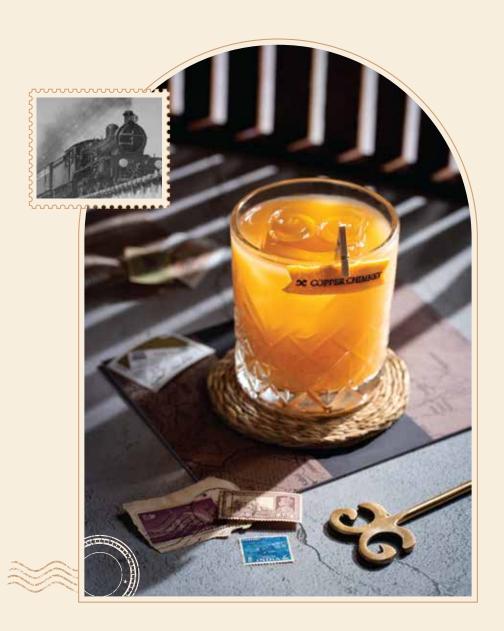




Join us on a spirited journey from Undivided India to the first Copper Chimney in Mumbai in 1972, as we throw back & pay homage to our 50 years legacy and the iconic 70s.





THE FRONTIER MAIL

This drink is an ode to our founder, Mr. J K Kapur and his journey across the border during the partition, as he started from scratch, carrying only a few suitcases and a heart filled with memories of his mother's recipes. This captivating blend of kokum-infused mezcal, with the timeless essence of the robust black cardamom, has been accentuated with a touch of orange.



CHANDNI CHOWK

Inspired by Delhi, where Mr. J K Kapur first arrived, our secret panipuri recipe blends with lively tequila & soda, served with everyone's favorite sukha puri on top.



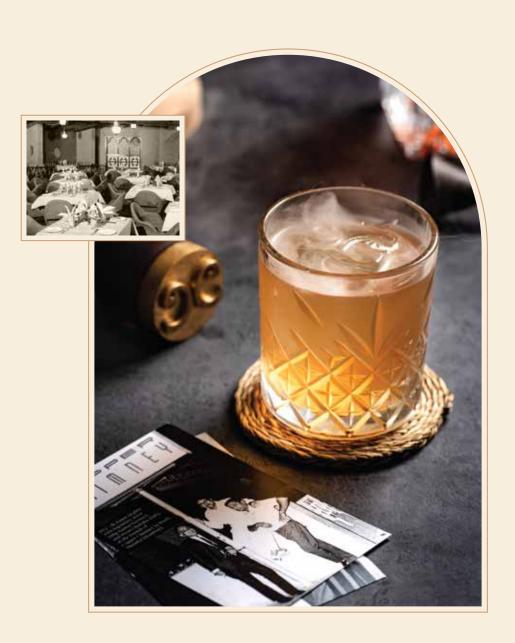
FILMI IMLI

Many years before Copper Chimney, Mr. J K Kapur started his journey as a Bollywood film distributor and eventually ventured into producing films. This drink pays tribute to that timeless period in Bollywood cinema with a tamarind-infused whiskey, cola and soda, garnished with imli candy for that kick of nostalgia.



BOMBAY TALKIES

The first Copper Chimney was inaugurated by the legendary actor, the late Shri Dilip Kumar. This beverage is a nod to the color pink that was loved by the legend himself. Gin infused with rose, vermouth, and tonic water, garnished with edible paper.



1972 WORLI

This iconic drink pays tribute to the inaugural Copper Chimney at Worli in 1972. A bold concoction of mace whiskey, and nori with a hint of garam masala, garnished with smoke, as a tribute to Copper Chimney, Worli, for being the first Indian restaurant with an open tandoor kitchen in the country.



THE USTAAD

A homage to our Ustaads, the master chefs of Copper Chimney and our proprietary Tandoor techniques. This cocktail exudes a tandoor essence, a bold tandoor -smoked flavor infusion, mezcal and pomegranate. Garnish with edible paper.



ELAICHI EVENINGS

Drawing inspiration from our iconic dish, Muzaffar, this cocktail brings together house-infused elaichi rum, cardamom, freshly muddled green apple, & maraschino liqueur. Topped with strands of rich saffron.



FIRANGI

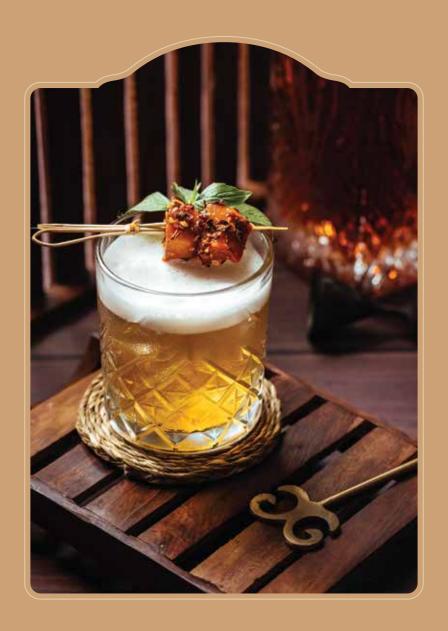
Mr. J K Kapur had a vision of taking Indian flavours to the world. This journey began with our London outlet. Our London born desi cocktail is a celebration of this milestone. Gin infused with lavender, fresh grape juice, and a touch of turmeric - a global expression of our culinary journey as we prepare for our next 50 years. 745



COPPER EVERGREENS

These cocktails hold a special place in the hearts of our loyal patrons. They are the beloved favourites that have graced our menu for years, and what's new is a unique twist on the original recipe.

Give them a try.



ACHARI WHISKEY

Our evergreen whiskey cocktail is a tantalizing blend of fresh basil and a subtle kick of chili shrub, balanced with the zesty twist of ginger-lime syrup and honey. Garnish with raw mango pickles and basil leaves.



KHATTA PANNA

This enticing vodka cocktail combines the zesty flavour of aam panna with the tangy burst of fresh lime juice, with the natural sweetness of mango juice and a touch of basil. Served in a chili-salt rimmed glass.



KALA KHATTA MARGARITA

This cocktail is an exciting fusion of traditional Indian flavors and contemporary mixology. It combines the bold and tangy notes from kala khatta with the smoky allure of kokam mezcal and is finished with a generous squeeze of lime juice for a zesty kick. Served with a rimming of chaat masala.





CLASSIC COCKTAILS

Raise your glass to the classics - our bar menu boasts a selection of timeless, expertly crafted cocktails, for you to savour before, during or even after a meal.

Negroni	545
Dark & Stormy	545
Cosmopolitan	545

445

Daiquiri



Old Fashioned 545 Coffee Martini 545
Classic Margarita 545 Boulevardier 545
Whiskey Sour 545

WHISKEY AND BEERS

SCOTCH / IMPORTED WHISKEY		BEER	
Jack Daniel's	545	Kingfisher	325
Johnnie Walker Black Label	595	Budweiser	325
Chivas Regal 12 yrs	595	Kingfisher Ultra	325
Glenfiddich 12 yrs	745	Heineken	345
Suntory Toki	745	Bira Blonde	375
Indri Single Malt	745	Bira White	425
Talisker 10 yrs	745	Hoegaarden	495
Laphroaig 10 yrs	795	Corona	495
Bowmore 12 yrs	945		
Maker's Mark	995		
Johnnie Walker Blue Label	2245		
DOMESTIC WHISKEY		BREEZERS	
Oaksmith Gold	325	Cranberry	395
Teacher's Highland Cream	395	Jamaican Passion	395
Black & White	395		
Teacher's 50	445		
Black Dog 12 yrs	445		
Jim Beam White Label	445		
Teacher's Golden Thistle	495		

SPIRITS & WINES

IMPORTED WINES Glass | Bottle **RUM** Jacob's Creek Chardonnay 695 | 2995 Old Monk 245 Bacardi 345 695 | 2995 Jacob's Creek Shiraz Cabernet Bacardi Black 345 VODKA **DOMESTIC WINES** Glass | Bottle Sula Chenin Blanc 445 | 1995 Smirnoff 345 **Short Story** 345 Sula Satori Merlot Malbec 445 | 1995 445 Absolut Grey Goose 595 **GIN & TEQUILA** Greater Than 345 Gordon's 345 **Bombay Sapphire** 425 Camino 425 Hapusa 425 Roku Gin 795



Our non-alcoholic drinks are inspired by our cherished secret spice-mixes, skilfully blended proprietary recipes made from 17 different spices and passed down over 3 generations. Our section of select street coolers have been concocted to leave you with lasting and memorable flavour, just like the much-loved street drinks from across India.



MUMBAI MASTANI

A delectable blend of mango and watermelon, gently infused with mace and basil, topped with a touch of refreshing non-alcoholic ginger beer. 295



LAUNG ICE TEA

Experience a twist on your run-of-the-mill iced tea, with our kokum & clove infused creation. A refreshing blend that pairs well with the flavours on our menu.



ANAR-KALI

A fusion of rose, vibrant pomegranate juice and fennel, intertwined with the tropical flavours of pineapple juice and soda. Topped with dried rose petals & sprayed with rose water.



SPICE PUNCH

The vibrant flavours of pineapple and orange juice, expertly balanced with almonds and nutmeg. Our bartender's favourite.



RUSLEELA

Our specially crafted pepper-infused syrup, combined with the vibrancy of fresh passion fruit, a touch of mint, the effervescence of fermented chai, and the zing of orange.



DALCHINI SHERBAT

Our house-made cinnamon blend is skilfully combined with lychee juice, along with the refreshing flavours of khus and rose syrup, and beautifully garnished with subza.



KHEERA MASALA

A refreshing fusion of crisp cucumber and non-alcoholic beer, artfully blended with our in-house masalas. Garnished with a cucumber that has been sprinkled with a medley of spices. Take a sip and bite the cucumber for the full experience.



APPLE AUR ANISE

A captivating blend of apple, star anise and fresh coriander, topped with tonic water.





STREET COOLERS

India has, over the years, evolved its own unique way to quench thirst and beat the heat. Choose from a mix of Copper Chimney's Street Coolers that are inspired by the country's street drinks.

Delhi Shikanji	295
Masala Cola	295
Khatta Jaljeera	295

BEVERAGES

LASSI

Mango Lassi 295 Sweet Lassi 295 Punjabi Namkeen Lassi 295

FRESH LIME SODA

Fresh Lime Water 175
Fresh Lime Soda - Sweet 195
Fresh Lime Soda - Salted 195

FRESH JUICES

Watermelon 245

CHAAS

Plain Chaas 195 Masala Chaas 195

OTHERS

Bottled Water 125
Aerated Beverage 195
Tonic Water 225