



COPPER CHIMNEY

— ESTD. 1972 —

Through our deep and intricate understanding of the nuances of Indian flavour, we bring a lighter touch and freshness to Indian Cuisine. From the choice of ingredients for our cooking, to the fresh preparation of all the dishes we serve you, or the use of masalas and spices, we prepare Indian food using signature techniques crafted and perfected over four decades by our chefs. This is why Copper Chimney brings distinctive flavours and textures to traditional North Indian cuisine.

All the spices and herbs used are not just for flavor and aroma, but also for their digestive and nutritional values. Good wholesome food and good health are synonymous. A Copper Chimney, each dish impacts the palette in a way that evokes the vibrancy and rich legacy of North Indian Cuisine.

The firing up of Copper Chimney's first tandoor over 40 years ago marked the starting point of a unique culinary journey influenced by the original cuisines of an undivided North India. Copper Chimney has provided its patrons, across India and abroad, the very best of North Indian Cuisine and hospitality, like they have never experienced before.

from being the first single restaurant in India to have an open show kitchen, where freshly prepared hand made rotis were tossed in front of its guests, Copper Chimney has today become a culinary landmark received by food enthusiasts from across the world.

SOUP

TOMATO SOUP

CHICKEN SOUP

COPPER CHIMNEY SIGNATURE ROLLS

Our Signature Kababs wrapped in Roti/Roll

ACHARI CHICKEN TIKKA ROLL

PANEER TIKKA ROLL

COPPER CHIMNEY KABABS - NON VEGETARIAN

ACHARI CHICKEN TIKKA

Grilled chicken marinated in pickling spices and mustard extract.

MURGH MALAI KABAB

Meatball melting morsels of chicken infused with cream, grilled in the tandoor.

TANDOORI FISH TIKKA

Pieces of fresh fish in a marinade of sun dried spices, grilled to perfection.

COPPER CHIMNEY KABABS - VEGETARIAN

PANEER TIKKA

Fresh cottage cheese marinated in spices infused yogurt and ghee, golden in the tandoor.

ACHARI MUSHROOM

Barbecued fresh mushrooms, flavoured with mustard and pickling spices.

ALOO CHUTNEYWALA

Baby potatoes steeped in a mild flavoured marinade and lightly grilled.

COMBO

NON VEGETARIAN CHICKEN COMBO

Achari chicken tikka, Achari chicken, dal makhani, tandoori chicken paratha, jeera rice and gulab jamun.

NON VEGETARIAN COMBO

Achari chicken tikka, Mutton paratha, dal makhani, tandoori chicken paratha, jeera rice and gulab jamun.

NON VEGETARIAN ROLL COMBO

Tomato soup, achari chicken tikka Roll and gulab jamun.

VEGETARIAN COMBO

Paneer tikka, vegetable pulao, dal makhani, tandoori chicken paratha, jeera rice and gulab jamun.

VEGETARIAN ROLL COMBO

Tomato soup, paneer tikka Roll and gulab jamun.





COPPER CHIMNEY

— ESTD. 1972 —

CURRIES - NON VEGETARIAN

∞ MURG MAKHANI

The immensely popular Copper Chimney Butter Chicken. Boneless pieces of tender chicken simmered in our signature tomato butter flavoured gravy accented with dry fenugreek.

KADHAI CHICKEN

Chicken pieces tossed with green peppers in a traditional iron wok and spiced with coarsely crushed red chillies and coriander seeds.

∞ BHUNA GOSHT

Selected cuts of lamb, pan-seared with freshly pounded spices and simmered in an aromatic gravy.

CURRIES - VEGETARIAN

∞ PANEER MASALA

A House Specialty. Fresh cottage cheese simmered in a rich smooth creamy tomato butter gravy.

KADHAI PANEER

Cottage cheese stir fried with onion and pepper and spiced with freshly pounded coriander seeds and red chillies.

VEGETABLE JALFREZI

A spicy blend of garden fresh vegetables, tomatoes, onions and capsicum with exotic herbs and spices.

∞ DAL MAHARAJA

Whole black lentils, simmered overnight over charcoal with tomatoes and spices, finished with a dollop of house charred butter. Creamy and earthy, this dal is a delicious accompaniment to a lamberti meal.

RICE

COPPER CHIMNEY BIRYANI

Slow-cooked and layered fragrant long grain rice, sautéed with raw onion and herbs.

Vegetable | Chicken | Mutton

JEERA RICE

STEAMED RICE

INDIAN BREADS

∞ ROOMALI ROTI

Soft delicate handkerchief thin bread, tossed and cooked on an iron griddle.

Regular | Butter | Whole wheat

TAWA LACHCHA PARATHA

Layered and buttered whole wheat bread, crispy and flaky.

STUFFED TAWA PARATHA

Choice of Masala

Aloo | Paneer | Onions

SIDES

PAPAD

Roasted

RAITA

Roast | Vegetable | Pineapple | Paneer

FARM FRESH VEGETABLES

Slices of cucumber, carrot, radish and onions.

DESSERTS

∞ MUZZAFAR

Rich, thick rabdi, topped with golden roasted cornsilk. A creamy creamy Lucknowi sensation.

GULABIAMUN

Rounds of dhosa (flattened milk) golden fried and soaked in soft pink sugar syrup. An Indian favorite.