

# COPPER CHIMNEY

EST. 1972

Indian Food, Made Unforgettable.



A leading and award-winning contemporary Indian restaurant brand, Copper Chimney, established 1972, is an ode to the secret recipes and cooking techniques envisioned by our founder, Mr J.K. Kapur, using influences from slow-cooked dishes across undivided North India, from Peshawar to Delhi.

Every dish is produced from scratch, every curry is simmered for a precise number of hours, each grill is marinated in its own specific closely guarded spice mix, all lentils are slow cooked, all biryanis are layered with an almost scientific precision, and each piece of bread is hand-stretched and baked to perfection.

Our story is our taste, the secret recipes are our lineage and our reputation is on your plate. Welcome to our world of legacy cuisine, loved across India, the UK and the Middle East over 50 glorious years.


## STARTER PLATES

### Vegetarian

<b>Kadak Roomali</b> <sup>ⓐ</sup> <sup>ⓑ</sup>	6.95
Crisp handkerchief thin bread served with a selection of chutneys	
<b>Chandni Chowk Chaat</b> <sup>ⓐ</sup> <sup>ⓑ</sup>	7.75
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutney	
<b>Green Pea and Aloo Samosas</b> <sup>ⓐ</sup> <sup>(VG)</sup>	6.95
India's all time favourite snack, stuffed with a melange of green peas and potato	
<b>Aloo Tikki Chaat</b> <sup>(VG)</sup>	7.75
Classic street style aloo tikki laced with sweet and sour chickpeas and topped with chaat ki chutneys	

### Non-Vegetarian

<b>Amritsari Shrimp</b>	9.95
From the popular alleys of Amritsar, Punjab, comes this carom-flavoured, batter-fried shrimp	
<b>Delhi-Style Fried Chicken</b> <sup>ⓐ</sup>	8.95
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and a complex array of spices	
<b>Minced Lamb Patti Samosa</b> <sup>ⓐ</sup>	8.45
The meat lovers version of India's all time favourite snack, filled with minced lamb	

 We include a discretionary £1 donation on your bill towards FoodCycle – a national charity that serves free 3-course community meals to people at risk of food poverty and loneliness. [www.foodcycle.org.uk](http://www.foodcycle.org.uk)

<sup>ⓐ</sup> Contains Gluten <sup>ⓑ</sup> Contains Nuts <sup>Ⓒ</sup> Contains Dairy <sup>Ⓓ</sup> Optional Dairy <sup>Ⓔ</sup> Optional Gluten <sup>(VG)</sup> Vegan

*In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to a common kitchen environment. All prices are inclusive of VAT. All prices shown are in GBP. A discretionary 12.5% service charge will be added to your bill.*

## TANDOOR GRILLS

### Vegetarian

<b>Tandoori Sweet Potato</b> <sup>(VG)</sup>	12.50
Orange sweet potatoes grilled in our tandoor, sprinkled with our in-house tangy and hot seasoning	
<b>Chargrilled Cauli</b> <sup>Ⓒ</sup>	12.50
A flavourful preparation of the humble cauliflower, marinated in a sharp mustard, turmeric and white-pepper infused yoghurt	
<b>Tandoor Soya Tikka</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	12.75
Grilled soya chunks marinated in spiced hung yoghurt and stuffed with masala cheese	
<b>Roast Paneer Tikka</b> <sup>ⓐ</sup>	14.95
Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven	

## KABAB PLATTERS

<b>Veg Kabab Platter</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	23.95
Tandoori Sweet Potato   Chargrilled Cauli   Tandoor Soya Tikka   Roast Paneer Tikka	
<b>Non-Veg Kabab Platter</b> <sup>Ⓒ</sup>	27.95
Chutney Fish   Chargrilled Chicken Tikka   Nimboo Achaar Chicken   Lamb Seekh Kabab	

### Non-Vegetarian

<b>Chutney Fish</b>	19.95
Sea bass marinated in our green mint and lemon chutney cooked in the tandoor	
<b>Chargrilled Chicken Tikka</b> <sup>ⓐ</sup>	17.25
Chicken marinated in yoghurt with a sprinkling of special Amritsari spices, red chillies, amchoor and Himalayan black salt	
<b>Nimboo Achaar Chicken</b>	17.25
Tender, tandoor-grilled chicken marinated with lemon & chilli pickle with a hint of coarsely-pounded black pepper	
<b>Reshmi Malai Chicken</b> <sup>Ⓒ</sup>	17.25
Lightly marinated in hung yoghurt and cream is delicately flavoured with white pepper and cardamom	
<b>Lamb Seekh Kabab</b> <sup>(D)</sup>	18.95
Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper	
<b>Grilled Burrah Chop</b>	8.95 per pc
Perfected over the decades, cinnamon-scented, tender lamb chops marinated for over 8 hours, seared and chargrilled	

## THALI LUNCH

Inspired by a nostalgic Indian culinary tradition symbolic of a hearty meal, our lunch special comprises a street-style chaat, a choice of curry served with naan or rice, along with a side of our tempered dal, jeera potatoes, papad - all carefully portioned for an individual and wholesome meal. Available from Monday through Friday, 12pm to 4pm

\*Please ask a team member for details

## CURRIES

### Vegetarian

<b>Paneer Masala</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	16.50
Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this copper specialty remains unchanged since its inception over four decades ago	
<b>Bazaar ke Chole</b> <sup>Ⓒ</sup>	13.95
Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, flavoured with crushed pomegranate powder	
<b>Chowk ke Subzi</b> <sup>(VG)</sup>	13.95
The sounds of a crowded Indian crossroads are evoked with the crackle of fresh vegetables tossed with onions in a rich, spiced masala	
<b>Roasted Eggplant Bharta</b> <sup>(VG)</sup>	12.50
Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices	
<b>Mushroom Mutter Kadhai</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	14.95
Mushrooms and peas stir fried with onions and peppers lightly spiced with pounded coriander and red chillies	
<b>Black Dal Maharaja</b> <sup>Ⓒ</sup>	10.75
Whole black lentils, tomatoes and spices slow cooked for hours, finished with a dollop of ghee	
<b>Dal Tadka</b> <sup>(VG)</sup>	9.95
Yellow lentils cooked with fresh green herbs and sizzling spices, served with a dash of cumin and garlic	
<b>Lasooni Spinach</b> <sup>(VG)</sup>	9.50
Fresh spinach with a hint of roasted garlic	
<b>Jeera Potatoes</b> <sup>(VG)</sup>	9.50
Tender baby potatoes, tossed with aromatic seasoning in a light home-style preparation	

### Non-Vegetarian

<b>Saffron Shrimp</b>	19.95
Juicy shrimps simmered in a smooth, saffron-scented, subtly-flavoured and aromatic gravy	
<b>Fish Rahra</b>	18.95
The by-lanes of Patiala gave rise to this original recipe of Tilapia fish fillet, that are simmered in a spiced tomato and seasoned onion gravy	
<b>Butter Chicken</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	18.95
Boneless tandoor chicken, simmered in our signature tomato, butter flavoured gravy and accentuated with dry fenugreek	
<b>Bhuna Chicken</b>	18.50
Pot roasted chicken imbibes the distinctive flavours of freshly pounded spices, simmered in slow cooked onion-tomato gravy	
<b>Lamb Rogan Josh</b>	19.45
Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked with rogan, a special Kashmiri chilly spice-infused oil	
<b>Lamb Shank Nihari</b> <sup>Ⓒ</sup>	23.95
A rich slow-cooked lamb stew, flavoured with spices topped with rogan fried chillies and ginger juliennes	

## BIRYANIS

<b>Vegetable Biryani</b> <sup>Ⓒ</sup>	17.95
Long grain rice infused with saffron and seasoned with spices	
<b>Prawn Biryani</b> <sup>Ⓒ</sup>	19.95
Spiced prawns cooked with saffron rice, accented with a flavour of crackling spices and crispy fried onion	
<b>Chicken Tikka Dum Biryani</b> <sup>Ⓒ</sup>	18.95
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger	
<b>Parida Lamb Biryani</b> <sup>Ⓒ</sup> <sup>(G)</sup>	19.95
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot	
<b>Saffron Pulao</b> <sup>(VG)</sup>	7.50
Saffron infused basmati rice, lightly seasoned with our selection of Indian spices	
<b>Steamed Rice</b> <sup>(VG)</sup>	4.50
Long grain basmati rice	
<b>Pomegranate Mint Raita</b> <sup>Ⓒ</sup>	3.25
Greek yoghurt flavoured with mint, coriander and pomegranate	

## BREADS

<b>Tandoori Roti</b> <sup>ⓐ</sup> <sup>(VG)</sup>	3.75
Whole wheat Indian bread cooked on the sides of a tandoor	
<b>Butter Roti</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	3.95
Whole wheat Indian bread cooked on the sides of a tandoor	
<b>Naan</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	3.75
Whole wheat Indian bread cooked on the sides of a tandoor	
<b>Butter Naan</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	3.95
<b>Garlic Naan</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	4.75
<b>Cheese Naan</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	5.75
<b>Multigrain Chura Paratha</b> <sup>ⓐ</sup> <sup>(D)</sup>	4.75
A layered Indian flatbread baked to crispness in the tandoor, hand-crushed, and smoky in flavour	
<b>Baluchi Naan</b> <sup>ⓐ</sup> <sup>Ⓒ</sup>	5.75
Leavened tandoor-cooked naan bread stuffed with mawa and topped with dates and apricot	
<b>Roomali Roti</b> <sup>Ⓒ</sup> <sup>Ⓓ</sup>	4.50
A soft, delicate, handkerchief-thin bread, tossed and cooked on an inverted tawa, this is our signature artisanal bread best paired with our flavourful curries	
<b>Butter Roomali Roti</b> <sup>Ⓒ</sup> <sup>Ⓓ</sup>	4.75

## DESSERTS

<b>Kulfi</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	5.95
Pistachio   Malai	
<b>Royal Kulfi</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	6.95
Combination of three Royal Kulfi flavours drizzled with rose and nut crumble	
<b>Sorbet</b> <sup>(VG)</sup>	5.95
Mango   Raspberry	
<b>Gajar Pistachio Crumble</b> <sup>Ⓒ</sup> <sup>ⓑ</sup>	6.95
Handcrafted carrot pudding paired with velvety kulfi layered with pistachio and praline crumble	
<b>Gulab Jamun</b> <sup>Ⓒ</sup> <sup>Ⓓ</sup>	6.25
Golden fried milk dumplings steeped in rose scented syrup	

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