

EST. 1972



YEARS OF
CULINARY
LEGACY

Indian Breads

Perfectly
Handmade

Handpicked Spices

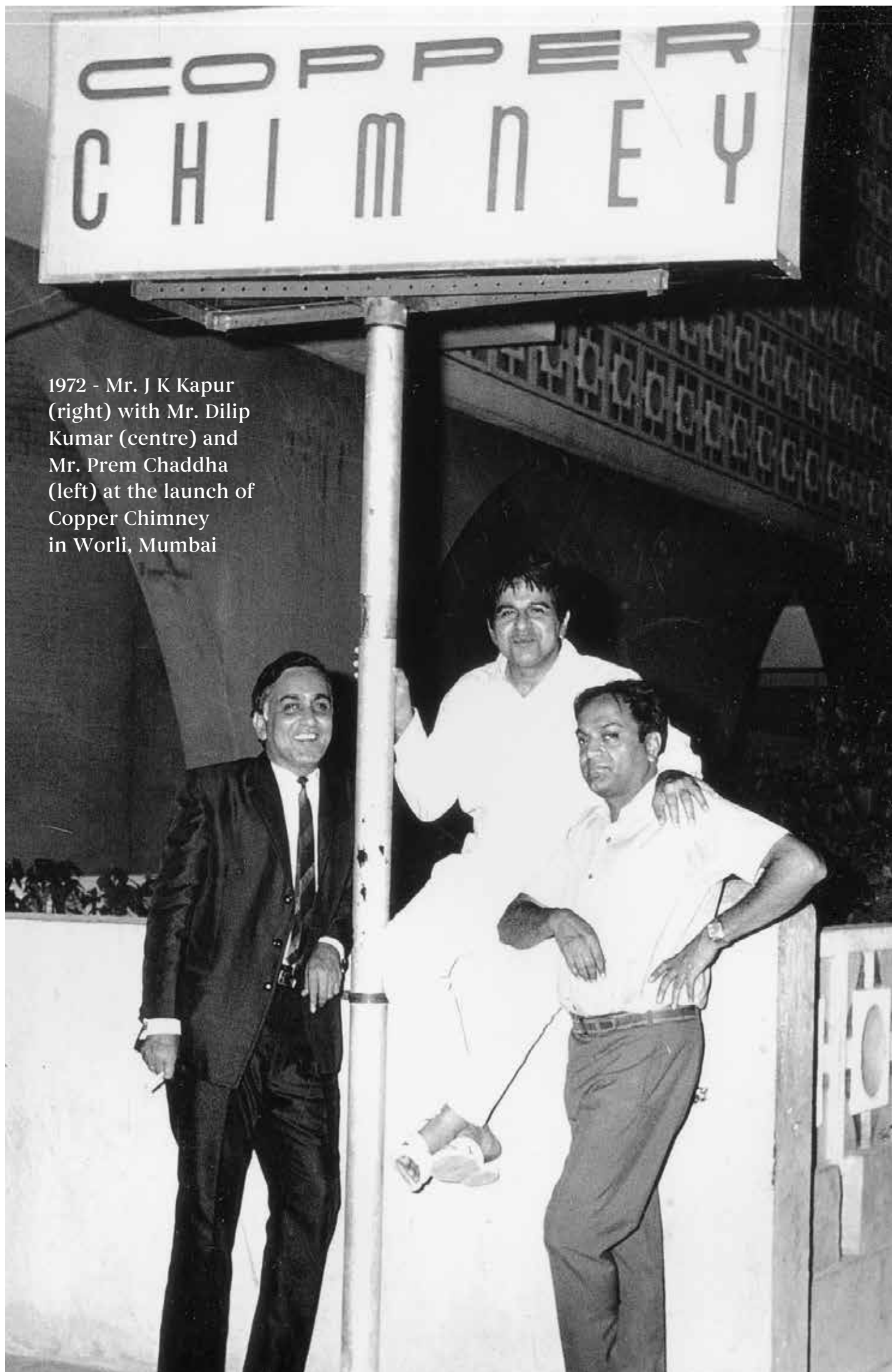
Sourced from
Select Farms
across India

Live Grills

Marinated
Over 8 Hours

COPPER CHIMNEY

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.



Renowned actor,
Mr. Dev Anand (right),
during one of his visits
to Copper Chimney.



Copper Chimney is an ode to the secret recipes and cooking techniques that Mr. JK 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 and Starter Plates

Herbed Tomato Soup *

₹ 295

A rich tomato soup flavoured with herbs and garnished with Indian wheat crisps.

ORIGINALS

Ab-E-Hayat


₹ 295

A light vegetable and coconut water soup, flavoured with turmeric.

White Pepper Chicken Soup

₹ 295

A slow simmered chicken soup with a hint of white pepper.

ORIGINALS

Kadak Roomali *

₹ 325

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

Chilli Butter

₹ 325

Chilli Butter Masala

₹ 325

Chandni Chowk Chaat

₹ 395

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

₹ 445

Fresh mushrooms stuffed with cheddar & paneer, infused with a hint of pudina.

Hung Yoghurt Tikkis *

₹ 445

Crispy on the outside, these tikkis are stuffed with chilli spiked hung yoghurt and cheese.



Signature Kadak Roomali

₹ 345

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 *

₹ 325

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.

Tandoor Grills

Vegetarian


- 

ORIGINALS

Paneer Tikka *

Our paneer is made fresh daily, and marinated in a sharp mustard, turmeric and white pepper infused yoghurt.

Influence: Multan

₹ 525
- 

Roast Paneer


Fresh paneer marinated in 'Khada masala' or roasted whole spices, which give it a unique flavour when grilled in the Tandoor.

Influence: Lahore

₹ 525
- Tandoori Shashlik**

Savoury cauliflower florets, potatoes and paneer, marinated in mustard and white pepper, grilled in the Tandoor.


Influence: Delhi

₹ 495
- 

Angara Soya Chaap

Tandoor roasted soya chaaps, marinated in robust Punjabi spice and fresh red chilly paste.


Influence: Amritsar

₹ 495
- 

Achhari Mushroom

Barbequed fresh mushrooms flavoured with mustard and pickling spices.

Influence: Haryana

₹ 495
- 

ORIGINALS

Tandoori Gobhi

Garden fresh florets of cauliflower marinated in yoghurt which is spiced with exotic herbs and cooked in a Tandoor.

Influence: Punjab

₹ 495
- Sarson Broccoli**

Grilled broccoli seasoned with chilli mustard, charred to perfection in our Tandoor.

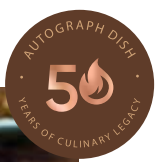
Influence: Punjab

₹ 525
- Paneer Corn Seekh ***

Soft creamy cottage cheese and corn kernels seekh kababs flavoured with fresh herbs.

Influence: Jaipur

₹ 475



- Pudina Paneer Tikka ***

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

₹ 545
- Subz Akhrot Ki Seekh**

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: Delhi

₹ 525
- Stuffed Tandoori Aloo**

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

₹ 475

* Jain option available |  Spicy |  Originals since 1972 |  Autograph dishes
Government taxes as applicable. We levy a 10% voluntary service charge that is optional as per your discretion.
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.

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 experience truly unique and unforgettable.



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



Specials

Chops & Chelo



Smoked White Pepper Chicken Chops

Smoky and succulent, The Copper Chicken Chop is a classic from when we opened in 1972, and features roasted chicken delicately flavoured with nutmeg, white pepper and fresh, mild green chillies.

Influence: Baluchistan

₹ 745



Grilled Burrah Chops

Perfected over the decades, cinnamon-scented, tender lamb chops marinated for over 8 hours, seared and chargrilled.

Influence: Khyber Pakhtunkhwa

₹ 845



Chelo Kabab

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

Influence: Iran



Meat

Reshmi Kabab

₹ 645

Achari Chicken

₹ 645

Bhatti Murg

₹ 645

Vegetarian

Paneer Tikka 

₹ 545

Achari Mushroom

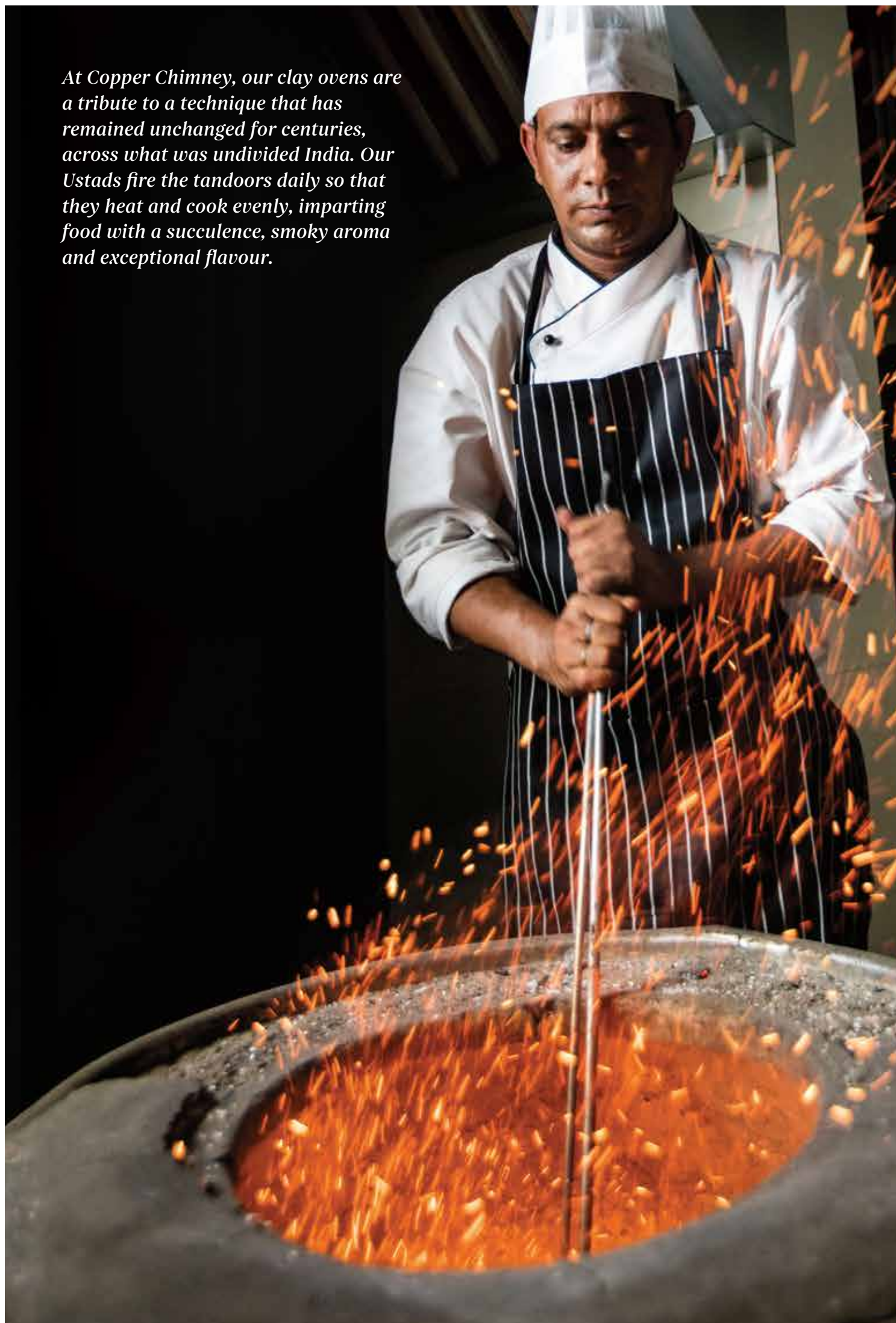
₹ 595

Chelo Rice

₹ 495

White pepper is deceptive. Mild to look at and nuanced in flavour, it actually packs a bigger punch than black pepper. At Copper Chimney, we smoke our chicken chops to further enhance and bring out their essence.

At Copper Chimney, our clay ovens are a tribute to a technique that has remained unchanged for centuries, across what was undivided India. Our Ustads fire the tandoors daily so that they heat and cook evenly, imparting food with a succulence, smoky aroma and exceptional flavour.





Tandoor Grills

Non Vegetarian

At Copper Chimney our grills are marinated for over 8 hours and cooked to perfection to bring to life the flavours of our premium spices and meats.


ORIGINALS

Achhari Chicken Tikka

₹ 625

A classic dish of grilled chicken kababs with a sprinkling of special Amritsari pickling spices, cooked in the Tandoor for that delicious, chargrilled flavour.

Influence: Amritsar

Tandoori Chicken (Half)

₹ 525

This is our take on the rustic and familiar tandoori chicken. Half a chicken marinated in yoghurt, seasoned with a secret mix of earthy Tandoori spices and Kashmiri chillies, cooked on the bone.

Influence: Punjab


ORIGINALS

Reshmi Kabab

₹ 625

Lightly marinated in hung yoghurt and cream, this grilled chicken kabab is delicately flavoured with white pepper and cardamom, for that rich texture yet mild taste.

Influence: Old Delhi

Bhatti Murg Tikka

₹ 625

Grilled chicken marinated in our fresh 'Bhatti' masala, with a distinctive hint of coarsely pounded black pepper, nutmeg and cinnamon.

Influence: Punjab

Pudina Grilled Chicken

₹ 625

Tender, tandoor grilled chicken flavoured with fresh mint, and sprinkled with a 15-spice kabab masala.

Influence: Sialkot

Tandoor Grills

Non Vegetarian



Mutton Seekh Kabab 🌶️

Skewered minced lamb kababs infused with hand-pound spices, fresh coriander and 'Pipli' or long pepper.

Influence: Old Delhi

₹ 895

Tandoori Grilled Fish Tikka 🌶️

Fish marinated in our special tandoori spices, bright red Kashmiri chillies, finished with fresh lemon juice.

Influence: Amritsar

₹ 995

Lal Mirch Jhinga 🌶️

Tandoor grilled prawns in a marinade of roasted red chillies, with a hint of carom seeds.

Influence: Amritsar

₹ 945



Parda Chicken Kabab

₹ 625

A recipe from Multan in Undivided Punjab. Chicken breast chops rubbed with turmeric and marinated overnight in a green chilli yoghurt marinade with a hint of kabab chini and roasted in the tandoor.

Influence: Multan

Chicken Cheese Kabab

₹ 695

The Mughal-influenced Old Delhi kabab kitchens are the inspiration behind these succulent, boneless chicken kababs, served with a mild cream cheese sauce.

Influence: Old Delhi



Purists will tell you that the best way to enjoy a seekh kabab is to wrap it in warm bread; the contrast in flavours and textures elevates it.

Signature Kabab Platters

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

Signature Veggie Plate ₹ 995

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

The Just Chicken Grill Plate ₹ 1295

Creamy Reshmi Kabab and Chicken Chop offset the heat from the robust spices in the Bhatti Murg Tikka and the Achari Chicken Tikka.


The Fish & Mixed Meats Plate ₹ 1595

Textures come into play with the delicate Tandoori Fish Tikka and Reshmi Kabab, with the robust flavours from the Bhatti Murg and Mutton Seekh.



Biryani, Pulao & Rice

Copper Chimney Biryanis are perfectly cooked, long grains of the choicest saffron rice, imparting a depth of aroma and a flavour like no other spice can, with tender pieces of meat or vegetables cooked on ‘Dum’. Cooking slowly in its juices, the food retains all its natural aromas and becomes imbued with the richness of flavours that distinguishes our specials.




ORIGINALS

Tawa Vegetable Biryani

Long grain rice infused with saffron and seasoned with select spices.

₹ 495



ORIGINALS

Tawa Chicken Biryani


Saffron hued rice cooked with chicken and crisp fried onions.

₹ 645

Murg Boti Dum Biryani

Tandoor-roasted chicken tikka, layered saffron rice, dum cooked with our special biryani spice blend.

₹ 675



ORIGINALS

Gosht Dum Biryani

Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, slow cooked with aromatic saffron rice, cooked in a sealed pot.

₹ 895

Prawn Biryani

Fragrant saffron rice cooked with marinated spiced prawns and biryani spices.

₹ 895

Jeera Rice *

Aromatic Basmati rice lightly tossed with cumin tempered in homemade ghee.

₹ 345

Peas Pulao *

Fresh green peas cooked with Basmati rice.



₹ 345

Steamed Rice *


Steamed long-grain Basmati rice.

₹ 295

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

* Jain option available |  Spicy | 

ORIGINALS

Originals since 1972 |  Autograph dishes

All our non-vegetarian dishes are Halal. Government taxes as applicable. We levy a 10% voluntary service charge that is optional as per your discretion. 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.

Curries

Non Vegetarian



Murg Makhani

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

Individual | Sharing

₹ 495 | ₹ 675

Dhaba Chicken

Robust dhaba style slow cooked chicken in an onion tomato gravy with fresh black pepper and rustic spices.

₹ 675

Chicken Tikka Masala

Classic chicken tikka masala with a spicy twist, best enjoyed with a crisp butter naan.

₹ 495 | ₹ 675

Murg Rahra

Boneless spring chicken marinated in roasted spices and slow cooked in a robust tomato and sautéed onion gravy.

₹ 495 | ₹ 675

Lahori Chicken

A North-west frontier kadhai preparation of chicken with zing of clove and cumin.

₹ 495 | ₹ 675



Rogan Josh

Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked, punctuated by the nutty flavour of Rogan, a special Kashmiri chilly spice infused oil.

₹ 675 | ₹ 845

Bhuna Gosht

Pot roasted lamb imbibes the distinctive flavours of freshly pounded black cardamom, spicy cinnamon, aromatic bay leaf, clove, and peppercorn, simmered in a slow cooked onion-tomato gravy.

₹ 675 | ₹ 845

The flavours, textures and richness of the curry have dominated our history from the royal kitchens of emperors to post-Colonial India. Conscious of this legacy, every Copper curry is slow cooked from scratch, respectfully, with freshly procured high quality ingredients, every morning.



Jalandar Ka Jhinga

Prawns tossed with red onions and crunchy green peppers in a tangy, street-style masala.

₹ 845



Machchi Rahra

The by-lanes of Patiala gave rise to this original recipe of fish fillets simmered in a spiced tomato and seasoned onion gravy.

₹ 675 | ₹ 845

Curries

Vegetarian



Paneer Masala *

Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this Copper specialty remains unchanged since its inception five decades ago.

Individual | Sharing

₹ 495 | ₹ 645

Kadhai Paneer 🌶️

Cottage cheese stir-fried with onions and peppers, and lightly spiced with freshly pounded coriander seeds and red chillies.

₹ 495 | ₹ 645

Paneer Tikka Butter Masala

Grilled Punjabi Paneer tikkas marinated in dhaba spices and cooked in a robust makhani sauce with a sprinkling of garam masala.

₹ 495 | ₹ 645

Chowk ki Subzi

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.

₹ 445 | ₹ 625

Benaras Malai Kofta *

From the oldest city in India, a soft, delicious dumpling of cottage cheese, potatoes and dried fruits, served in our signature creamy gravy.

₹ 495 | ₹ 645

Dum Aloo

Potato barrels delicately hollowed by hand, filled with fresh cottage cheese, cashew and sweet sultanas, simmered in a sweet-tangy tomato gravy.

₹ 645



Bazaar ke Chole

Chickpeas soaked in an infusion of tea leaves and a homemade chole spice mix, and cooked street-style in a tin can, flavoured with crushed 'Anardana' or dried pomegranate, and paired with a potato kulcha.

₹ 595



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

Veg Jalfrezi *

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.

₹ 445 | ₹ 625

Lasooni Corn Palak

Fresh spinach and tender corn with a touch of cream and hints of roasted garlic.

₹ 395 | ₹ 575

Vegetable Makhanwala *

A melangé of seasonal vegetables and cottage cheese in a traditional inspired cream and tomato-based gravy, garnished with crushed cashew nuts.

₹ 445 | ₹ 625

Curries

Vegetarian



Paneer Khurchan

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

₹ 645

Palak Goolar Kofta *

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

₹ 675

Aloo Pyaaz Achari

Baby potatoes tossed in an iron kadhai with vinegar soaked baby onions and a tangy Punjabi pickle masala. Influence: Punjab

₹ 425

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.



Dal Maharaja

₹ 495

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

Dal Tadka *

₹ 425

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

Boondi Raita *

₹ 125

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

Kachumbar Raita

₹ 125

Diced cucumber and plum tomato garnished with fresh mint and chopped coriander, in creamy yoghurt.

Indian Tossed Salad

₹ 175

Fresh seasonal vegetables and greens prepared in a delightfully zesty lemon-coriander dressing.

Fresh Green Salad

₹ 145

Selection of fresh crispy vegetables that completes a perfect Indian meal.

Roasted Papad

₹ 75

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



Indian Breads



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	₹ 110
Butter	₹ 120
Whole Wheat	₹ 125

Naan

Traditionally made with refined flour and baked in the Tandoor:

Plain	₹ 100
Butter	₹ 120
Garlic	₹ 125
Cheese	₹ 155

Punjabi Onion & Mirch Roti 🌶️

₹ 125

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

₹ 125

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	₹ 110
Multigrain	₹ 115

Chura Paratha

₹ 135

A layered Indian flatbread baked to crispness in the Tandoor, hand-crushed and smoky in flavour.

Lachcha Paratha

Layered and buttered, crispy whole wheat bread.

Plain	₹ 110
Butter	₹ 120
Pudina	₹ 125

Stuffed Kulcha

This bread with masala stuffing is roasted in the Tandoor.

Paneer	₹ 145
Onion	₹ 135
Aloo	₹ 135



Every culture has its own version of unleavened bread, and while the base ingredients are the same, the preparation differs. Copper Chimney's Ustads 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.





Desserts

Every desserts 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

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

₹ 375

Gulab Jamun

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

₹ 325

Peshawari Kulfi Falooda

₹ 395

Kulfi Falooda 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 Falooda is inspired by the kulfi sold in the bazaars of Peshawar by "kulfiwallas."

Influence: Peshawar

Rasmalai

₹ 345

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





