selected herbs

## Rice (GF)

**Saffron Rice** Regular \$3.50 Large \$5.50

**Saffron Fried Rice** \$ 8.90

Saffron rice cooked with green pea, carrot and fried egg.

## SIDES VEG (GF)

Each \$2.50

Any 4 for \$10

**Mango Chutney**

**Tomato & Onion Chutney**

**Banana Coconut**

**Cucumber Raita**

**Lime Pickle**

**Chilli Pickle**

**Papadums**

**Hot Mint Chutney**

## KIDS MENU

Each \$7.90

**Fish and chips**

**Chicken Nuggets and Chips**

## TANDOORI NAAN BREADS (GF)

**Plain Naan** \$ 3.00

Leavened Bread cooked in Tandoor

**Garlic Naan** \$3.50

Naan with touch of garlic

**Chicken Naan** \$5.00

Naan stuffed with chicken pieces, onion and spices

**Cheese naan** \$5.00

Naan stuffed with cheese

**Cheese and Garlic Naan** \$5.50

Naan stuffed with cheese and garlic

**Coconut naan** \$5.00

Naan stuffed with coconut, sultanas and cream

**Pommy Naan** \$5.00

Naan stuffed with chillies, onion, cottage cheese and coriander

kulcha stuffed with lamb mince & spices

**Keema kulcha naan** \$5.00

kulcha stuffed with lamb mince & spices

**Mushroom Naan** \$5.00

Naan stuffed with mushroom and spices

**Spinach Naan** \$5.00

Naan stuffed with fresh spinach, cheese and spices

**Masala Naan** \$5.00

Naan stuffed with potatoes, peas and onion

**Tandoori Parantha** \$3.50

Buttered and layered wholemeal bread

**Roti** \$3.00

Flat Wholemeal Bread

## DESSERTS (GF)

**Gulab Jamun (2pcs)** \$4.90

Golden fried dumplings made of milk and garnished with coconut

**Mango Kulfi** \$4.90

Homemade Indian Ice cream made with mangoes and garnished with whipped cream

## BEVERAGES/DRINKS

**Mango Lassi** \$4.00

From Mumbai's chowpatti Beach, a delight-fully refreshing drink to accompany your meal

**Coke/Solo/Sprite** 1.5 Ltr Bottle \$6.00 Can \$3.00



# 2 BROTHERS



## INDIAN RESTAURANT

# AUTHENTIC INDIAN CUISINE



## TAKEAWAY MENU

## Dine In, Takeaway

&

## Delivery

## BYO WINE ONLY

OPEN 7 Night from 5pm till late

Address- 2/30 Donald Street Nelson Bay NSW  
2315

Contact No. 0249055608

0484550231

www.2brothersindian.com



## VEGETABLE ENTREES (GF)

<b>Vegetable Pakora (V) (GF)</b> Mixed vegetable delicately spiced, dipped in butter and fried (4 per serve)	<b>\$6.90</b>
<b>Vegetable Samosa(V) (GF)</b> Pastry triangle filled with potatoes, peas, sultanas, cumin seeds and fried (2 per serve)	<b>\$6.90</b>
<b>Papdi Chat (V) (GF)</b> Dipped pastry in yummy yoghurt with sweet sauces and spices	<b>\$10.00</b>
<b>Vegetable Platter for 2</b> Variety of samosa, Pakora and Onion Bhaji	<b>\$16.90</b>
<b>Onion Bhaji (V) (GF)</b> A combination of fresh spring and sliced onions blinded with chickpea flour and deep-fried till golden and served with mint sauce (9pcs. per plate)	<b>\$7.50</b>
<b>Samosa Chaat (V) (GF)</b> Crisped flaky, pyramid shaped pastries served with chickpeas, chillies, yoghurt, tamarind chutney & mint chutney topped with fresh coriander	<b>\$10.00</b>
<b>Tandoori Paneer Tikka (V) (GF)</b> Cottage cheese, assorted peppers, onions and capsicum marinated with tandoori spices and cooked in a traditional tandoor clay oven (4pcs.per serve)	<b>\$14.90</b>
<b>Tandoori Mushroom(V) (GF)</b> Fresh Mushroom marinated with tandoori spices and cooked in a traditional tandoori oven (4pcs. per serve)	<b>\$13.00</b>

## ENTREES (GF)

<b>Meat samosa ( 2 per serve)</b> Pastry Triangles with mince Meat, peas, sultans, cumin seeds and fried	<b>\$7.90</b>
<b>Chicken Tikka</b> Boneless chicken marinated in yoghurt, lime juice and spices	<b>\$12.90</b>
<b>Tandoori Chicken</b> <b>half Serve \$13.90 Full serve \$19.90</b>	
Chicken Drumsticks marinated in yogurt, selected herbs and spices	
<b>Mixed Platter for 2</b> Variety of tandoori chicken, Tandoori Lamb Kebab, Vegetable samosa, Tandoori Prawns.	<b>\$19.00</b>
<b>Fish Tikka (4pcs.)</b> Fish marinated with spices and cooked in tandoor	<b>\$11.90</b>
<b>Tawa Kebab</b> Lamb mince cooked with butter sauce, capsicum, onion	<b>\$11.90</b>
<b>Shahi kebab</b> Lamb mince cooked in tandoor, touch with cream and onion	<b>\$11.90</b>
<b>Murg Malai Tikka (GF)</b> marinated chicken chunks mix in grated cheese& spices cooked in tandoor	<b>\$11.90</b>
<b>Lamb Cutlets (GF) (4pcs.)</b> Cutlets marinated with fresh ginger garlic, yoghurt & flavored fenugreek leaves and cooked in traditional tandoori clay oven	<b>\$22.90</b>
<b>Tandoori Prawns (GF) (8pcs.)</b> King prawn marinated with yogurt tandoori spices garlic, ginger cooked in Tandoor	<b>\$18.00</b>

## Chicken (GF)

Regular \$19.90

Large Plus \$ 5.00

<b>Butter Chicken</b> Tandoori chicken tikka cooked with mild spices and cream
<b>Chicken Korma</b> Tender chicken pieces marinated in special spices and prepared with Cream & Almonds
<b>Chicken Do Pyaaza</b> Tender chicken prepared with onions, capsicum and mushroom
<b>Chicken tikka Masala</b> Tender chicken pieces cooked with capsicum, tomato and lime juice
<b>Chilli Chicken</b> Tender chicken pieces with onion, tomato, capsicum cooked in soya and sweet chilli sauce
<b>Mango chicken</b> tender chicken filled prepared with mango and cream.
<b>Chicken Vindaloo</b> South Indian traditional vindaloo sauce with vinegar, garlic and mixed spices and herbs
<b>Chicken Saag</b> chicken pieces cooked in fresh English spinach and mild spices
<b>Chicken Madras</b> Chicken pieces cooked in hot spicea and coconut cream. a south Indian speciality
<b>Karahi chicken</b> Boneless chicken cooked with onion, capsicum, onion sauce with spice
<b>Chicken Tangri</b> Drumstick cooked with Chief special recipes
<b>Karahi Tangri</b> Drumstick cooked with onion, capsicum, onion touch with coriander spice

## Lamb/Beef (GF)

<b>Lamb</b>	<b>Regular \$20.90</b>	<b>Large Plus \$ 5.00</b>
<b>Beef</b>	<b>Regular \$19.90</b>	<b>Large Plus \$ 5.00</b>
<b>Goat</b>	<b>Regular \$22.90</b>	<b>Large Plus \$ 5.00</b>

<b>Korma</b> Thick creamy gravy with almonds and cashew nut sauce
<b>Rogan Josh</b> Cooked in traditional herbs in provincial style
<b>Saag</b> Cooked in fresh English Spinach and mild spice
<b>Madras</b> Cooked in hot spices and coconut cream. a south Indian speciality
<b>Dansak</b> Diced pieces cooked with black and yellow lentils
<b>Channa</b> Diced pieces cooked with chickpeas and traditional herbs
<b>Mughlai</b> Mild curry in a thick and Indian Kashmiri Sauce
<b>Karahi</b> Diced pieces cooked with onion, capsicum, tomato and herbs
<b>Vindaloo</b> South Indian traditional vindaloo sauce with vinegar, garlic and mixed spices and herbs

## GOAT (GF)

\$22.90

<b>Goat Curry</b> Goat meat with born cooked in special Indian touch
<b>Goat Karahi</b> Goat meat with born cooked, onion, tomato, capsicum, with special Indian touch

## VEGETARIAN (GF)

Regular \$16.90

Large Plus \$ 5.00

<b>Dal Tadka</b> Combination of black and yellow lentils seasoned and tempered with Butter
<b>Dal Makhani</b> Combination of black and yellow lentils cooked with butter sauce and tempered with butter
<b>Vegetable Makhani</b> Fresh garden vegetable prepared with spices, tomato, cream and butter
<b>Nentara</b> Fresh garden vegetable in season deliciously spiced for a gourmet
<b>Paneer/ Aloo/ Vegetable Saag</b> Homemade cottage cheese/ golden fried potatoes/ fresh mixed gardenvegetable with fresh English spinach
<b>Potato and Eggplant</b> Golden fried potatoes and eggplant mildly spiced
<b>Vegetable Korma</b> Fresh Garden vegetable prepared with cream, cottage cheese and spices
<b>Zenobia</b> Balls of cottage cheese and potatoes cooked in a rich butter sauce

## VEGETARIAN DISHES (GF)

Regular \$16.90

Large Plus \$ 5.00

<b>Malai Kofta</b> cottage cheese balls cooked in a cashew nut sauce
<b>Palak Paneer (GF)</b> Cottage cheese cooked fresh baby spinach tempered with onion ,tomato, cumin, fresh garlic, green chilli and fenugreek leaves
<b>Matar mushroom Paneer (GF)</b> Fresh garden peas, mushroom and cottage cheese cooked in an onion/tomato base curry with a touch of cream
<b>Paneer Makhani (GF)</b> cottage cheese cooked in tomatoes & cream sauce
<b>Kadai paneer (GF)</b> cottage cheese cooked with assorted pepper & spices
<b>Veg. Vindaloo (V) (GF)</b> Traditional Goa style spicy vegetable curry
<b>Saag Mushroom</b> Mushroom cooked with fresh baby spinach and spices
<b>Mix. Veg (V) (GF)</b> Fresh Garden veges cooked in spl. homemade style sauce & spices
<b>Veg. Madras (V) (GF)</b> Fresh vegetables cooked in onion sauce & coconut cream