

# 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."*



**FREMANTLE**



**NORTHAM**



**THORNIE**

## 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**



## Soup

### **Paya (Lamb Soup) (GF)** **\$7.00**

*Indian style lamb trotter's (no meat) highly nutritious soup cooked overnight on slow flame.*

### **Veg Manchow Soup** **\$7.00**

*Hot and spicy flavours of Indian Chinese vegetable soup*

## Starters

### **Panipuri** **\$7.00**

*Crisp fried dough balls are stuffed with potatoes, spicy tangy water*

### **Veg Samosa\*** **\$3.00**

*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 (GF)** **\$12.50**

*Homemade cheese cubes marinated with yoghurt and traditional Indian spices & golden glazed in tandoor with onions and coloured with bell peppers.*

### **Honey & Ginger Paneer \*** (Spinach stuffed with cheese) **\$14.50**

*Homemade cottage cheese dusted with cornflour and tossed with ginger, onion, and caramelised natural honey.*

### **Chilli Paneer** **\$14.50**

*Indo-Chinese style paneer tossed with garlic, onion and mixed capsicum*

### **Hara Bhara Kabab \*** **\$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*

### **Chilli 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**

*Tandoori glazed chicken with mint chutney*

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

*Traditional chicken dish marinated with hung curd,  
secret spices, dusted with gram flour.*

**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.*

**Keema Samosa\*** **\$4.00**

*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.*

**Chilli 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.*

**Fish Amritsari** **\$15.00**

*Punjabi style batter fried fish*

## *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\*** **\$18.00**

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

**Vegetarian Tasting Plate\*** **\$16.00**

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



## South Indian Specials

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

<b>Plain Dosa*</b>	<b>\$8.00</b>
<b>Masala Dosa*</b>	<b>\$10.00</b>
<b>Paneer dosa /Cheese Dosa*</b>	<b>\$14.00</b>
<b>Chicken Dosa*</b>	<b>\$14.00</b>
<b>Prawn Dosa</b>	<b>\$18.00</b>
<b>Kheema Dosa*</b>	<b>\$14.00</b>
<b>Egg Dosa*</b>	<b>\$14.00</b>
<b>Mysore Masala Dosa*</b>	<b>\$12.00</b>

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

<b>Uttappam*</b>	<b>\$12.00</b>
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*Uttappam is a thick pancake spread with onion and tomato.*

<b>Idli with Sambar and Chutney*</b>	<b>\$10.00</b>
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*Steamed rice pan cake served along with chutney and sambar.*

## Vegetarian

<b>Dal Tadka (GF)</b>	<b>\$14.00</b>
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*Mix lentils tempered with onion, tomato, chilli, garlic & coriander leaves.*

<b>Dal Makhni (GF)</b>	<b>\$14.00</b>
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*Slow cooked black lentils with ginger garlic, tomato, chilli and cream.*

<b>Aloo Gobhi</b>	<b>\$15.50</b>
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*Veg dish of potatoes and cauliflower cooked in onion, tomato, ginger, garlic and spices.*

<b>Mushroom Peas Masala (GF)</b>	<b>\$16.50</b>
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*Fresh mushroom and peas cooked with onion and tomato sauce with fenugreek leaves.*

<b>Bhindi Do Pyaza</b>	<b>\$16.50</b>
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*All time favourite semi dry curry made with okra & onions, mildly spiced & pan fried style*

<b>Saag Paneer (Spinach and Cheese)*</b>	<b>\$16.50</b>
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*Cottage cheese cooked in pureed spinach, ginger, tomato & a selection of spices.*

**Egg plant masala** **\$16.50**

*Southern Indian dry eggplant masala*

**Kadai Paneer (GF)** **\$16.50**

*Cottage cheese cooked in kadai spices onion, ginger, tomato & mixed capsicum.*

**Shahi Paneer (GF)** **\$16.50**

*Cottage cheese in cooked in an authentic tomato and cashew creamy sauce*

**Paneer-Capsicum Bhurji** **\$18.00**

*Mashed cottage cheese cooked with onion, capsicum, tomato, green chillies and coriander*

**Malai Kofta (GF)** **\$16.50**

*A classic Mughlai Indian creamy and cheese dumping dish.*

**Vegetable Kadai (GF, LF)** **\$16.00**

*Seasonal fresh vegetable tossed with a mix of capsicum, onion, tomato and kadai 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.*

**Punjabi Chicken Curry** **\$19.50**

*Dhaba style chicken cooked in tomato and onion based gravy with coriander leaves and spices*

**Methi Chicken** **\$19.50**

*Chicken cooked with fenugreek leaves in a garlic, onion tomato sauce.*

**Chicken Madras (GF)** **\$19.50**

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



**Kerala Chicken Korma (GF) \$19.50**

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

**Chicken Kadai (GF) \$19.50**

*Chicken fillets tossed with mix of capsicum, onion, tomato and kadai masala*

**Chicken Saag (GF) \$19.50**

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

*Lamb And Goat*

**Lamb Rogan Josh (GF) \$21.50**

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

**Lamb Saag (Lamb and Spinach) \* \$21.50**

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

**Lamb Shank Rogan Josh (GF) \$21.50**

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

**Kadhai Lamb (GF) \$21.50**

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

**Lamb Madras \$21.50**

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

**Lamb Vindaloo (GF) \$21.50**

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

**Goat Curry (House Special) (GF) \$21.50**

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

**Lamb Korma (GF) \$21.50**

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

**Lamb Lime Masala \$21.50**

*Lamb cooked with fresh lemon herbs goes best with garlic or methi naan.*

**Rara Ghost \$21.50**

*Diced lamb steeped in a gravy of spiced lamb mince sauted with rare spices.*

## Seafood

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

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

### **Fish Butter Masala (GF) \$21.50**

*A great mugal fish curry, cooked in an onion and cashew, buttery sauce*

### **Prawn butter masala (GF) \$24.50**

*A great mugal prawn curry, cooked in an onion and cashew, buttery sauce*

### **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**

*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.*

## Children Special

### **Chicken & Chips \$10.00**

### **Fish & Chips \$10.00**

## Rice / Briyani

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

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

### **Jerra Rice (GF) \$5.00**

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



## Bread

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

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

## Condiments & Sides

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

## Desserts

<b>Kulfi</b>	<b>\$6.00</b>
<b>Rasmalai</b>	<b>\$3.00</b>
<i>Cottage cheese sponge served in a milk reduction</i>	
<b>Gulab Jamun</b>	<b>\$2.00</b>
<b>Honey Cake</b>	<b>\$4.00</b>
<i>Supper rich honey and caramel Cake</i>	