

STARTERS

1. **VEGETARIAN SAMOSAS (2 PCS)** 7.00
2. **MEAT SAMOSAS (2 PCS)** 9.50
3. **ONION BHAJI (5 PCS)** 7.00
4. **VEGETABLE PAKORAS** 7.00
5. **ALOO CHAAT** 10.00
A spicy, tangy, snack with potatoes.
6. **CHICKEN CHAAT** 13.00
A spicy, tangy, snack with chicken.

FROM THE TANDOOR

7. **CHICKEN AFGHANI** 14.90
Boneless chicken breast marinated in Spices and cottage cheese.
8. **CHICKEN TIKKA** 14.90
Boneless chicken breast marinated in spices and yogurt.
9. **LASSNI CHICKEN TIKKA** 15.90
Boneless chicken breast marinated in garlic and spices.
10. **TANDOORI CHICKEN** 13.90
Succulent chicken marinated in spices and yogurt.
11. **RESHMI KEBAB** 14.90
Boneless chicken breast marinated in mild herbs and spices.
12. **SHEEKH KEBAB** 15.50
Ground lamb seasoned with herbs and spices.
13. **FISH TIKKA** 18:00
Fish fillets marinated in spices and yogurt then roasted to perfection.
14. **TANDOORI PRAWNS** (SEASONAL)
Prawns marinated in spices and yogurt.
15. **TANDOORI PANEER** 14.90
Homemade cottage cheese marinated in spices and yogurt.
16. **THE 5 RIVERS MIXED PLATTER** 28.00
Chefs' selection of Tandoori dishes.

BALTI DISHES

This dish was created in Britain in the late 1970's, in the region now known as the Birmingham Triangle. The famous unknown chef developed the dish that set Britain on the path to making Indian cuisine more popular than fish and chips in the country. We bring this traditional British Indian dish to Australia to remind the many Brits of home. Our Balti is stir fried with onions and garlic in chefs own balti sauce.

17. **BALTI CHICKEN** 15.90
18. **BALTI LAMB** 17.50
19. **BALTI PRAWNS** 19.90
20. **BALTI VEGETABLES** 14.00

JALFREZIE DISHES

This dish is created using special spices, which are stir fried with onions, capsicums and chillies.

21. **CHICKEN JALFREZIE** 15.90
22. **BEEF JALFREZIE** 15.90
23. **LAMB JALFREZIE** 17.50
24. **PRAWN JAL FREZIE** 19.90

MADRAS DISHES

An authentic South Indian dish, with a greater proportion of hot spices that infused in a rich creamy coconut sauce.

25. **CHICKEN MADRAS** 15.90
26. **BEEF MADRAS** 15.50
27. **LAMB MADRAS** 17.50
28. **PRAWN MADRAS** 19.90

PASANDA DISHES

This is prepared with species, cream and nuts producing a spicy but mild dish.

29. **CHICKEN PASANDA** 16.90
30. **BEEF PASANDA** 16.50
31. **LAMB PASANDA** 17.50
32. **PRAWN PASANDA** 20.90

KORMA DISHES

A mild dish with a fusion of yogurt, cream and cashew nuts blended with toasted spices.

33. **CHICKEN KORMA** 16.90
34. **BEEF KORMA** 16.90
35. **LAMB KORMA** 17.50
36. **VEGETABLE KORMA** 14.00

VINDALOO DISHES

This is a fiery dish cooked with potatoes in a spicy tangy sauce.

37. **CHICKEN VINDALOO** 15.90
38. **BEEF VINDALOO** 15.90
39. **LAMB VINDALOO** 17.50

SAAG DISHES

English spinach blended with onions, tomatoes and spices provide the perfect base for the meat, seafood or vegetables.

40. **CHICKEN SAAG** 16.90
41. **LAMB SAAG** 17.50
42. **PRAWN SAAG** 19.90
43. **ALLO (POTATOES) SAAG** 14.00
44. **PANEER SAAG** 15.00

MASALA DISHES

Tender juicy chicken, fish or paneer tikka marinated in spices, roasted in the Tandoori oven then sautéed in The 5 Rivers Masala sauce

45. **CHICKEN TIKKA MASALA** 15.90
46. **FISH TIKKA MASALA** 20.00
47. **PANEER TIKKA MASALA** 15.90

DOPIAZA DISHES

This dish uses a method of preparation where onions are added to spices twice during the cooking process.

48. **CHICKEN DOPIAZA** 15.90
49. **BEEF DOPIAZA** 15.90
50. **LAMB DOPIAZA** 17.50
51. **PRAWN DOPIAZA** 19.90
52. **VEGETABLE DOPIAZA** 14.00

BHUNA DISHES

Using a combination of special spices fried together on a fierce flame producing a dish of dry consistency.

53. CHICKEN BHUNA	16.90
54. BEEF BHUNA	16.90
55. LAMB BHUNA	18.00
56. PRAWN BHUNA	20.00
57. VEGETABLE BHUNA	14.00

OTHER DISHES

58. BUTTER CHICKEN	15.90
Tender boneless chicken from the Tandoor tossed in mildly spiced sauce.	
59. RARA CHICKEN	16.90
Boneless chicken cooked with onions, garlic and ginger in our spiced minced lamb sauce.	
60. PUNJABI CHICKEN	15.90
This is a traditional Punjabi dish loved by the people in the region of The 5 Rivers.	
61. ROGAN JOSH	17.50
A favorite of Indian royalty; Tender Lamb cooked in a spicy tomato sauce.	
62. KEEMA MUTTER	16.50
Minced Lamb and juicy peas cooked in delicate spices.	
63. MIRCHI PRAWN KADHAI	20.90
Local Prawns cooked with tomatoes, chili, garlic and onions in chefs' special blend of spices.	

VEGETABLE DISHES

64. DHAL MAKHANI	13.00
Mixed lentils prepared in a creamy sauce	
65. CHANNA MASALA	13.50
Chickpeas cooked with onions in a spicy sauce	
66. ALLO GOBI	13.50
Cauliflower and potatoes sautéed with onions, tomatoes and spices.	
67. JEERA ALLO	13.50
Potatoes cooked with cumin seeds, herbs and spices	
68. BOMBAY ALLO	13.50
Potatoes cooked in fresh herbs and spices	
69. PANEER MAKHANI	15.90
Homemade cottage cheese cooked in a creamy, mildly spiced sauce.	

RICE DISHES

70. PLAIN RICE	5.00
boiled basmati rice	
71. JEERA PILLAU	6.00
Basmati rice cooked with cumin seeds and butter	
72. VEGETABLE PILLAU	8.00
Basmati rice cooked with fresh vegetables	
73. KEEMA PILLAU	10.00
Basmati rice cooked with minced lamb	
74. VEGETABLE BIRYANI	9.50
Basmati rice cooked with vegetables, yogurt and spices	
75. CHICKEN BIRYANI	15.00
Basmati rice cooked with chicken, yogurt and spices	
76. LAMB BIRYANI	16.00
Basmati rice cooked with lamb, yogurt and spices.	

INDIAN BREADS BAKED IN THE TANDOOR

77. PLAIN NAAN	3.50
78. BUTTER NAAN	4.00
79. GARLIC NAAN	4.50
80. KEEMA NAAN (stuffed with minced lamb)	8.50
81. CHEESE NAAN	7.50
82. PESHEWARI NAAN (stuffed with fruit and nuts)	7.50
83. TANDOORI PRATHA	5.00
84. ALLO PRATHA (stuffed with potatoes)	7.00
85. TANDOORI ROTI	3.50

SIDE DISHES

86. POPADUMS (4 per serve)	2.00
87. THE 5 RIVERS SALAD	9.00
88. ONION SALAD	5.00
89. RAITA	5.00
90. MIXED PICKLES	2.50
91. CHUTNEYS: Mint, Tamarind or Mango	2.50

DESERTS

92. GULLAB JAMAN (2 pieces)	4.50
93. MALAI KULFI (homemade Indian Ice cream)	5.50
94. KEER (min order of 4)	6.00
95. LASSI	5.50

Some menu items may contain nuts or nut derivatives.

.Prices subject to change without prior notice.



Authentic Indian cuisine
Takeaway menu

Tel 9309 5789

Open 6 days

Tuesday -Thursday 5.00-9.30

Friday - Sunday 5.00- late

Open public holidays

(dine in or takeaway)

BYO (wine and beer only)

Woodvale Shopping Centre

3/153 Trappers Drive

Woodvale WA

6026

(near the Woodvale Tavern)

The 5 Rivers

The word "Punjab" is a combination of the Indian words. 'Punj' meaning five and 'Aab' meaning water. The Punjab is a region of five rivers: the Jhelum; the Chenab; the Ravi; the Beas; and the Sutlej regions. The 5 Rivers Indian Restaurant takes its name from this ancient region of the Indian sub-continent.

www.therivers.com.au