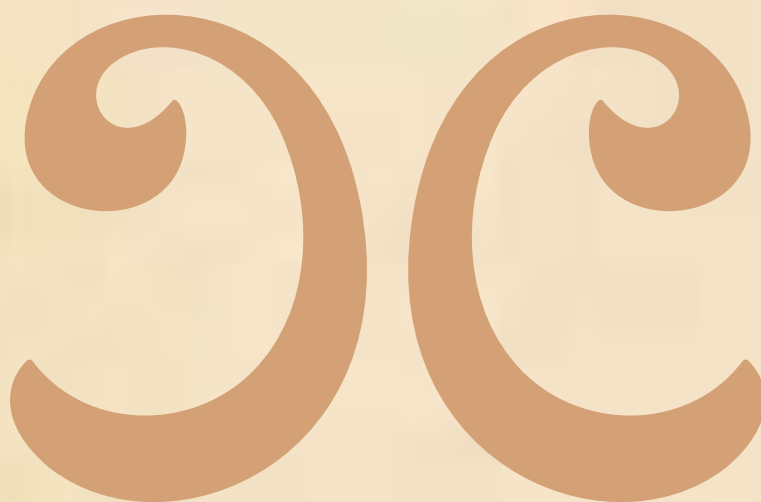
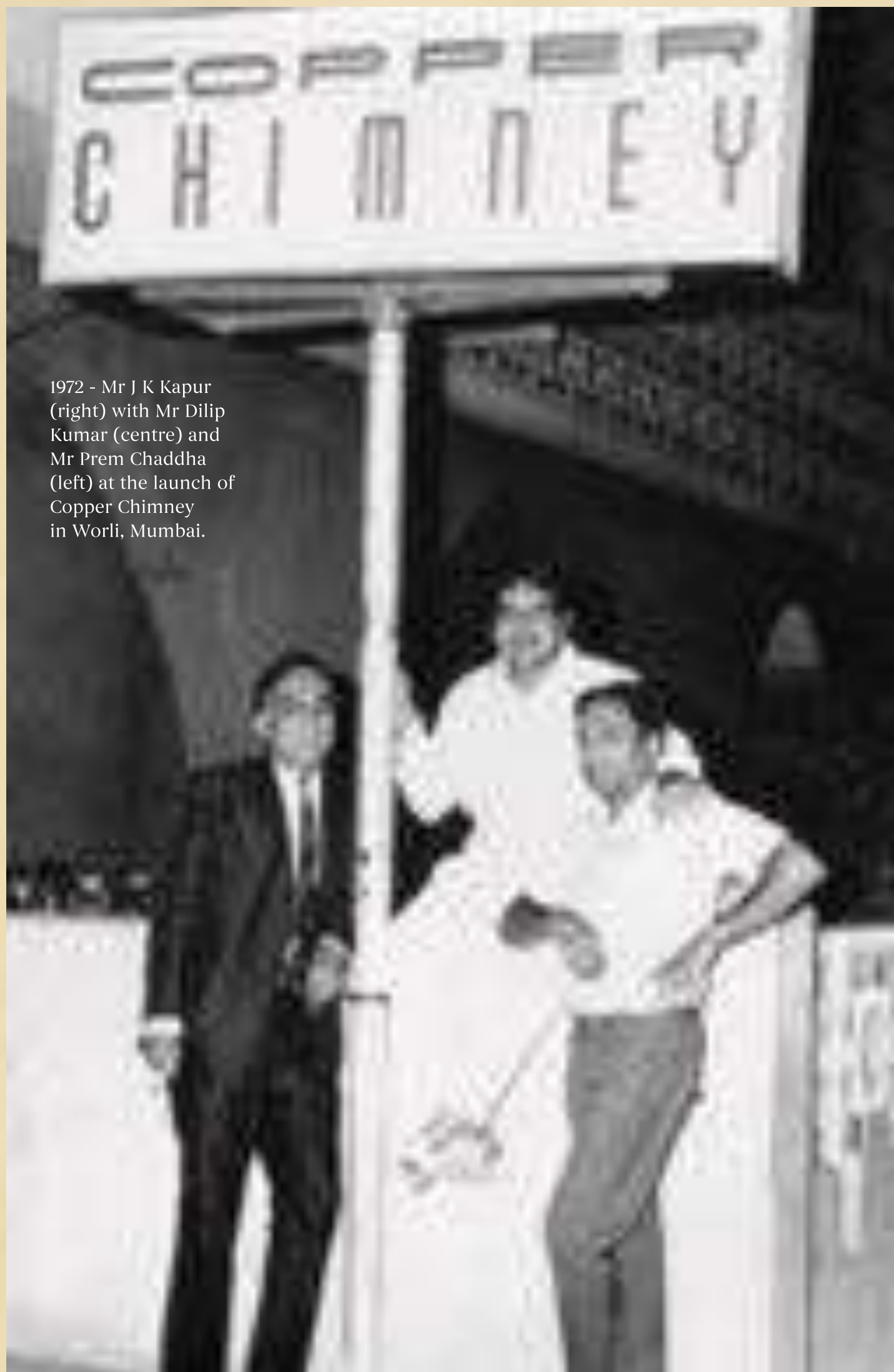




EST. 1972



1972 - Mr J K Kapur (right) with Mr Dilip Kumar (centre) and Mr Prem Chaddha (left) at the launch of Copper Chimney in Worli, Mumbai.

Through our deep and intricate understanding of the nuances of Indian flavours, we bring a lighter touch and freshness to Indian cuisine. From the choice of ingredients for our cooking, to the fresh preparation of all the dishes we serve you, or the use of masalas & spices, we prepare Indian food using signature techniques crafted and perfected over four decades by our chefs. This is why Copper Chimney brings distinctive flavours and texture to traditional North Indian cuisine.

All the spices and herbs used, are not just for flavour and aroma, but for the digestive and nutritional values. Good wholesome food and good health are synonymous. At Copper Chimney, each dish impacts the palate in a way that evokes the vibrancy and rich legacy of North Indian Cuisine.

The firing up of Copper Chimney's first tandoor over 40 years ago marked the starting point of a unique culinary journey influenced by the regional cuisines of an undivided North India. Copper Chimney has provided its patrons, across India and abroad, the very best of North Indian cuisine and hospitality, like they have never experienced before.

From being the first single restaurant in India to have an open show kitchen, where freshly prepared handmade rotis were tossed in front of its guests. Copper Chimney has today become a culinary landmark revered by food enthusiasts from across the world.

SOUPS & STARTER PLATES

TOMATO | AB-E-HAYAT | CHICKEN

∞ KADAK MASALA ROOMALI ROTI

Crispy roomali with onion, tomato, boondi with masala.

TANDOOR GRILLS - VEGETARIAN

∞ PANEER TIKKA

Fresh cottage cheese marinated in spice infused yogurt and glazed golden in the tandoor.

∞ VEGETABLE SEEKH KABAB

Minced vegetable blended with exotic herbs and barbecued crisp.

TANDOORI SHASHLIK

Assorted whole vegetables and cottage cheese chunks, mildly spiced and chargrilled.

MAKAI MALAI SEEKH

Soft creamy cottage cheese and corn kababs flavoured with fresh herbs.

ACHARI MUSHROOM

Barbecued fresh mushrooms flavoured with mustard and pickling spices.

TANDOORI GOBI

Garden fresh florets of cauliflower marinated in yogurt spiced with exotic herbs and barbecued.



ALOO CHUTNEYWALA

Baby potatoes steeped in a mint flavoured marinade and lightly grilled.

COPPER CHIMNEY KABAB PLATTER

*Chefs special platter of kababs. Mushroom, Panner, Aloo, Gobi and Veg seekh kabab.
Serves four.*

SPECIALS CHOPS & CHELO

∞ CHICKEN CHOP

*Chops of chicken flavoured with a zing of nutmeg
white pepper and green chillies and chargrilled.*

∞ BURRAH CHOP

*Cinnamon scented succulent Lamb chops,
chargrilled and seasoned with zesty spices.*

∞ RESHMI CHELO KABAB

*Buttered creamy rice topped with tender chicken kababs
in our signature style.*

∞ Boti Chelo

*Rich buttered cream topped with tender
lamb kababs.*

TANDOOR GRILLS - NON-VEGETARIAN

CHICKEN

∞ MURG AFGHANI

*Spring chicken marinated in a mild yogurt and spice mix.
Charcoal roasted for an exotic flavour.*

BAGANI BAHAR

Chicken legs dipped in a refreshing mint marinade and broiled over charcoal.

∞ RESHMI KABAB

Boneless chicken kababs delicately flavoured with white pepper.

KALMI KABAB

*Chicken Drumsticks steeped in a marinade enriched with
mild spices and grilled.*

MURG KALI MIRCH

*Boneless chicken marinated in yogurt, spiced with freshly
pound black pepper and gently grilled.*

∞ ACHARI CHICKEN TIKKA

Grilled chicken marinated in pickling spices and mustard extract.

CHICKEN MALAI KABAB

Mouth melting morsels of chicken laced with cream, grilled in the tandoor.

CHICKEN TANDOORI (HALF)

*Traditional spring chicken marinated in a mild yogurt marinade,
seasoned with sun dried red chillies. Charcoal roasted to perfection.*

LAMB

RAAN

Tender baby legs of lamb marinated in exotic herbs and slow cooked in the tandoor.

BOTI KABAB

Barbecued mutton cubes delicately flavoured with a hint of nutmeg and mace.

SEEKH KABAB

Skewered minced lamb kababs, spiced with fresh herbs and seared on glowing charcoal.

SEAFOOD

LAL MIRCH JHINGA

Tandoor-grilled prawns in a marinade of roasted red Jodhpuri chillies, with a hint of carom seed.

MACHCHI HARIYALI

Fillets of fish delicately flavoured with fresh mint and grilled over glowing charcoal.

MACHCHI TIKKA

Chunks of fresh fish in marinade of sun dried spices and grilled to perfection.

COPPER CHIMNEY KABAB PLATTER

*Chefs special platter of kababs- Chicken, Lamb, Fish and Prawns.
Serves four.*

BIRYANI, PULAO & RICE

∞ DUM MURG BIRYANI

A classic combination of basmati rice and chicken with selected spices- “Dum” cooked.

∞ DUM GOSHT BIRYANI

Pastry sealed pot of saffron rice and lamb, cooked “Dum Pukeh” style.

∞ DUM SUBZ BIRYANI

Assorted vegetables and saffron hued rice cooked on “Dum” with select herbs in a sealed pot.

VEGETABLE BIRYANI

Saffron flavoured rice cooked with vegetables and spices, garnished with crisp fried onion.

CHICKEN BIRYANI

An aromatic delicacy of chicken and rice infused with saffron and seasoned with selected spices.

MUTTON BIRYANI

Long grain rice blended with marinated lamb and flavoured with saffron.

 BANARASI PULAO

Diced vegetables and cottage cheese cooked with long grain Basmati rice.

JEERA RICE

Basmati rice tossed with a light touch of cumins.

CHELO RICE

STEAMED RICE

CURRIES

VEGETARIAN

☪ PANEER MASALA *

A house speciality, fresh cottage cheese simmered in as satin smooth creamy tomato butter gravy.

KADHAI PANEER

Cottage cheese stir fried with onion, peppers and spiced with freshly pounded coriander seeds and red chillies.

PANEER PALAK *

Cottage cheese simmered in a gravy of pureed spinach with a hint of dry fenugreek.

KUMBH MAKAI PANEER

Fresh mushroom, baby corn and diced paneer simmered in an enticing mixture of peppers and oriental spices.

VEGETABLE MAKHANWALA *

A melange of seasonal vegetables and cottage cheese in a rich gravy of fresh tomato puree and cream.

☪ VEGETABLE KHEEMA

Minced mushroom tossed with green peas in a rich gravy of fresh tomato puree and cream.

NAVRATAN KORMA

Assorted vegetables and cottage cheese simmered in a rich cashew gravy with a subtle fragrance of rose water.

SUBZ HANDI

Baby potatoes, brinjals, cauliflowers, peas and peppers tossed with pearl onions in richly spiced masala.

VEGETABLE JALFRAZIE *

A spicy blend of garden fresh vegetables, tomatoes, onions and capsicum with exotic herbs and spices.

MIRCHI KA SALAN

Stir fried large chillies simmered in tangy gravy of sesame seeds, peanuts and tamarind. Hyderabadi style.

MALAI KOFTA

Soft delicious dumplings of cottage cheese, potatoes and dried fruits, served in a flavoursome sauce.

METHI MALAI MUTTER *

Green peas cooked in a fenugreek flavoured gravy laced with fresh cream.

CORN CAPSICUM MASALA *

A delightful combination of sweet corn kernels and capsicum.

DUM ALOO

Scooped potato barrels stuffed with herbed cottage cheese, cashews nuts and sultanas and simmered in a tangy tomato gravy.

CHANNA PESHAWARI *

Chickpeas cooked in a tangy melange of freshly roasted spices and garnished with green chillies.

CURRIES

NON-VEGETARIAN

CHICKEN

∞ MURG MAKHANI

The immensely popular Copper Chimney Butter Chicken. Boneless pieces of tandoori chicken simmered in a rich tomato butter gravy accented with dry fenugreek.

LAHORI CHICKEN

A North-West frontier kadhai preparation of chicken with zing of clove and cumin.

MURG RAHRA

Boneless spring chicken marinated in roasted spices and slow cooked in a rich tomato and brown onion gravy.

KADHAI CHICKEN

Chicken tossed with green peppers in a traditional iron wok and spiced with coarsely crushed red chillies and fresh coriander.

∞ CHICKEN BHARTA

Shredded chicken cooked with mild spices in a flavoursome gravy spiced with green chillies and fresh coriander.

LAMB

∞ ROGAN JOSH

A mildly spiced lamb curry cooked in the traditional North Indian style, flavoured with “Rogan”- Spiced tinged oil.

BHUNA GOSHT

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy.

SEAFOOD

JHINGA CURRY

Fresh prawns simmered in a creamy coconut curry tempered with mustard seeds and curry leaves.

TAWA JHINGA

Chilli prawns tossed with onions and capsicum in a tangy tomato masala.

∞ MACHCHI RAHRA

Fillets of fish simmered in a spiced tomato and brown onion gravy.

INDIAN BREADS

KABULI NAAN

*Exotic refined flour bread topped with nuts and dry fruits.
A treat for the entire family.*

ROOMALI ROTI

*Soft delicate handkerchief, thin bread, tossed
and cooked on an inverted iron griddle.*

TANDOORI ROTI

Whole wheat flour bread baked in a clay oven.

NAAN

Traditional refined flour bread baked in the tandoor.

BUTTER NAAN

Butter layered soft and flaky naan bread.

LASOONI NAAN

*Naan bread with a sprinkling of garlic.
Crisp and flavourful.*

CHEESE NAAN

*Traditional Naan bread stuffed with cheese
and baked in the tandoor.*

LACHCHA PARATHA

Layered and buttered whole wheat bread, crispy and flaky.

KHASTA ROTI

A crispy whole wheat bread flavoured with carom seeds.

STUFFED TANDOORI KULCHA

*Choice of fillings.
Spiced Potato/Paneer/Onion/Methi/Pudina.*

STUFFED TANDOORI PARATHA

*Choice of fillings.
Spiced Potato/Paneer/Onion/Methi/Pudina.*

SIDE ORDERS

∞ DAL MAHARAJA

Whole black lentils simmered overnight over charcoal with tomatoes and spices, finished with a dallop of home churned butter. Creamy and earthy, this dal is a delicious accompaniment to a tandoori meal.

DAL TADKEWALI *

Yellow lentils cooked with herbs and spices, served with a dash of cumin and garlic.

RAITA

*Beaten yogurt seasoned with freshly powdered roasted cumin seeds.
Choice of Aloo/Vegetables/Pineapple/Boondi.*

KACHUMBER

Chopped onion, tomatoes and cucumber flavoured with herbs and accented with lemon juice.

GREEN SALAD

Sliced garden fresh vegetables.

ROASTED PAPAD

Crisp Indian lentils pancake.

DESSERTS

∞ MUZZAFAR

*Rich, thick rabdi topped with golden roasted vermicelli.
A crunchy, creamy Lucknowi sensation.*

GULAB JAMUN

*Roundels of khoya (thickened milk) golden fried and
soaked in a saffron sugar syrup..*

With Ice-Cream

RASMALAI

*Flat fresh cottage cheese cakes, poached in sweetened
creamy milk, sprinkled with pistachios.*

MALAI KULFI

Homemade Indian Ice-cream - Lush and creamy.

RABDI

Indian clotted cream.

HOT FUDGE NUT SUNDAE

*Vanilla Ice-cream drizzled with hot chocolate
sauce and roasted cashewnuts.*

MALAI PHIRNI

*Chilled rice and milk pudding flavoured
with cardamom, set in cashewnuts.*

CHOCOLATE MOUSSE

SEASONAL HALWA

CHOICE OF ICE-CREAM

FRESH FRUIT SALAD

FRESH FRUIT SALAD
With Ice-Cream

