COPPER CHIMNEY EST. 1972

50 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 or 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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THALI LUNCH

Everyday Indian Flavours

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

£12.45
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

Choose any one

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

Papad
Crispy Indian lentil crackers

ADD-ONS

GRILL: £5
per dish

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

SIDES: £1
per dish

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: £2
per drink

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*

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

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