



Copper Chimney honours the culinary legacy of Undivided North India—from Peshawar to Delhi—through recipes and techniques pioneered by our founder, Mr. J.K. Kapur.

For over 50 glorious years, we have remained true to this legacy, bringing the flavours of North India to tables across India. Today, our presence spans over 21 Copper Chimney outlets across the country. Here, every curry simmers for hours, lentils slow-cook, biryanis are meticulously layered, and each piece of bread is baked to perfection.

STARTER PLATES

	Kadak Roomali  	6.95
Crisp handkerchief thin bread served with a selection of chutneys		
Roomali Nachos with 3 Dips  	5.95	
Crisp roomali nachos served with mango chutney, green pea dip and cheese dip.		
	Green Pea and Aloo Samosas 	7.75
India's all time favourite snack, stuffed with green peas and potato		
Minced Lamb Patti Samosa 	8.95	
The meat lovers version of India's all time favourite snack, filled		
Samosa Chaat 	8.75	
Crisp samosas dressed with yoghurt, chutneys and chaat masala.		

Chandni Chowk Chaat  	8.75
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutneys	
Amritsari Shrimp	9.95
From the popular alleys of Amritsar, Punjab, comes this carom-flavoured, batter-fried shrimp	
Delhi-Style Fried Chicken 	9.75
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and Indian spices	
Butter Chicken Wings  	9.95
Chargrilled chicken wings tossed in makhani sauce	
Tandoori Chicken Tikka Salad 	12.95
Tandoori chicken tikka with onions and tomatoes, tossed in a mint, coriander, and lemon dressing with a hint of Indian spices	

We include a discretionary £1 donation on your bill towards supporting two charities.



FoodCycle – a national charity that serves free 3-course community meals to people at risk of food poverty and loneliness



St Saviour's Sunbury - a Sunbury community food bank

 Copper Chimney Signature  Contains Gluten  Contains Nuts  Contains Dairy  Optional Gluten  Optional Dairy  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 7% service charge will be added to your bill.

TANDOOR GRILLS

	Chargrilled Chicken Tikka 	17.75
Chicken marinated in yoghurt with Amritsari spices, red chillies, amchoor and Himalayan black salt		
	Roast Paneer Tikka 	16.75
Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven		
	Grilled Lamb Burrah Chop	9.95 per pc
Perfected over decades, tender lamb chops marinated for over 8 hours, seared and chargrilled		
Non-Veg Platter 	27.95	
Chargrilled Chicken Tikka Reshmi Malai Chicken Lamb Seekh Kabab Chutney Fish		
Reshmi Malai Chicken 	17.50	
Lightly marinated in hung yoghurt and cream, delicately flavoured with white pepper and cardamom		
Lamb Seekh Kabab	19.45	
Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper		
Chutney Fish	19.95	
Sea bass marinated in our green mint and lemon chutney, chargrilled in tandoor		
	Tandoori Sweet Potato	13.95
Orange sweet potatoes grilled in our tandoor, sprinkled with our in-house tangy and hot seasoning		
Chargrilled Cauli 	13.95	
Cauliflower marinated in mustard, turmeric and white pepper-infused yoghurt, chargrilled		

COPPER THALI (LUNCH)

A selection of Copper Chimney favourites, thoughtfully brought together as a part of one traditional thali, crafted for a wholesome and satisfying weekday lunch, with each element carefully portioned for an individual meal.

Your thali includes:
* Street-style chaat
* Your choice of curry
* Dal tadka or Jeera aloo
* Papad
* Naan or Rice

£12.45 | Available from Monday through Friday | 12 PM - 4PM

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

*Please ask a team member for details.

CURRIES,

SERVED WITH BASMATI RICE

	Butter Chicken   <i>(Influence: Punjab)</i>	19.95
Boneless tandoori chicken, simmered in our signature tomato gravy, accentuated with butter and dry fenugreek		
	Paneer Masala   <i>(Influence: Amritsar)</i>	18.45
Cottage cheese simmered in our signature buttery tomato gravy, this Copper speciality remains unchanged since its inception over five decades ago		
	Lamb Rogan Josh <i>(Influence: Old Delhi)</i>	20.45
Lamb marinated in our secret 21-spice blend and slow-cooked with rogan, a Kashmiri chilli -infused oil		
Bhuna Chicken <i>(Influence: Lahore)</i>	19.45	
Chicken pot-roasted with spices, simmered in a slow-cooked onion-tomato gravy		
	Roasted Eggplant Bharta <i>(Influence: Punjab)</i>	13.75
Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices		
Saffron Shrimp <i>(Influence: Delhi)</i>	19.95	
Shrimps simmered in a smooth, saffron-scented, subtly-flavoured and aromatic gravy		
	Chowk ke Subzi <i>(Influence: Chandni Chowk, Delhi)</i>	14.25
Fresh vegetables and mushrooms tossed with onions in a rich spice mix		
Bazaar ke Chole  <i>(Influence: Rawalpindi)</i>	14.25	
Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, sprinkled with crushed pomegranate powder		
	Lamb Shank Nihari  <i>(Influence: Old Delhi)</i>	24.95
A rich slow-cooked lamb stew, flavoured with spices and topped with rogan fried chillies and ginger		
Fish Rahra <i>(Influence: Patiala)</i>	18.95	
Tilapia fillets simmered in a spiced tomato-onion gravy A classic recipe from the kitchens of Patiala		
	Chicken Tikka Masala   <i>(Influence: Peshawar)</i>	19.95
Yoghurt-marinated, tandoor-grilled chicken in a creamy tomato and cashew curry, finished with butter, cream and spices		
	Paneer Tikka Masala   <i>(Influence: Jalandhar)</i>	18.45
Yoghurt-marinated, tandoor-grilled paneer in a rich tomato, onion and cashew masala, finished with butter, cream and spices		
Chicken Tikka Dum Biryani 	18.95	
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger		
	Parda Lamb Biryani  	19.95
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot		
	Vegetable Biryani 	17.50
Long grain rice infused with saffron and seasoned with spices		
Saffron Pulao 	4.75	
Saffron infused basmati rice, lightly seasoned with our selection of Indian spices		
	Steamed Rice	4.50
Long grain basmati rice		

ACCOMPANIMENTS

	Sides	Mains
	Black Dal Maharaja 	6.95 11.95
Whole black lentils, tomatoes and spices slow cooked for hours, finished with a dollop of ghee		
	Dal Tadka	6.25 10.95
Yellow lentils cooked with fresh herbs and spices, served with a tempering of cumin and garlic		
	Lasooni Spinach 	5.75 9.95
Fresh spinach tossed with roasted garlic		
	Jeera Potatoes	5.75 9.95
Tender baby potatoes, tossed with Indian spices in a light home-style preparation		
Pomegranate Mint Raita 	3.45	-
Greek yoghurt flavoured with mint, coriander and pomegranate		
Green Salad	4.95	-
A refreshing salad of cucumber, onions, carrots, beetroot, and tomatoes, tossed with fresh Indian herbs, and served with lemon wedges		
BREADS		
	Tandoori Roti 	3.95
Whole wheat Indian bread cooked on the sides of a tandoor		
Butter Naan  	4.95	
Indian bread cooked on the sides of a tandoor		
Garlic Naan  	5.55	
Cheese Naan  	5.95	
	Butter Roomali Roti  	5.45
Our signature -A soft, delicate, handkerchief-thin artisanal bread, tossed and cooked on an inverted tawa, best paired with our flavourful curries		
Multigrain Chura Paratha  	5.55	
A layered Indian flatbread baked to crispness in our tandoor, hand-crushed, and smokey in flavour		
Bread Basket <i>(Create Your Selection of 3)</i>  	12.95	
DESSERTS		
Gulab Jamun  	6.75	
Fried milk dumplings steeped in sugar syrup and sprinkled with rose petals		
Gajar Pistachio Crumble  	7.45	
Slow cooked carrot pudding with cardamom and sweetened milk layered with chopped pistachio and praline crumble		
Royal Kulfi  	7.25	
Combination of three royal kulfi flavours in one, topped with crunchy nut crumble		
Kulfi  	6.25	
Malai Pistachio		
	Sorbet	6.00
Mango Raspberry		

Indian Food, Made Unforgettable