EST. 1972

50 YEARS OF CULINARY LEGACY

Vegetarian Menu



Indian Breads

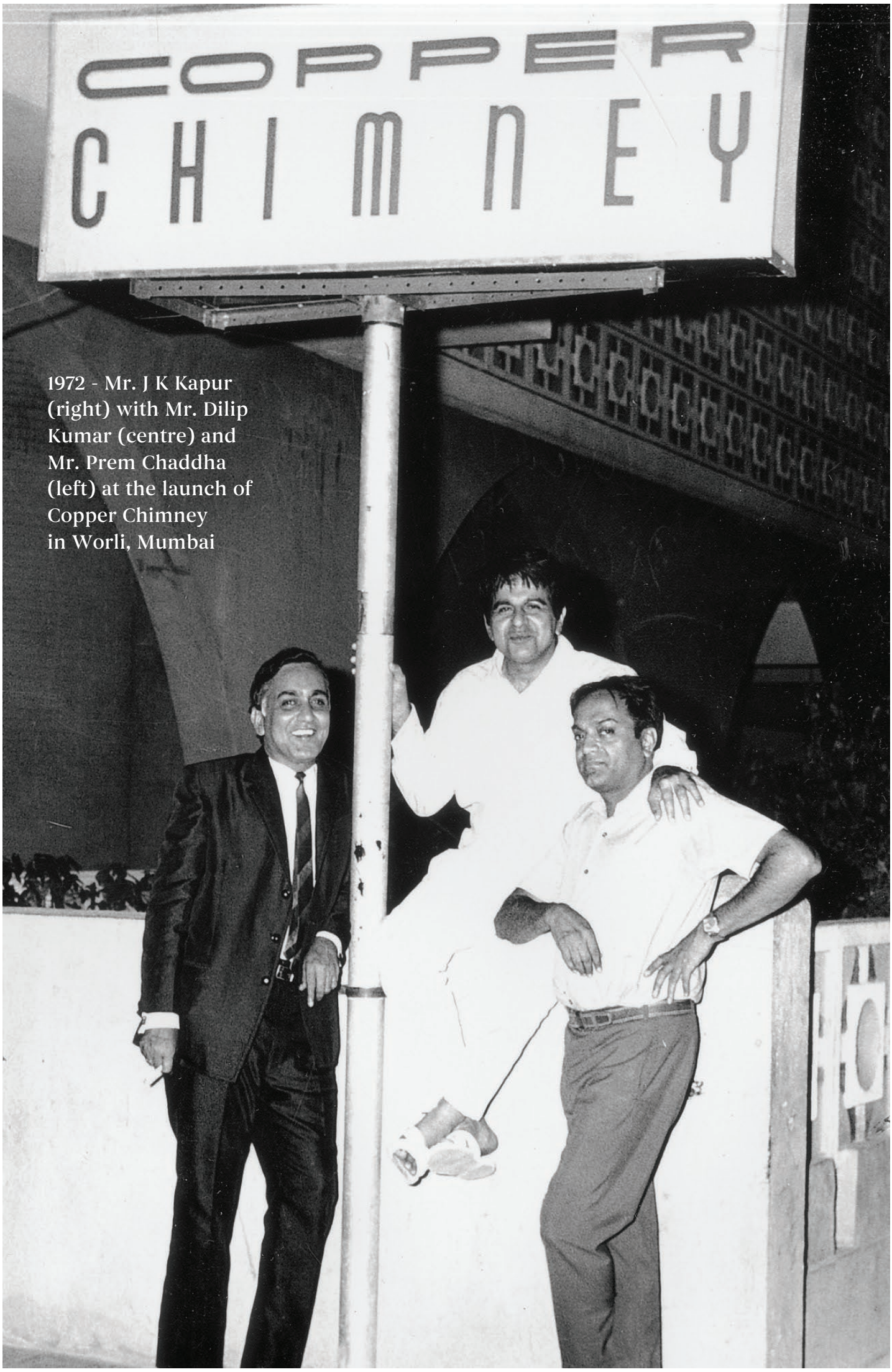
Perfectly Handmade

Handpicked Spices

Sourced from Select Farms across India

Live Grills

Marinated for 24 hours



1972 - Mr. J K Kapur (right) with Mr. Dilip Kumar (centre) and Mr. Prem Chaddha (left) at the launch of Copper Chimney in Worli, Mumbai

During the Partition of India in 1947, Mr. J K Kapur left everything behind and migrated to Bombay from the modern-day Pakistan. He always wanted to share with the city the culinary experience reminiscent of his years growing up near the North West Frontier province.

In November 1972, 25 years after he first landed in this new city, his love for food took shape as the first Copper Chimney in the heart of Bombay.

Copper Chimney is an ode to the secret recipes and cooking techniques that Mr. J K Kapur envisioned, using influences from slow-cooked dishes across undivided North India, from Peshawar to Delhi.

Our story is our taste, the secret recipes are our lineage and our reputation is on your plate. Enjoy it with a fork, spoon, or just your hands.

Copper Chimney, since 1972
Indian Food, Made Unforgettable.



Nourishing and rich, refreshing and light, Copper Chimney's soups and starter plates can be paired for a wholesome meal, or be the splendid start to your feast.

Soups & Starter Plates

Herbed Tomato Soup * ₹ 395
A rich tomato soup flavoured with herbs and garnished with Indian wheat crisps.

ORIGINALS
Ab-E-Hayat ₹ 445
A light vegetable and coconut water soup, flavoured with turmeric.

White Pepper Chicken Soup ₹ 445
A slow simmered chicken soup with a hint of white pepper.

ORIGINALS
Kadak Roomali *
Handkerchief-thin bread roasted on an inverted 'Tawa' or local iron griddle, and topped with your selection of:

Chilli Butter ₹ 475
Chilli Butter Masala ₹ 475

Chandni Chowk Chaat ₹ 495
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered in a jar with Chandni Chowk inspired sweet & spicy chutney.

Chargrilled Cheese Mushrooms ₹ 575
Fresh mushrooms stuffed with cheddar & paneer, infused with a hint of pudina.

Hung Yoghurt Tikkis * ₹ 545
Crispy on the outside, these tikkis are stuffed with chilli spiked hung yoghurt and cheese.

Signature Kadak Roomali ₹ 475
Kadak Roomali served with a black channa dip seasoned with white and black sesame seeds, a crunch of nuts and a mild chilli tadka.

Kabuli Naan * ₹ 445
Inspired by a local Afghani bread made by "naanbais," the bread makers of Peshawar. A mildly sweet naan garnished with nuts and dried fruits. Can be enjoyed plain or paired with a kabab or curry.

AUTOGRAPH DISH · 50 · YEARS OF CULINARY LEGACY


Signature Kadak Roomali

* *Jain option available* | *Spicy* | ORIGINALS *Originals since 1972* | 50 *Autograph dishes*

All our non-vegetarian dishes are Halal. Government taxes as applicable. We provide for a discretionary staff contribution for the benefit of the kitchen and service staff working at the restaurant and serving you. Please be advised, some of the menu items available at this location may contain or have come into contact with peanuts, nuts or other allergens.



Punjabi Kulchas



1972 - Our first tandoor chef,
Taari (left), Mr. J K Kapur (centre)
& Mr. Dilip Kumar (right)

In an era where women chefs were unheard of, our iconic Tandoor kitchen was helmed by Chef Taari. She began her culinary journey at village community tandoors, known as *'Sanjha Chulha'* to the first Copper Chimney show kitchen, Worli.

Our stuffed kulchas pay tribute to her bread mastery and famous kulchas from the 70's.

Amritsari Aloo Paneer ₹ 375
Spiced potatoes, paneer and onion, with a dollop of homemade masala butter. Served with an onion *kalonji murabba*.

Masala Cheese * ₹ 375
Spiked with fresh herbs and chopped green chillies, served with a *zaitoon* pickle - an olive pickle made by the *Pashtuni* Punjabis.

* *Jain option available*

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Tandoor Grills

Vegetarian

ORIGINALS

Paneer Tikka * ₹ 725
Our paneer is made fresh daily, and marinated in a sharp mustard, turmeric and white pepper-infused yoghurt.
Influence: Multan

Roast Paneer ₹ 725
Fresh paneer marinated in 'Khada masala' or roasted whole spices, which give it a unique flavour when grilled in the tandoor.
Influence: Lahore

Tandoori Shashlik ₹ 675
Savoury cauliflower florets, potatoes and paneer, marinated in mustard and white pepper, grilled in the tandoor.
Influence: Delhi

Angara Soya Chaap ₹ 695
Tandoor roasted soya chaaps, marinated in robust Punjabi spice and fresh red chilli paste.
Influence: Amritsar

Achari Mushroom ₹ 675
Barbequed fresh mushrooms flavoured with mustard and pickling spices.
Influence: Haryana

ORIGINALS

Tandoori Gobhi ₹ 645
Garden fresh florets of cauliflower marinated in yoghurt which is spiced with exotic herbs and cooked in a tandoor.
Influence: Punjab

Sarson Broccoli ₹ 695
Grilled broccoli seasoned with chilli mustard, charred to perfection in our tandoor.
Influence: Punjab

Paneer Corn Seekh * ₹ 645
Soft, creamy cottage cheese and corn kernels seekh kababs flavoured with fresh herbs.
Influence: Jaipur

AUTOGRAPH DISH · 50 · YEARS OF CULINARY LEGACY


Pudina Paneer Tikka

Pudina Paneer Tikka * ₹ 725
A Punjabi recipe of a zesty mint and coriander chutney wrapped around marinated cottage cheese stuffed with a red chilli achari chutney and tandoor roasted.
Influence: Punjab

Subz Akhrot ki Seekh ₹ 695
A vegetable seekh kabab with a crunch of walnuts and seasoned with Kashmiri garam masala. Served with an exotic dip garnished with Kashmiri chilli rogan.
Influence: Kashmir

Stuffed Tandoori Aloo ₹ 495
Scooped potato barrels stuffed with seasoned paneer and nuts, marinated in tandoori masalas and tandoor roasted. Served with a sprinkling of fresh coriander & chaat masala.
Influence: Kashmir

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Dry-roasted, whole or ground, Copper Chimney handpicks its spices from the best farms across India. Robust, aromatic, smoky and complex, these flavours turn into our secret masalas, sometimes, 17 combined. They're fresh and authentic and make the Copper Chimney experience truly unique and unforgettable.



Roast Paneer

Signature Kabab Platter

Through techniques tried and tested, we have crafted individual recipes into our Signature Kabab Platter, curating fresh, seasonal vegetables in combinations that make every bite an explosion of intense flavours.

Signature Veggie Plate

₹ 1295

Fresh, grilled Paneer Tikka, and Subz Akhrot Ki Seekh cool the palate alongside the Stuffed Tandoori Aloo and pickle spiced Achari Mushroom.



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Chelo Paneer Tikka

Specials
Chelo

Chelo Paneer Tikka is subtle at first glance - delicate in colour, refined in flavour, yet layered with a richness that lingers long after the first bite.

At Copper Chimney, we char-grill our paneer tikka over open flames to deepen its smoky notes and elevate the creamy, spice-marinated essence of every piece.

ORIGINALS

Chelo Kabab

The Copper Chimney-styled, Indian Chelo kabab combines buttered Basmati rice with our signature grills.

Influence: Iran

Paneer Tikka *	₹ 695
Achari Mushroom	₹ 575
Chelo Rice	₹ 595

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Dum cooking uses a heavy-bottomed pot, a handi, in which all the ingredients are layered, tightly sealed and cooked over a slow fire.

Biryani, Pulao & Rice

Copper Chimney's Biryanis are made with perfectly cooked long grains of the choicest saffron-infused rice, layered with fresh vegetables and cooked on 'Dum'. This traditional cooking method seals in the natural aromas and imbues them with the richness of flavours that distinguish our specials.

ORIGINALS

Tawa Vegetable Biryani ₹ 695
Long-grain rice infused with saffron, layered with fresh vegetables, and finished with select aromatic spices.

Jeera Rice * ₹ 475
Aromatic Basmati rice lightly tossed with cumin tempered in homemade ghee.

Peas Pulao * ₹ 475
Fresh green peas cooked with Basmati rice.

Steamed Rice * ₹ 445
Steamed long-grain Basmati rice.

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Curries

Individual | Sharing

ORIGINALS

Paneer Masala * ₹ 595 | ₹ 795
Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this Copper specialty remains unchanged since its inception five decades ago.

Kadhai Paneer 🌶 ₹ 595 | ₹ 795
Cottage cheese stir-fried with onions and peppers, and lightly spiced with freshly pounded coriander seeds and red chillies.

Paneer Tikka Butter Masala ₹ 595 | ₹ 795
Grilled Punjabi Paneer tikkas marinated in dhaba spices and cooked in a robust makhani sauce with a sprinkling of garam masala.

Chowk ki Subzi ₹ 595 | ₹ 695
The sounds of a crowded Indian crossroads are evoked with the crackle of baby potatoes, brinjal, cauliflower, peas and peppers tossed with onion in a rich, spiced masala on an iron griddle.

Benaras Malai Kofta * ₹ 595 | ₹ 795
From the oldest city in India, soft, delicious dumplings of cottage cheese, potatoes and dried fruits, served in our signature creamy gravy.

Dum Aloo ₹ 745
Potato barrels delicately hollowed by hand, filled with fresh cottage cheese, cashews and sweet sultanas, simmered in a sweet-tangy tomato gravy.

ORIGINALS

Bazaar ke Chole ₹ 795
Chickpeas soaked in an infusion of tea leaves and our homemade spice mix, cooked street-style, flavoured with crushed *anardana* and paired with an aloo kulcha.



Copper Chimney's Indian curries are special; they elevate this humble offering to the sublime; they also preserve a legacy and tradition.

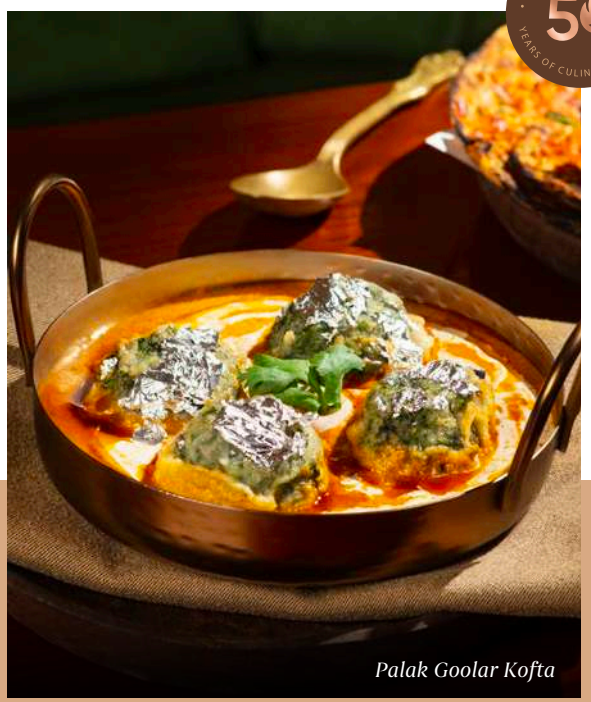
Veg Jalfrezi * ₹ 595 | ₹ 745
Assorted, garden-fresh vegetables in a tomato-based gravy, with onions and peppers in an exotic herb-and-spice blend, for a sweet-yet-sour finish.

Vegetable Makhanwala* ₹ 595 | ₹ 745
A mélange of seasonal vegetables and cottage cheese in a traditional inspired cream and tomato-based gravy, garnished with crushed cashew nuts.

** Jain option available | 🌶 Spicy | ORIGINALS Originals since 1972*

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Curries



Palak Goolar Kofta

Paneer Khurchan 🌶 ₹ 795
A dish that originated in the dhabas run by Punjabi immigrants, this is a tawa preparation of paneer with garlic, chopped chillies, Punjabi spices, onion and capsicum. Served with lachcha paratha.
Influence: Punjab

Palak Goolar Kofta * ₹ 795
Spinach kofta stuffed with mawa, dried Kashmiri figs and nuts, covered with "Varq," an edible silver leaf, cooked in an almond cashew gravy, seasoned with black pepper and our signature spice mix.
Influence: Kashmir

Aloo Pyaaz Achari 🌶 ₹ 595
Baby potatoes tossed in an iron kadhai with vinegar soaked baby onions and a tangy Punjabi pickle masala.
Influence: Punjab

Side Orders

The term 'side order' is a misnomer, because no meal is complete without the additions of these delicious dishes. Prepared with thought and care, these subzis, dals and raitas round off the Copper Chimney experience.

ORIGINALS

Dal Maharaja ₹ 545
Whole black lentils, tomatoes and spices simmered overnight on a slow charcoal flame, finished with a dollop of our hand-churned butter.

Dal Tadka * ₹ 495
Yellow lentils cooked with fresh green herbs and sizzling spices, served with a dash of cumin and garlic.

Boondi Raita * ₹ 195
Hand churned yoghurt with crunchy 'Boondi' or gram flour pearls, and a generous dash of black salt and cumin.

Kachumber Raita ₹ 195
Diced cucumber and plum tomatoes garnished with fresh mint and chopped coriander, in creamy yoghurt.

Fresh Green Salad ₹ 245
Selection of fresh, crispy vegetables that completes a perfect Indian meal.

Roasted Papad ₹ 195

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Copper Chimney's breads are perfectly hand-made by our Ustaads, and cooked on the sides of a tandoor or clay oven, evenly heated at 500 degrees.

Millet Rotis


Jowar Tulsi Roti

Lahsunwali Nachni Roti ₹ 215
Rich in calcium and iron, Nachni roti with an adrak-lahsun kick and hara pyaaz helps strengthen bones & sustain energy.

Bajra Pudina Roti * ₹ 195
High in fibre and magnesium, a pearl millet, Bajra roti infused with tulsi and pudina, aids digestion and supports heart health.

Jowar Tulsi Roti * ₹ 195
Rich in antioxidants, Jowar roti flavoured with tulsi and pudina supports gut health and balances nutrition.

Indian Breads

ORIGINALS

Roomali Roti
A soft, delicate, handkerchief-thin bread, tossed and cooked on an inverted tawa, this is our signature artisanal bread, best paired with our flavourful curries.

Plain	₹ 155
Butter	₹ 165
Whole Wheat	₹ 175

Naan
Traditionally made with refined flour and baked in the tandoor:

Plain	₹ 115
Butter	₹ 125
Garlic	₹ 145
Cheese	₹ 195

Punjabi Onion & Mirch Roti ₹ 175
A rustic wheat roti garnished with onion, chilli and fresh coriander. Sure to take you through the 'Pinds' or villages of Punjab.

Masala Missi Roti ₹ 175
Tandoor-roasted roti made with chickpea flour and fresh herbs. A Punjabi favourite served with a dollop of butter.

Tandoori Roti
Indian bread cooked on the sides of a tandoor.

Plain	₹ 100
Butter	₹ 120
Multigrain	₹ 145

Chura Paratha ₹ 175
A layered Indian flatbread baked to crispiness in the tandoor, hand-crushed and smoky in flavour.

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Lachcha Paratha
Layered and buttered, crispy whole wheat bread.

Plain	₹ 130
Butter	₹ 145
Pudina	₹ 145

Stuffed Kulcha
This bread with masala stuffing is roasted in the tandoor.

Paneer	₹ 195
Onion	₹ 195
Aloo	₹ 195

Every culture has its own version of unleavened bread, and while the base ingredients are the same, the preparation differs. Copper Chimney's Ustaads have refined the process into an art, deftly kneading the dough and rolling out delicate sheets that fold into perfect squares or roomals. Fine enough, as legend has it, to go through a finger ring.



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Peshawari Kulfi Faloode

Desserts

Every dessert that Copper Chimney crafts is an indulgence. They are all the endnotes of a meal well-prepared and joyfully consumed, marking the close of a memory to be cherished.

ORIGINALS

Muzaffar ₹ 475
Luscious and indulgent, thick Lucknowi rabdi is topped with golden, roasted vermicelli.

Gulab Jamun ₹ 375
Golden fried spheres of 'khoya' or thickened milk, soaked in saffron sugar syrup.

Peshawari Kulfi Faloode ₹ 525
Kulfi Faloode was an improvisation of the Persian dessert called "Faloodeh," which was brought to the Indian subcontinent by the Mughals. Kulfi with a local pistachio ice cream served with sweetened rabdi, falooda and drizzled with rose syrup. Our Kulfi Faloode is inspired by the kulfi sold in the bazaars of Peshawar by "kulfiwallas."
Influence: Peshawar

Rasmalai ₹ 445
Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamom and saffron.

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www.copperchimney.in