**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."

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**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.
**Soup**

**Paya (Lamb Soup) (GF)** $10.00
Indian style lamb trotter’s (no meat) highly nutritious soup cooked overnight on slow flame. Served along with garlic naan

**Starters**

**Veg Samosa** $3.00
Rich pastry encased parcels filled with potatoes, peas & roasted spices served with mint sauce.

**Golgappe** $10.00
Puffed balls stuffed with mild spiced potatoes, served with chili, mint, coriander, lime and tamarind water

**Cheesy Tandoori Roast mushroom** $14.00
Garden mushrooms marinated in tandoori spices, cheese.

**Onion Bhaji (GF)** $12.00
Crunchy onion fritters served with mint chutney.

**Walnut Aloo Tikki** $12.50
Crispy Indian spiced mashed potato and walnuts served with mint and sweet chutney.

**Tandoori Paneer Tikka (GF)** $12.50
Homemade cheese cubes, traditional Indian spices, tandoori golden glazed served with mint chutney.

**Honey & Ginger Paneer** $14.50
Deep-fried homemade cottage cheese tossed with ginger, onion, and caramelised natural honey.

**Hara Bhara Kabab (Spinach stuffed with cheese)** $12.50
Spinach and peas kebab, flavoured with mild spices, coriander, green chillies and ginger.

**Gobi Manchurian** $14.50
Indo-Chinese style deep fried cauliflower tossed with garlic, onion & mixed capsicum

**Chicken Tikka (GF)** $14.50
Chicken fillets marinated in lemon, yoghurt and tandoori spices, smoked roasted in tandoor

GF- Gluten Free   G- Gluten   LF - Low Fat
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Chicken (Half) (GF)</td>
<td>$14.50</td>
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<tr>
<td>Tandoori glazed chicken served with mint chutney.</td>
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<tr>
<td>Chilli Chicken</td>
<td>$14.50</td>
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<tr>
<td>Indo-Chinese style chicken toasted with garlic, onion &amp; mixed capsicum.</td>
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<tr>
<td>Shami Kebab</td>
<td>$14.50</td>
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<tr>
<td>Nawabi style cooked crunchy lean lamb patties.</td>
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<tr>
<td>Lamb Seekh Kebab (GF)</td>
<td>$14.50</td>
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<tr>
<td>Succulent lean lamb mince with cumin, fresh coriander, onions &amp; spices, rolled on a skewer and grilled in the tandoor.</td>
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<tr>
<td>Lamb Cutlet Adraki (GF)</td>
<td>$19.50</td>
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<tr>
<td>Lamb chops marinated overnight with yoghurt, mustard oil, red wine mild spices and flavours with ginger, grilled in tandoor.</td>
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<tr>
<td>Keema Samosa (Meat Samosa)</td>
<td>$4.00</td>
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<tr>
<td>Deep fried pastry filled with spiced lamb mince flavoured with garlic, mint and coriander.</td>
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<tr>
<td>Lahsooni Prawns (GF, LF)</td>
<td>$21.00</td>
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<tr>
<td>Prawn's cutlets marinated in yoghurt, garlic, ginger, chilli, coriander.</td>
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<tr>
<td>Honey &amp; Ginger Prawns</td>
<td>$18.50</td>
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<tr>
<td>Prawn cutlets toasted with ginger, onion and caramelised natural honey.</td>
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<tr>
<td>Kurkuri White Bait (GF)</td>
<td>$15.00</td>
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<tr>
<td>Crunchy local white bait spiced with special kurkuri masala and served with cucumber pickle.</td>
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</tr>
<tr>
<td>Char Grilled Masala fish (GF, LF)</td>
<td>$19.50</td>
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<tr>
<td>Tandoori glazed fish served with sauté mushroom and spinach salad.</td>
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</tr>
<tr>
<td>Chilli Fish *</td>
<td>$16.00</td>
</tr>
<tr>
<td>Indo-Chinese style fish toasted with garlic, onion &amp; mixed capsicum.</td>
<td></td>
</tr>
<tr>
<td>Tandoori Salmon (GF)</td>
<td>$21.50</td>
</tr>
<tr>
<td>Salmon fillets marinated overnight in yoghurt and very mild spices grilled in tandoor.</td>
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</tbody>
</table>
**Tasting Plate**

**Tandoori Tasting Plate (GF)** $21.50
A selection of Chicken Tikka, Lamb Seekh Kebab, Salmon, Prawn and Paneer Tikka.

**Mixed Tasting Plate** $17.50
A selection of starters including Samosa, Paneer Tikka, Chicken Tikka and lamb ribs.

**Vegetarian Tasting Plate** $14.00
A selection containing Samosa, Onion Bhaji, Paneer Tikka, and Harra Bhara Kabab.

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**Vegetarian**

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

**Dal Makhni (GF)** $15.00
Slow cooked black lentils with ginger garlic, tomato, chilli and cream.

**Bombay Aloo (Potato Curry) (GF)** $16.50
Potatoes curry infused with cumin seeds, onions, tomatoes.

**Bagara Baigan (Egg Plant Curry) (GF)** $17.00
Eggplant cooked in a smooth tomato, ground nuts, sesame seeds, tempered with mustard seeds and curry leaves.

**Bhindi Do Pyaza (Okra curry) (GF)** $17.00
Okra curry cooked with diced onions tomatoes & chef’s special spices.

**Khadai Panner (GF)** $17.50
North Indian dish consisting of cottage cheeses, red and green capsicum in tomato based sauced with khadai spices.

**Mock Chicken Curry** $17.50
A fake chicken flavoured meat cooked with southern Indian distinct spices, finish with coconut milk.

**Saag Paneer (Spinach and Cheese) (GF)** $17.50
Cottage cheese cooked in pureed spinach, ginger, tomato & a selection of spices.

**Kofta Saam Savera (GF)** $17.50
Spiced spinach dumplings stuffed with homemade cottage cheese in a smooth tomato sauce flavoured with cardamoms.

**Malai Kofta** $17.50
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.
South Indian Specialities Dosa

All can be made gluten free on request.

Plain Dosa $12.00
A dosa which is cooked only one side with oil.

Masala Dosa $14.00
A dosa stuffed with spiced potatoes.

Paneer Dosa $15.00
A dosa stuffed with cheese

Chicken / Kheema Dosa $16.50
A dosa stuffed with chicken masala/lamb masala

Egg Dosa $14.00
A dosa is spread with egg, onion, tomato, and chili.

Uttappam $15.00
Uttappam is a thick pancake spread with onion and tomato

Prawn Dosa $19.00
Dosa stuffed with prawn masala.

Idli with Sambar and Chutney $10.00
Steamed rice pan cake served along with chutney and sambar.

Prawn Dosa $19.00
Dosa stuffed with prawn masala.

Idli with Sambar and Chutney $10.00
Steamed rice pan cake served along with chutney and sambar.

Mains Gaming

Grilled Duck Breast (GF) $21.50
Tandoori glazed duck served with sauté mushroom and spinach salad.

Venison Vindaloo (GF) $21.50
A vinegar marinated venison cooked in a hot and spicy curry.

Mughlai Venison (GF) $21.50
Braised venison cooked with Mughlai creamy sauce

Biryani

Chicken / Lamb / Goat Biryani(GF) $15.00

Prawn Biryani (GF) $17.50

Vegetable Biryani $12.50
Chicken

**Butter Chicken (GF)** $21.50
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cashew creamy sauce.

**Chicken Tikka Masala (GF)** $21.50
Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala.

**Chicken Vindaloo (GF)** $21.50
A vinegar marinated chicken cooked in a hot and spicy curry.

**Chicken chettinad (Madras) (GF)** $21.50
The Chettinad region of southern Indian Chicken cooked with some distinct ingredients and finished with roasted coconut.

**Kerala Chicken Korma (GF)** $21.50
A great Kerala style chicken cooked in a cashew nut and onion-based sauce tempered with curry leaves and black mustard.

**Chicken Xacuti (GF)** $21.50
Traditional Goan Style Chicken cooked with mustard, garlic, with roasted red chili and coconut.

**Chicken Jalfrezi (GF)** $21.50
Tender pieces of chicken tossed with a mix of capsicum, onion and jalfrezi masala.

**Sambal Chicken (GF)** $21.50
Hot and spicy Indian style chicken curry cooked in roasted red chilli, onion tomatoes and garlic.

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 (GF)** $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.

**Meat Beliram -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 Chettinad (Madras) (GF)** $21.50
The Chettinad region of Southern Indian lamb cooked with some distinct ingredients and finished with roasted coconut.

**Lamb Kofta**
A classic Mughlai-Indian creamy mince lamb dumpling.
**Beef**

**Beef Korma (GF)** $21.50
Kerala Style Beef curry form South India, cooked in onion cashew nut, coconut-based sauce tempered with curry leaves and black mustard.

**Beef Vindaloo (GF)** $21.50
A Goan speciality, vinegar marinated beef cooked in a hot & spicy curry.

**Beef Pasanda (GF)** $21.50
Beef fillet stuffed with dry fruits and nuts, served with classic Mughlai creamy sauce.

**Beef Chettinad (Madras) (GF)** $21.50
The Chettinad region of Southern Indian beef cooked with some distinct ingredients and finished with roasted coconut.

**Seafood**

**Goan Fish Curry (GF)** $22.50
Spicy Goan style fish, prepared with Kashmiri chilli and coconut milk.

**Fish Moilee (GF)** $22.50
Coastal Bombay style fish cooked with Indian spices and coconut milk.

**Mughlai Salmon Curry (GF)** $27.50
Tandoori roast salmon cooked with Mughlai creamy sauce.

**Kadhai Prawn (GF)** $27.50
Prawn cutlets cooked with onions, tomatoes and diced capsicum finished with chef's special kadhai masala.

**Kerala Prawn Korma (GF)** $27.50
A great Kerala style prawn curry cooked in onion and cashew nut-based sauce.

**Prawn Malabar (GF)** $27.50
Costal Malabar styled creamy prawn curry.

**Prawn and scallop Moilee (GF)** $27.50
Prawn and scallop cooked in moilee style curry sauce.
**Rice & Bread**

- **Steam Rice (GF)** $3.00
- **Saffron Rice (GF)** $4.00
- **Kashmiri Pulao (GF)** $6.00
  
  Aromatic, milky and sweet rice mixed with dry fruits and nuts.
  
  - **Plain Naan** $3.00
  - **Garlic Naan** $4.00
  - **Cheese Naan** $4.00
  - **Kheema Naan** $4.00
  - **Chilli and Olive Naan** $5.00
  - **Kashmiri Naan** $4.00

  Refined flour bread stuffed with dry fruits glazed cherries & coconut.

- **Aloo Paratha** $4.00
  
  Wholemeal flour bread stuffed with spiced potatoes

- **Lachha Paratha** $4.00
  
  Whole meal bread with flaky layers in it

- **Pudina Paratha** $3.00
  
  Mint Whole meal flaky layered bread.

- **Tandoori Rati** (LF) $3.00
  
  Whole meal flour bread

- **Mix Naan Basket** $14.00
  
  Selection of plain, garlic, cheese, kheema naan served along with raita.

**Condiments & Sides**

- **Pappadums** - 4pcs $2.50
- **Mint / Mango Chutney** $3.00
- **Raita / Kachumber Salad** $3.00
- **Cucumber Pickle** $5.00