

# ABOUT US

*Copper Chimney Indian Restaurant* opened Fremantle in May 2012 proved to be a big success and provided great learning opportunity for the owners. Ability to yield customer satisfaction inspired the owner to provide greater service to wider Perth community.

Hence, they opened the doors of a new restaurant "**Parivaar**" to the Canning Vale region of Eastern Perth.

*Parivaar stands for a family.*

*We carefully incorporate the chefs from various regions of Indian subcontinent to provide the wider range of recipes and regional cuisine. "Our menu reflects the diversity of India" Copper chimney is well known to the community for their innovative cooking , work ethics and customer satisfaction.*

*Customer satisfaction through the selection of quality ingredients, state-of-the-art cooking, consistent quality control and fine dining service, are the foundation of Parivaar*

***"Traditional Indian food must be cooked with precision, love and honesty."***



## ALLERGEN INFORMATION

Dear Customer, the Authentic Indian Food Recipe may contain traces of Nuts, Seeds, Dairy, Eggs, Shell sea food, and other ingredients which may not be suitable for your dietary or health requirements. Effort is made to instruct our food production and serving staff on the severity of food allergies. The possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice also exists. Customers concerned with food allergies must be aware of this risk.

Please be advised that the food and drink consumed at this venue will be your own risk. Management don't take any responsible for any food allergies. Please consider your food allergies prior to ordering.

GF- Gluten Free \* - Gluten LF - Low Fat

# PARIVAR

## SOUP

- Paya (Lamb Soup) (GF)** \$7.00  
Indian style lamb trotter's (no meat) highly nutritious soup cooked overnight on slow flame.
- Tomato Shorba \*** \$5.00  
Spiced Indian tomato soup made from tomatoes, mildly spiced with cumin seeds and other Indian spices.

## STARTERS

- Veg Samosa\* 2 pc** \$4.00  
Rich pastry encased parcels filled with potatoes, peas & roasted spices served with mint sauce.
- Onion Pakoda (GF)** \$12.00  
Crunchy onion fritters served with mint chutney.
- Tandoori Paneer Tikka (Baked Cheese) (GF)** \$12.50  
Homemade cheese cubes marinated with yoghurt and traditional Indian spices and golden glazed in tandoor with onions and coloured with bell peppers.
- Honey & Ginger Paneer \*** \$14.50  
Homemade cottage cheese dusted with cornflour and tossed with ginger, onion, and caramelised natural honey.
- Hara Bhara Kabab 4pcs \* (Spinach stuffed with cheese)** \$12.50  
Spinach and peas kebab stuffed with homemade cheese, flavoured with mild spices, coriander, green chillies and ginger.
- Gobi Manchurian \*** \$12.50  
Indo-Chinese style deep fried cauliflower tossed with garlic, onion & mixed capsicum
- Szechuan Chicken/ Chilly Chicken \*** \$14.50  
Indo-Chinese style chicken tossed with garlic, onion & mixed capsicum
- Chicken Tikka (GF)** \$14.50  
Chicken fillets marinated in lemon, yoghurt and tandoori spices, smoked roasted in tandoor
- Tandoori Chicken (Half) (GF)** \$14.50  
Signature preparation of chicken marinated in a special masala prepared by our chefs and golden glazed in the tandoor.

# PARIVAR

**Chicken 65 (South Indian Special) (GF)** \$14.50

Traditional South Indian speciality chicken dish. Marinated with hand curd, special spices, dusted with gram flour and deep fried.

**Lamb Seekh Kebab (GF)** \$14.50

Succulent lean lamb mince with cumin, fresh coriander, onions & spices, rolled on a skewer and grilled in the tandoor.

**Tandoori Lamb Ribs (GF)** \$16.50

Signature preparation of lamb ribs marinated in a special masala prepared by our chefs and golden glazed in the tandoor.

**Keema Samosa\* (Meat Samosa) 2 pc** \$5.00

Deep fried pastry filled with spiced lamb mince flavoured with garlic, mint and coriander. Pan fried before filling in the pastry.

**Honey & Ginger Prawns\*** \$18.50

Wild caught Queensland, banana prawns dusted with cornflour and toasted with ginger, onion and caramelised natural honey.

**Szechuan Prawns\*** \$18.00

Indo - Chinese style prawn tossed with garlic, onion & mixed capsicum

**Fish cutlet\*** \$15.00

Indo Sri Lankan style deep fried fish patie, spiced with onion and other Indian spices.

**Tandoori Salmon (GF)** \$18.00

Salmon fillets marinated overnight in yoghurt and very mild spices grilled in tandoor.

**Lime & Ginger Pomfret** \$19.50

Wild caught Golden Pomfret marinated overnight shallow fried finish with mild Indian spice dressing

## TASTING PLATE

**Tandoori Tasting Plate (GF)** \$21.50

A selection of chicken tikka, lamb seekh kebab, tandoori salmon, tandoori prawn and paneer tikka.

**Mixed Tasting Plate\*** \$19.00

A selection of starters including Samosa, Paneer Tikka, Chicken Tikka and fish cutlet

**Vegetarian Tasting Plate\*** \$18.00

A selection containing Samosa, Onion Bhaji, Paneer Tikka, and Harra Bhara Kabab..

# PARIVAR

## SOUTH INDIAN SPECIALS

**Dosa is a thin crispy pan cake made of ground rice and is served with Sambhar and chutney**

Plain Dosa\* \$10.00

Masala Dosa\* \$12.00

Paneer dosa / Cheese Dosa\* \$14.00

Chicken Dosa\* \$14.00

Keema Dosa\* \$14.00

Egg Dosa\* \$13.00

Mysore Masala Dosa\* \$14.00

A dosa lathered with a fiery red chutney and stuffed with some mashed potato filling.

Uttappam\* \$14.00

Uttappam is a thick pancake spread with onion and tomato.

Idli with Sambar and Chutney\* \$10.00

Steamed rice pan cake served along with chutney and sambar.

## VEGETARIAN

Dal Tadka (GF) \$14.00

Mix lentils tempered with onion, tomato, chilli, garlic & coriander leaves.

Dal Makhni (GF) \$14.00

Slow cooked black lentils with ginger garlic, tomato, chilli and cream.

Bombay Aloo (Potato Curry) (GF) \$14.50

Potatoes curry infused with cumin seeds, onions, tomatoes finished with garam masala and fresh coriander.

# PARIVAR

- Bagara Baigan (Egg Plant Curry) (GF)** \$16.50  
Eggplant cooked in smooth tomato , ground nuts, sesame seeds. Tempered with mustard
- Mushroom Do Pyaza (Mushroom Curry) (GF)** \$16.50  
Delicious stir fired mushroom beautifully cooked with diced onions tomatoes & chef's special spices. Finished with lemon juice coriander &garam masala.
- Saag Paneer (Spinach and Cheese)\*** \$16.50  
Cottage cheese cooked in pureed spinach, ginger, tomato & a selection of spices.
- Kadai Paneer (GF)** \$16.50  
Cottage cheese cooked in kad ai spices onion, ginger, tomato & mixed capsicum.
- Shahi Paneer (GF)** \$16.50  
Cottage cheese in cooked in an authentic tomato and cashew creamy sauce
- Malai Kofta (GF)** \$16.50  
A classic Mughlai Indian creamy and cheese dumping dish.
- Vegetable Jalfrezi (GF, LF)** \$16.50  
Seasonal fresh vegetable tossed with a mix of capsicum, onion, tomato and jalfrezi masala.

## CHICKEN

- Butter Chicken (GF)** \$19.50  
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cashew creamy sauce
- Chicken Tikka Masala (GF)** \$19.50  
Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala.
- Chicken Vindaloo (GF)** \$19.50  
A vinegar marinated chicken cooked in a hot and spicy curry.

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# PARIVAR

## Chicken Madras (GF)

The Chettinad region of southern Indian Chicken cooked with some distinct ingredients and finished with roasted coconut.

\$19.50

## Kerala Chicken Korma (GF)

A great Kerala style chicken cooked in a cashew nut and onion based sauce tempered with curry leaves and black mustard.

\$19.50

## Chicken Jalfrezi (GF)

Chicken fillets tossed with mix of capsicum, onion, tomato and jalfrezi

\$19.50

## Chicken Saag (Chicken and Spinach)\*

Tender boneless pieces of chicken cooked in pureed spinach and fragment spices.

\$19.50

## LAMB AND GOAT

### Lamb Rogan Josh (GF)

Lamb pieces slow cooked with a selection of spices in rich tomato & onion gravy.

\$21.50

### Lamb Saag (Lamb and Spinach) \*

Tender boneless pieces of lamb cooked in pureed spinach and fragment spices.

\$21.50

### Lamb Shank Rogan Josh (GF)

Slow cooked lamb shanks in richly spiced sauce with cumin, cardamom, cloves, cinnamon & finished with tomatoes & onion gravy.

\$21.50

### Kadhai Lamb (GF)

Lamb tossed with mix of capsicum, onion, tomato and kadhai spices.

\$21.50

### Lamb Vindaloo (GF)

A vinegar marinated lamb cooked in a hot and spicy Goan curry.

\$21.50

### Goat Curry (House Special) (GF)

Tender pieces of goat marinated overnight in yoghurt, onions & chef's special spices then cooked next day to a smooth delicious curry.

\$21.50

### Lamb Korma (GF)

Kerala Style lamb curry from south India, cooked in onion cashew nut, coconut based sauce tempered with curry leaves and black mustard

\$21.50

# PARIVAR

## SEA FOOD

**Goan Fish Curry (GF)** **\$21.50**

A spicy fish curry from Goa, prepared with kashmiri chilli coconut milk, tempered with coriander seeds and fenugreek seeds.

**Kerala Fish curry (GF)** **\$21.50**

A great Kerala style fish curry, cooked in an onion and tamarind based sauce tempered with mustard and green curry leaves.

**Prawn Madras (GF)** **\$24.50**

The Chettinad region of southern Indian prawn curry cooked with some distinct ingredients and finished with roasted coconut.

**Kadhai Prawn (GF)** **\$24.50**

Wild caught Australian banana prawns cooked with onions, tomatoes and diced capsicum finished with chef's special kadhai masala.

**Kerala Prawn Korma (GF)** **\$24.50**

A great Kerala style prawn curry, cooked in an onion and cashew nut based sauce tempered with mustard and green curry leaves.

## RICE

**Steam Rice (GF)** **\$3.00**

**Saffron Rice (GF)** **\$4.00**

**Jerra Rice (GF)** **\$4.00**

**Kashmiri Pulao (GF)** **\$5.00**

Aromatic, milky and sweet rice mixed with dry fruits and nuts.

**Chicken / Goat Biryani (GF)** **\$15.00**

# PARIVAR

## BREAD

*Note: Please be advised all bread are glazed with butter on top*

<b>Plain Naan *</b> Refined flour bread	\$3.00
<b>Garlic Naan *</b> Refined flour bread with garlic butter	\$4.00
<b>Cream Cheese &amp; Paneer Naan*</b> Refined flour bread stuffed with creamy cheese and paneer.	\$4.00
<b>Kashmiri Naan *</b> Refined flour bread stuffed with dry fruits glazed cherries & coconut.	\$4.00
<b>Aloo Paratha*</b> Wholemeal flour bread stuffed with spiced potatoes.	\$4.00
<b>Kheema Naan*</b> Refined flour bread stuffed with spiced minced lamb.	\$4.00
<b>Paratha*</b> Refined flour bread flaky layered Sri-Lankanstyle bread cooked on hotplate.	\$3.00
<b>Tandoori Roti*</b> Whole meal flour bread cooked on tandoor.	\$3.00

## CONDIMENTS & SIDES

<b>Pappadums* 4pcs</b>	\$2.50
<b>Mint* / Mango Chutney* / Pickle* / Raita*</b>	\$3.00
<b>Sambar* / Kachumber Salad / Coconut Chutney</b>	\$3.00

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