

Traditional old school favourites

2 Chappaties or boiled rice with all meals included in the price, which can be upgraded with a charge in the price difference.

- Masala**
A highly spiced curry dish prepared with a very special blend of herbs and spices. Garnished with onion, tomatoes and coriander
- Korma**
A very mild and creamy curry prepared with coconut, almond and sultanas to give a rich creamy flavour
- Rogan Josh**
This dish is prepared with a fresh blend of herbs and spices, garnished with tomato, green peppers, onions and coriander to create a succulent flavour
- Dopiaza**
This medium spiced dish derives its name from plentiful use of onions and peppers which are briskly fried with a blend of fresh spices and sprinkled with coriander

- Bhuna**
A medium dry dish cooked with onions, tomatoes, garlic, herbs and spices
- Madras**
A medium to hot saucy dish prepared with a selection of hot spices
- Vindaloo**
A very , very hot dish prepared with extra hot spices
- Dhansak**
This is a sweet and sour dish prepared in a lentil sauce with a special blend of herbs and spices, then garnished with coriander to give a distinctive flavour

Chicken £6.95
Keema £6.95

Chicken tikka £7.50
Chicken tikka + keema - £7.50

Lamb £ 7.95
Vegetable £5.95

Side Dishes

All Side Dishes £3.00 each. All side dishes can be made to a main dish for £5.95 including 2 chapaties or boiled rice.

Bombay potato
Tarka Dall (lentil)
Aloo Matter (Potatoes & peas)
Aloo Gobi (Potatoes & cauliflower)

Saag Paneer (Spinach and paneer)
Matter Panner (Peas and Paneer)
Chana masala (Chick peas)



Sundries

Pickle tray £2.00
Popadum 50p
Chips £1.50

Chapati 50p
Tandoori roti 75p
Plain Naan £1.95
Garlic Naan £2.25
Peshwari Naan £2.25
Keema Naan £2.25
Cheese Naan £2.25
Coriander Naan £2.25
Chilli Naan £2.25

Boiled Rice £1.00
Pilau Rice £2.25
Fried Rice £2.50
Keema Rice £2.50
Mushroom fried rice £2.50
Egg fried rice £2.50
Lemon rice £2.50

Kids corner £3.95

Fish finger or chicken nuggets served with chips and a choice of peas or baked beans and a soft drink.



Welcome to...

PARMIARS

Family Indian Restaurant



& Bar



Please refer to the Drinks Menu for our variety of Draught, Lager, Beer, Wines & Soft Drinks

471 Halifax Road, Hightown, Liversedge WF15 8HU
TEL - 01274 873 566

Starters

Meat Samosa £2.40
Meat and mixed vegetables wrapped in a triangular pastry (2 pieces)

Chicken Pakora £3.00
Succulent chicken breast strips fried in house spicy batter

PARMAR SPECIAL
Chilli chicken £3.50
Fried chicken breast prepared with herbs and peppers

Shami Kebab £3.00
Keema mixed with herbs & spices then shallow fried

Seekh Kebab £3.00
Minced meat marinated with fresh herbs and exotic spices then char grilled

Spicy Chicken Strips £2.50
Chicken marinated in selected home prepared spices then deep fried

Chicken Tikka £3.00
Boneless chicken marinated in yogurt, fresh herbs and special spices cooked over a charcoal grill

Chilli Paneer Chaat £2.80
Paneer, peppers and onions prepared with house spices

Paneer Pakora's £2.80
Paneer in batter then deep fried

Vegetable Samosa £2.40
Fresh vegetables with selected condiments wrapped in a triangular pastry (2 pieces)

Onion Bhaji's £2.50
Sliced onion and mixed spices in a spicy batter then deep fried

Potato Pakora £2.50
Sliced potato and mixed spices in a spicy batter then deep fried

Garlic Mushrooms £2.50
Mushrooms shallow fried in garlic butter & spices

TO SHARE
Parmar mixed starter for 2 £7.95
Meat Samosa, chicken tikka, onion bhaji, seekh kebab, served on a sizzler with salad and dressing

TO SHARE
Parmar veg starter for 2 £6.95
Onion bhaji, Veg samosa and potato pakora, served on a sizzler with salad and dressing

SEAFOOD STARTERS
Fish Pakora £3.40
Fish Masala £3.00

All our starters are served with fresh salad and chutney (mint sauce)

Chefs Specialities

2 Chappaties or boiled rice with all meals included in the price, which can be upgraded with a charge in the price difference.

KARAI

Medium spiced flavourful dish created using the chefs specially prepared karai spices cooked in with fresh pieces of capsicum and onions to give a flavoursome finish. Specially served in piping hot wok.

Chicken Tikka £7.95
Lamb £8.95
Keema £8.95
Chicken Tikka & Keema £8.95
King Prawn £9.95

Biryani

Fragrant rice dish cooked with spices and choice of meats, served with a curry sauce.

Chicken Tikka £7.95
Lamb £8.95
Keema £8.95
Chicken Tikka & Keema £8.95

BALTI

A world Famous dish created in north india, created using a Balti paste which gives the dish a unique depth that combines a unique tang with a variety of spices.

Chicken Tikka £7.95
Lamb £8.95
Keema £8.95
Chicken Tikka & Keema £8.95
King Prawn £9.95

JALFREZI

Made using the chefs signature thick Jalfrezi sauce which has a hot tang cooked in with fresh marinated capsicum to give flavour with every single bite. Specially served in a piping hot wok

Chicken Tikka £7.95
Lamb £8.95
Keema £8.95
Chicken Tikka & Keema £8.95
King Prawn £9.95

PARMARS SIZZLERS

Served on a sizzling platter and accompanied with curry sauce

Chicken Tikka £7.95
Parmars Royal Sizzler £9.95

Consists of chicken tikka, lamb tikka & king prawn Served with curry sauce instead of chapaties & boiled rice

SHASHLICK

Served on a sizzling platter with strongly spiced meat accompanied with curry sauce garnished with peppers and onions

Chicken Tikka £7.95
Parmars Royal Shashlick £9.95

Consists of chicken tikka, lamb tikka & king prawn Served with curry sauce instead of chapaties & boiled rice

House Specialities

2 Chappaties or boiled rice with all meals included in the price, which can be upgraded with a charge in the price difference.

1) Chicken Zafrani £8.95
Sliced succulent chicken breast pieces expertly marinated in mouth-watering combination of herbs and spices cooked to perfection, then added to a thick medium sauce with the chefs secret blend of exotic herbs and spices to give a very unique and fragrant finish that will leave you wanting more.

2) Beguni Kata Chicken £8.95
Dish with origins in south India made with succulent chicken breast cooked in a tandoor to give added deep flavour, then cooked in a medium sauce with delicately applied special ingredients to give a sweet and sour finish.

3) Chicken Chom Chom £8.95
Mild to medium strength sauce expertly and delicately spiced with a unique blend of spices, which ensures the perfect culmination of chicken with garden peas.

4) Tandoori Butter Chicken £8.95
A dish for the royal kings of India! Supremely rich mild and creamy sauce created with chefs own combination of fresh ingredients served with our scrumptious tandoori chicken breast. A Dish that will leave you 100% satisfied.

5) Chilli Garlic Chicken Tikka £8.95
A house Special! A hot dish that marries a fine balance of fresh green chillies and Garlic to give a strong but delicious flavour.

6) South Indian Korma £8.95
South Indian twist on an ever popular north Indian dish. The ever famous Korma sauce expertly enhanced with delicately applied fresh spices to give a unique and mouth-watering kick.

7) Chicken Makhani £8.95
A mild dish that is fresh and fruity, which is expertly created by our chef who successfully combines the fruit of India into a delicious mild rich dish.

8) Parmars Bhuna £8.95
A whole chicken fillet steak marinated in house special spices then cooked to perfection in a Tandoor oven to give flavour throughout the chicken, topped with our bhuna sauce specially prepared with a perfectly balanced combination of tomato, onion and garlic.

9) Chicken Tikka Pasanda £8.95
A dish with a very unique identity, A mild dish with a touch of cream expertly combined with chefs own unique blend of fragrant herbs and spices combined with a splash of red wine to give a scrumptiously sweet but slightly bitter finish.

10) Chicken Tikka Saag £8.95
A balanced combination of tomatoes, onion, coriander and garlic delicately combined to bring out the fresh flavour of spinach to create a very thick base which compliments fresh chicken tikka pieces. Garnished with a slice of fresh lemon.

11) Chicken or Lamb Achari £8.95
Chef's medium to hot sauce masterfully combined with achari Pickle to give a very unique strong full flavoured dish – a must try!

12) Chicken or Lamb Naga £8.95
Chefs specialty! A very hot dish which uses the pickle of once the world's hottest chilli, the naga chilli has a very unique taste which really comes through with a very fragrant after taste. A must try for those who like a hot dish!

13) Chicken or Lamb Jeera £8.95
A medium spiced dish with succulently spiced chicken in a thick fragrant sauce with chef's own combination of very fragrant herbs in delicately balanced quantities in order to bring out the distinctly recognisable flavour and fragrance of the Jeera (cumin seeds).

14) Chicken or Lamb Methi £8.95
Mild to medium strength sauce which is made using a fresh tomato and onion base which is strongly flavoured with herbs and spices and finished off with a nice helping of Methi leaves to give a nice floral and fragrant taste.

15) Parmars Royal Jalfrezi £9.95
A star studded line up of Chicken tikka, Lamb, keema and King prawn tikka cooked in our chefs own special Jalfrezi sauce to give a tangy hot taste cooked in with fresh capsicum, served in a piping hot wok.

16) Hyderabad Chicken £8.95
A unique dish, which puts our spiced chicken in a mild minty sauce, freshly made using chefs own special recipe which creates a fresh and mouth-watering minty tone.

17) Chicken Piaza £8.95
Fragrantly spiced chicken breast cooked with sizeable cuts of fresh onion and capsicum cooked and spiced with various fragrant herbs and spicy to create a fairly dry medium spiced dish that is fragrant in flavour.

18) Balti Butter Chicken £8.95
With origins in the mountains of north India, created to give a richer version of the Balti dish perfect for the cold winters, this dish combines the tangy Balti flavour with chef's special ingredients to create a fuller and richer flavour.

19) Chicken Nawabi £8.95
A dish created for the Nawabs, who were once the leaders of the East Indian province. A rich medium spiced sauce with chef's special ingredients to give a dish that is very aromatic full of flavour experience.

20) Parmars Royal Karai £9.95
Blockbuster line up of Chicken tikka, Lamb, keema and King Prawn tikka cooked in with fresh capsicum and onions with chefs own karai sauce made using a finely balance of herbs and spice to give a flavourful finish that will make you fully satisfied.

21) Parmars Royal Biryani £9.95
This is a well presented dish consisting of Chicken, Lamd, and Keema served a side curry sauce

Vegetarian

Please notify us of any food allergies you may have prior to ordering
All curries may contain traces of nuts or small bones

Mild Medium Hot

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Mild Medium Hot