

## Vegetarian Dishes

- Balagan Aloo** 12.00  
Eggplant, potatoes and green peas cooked in light spices
- Malai Koftas** 12.90  
Cottage cheese, nuts and minced fresh vegetable dumplings cooked to perfection in a creamy sauce
- Lentils** 11.50  
Lentils tempered with spices, mustard seeds and curry leaves
- Palak Paneer** 13.00  
A combination of cottage cheese and spices cooked in spinach puree
- Aloo Gobi** 12.00  
A traditional dish made with cauliflower and potatoes
- Mixed Vegetable Curry** 12.50  
Seasonal vegetables cooked in an authentic Indian style
- Cashew & Mushroom** 12.50  
Whole cashew and mushrooms cooked in a creamy almond sauce
- Vegetable Makhani** 12.90  
Seasonal vegetables cooked in light spices and crushed cashews in a delicious puree of tomato based creamy sauce
- Pumpkin Masala** 12.50  
Butternut pumpkin cooked in light spices and tempered with mustard seeds
- Navaratnam Korma** 13.00  
Nine varieties of vegetables and nuts cooked in a coconut based sauce
- Paneer Butter Cream** 13.00  
Cubes of cottage cheese cooked in our famous butter cream sauce
- Shahi Panner** 13.00  
Cottage cheese cooked with cream, cashew paste & mild spices
- Vegetable Vindaloo** 12.50  
The famous vinegar based curry, cooked medium or hot
- Dal Makhani** 12.00  
Lentils slow cooked overnight in a tomato gravy and finished with a dash of cream
- Paneer Masala** 13.00  
Cubes of cottage cheese cooked with fresh vegetables
- Vegetable Korma** 12.80  
Fresh vegetables cooked in a puree of cashews finished with cream
- Rice**
- Saffron Rice** 4.00  
Rice tempered with cumin seeds and strands of saffron
- Jeera Rice** 4.50  
Rice tempered with cumin
- Lemon Rice** 4.50  
Rice tempered with mustard seeds, curry leaves finished with a dash of lemon
- Pea Pulao** 4.50  
Saffron rice stir fried with green peas and cumin
- Vegetable Pulao** 5.00  
Stir fried spiced vegetables with saffron rice
- Coconut Rice** 5.00  
Basmati rice tossed with mustard seeds, curry leaves cooked in coconut milk

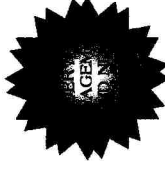


# PARAMPARAA

*Authentic Indian*

*Fully Licenced Restaurant*

## TAKE AWAY MENU



10 % Off Takeaway

### Trading Hours

Dinner - 7 nights 5.00pm - 10.30pm  
Lunch - Sat & Sun 11.30am - 2.30pm

All prices inclusive of GST

**(03) 5962 2988**

271-273 Maroondah Hwy  
Healesville Vic 3777

We Accept Party Bookings  
Function Room Available

[www.paramparaa.com.au](http://www.paramparaa.com.au)

- Kashmiri Pulao** 7.50  
Fragrant basmati rice stir fried with nuts and a dash of cream
- Lamb or Chicken Biryani** 12.00  
Rice cooked with fresh mint and spices
- Vegetable Fried Rice (Chef's Special)** 10.00  
Rice cooked with vegetables, light chilli and finished with soy sauce

## Tandoori Breads

- Naan** 2.50  
Plain flour bread cooked in the tandoor
- Roti** 2.50  
Wholemeal flat bread from the tandoor
- Garlic Naan** 3.00  
Plain flour bread with garlic butter
- Onion Kulcha** 3.50  
Stuffed with onion and green chillies (optional)
- Aloo Paratha** 3.50  
Wholemeal bread filled with spicy potatoes
- Paratha** 3.50  
Layered flaky wholemeal bread
- Keema Naan** 4.00  
Bread from the tandoor stuffed with spicy minced meat, coriander and onion
- Cheese & Chive Naan** 4.50  
Naan filled with tasty cheese and fresh chives
- Basil 'N' Garlic Naan** 4.00  
Plain flour bread with basil and garlic

## Side Orders

- Cachumber** 4.50  
Diced tomato, onion, cucumber, fresh coriander mixed with fresh lemon juice and seasoning
- Green Salad** 5.00  
Freshly cut green salad with a tangy dressing
- Raita** 4.00  
Yoghurt whipped with cucumber and finished with roasted cumin seeds
- Papadams & Chutney** 2.50
- Mixed or Mango Chutney** 2.00
- Sweet/Salt Lassi** 4.50
- Mango Lassi** 4.50

## Family Pack for 4 People

- 4pcs Samosa  
2 Rice  
2 Nann  
Butter Chicken  
Lamb Rogan Josh  
Mixed Vegetable Curry

FOR ONLY \$50.00

## Entree's

- Vegetable Manchurian** 6.00  
Vegetable dumplings stir fried in garlic and soy sauce
- Vegetable Samosa (2 pieces)** 5.50  
Pyramid shaped home made pastry with lightly spiced peas, potato and cashews
- Meat Samosa (2 pieces)** 7.00  
Pyramid shaped home made pastry with a spicy meat and green pea filling
- Mix Vegetable Platter** 7.00  
Combination of samosa, pakora & onion bhaji
- Chicken 65** 7.00  
Our chefs introduce this mouth watering dish from Hyderabad for medium chilli lovers
- Aloo Bonda (3 pieces)** 5.00  
Blend of lightly spiced mash potato patties dipped in chickpea batter and shallow fried
- Onion Bhaji** 5.50  
Mildly spiced sliced onion rings dipped in chickpea
- Vegetable Pakoda (2 pieces)** 5.50  
Lightly spiced vegetable patties dipped in chickpea
- Chicken Pakoda** 7.00  
Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter
- Fish Amristari** 8.00  
Fillets of fish marinated in a light spiced and herbs dipped in a light chickpea batter
- Crab Bonda** 7.00  
Blend of light spiced crab meat dipped in chickpea batter and shallow fried
- Panneer Pakora** 6.50  
Cottage cheese dipped in chickpea batter and shallow fried

## Tandoori Entree's

- Tandoori Mushrooms** 9.00  
Marinated juicy mushrooms cooked in the tandoor
- Tandoori Chicken** Full 19.00 Half 9.90  
Tender chicken marinated with yoghurt, herbs and light spices
- Ribs** 12.00  
Pork ribs marinated with lemon grass, honey and soy sauce
- Chicken Tikka** 10.00  
Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor
- Lamb Cutlets** 13.00  
Lamb cutlets marinated with rum and spices
- Seekh Kebab** 10.00  
Minced lamb lightly spiced, skewered and cooked in the tandoor
- Tandoori Sizzler (for two)** 25.00  
A mouth watering selection of tandoori specialties

## Main Dishes

### Chicken

- Butter Chicken** 15.50  
Char grilled boneless chicken with light spices and crushed cashew nuts in a pureed tomato based delicious cream sauce
- Tikka Masala** 15.50  
Char grilled marinated boneless chicken tossed with red and green capsicums, spring onion and tomato
- Chicken Madras** 15.50  
A delicious south indian curry finished with coconut milk and mustard seeds
- Chicken Pasanda** 15.50  
Boneless chicken cooked in a harmonious blend of ground pistachio, cashew, almond & fennel
- Chicken, Cashew & Mushroom (signature dish)** 16.00  
Boneless chicken cooked with whole cashews and mushrooms, served in a creamy sauce
- Chicken Jalfrezi** 15.00  
Boneless chicken cooked in a tomato based gravy with onions and capsicum
- Chilli Chicken (Chef's Special)** 15.50  
Strips of succulent chicken marinated in soy sauce, ground fresh chillies and panfried in fragrant spices, cooked medium or hot
- Mango Chicken** 15.00  
Succulent chicken cooked with light spices, mango and a hint of yoghurt
- Chicken Mumtaz (Chef's Special)** 16.00  
Chicken breast stuffed with cheese, dry fruits and nuts cooked in a rich and creamy almond sauce
- Chicken Curry** 15.00  
Authentic home style curry
- Chicken Saag** 15.50  
Chicken Cooked in freshly made spinach gravy with light spices
- Chicken Vindaloo** 15.00  
Famous vinegar based curry cooked medium or hot
- Chicken Dhansak** 15.00  
Chicken cooked in lentils
- Chicken Korma** 15.50  
Chicken cooked in puree of cashew & finished with cream

### Lamb

- Rogan Josh** 15.50  
Baby lamb cooked on low fire with yoghurt, onion, garlic, ginger and tomato
- Achari Gosht** 15.50  
A tangy lamb curry slow cooked in traditional indian pickle
- Lamb Pasanda** 15.50  
Lamb cooked in a blend of ground pistachio, cashew, almond
- Koora Lamb** 15.50  
Medium to hot dish is cooked with mint, poppy seed, coconut thread in south indian spices
- Bhuna Gosht** 15.50  
Lamb cooked in capsicum, onion, tomato and coriander
- Lamb Korma** 15.50  
Lamb cooked in a puree of cashew & finished with cream

- Lamb Saag** 15.50  
Lamb cooked in freshly made spinach gravy and light spices
- Lamb Vindaloo** 15.50  
Famous vinegar based curry cooked medium or hot

### Beef

- Beef Madras** 15.50  
Tender beef curry from south india tempered with curry leaves and finished with coconut cream
- Tawa Beef** 15.50  
A dry dish the beef cooked on the griddle tempered with onion, tomatoes and finished with soy sauce
- Sweet 'n' Sour Beef** 15.50  
Beef cooked with sweet aromatic smell cooked medium or hot
- Beef Masala** 15.50  
Specially prepared beef cooked in a unique combination of tomatoes, coriander seeds and fresh ginger
- Beef Korma** 15.50  
Beef cooked in a puree of cashew and finished with cream
- Beef Saag** 15.50  
Beef cooked in freshly made spinach gravy with light spices
- Beef Vindaloo** 15.00  
Famous vinegar based curry cooked medium or hot
- Beef Curry** 15.50  
Authentic home style curry

### Prawns

- Butter Prawns** 18.80  
Fresh prawns cooked in garlic
- Coriander Prawns (signature dish)** 17.50  
Juicy prawns cooked with mild spices and fresh coriander simmered with fresh cream
- Prawn Masala** 17.50  
Prawns cooked in light spices with capsicum and onion
- Garlic & Chilli Prawns** 17.50  
Succulent prawns stir fried with hot sambal garlic, green chillies and tropical spices
- Prawn Vindaloo** 17.50  
The famous vinegar based curry, cooked medium or hot
- Prawn Malai** 17.50  
Juicy prawns cooked in coconut milk and light spices

### Fish

- Andhra Fish Curry** 17.00  
Madras style fish fillets tempered with curry leaves and mustard seeds
- Fish Masala** 17.50  
Fish fillets sauteed with tomatoes, capsicum & onion using fresh herbs and spices
- Fish Vindaloo** 17.50  
Fish cooked in the famous vinegar based curry
- Tamarind Fish** 17.50  
Fish cooked in a tangy and sweet gravy