

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 tempered dal, jeera potatoes and papad - making for a wholesome weekday lunch.

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

Chowk Ke Sabzi ^(VG)

The sounds of a crowded Indian crossroads are evoked with the crackle of fresh vegetables tossed with onions in a rich, spiced masala

Butter Chicken [Ⓢ]Ⓢ

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

Bhuna Chicken

Pot roasted chicken imbibes the distinctive flavours of 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 chilly spice-infused oil

SIDES

Tempered Dal ^(VG)

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

Jeera Potatoes ^(VG)

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

ADD ON

GRILL: £5

Roast Paneer Tikka [Ⓢ]

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

Chargrilled Cauli [Ⓢ]

A flavourful preparation of the humble cauliflower, marinated in a sharp mustard, turmeric and white-pepper infused yoghurt

Tandoor Soya Tikka [Ⓢ]Ⓢ

Grilled soya chunks marinated in spiced hung yoghurt and stuffed with masala cheese

Chargrilled Chicken Tikka [Ⓢ]

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

Nimboo Achaar Chicken

Tender, tandoor-grilled chicken marinated with lemon & chilli pickle with a hint of coarsely-pounded black pepper

Reshmi Malai Chicken [Ⓢ]

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

BREAD: £1

Garlic Naan

Whole wheat Indian bread cooked on the sides of a tandoor

DESSERT: £2.5

Gulab Jamun [Ⓢ]Ⓢ

Golden fried milk dumplings steeped in rose scented syrup

Sorbet ^(VG)

Mango | Raspberry

BEVERAGE: £3.25

Sweet Lassi

Chilled cardamom infused sweet yoghurt

Mango Lassi

Chilled mango infused sweet yoghurt

Beer

Half pint beer

House Wine

125ml house wine

*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

We handle all allergens in a common kitchen and cannot guarantee our dishes are allergen free. 12.5% discretionary service charge will be added to your bill | All prices are inclusive of VAT*

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