



COPPER EST. 1972
CHIMNEY



YEARS OF
CULINARY
LEGACY

THALI LUNCH

Everyday Indian Flavours

Mon to Fri | 12pm - 4pm



The traditional Indian thali is a timeless cultural expression of diverse Indian gastronomy, symbolic also of a hearty meal on a plate.

Inspired by this Indian culinary tradition, our special lunch menu has been designed by our chefs to let you sample the best of our award-winning North West Frontier dishes, all presented on a traditional Indian thali.

The lunch thali comes with a street-style chaat, a choice of curry served with naan or rice, along with a side of our dal, jeera potatoes and papad - making for a wholesome weekday lunch.

7% discretionary service charge will be added to your bill | All prices are inclusive of VAT*

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www.copperchimney.co.uk

THALI LUNCH

Everyday Indian Flavours

A street-style chaat, a choice of curry with naan or rice, served with dal, jeera potatoes, and papad

£15
per person

STREET-STYLE CHAAT [Ⓞ] [Ⓢ]

From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with imli chutney

CURRIES

Choose any one

Paneer Masala [Ⓢ] [Ⓢ]

Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this copper specialty remains unchanged since its inception

Bazaar Ke Chole [Ⓢ]

Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, flavoured with crushed pomegranate powder

Roasted Eggplant Bharta ^(VG)

Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices

Butter Chicken [Ⓢ] [Ⓢ]

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

Bhuna Chicken

Chicken cooked with freshly pounded spices, simmered in slow cooked onion-tomato gravy

Lamb Rogan Josh

Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked with Rogan, a special Kashmiri chilli spice-infused oil

SIDES

Dal Tadka ^(VG)

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

Jeera Potatoes ^(VG)

Tender baby potatoes, tossed with aromatic signature seasoning in a light home-style preparation

BEVERAGE

Choose any one

Beer *Half pint beer*

Fruit Juices

Orange | Apple | Pineapple | Mango | Lychee | Cranberry

Coke / Diet Coke / Coke Zero *330ml*

Mixers *200ml*

Fever-Tree - Indian Tonic | Light Tonic | Ginger Ale and Ginger Beer

Lemonade *200ml*

ADD-ONS

GRILL: £5

Roast Paneer Tikka [Ⓢ]

Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven

Lamb Seekh Kabab ^(D)

Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper

Chargrilled Chicken Tikka [Ⓢ]

Chicken marinated in yoghurt with a sprinkling of special Amritsari spices, red chillies, amchoor and Himalayan black salt

Reshmi Malai Chicken [Ⓢ]

Lightly marinated in hung yoghurt and cream is flavoured with white pepper and cardamom

DESSERT : £3.50

Gulab Jamun [Ⓢ] [Ⓢ]

Golden fried milk dumpling steeped in rose-scented syrup

UPGRADE YOUR BREAD: £1

Garlic Naan [Ⓢ]

Whole wheat Indian bread cooked on the sides of a tandoor

*Thali Lunch is a meal for one | Available to maximum group of 6 and to be prebooked | Thali Lunch will not be served on weekends and bank holidays

[Ⓢ] Contains Gluten [Ⓢ] Contains Nuts [Ⓢ] Contains Dairy ^(VG) Vegan ^(D) Optional Dairy

We handle all allergens in a common kitchen and cannot guarantee our dishes are allergen free.

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