

Soups and Starter Plates



Herbed Tomato Soup*

A rich tomato soup flavoured with herbs and garnished with Indian wheat crisps.



Ab-e-Hayat

A light vegetable and coconut water soup flavoured with turmeric and celery.

White Pepper Chicken Soup

A slow simmered chicken soup with a hint of white pepper.

Spicy Cheese Naans*

Green chilli and herbed cheddar cheese flavoured naans.

Chandni Chowk Chaat*

From the streets of Old Delhi. chatpata chickpeas, spiced potatoes, fresh yoghurt layered in a jar with Chandni Chowk-inspired sweet & spicy chutney.



Kadak Roomali*

Handkerchief-thin bread roasted on an inverted 'Tawa' or local iron griddle, and topped with your selection of:

Chilli Butter

Chilli Butter Masala

Cheese Masala

Chargrilled Cheese Mushrooms

Fresh mushrooms stuffed with cheddar, paneer with a hint of pudina.

Hung Yoghurt Tikkis*

Crisp on the outside, stuffed with chilli-spiked hung yoghurt and cheese.

Tawa Imli Aloo

Tawa potatoes enjoyed on the streets of North India, tossed in tangy and sweet chutneys and our signature chaat masala.

Tandoori Chicken Salad

Hand-pulled roast chicken, fresh greens, cherry tomatoes and toasted almonds with a mango mint dressing.

Delhi-Style Fried Chicken

A streetside fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and an array of spices. Served with a mango dip.

Skewered Chicken Kofta

Grilled chicken minced koftas lightly seasoned with an Afghan-influenced spice blend and served with a garlic yoghurt sauce.

Tandoor Grills

Vegetarian



Paneer Tikka*

Our paneer is made fresh daily and marinated in a sharp mustard, turmeric and white pepper-infused yoghurt.

Influence: Multan

Roast Paneer

Fresh paneer marinated in 'Khada masala' or roasted whole spices.

Influence: Lahore



Vegetable Seekh Kabab

Minced vegetables combined with fresh coriander, mint and spices.

Influence: Delhi

Achari Mushroom

Barbecued fresh mushrooms flavoured with mustard and pickling spices.

Influence: Haryana

Tandoori Shashlik

Savoury cauliflower florets, potatoes and paneer, marinated in mustard and white pepper, grilled in the Tandoor.

Influence: Delhi

Paneer Corn Seekh*

Soft cottage cheese and corn kernels seekh, flavoured with fresh herbs.

Influence: Jaipur

Tandoori Dhaba Aloo

From the highway dhabas comes this potato duet roasted with freshly made dried pomegranate chutney and pickling spices.

Influence: Punjab

The Copper Signature Veggie Plate

Fresh, grilled Paneer Tikka and Vegetable Seekh Kabab cool the palate after the Tandoori Dhaba Aloo and pickle-spiced Achari Mushroom.



Specials

Chops & Chelo



Smoked White Pepper Chicken Chop

Smoky and succulent, The Copper Chicken Chop is a classic from when we opened in 1972, and features roasted chicken delicately flavoured with nutmeg, white pepper and fresh, mild green chillies.

Influence: Baluchistan



Grilled Burrah Chops

Perfected over the decades, cinnamon-scented, tender lamb chops marinated for over 8 hours, seared and chargrilled.

Influence: Khyber Pakhtunkhwa



Slow Cooked Frontier Raan

Braised leg of baby lamb infused with bay leaf, crackled whole spices and malt vinegar. Our Raan is marinated for 12 hours, slow-roasted in the tandoor and topped with a Peshawari masala. Our Raan recipe has its roots in Frontier cuisine which later evolved during the British Raj.

Influence: Peshawar



Chelo Kabab

The Copper Chimney-styled, Indian Chelo kabab combines buttered basmati rice with our signature grills.

Influence: Iran

Meat

Reshmi Kabab

Achari Chicken Tikka

Bhatti Murg Tikka

Boti Kabab

Vegetarian

Paneer Tikka*

Achari Mushroom

Chelo Rice*



White pepper is deceptive. Mild to look at and nuanced in flavour, it actually packs a bigger punch than black pepper. At Copper Chimney, we smoke our chicken chops to further enhance and bring out their essence.



Tandoor Grills

Non Vegetarian

At Copper Chimney, our clay ovens are a tribute to a technique that has remained unchanged for centuries, across what was undivided India.



Achari Chicken Tikka

A classic dish of grilled chicken kababs with a sprinkling of special Amritsari pickling spices, cooked in the Tandoor for that delicious chargrilled flavour.

Influence: Amritsar

Tandoori Fire Chicken

This is our take on the rustic and familiar tandoori chicken. Half a chicken marinated in yoghurt, stuffed with cheese, fresh mint and coriander, seasoned with a secret mix of earthy Tandoori spices and Kashmiri chillies, cooked on the bone.

Influence: Punjab



Reshmi Kabab

Lightly marinated in hung yoghurt and cream, this grilled chicken kabab is delicately flavoured with white pepper and cardamom, for that rich texture.

Influence: Old Delhi

Bhatti Murg Tikka

Grilled chicken marinated in our fresh 'Bhatti' masala, with a hint of pounded black pepper, nutmeg and cinnamon.

Influence: Punjab

Pudina Grilled Chicken

Tender, tandoor-grilled chicken flavoured with fresh mint, and sprinkled with a 15 spice kabab masala.

Influence: Sialkot

All our non-vegetarian dishes are Halal.

Government taxes as applicable. We levy a 10% service charge.



Literally meaning the ‘big kabab’, Copper Chimney’s Grilled Burrah Chops are wonderfully tender lamb chops that actually melt in the mouth as they are marinated overnight and skilfully cooked at 900°F to give the perfect flavour.

Tandoori Grilled Fish Tikka

Fish marinated in our special tandoori spices, bright red Kashmiri chillies, finished with fresh lemon juice.

Influence: Amritsar

Chutney Fish

Fish fillets marinated in our green mint and lemon chutney, freshly ground in a stone bowl.

Influence: Karachi – Sindh



Purists will tell you that the best way to enjoy a seekh kabab is to wrap it in warm bread; the contrast in flavours and textures elevates it.

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ORIGINALS

Mutton Seekh Kabab

Skewered minced lamb kebabs infused with hand-pound spices, fresh coriander and 'Pipli' or long pepper.

Influence: Old Delhi

Lal Mirch Jhinga

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

Influence: Amritsar

The Copper Signature Kabab Plate

Through techniques tried and tested, we have crafted individual recipes into our Signature Kabab Platters, curating fresh, seasonal vegetables and meats in combinations that make every bite an explosion of intense flavours.

The Just Chicken Grill Plate

Creamy Reshmi Kabab and Pudina Grilled Chicken offset the heat from the pepper in the Bhatti Murg Tikka and the Achari Chicken Tikka.

The Fish & Mixed Meats Plate

Textures come into play with the delicate Tandoori Fish Tikka and Reshmi Kabab, with robust flavours from Bhatti Murg and Mutton Seekh.

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ORIGINALS

Tawa Vegetable Biryani

Long grain rice infused with saffron and seasoned with select spices.

Dum Paneer Biryani*

Aromatic, long-grain basmati rice flavoured with handpicked spices, soft cottage cheese and kernels of sweet, ripe corn. Garnished with mint leaves.



**Jain option available. All our non-vegetarian dishes are Halal. Government taxes as applicable. We levy a 10% service charge.*



Dum cooking uses a heavy-bottomed pot, a handi, in which all the ingredients are layered, tightly sealed and cooked over a slow fire.



Tawa Chicken Biryani

Saffron-hued rice cooked with chicken and crisp fried onions.

Murg Boti Dum Biryani

Tandoor-roasted chicken tikka, layered saffron rice, dum cooked with our special biryani spice blend.

saffron rice, dum cooked with our special



Parida Gosht Biryani

Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, slow-cooked with saffron rice in a sealed pot.

Aloo Kheema Biryani

Masala minced lamb and potatoes cooked with fresh herbs and saffron rice

Jeera Rice*

Aromatic Basmati rice lightly tossed with cumin tempered in homemade ghee.

Peas Pulao*

Steamed Rice*

Brown Basmati Rice*

*Jain option available. All our non-vegetarian dishes are Halal.
Government taxes as applicable. We levy a 10% service charge.

Curries

Vegetarian



Paneer Masala*

Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this Copper specialty remains unchanged since its inception over four decades ago.

Kadhai Paneer

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

Chowk ke Subzi

The sounds of a crowded Indian crossroads are evoked with the crackle of baby potatoes, brinjal, cauliflower, peas and peppers tossed with onion in a rich, spiced masala.

Benaras Malai Kofta*

From the oldest city in India, a soft, delicious dumpling of cottage cheese, potatoes and dried fruits, served in our signature creamy gravy.



Bazaar ke Chole

Chickpeas soaked in an infusion of tea leaves and a homemade chole spice mix, cooked street-style in a tin can, flavoured with crushed 'Anardana', and paired with a Potato Kulcha.

Spiced Punjabi Potatoes

Baby potatoes tossed in fragrant Amritsari spices and whole red chillies in a cast iron pan, garnished with fresh coriander leaves, and a dash of lemon.

Lasooni Corn Palak*

Fresh spinach and tender corn with a touch of cream and hints of garlic.



Every Copper curry is slow-cooked from scratch, respectfully, with freshly procured ingredients, every morning.



Vegetable Jalfrezi *

Assorted, garden-fresh vegetables in a tomato-based gravy, with onions and peppers in an exotic herb-and-spice blend, for a sweet-yet-sour finish.

Dum Aloo

Potato barrels delicately hollowed by hand, filled with fresh cottage cheese, cashew and sweet sultanas, simmered in a sweet-tangy tomato gravy.

Vegetable Makhnwala*

A melange of seasonal vegetables and cottage cheese in a tradition-inspired, cream and tomato-based gravy, garnished with crushed cashew nuts.

Curries

Non Vegetarian



Rogan Josh

Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked, punctuated by the nutty flavour of Rogan, a special Kashmiri chilly spice-infused oil.

Bhuna Gosht

Pot-roasted lamb imbibes the distinctive flavours of freshly-pounded black cardamom, spicy cinnamon, aromatic bay leaf, clove, and peppercorn, in a slow cooked onion-tomato gravy.

Taka-Tak Kheema Masala Fry

Minced lamb masala served with hot buttered buns. Taka-Tak is the sound you hear in Lahore's Anarkali Bazaar, where the lamb is prepared on the 'Tawa' or local iron griddle.



Machchi Rahra

The by-lanes of Patiala gave rise to this original recipe of fish fillets simmered in a spiced tomato and seasoned onion gravy.

Jalandar ka Jhinga

Prawns tossed with red onions and crunchy green peppers in a tangy, street-style masala.





ORIGINALS

Chicken Bharta

Tender, hand-pulled chicken cooked with our signature garam masala in a mild gravy, flavoured with green chillies and fresh coriander.

ORIGINALS

Murg Makhani

Boneless Tandoori chicken, simmered in our signature tomato, butter-flavoured gravy, and accentuated with dry fenugreek.

Chicken Rahra

Boneless spring chicken marinated in roasted spices and slow-cooked in a robust tomato and sautéed onion gravy.

Achari Tikka Masala

Classic chicken tikka masala with a spicy achari twist, best enjoyed with a crisp butter naan.

The Curry is an Indian staple, found across the length and breadth of this vast sub-continent. Copper Chimney's Indian curries are special; they elevate this humble offering to the sublime, they also preserve legacy and tradition.



Indian Breads

Roomali Roti

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.

Plain
Butter
Whole Wheat

Naan

Traditionally made with refined flour and baked in the Tandoor.

Plain
Butter
Garlic

Multigrain Roti

Whole wheat, ragi, bajra, oats, jowar and barley are the different grains that go into this tandoori roti.

Punjabi Onion & Mirch Roti

A rustic wheat roti garnished with onion, chilli and fresh coriander. Sure to take you through the 'Pinds' or villages of Punjab.

Tandoori Roti

Whole wheat Indian bread cooked on the sides of a Tandoor.

Plain
Butter

Cheese Naan*

Traditional Naan bread stuffed with cheese and baked in the Tandoor.

Chura Paratha

A layered Indian flatbread baked to crispness in the Tandoor, hand-crushed, and smoky in flavour.

Lachcha Paratha

Layered and buttered, crispy whole wheat bread.

- Plain
- 'Pudina' or mint
- Butter

Kulcha

This bread with masala stuffing is roasted in the Tandoor.

- Plain
- Masala Onion
- Stuffed Aloo

The Copper Roti Basket

Our handpicked selection of assorted Indian breads to enjoy with your meal.

Every culture has its own version of unleavened bread, and while the base ingredients are the same, the preparations differ. Copper Chimney's Ustads have refined the process into an art, deftly kneading the dough and rolling out delicate sheets that fold into perfect squares or roomals. Fine enough, as legend has it, to go through a finger ring.



Side Orders

The term 'side order' is a misnomer, because no meal is complete without the addition of these delicious dishes. Prepared with thought and care, these subzis, dals and raitas round off the Copper Chimney experience.



Dal Maharaja*

Whole black lentils, tomatoes and spices slow cooked and finished with a dollop of our hand-churned butter.

Dal Tadka*

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

Regular Tadka

Double Tadka

Boondi Raita

Hand-churned yoghurt with crunchy 'Boondi' or gram flour pearls, and a generous dash of black salt and cumin.

Kachumbar Raita

Diced cucumber and plum tomato garnished with fresh mint and chopped coriander, in creamy yoghurt.

Indian Tossed Salad

Fresh seasonal vegetables and greens prepared in a delightfully zesty lemon-coriander dressing.

Fresh Green Salad

Roasted Papad



Desserts

Every dessert that Copper Chimney crafts is an indulgence. They are all the endnotes of a meal well-prepared and joyfully consumed, marking the close of a memory to be cherished.

Almond Phirni Chikki Crumble

Chilled rice pudding topped with crunchy 'chikki', or crumbled jaggery nut squares – an Indian favourite.



Muzaffar

Luscious and indulgent, thick Lucknowi rabdi is topped with golden, roasted vermicelli.

Gulab Jamun

Golden fried spheres of 'khoya' or thickened milk, soaked in saffron sugar syrup.

Patiala Kulfi

Twin glasses, one filled with creamy falooda, and the other containing rich kulfi and rose syrup.

Dark Chocolate Mousse

A Copper Chimney signature recipe handmade with high-quality dark chocolate and infused with roasted coffee that elevates its texture to make it light yet creamy.

Rasmalai

Freshly flattened cottage-cheese cakes, poached in sweetened creamy milk and sprinkled with pistachios.

