

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 by our chefs. This is why Copper Chimney brings distinctive flavours and textures to traditional North techniques crafted and perfected over four decades 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.

BREAKFAST

Available from 6.00 am - 11.00 am

MASALA EGG PARATHA

Indian flat bread layered with masala omelette and served with mint chutney

EGG BHURJI ROLL

Indian style masala scrambled egg rolled in whole wheat roomali roti

BAKED EGG MASALA

Eggs baked in a traditional masalas and served on A bed of curry

AMRITSARI PANEER BHURJI ROLL

Punjabi style crumbled paneer with spices rolled in whole wheat Roomali Roti

RASILEY ALOO WITH PALAK PURI

Bite sized roasted potato chunks cooked in a curry of onions, tomatoes, chillies and spices served with deep fried spinach flavoured indian puffed bread

BESAN CHILLA

Roasted Bengal gram pancakes served with sweet and spicy tamarind chutney and mint chutney

BHARWAAN PARATHA

Served with plain Curd and Mango Pickle

Aloo | Paneer | Onion

TRAVEL MEAL - NON VEGETARIAN

Daily special selection of

*Appetizer | Main Course - Chicken | Main course - Vegetarian | Jeera Rice
Paratha/ Roomali Roti | Dal | Papad | Raita | Dessert*

TRAVEL MEAL - VEGETARIAN

Daily special selection of

*Appetizer | Main Course - Paneer | Main course - Vegetarian | Jeera Rice
Paratha/ Roomali Roti | Dal | Papad | Raita | Dessert*

BIRYANI MEAL - NON VEGETARIAN

Daily special selection of

*Appetizer | Biryani - Chicken | Main Course - Vegetarian | Jeera Rice
Paratha/ Roomali Roti | Dal | Papad | Raita | Dessert*

BIRYANI MEAL - VEGETARIAN

Daily special selection of

*Appetizer | Biryani - Vegetarian | Main Course - Vegetarian | Jeera Rice
Paratha/ Roomali Roti | Dal | Papad | Raita | Dessert*

SIGNATURE ROLLS - NON VEGETARIAN

Our signature Kababs wrapped in regular / whole wheat Roomali Roti

Reshmi Kabab | Achari Chicken Tikka | Bhatti Chicken | Mutton Shammi Kabab

SIGNATURE ROLLS - VEGETARIAN

Our signature Kababs wrapped in regular / whole wheat Roomali Roti

Paneer Tikka | Hara Tulsi Tikka | Achari Mushroom | Subz Gilawat

APPETIZERS

∞ COPPER KADAK ROOMALI
Our signature dish from our original 1972 menu,
layered with Chilli Butter or Chilli Butter Masala

SUBZ GILAWAT
A delicate vegetable tawakabab enhanced with
Lucknowi spices, served with a mint chutney

CHATPATA DAHI KE KABAB
Freshly made hung yoghurt blended with a combination
of dried spices coated with an even panko crust

TAWA NIMBOO CHICKEN
Lemon and chilli chicken, marinated overnight
and grilled on an Indian hot plate

MASALENDAR ALOO CHAAT
Crispy baby potatoes tossed in our chaat masala,
with tamarind chutney and sweet yoghurt

MUTTON SHAMMI KABAB
Stone bowl pounded minced mutton flavoured
with our exotic spice blend

KABAB - NON VEGETARIAN

Served with Dal Maharaja and Roomali Roti

∞ RESHMI KABAB
Boneless chicken delicately flavoured with white pepper

∞ ACHARI CHICKEN TIKKA
Grilled chicken marinated in pickling spices and
mustard extract

MURGH MALAI KABAB
Mouth melting morsels of chicken softened with
cream, grilled in the tandoor

BHATTI CHICKEN
Robust clay oven roasted chicken seasoned with our
signature Bhatti spices

TANDOORI FISH TIKKA
Pieces of fresh fish in a marinade of
sun dried spices, grilled to perfection

KABAB - VEGETARIAN

Served with Dal Maharaja and Roomali Roti

∞ PANEER TIKKA
Fresh cottage cheese marinated in spice infused
yoghurt and gazed golden in the tandoor

HARA TULSI PANEER
Tandoor grilled paneer with an interesting
combination of basil and fresh green herbs

BHUNA LASOONI PANEER TIKKA
Melt-in-your mouth cottage cheese seasoned with
the delicate flavour of roasted garlic

∞ ACHARI MUSHROOM
Barbecued fresh mushrooms flavoured with
mustard and pickling spices

ALOO CHUTNEYWALA
Baby potatoes steeped in a mint flavoured marinade
and lightly grilled

MAIN COURSE - NON VEGETARIAN

Served with Roomali Roti or Steamed Rice

∞ MURG MAKHANI
The immensely popular Copper Chimney Butter Chicken
Boneless pieces of tandoori chicken simmered in our
signature tomato butter flavoured gravy

KADHAI CHICKEN
Chicken pieces tossed with green peppers in a
traditional iron wok and spiced with coarsely
crushed red chillies and coriander seeds

LAHORI CHICKEN
A spicy Northwest Frontier preparation of chicken
with a zing of clove and cumin

∞ BHUNA GOSHT
Select cuts of lamb, pan-roasted with freshly pounded
spices and simmered in an aromatic curry

PUDINA MIRCH MACCHLI
Fresh fish cooked with a refreshing combination
of spices and pudina

MAIN COURSE - VEGETARIAN

Served with Roomali Roti or Steamed Rice

∞ PANEER MASALA
A House Speciality. Fresh cottage cheese simmered
in satin smooth creamy tomato butter gravy

KADHAI PANEER
Cottage cheese stir fried with onion and peppers and
spiced with freshly pounded coriander seeds and red chillies

CORN PALAK
Corn kernels and fresh spinach, cooked with
a selection of lightly flavoured spices

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

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

SPICY ACHARI ALOO
Crispy potato slices tossed with baby onions in a
homemade achari masala

∞ DAL MAHARAJA
Whole black lentils, simmered overnight over
charcoal with tomatoes and spices, finished with a
dollop of home churned butter.

TADKE WALI DAL
Yellow lentils cooked with herbs and spices
served with a dash of cumin and garlic

RICE

DUM BIRYANI

Dough sealed, slow cooked and layered fragrant long grain rice.

Fresh Vegetable	Paneer, aloo & gobi	Egg	Seasoned chicken	Mutton	Kheema
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INDIAN BREADS

∞ ROOMALI ROTI

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

Plain | Butter | Whole wheat

TAWA PARATHA

Whole wheat bread, crispy and flaky

Laccha | Aloo | Paneer | Onion

DESSERT

∞ MUZZAFAR
Rich, thick rabdi, topped with
golden roasted vermicelli.

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

MALAI KULFI
Signature Home-made Indian
Ice Cream — lush and creamy

∞ CHOCOLATE MOUSSE
A Copper Chimney signature recipe