

## STARTERS

### 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.

### Panipuri \$7.00

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

### Veg Samosa\* 2 pc \$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 (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.

### Chilli Paneer \$14.50

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

### 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

### 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

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

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

Traditional South Indian speciality chicken dish. Marinated withhangcurd, 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.

### Keema Samosa\* (Meat Samosa) 2pc \$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.

### Tandoori Salmon \$18.50

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

## 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..

## 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.

## WEEKEND SPECIAL

### Dosa

Dosa is a thin crispy pan cake made of ground lentil and rice , served with Sambar and chutney

Plain Dosa	\$8	Mysore Masala Dosa	\$12	Chicken Dosa	\$12
Masala Dosa	\$10	Paneer Dosa	\$12	Kheema Dosa	\$13
Mysore Dosa	\$10	Cheese Dosa	\$12	Egg Dosa	\$10

### Pearl Millet (Bajra) Dosa \$12

Dosa combined of of essential compounds like protein, fibre, phosphorous, magnesium and iron.

### Jowar Dosa \$12

It fights against free radicals. ...Boosts immunity. ...Improves heart health. ... It is gluten free. ...

### Schezwan Dosa \$12

A delicious fusion of South Indian and Chinese Cuisine and the end result is nothing less than lip smacking.

Idli	\$8	Poori With Potato	\$8
Vada (3 pieces)	\$6	Chana Bathura	\$8
Amritsari aloo kulcha	\$8	Appam	\$10
Paratha with Goat Curry	\$10	Pav Bhaji	\$8

## Chaat

Pani Puri	\$8	Samosa Chat	\$8
Papdi Chat	\$8	Aloo Tikki Chat	\$ 8

## Mains

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

Served with raita ,chicken flavor sauce

### Vegetarian Thali \$15.00

3 vegetarian curries of the day including dal, rice, Indian bread , pappadam, raita , and Indian dessert

### Meat (Chicken/Lamb/Goat) Thali \$17.50

2 vegetarian curries of the day including dal 1 meat dish, rice Indian bread , pappadam, raita,and In dian sweet.

### South Indian VegetarianThali \$15.00

3 x Southern Indian Vegetarian Curries of the day including Dal, Rice, Garlic Naan, Pappadam, Raita, Indian sweet.

Sweets per kg \$17.50

Nuts Sweets per kg \$20.00



## Fine Indian Cuisine

Dosa | Tandoor | Sweets | Chat

Fully Licensed

## OPENING HOURS

All Day Breakfast -Saturday & Sunday - 9.30am to 3pm

Lunch - Friday to Sunday - 11.30am to 2.30pm

Dinner - Tuesday to Sunday - 5.30pm to 9.30pm

Tel - (08) 6107 3206

Shop 1, 60 Geographe Way, Thornlie 6061

Corner of Gergraphe Way & Garden St

Email - parivaar.cannigvale@gmail.com

Website - www.parivaar.com.au



FREMANTLE



NORTHAM



THORNIE



10%

Discount  
On Takeaway  
Dinner only



SOUTH INDIAN SPECIALS

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

Plain Dosa*	\$8.00
Masala Dosa*	\$10.00
Paneer dosa /Cheese Dosa*	\$14.00
Chicken Dosa*	\$14.00
Kheema Dosa*	\$14.00
Egg Dosa*	\$14.00
Mysore Masala Dosa*	\$12.00
A dosa lathered with a fiery red chutney and stuffed with some mashed potato filling.	
Uttappam*	\$12.00
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.	
Aloo Gobhi	\$15.50
Veg dish of potatoes and cauliflower cooked in onion, tomato, ginger, garlic and spices.	
Mushroom Peas Masala (Mushroom Curry) (GF)	\$16.50
Fresh mushroom and peas cooked with onion and tomato sauce with fenugreek leaves.	
Bhindi Do Pyaza	\$16.50
All time favourite semi dry curry made with okra & onions, mildly spiced & pan fried style	
Saag Paneer (Spinach and Cheese)*	\$16.50
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.	

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 Fry 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 prwan 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

Plain Naan *	\$3.00
Refined flour bread	
Garlic Naan *	\$4.00
Refined flour bread with garlic butter	
Cream Cheese or Paneer Naan*	\$4.00
Refined flour bread stuffed with creamy cheese or paneer.	
Kashmiri Naan *	\$4.00
Refined flour bread stuffed with dry fruits glazed cherries & coconut.	
Methi Masala naan	\$4.00
Aloo Paratha*	\$4.00
WholemealfLOUR bread stuffed with spiced potatoes.	
Kheema Naan*	\$4.00
Refined flour bread stuffed with spiced minced lamb.	
Lachha Paratha/ South Indian Paratha*	\$3.00
Tandoori Roti*	\$3.00
Whole meal flour bread cooked on tandoor.	

CONDIMENTS & SIDES

Pappadums* 4pcs	\$2.50
Mint*/ Mango Chutney* /Pickle* / Raita*	\$3.00
Sambar*/KachumberSalad/CoconutChutney	\$3.00

DESSERTS

Kulfi	\$6
Rasmalai	\$3
Gulab Jamun	\$2
Honey Cake	\$6
Supper rich honey and caramel Cake	
Sticky Date Pudding	\$4