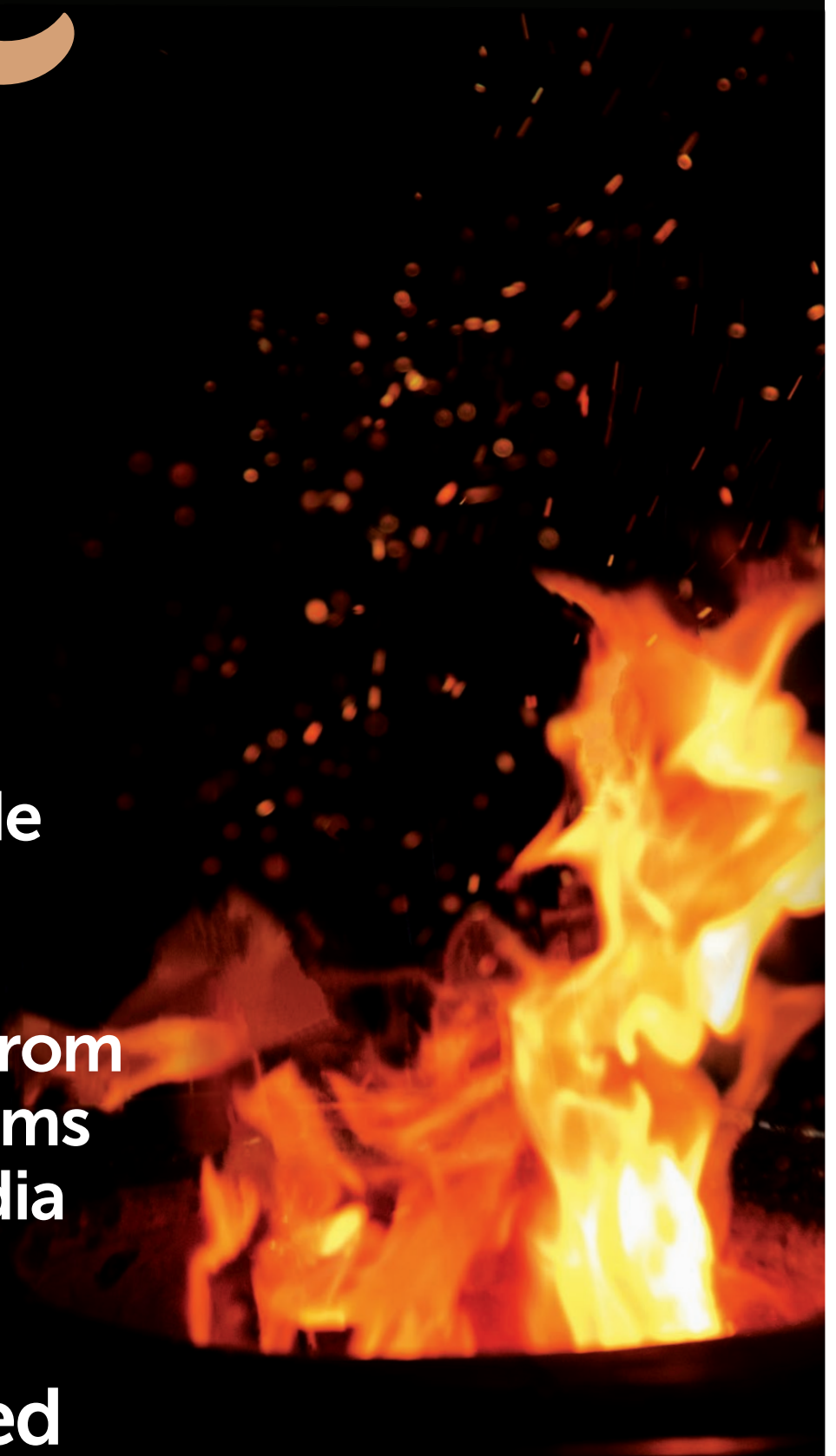
EST. 1972

50 YEARS OF CULINARY LEGACY



Indian Breads

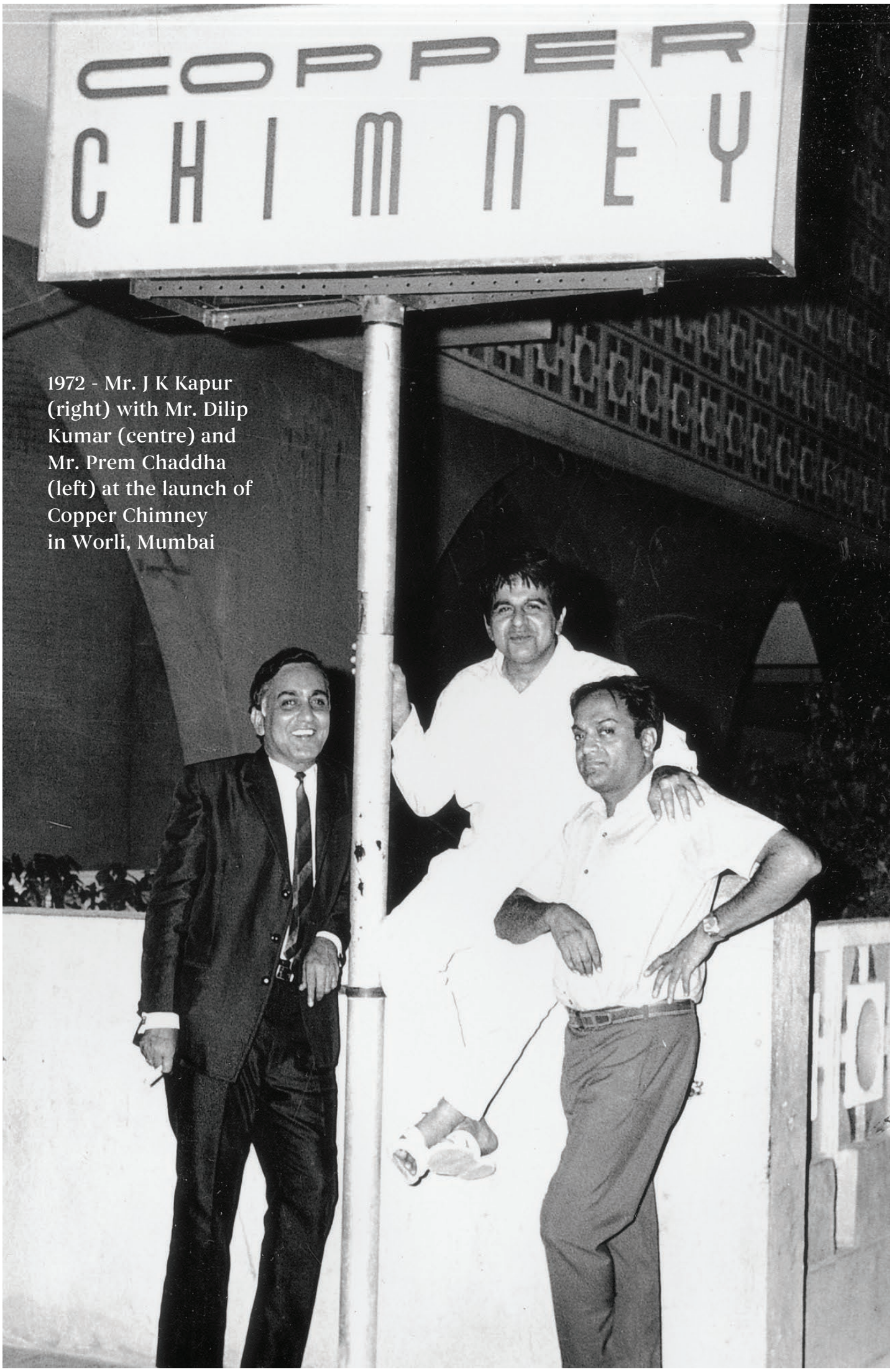
Perfectly Handmade

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 ₹ 425
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 ₹ 525
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 * ₹ 475
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*

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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 ₹ 325
Spiced potatoes, paneer and onion, with a dollop of homemade masala butter. Served with an onion *kalonji murabba*.

Masala Cheese * ₹ 325
Spiked with fresh herbs and chopped green chillies, served with a *zaitoon* pickle - an olive pickle made by the *Pashtuni* Punjabis.

Chicken Kheema Masala ₹ 325
Minced chicken bhuna stuffing, topped with our chaat masala butter.

* *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 ₹ 645
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 ₹ 625
Garden fresh florets of cauliflower marinated in yoghurt which is spiced with exotic herbs and cooked in a tandoor.
Influence: Punjab

Sarson Broccoli ₹ 675
Grilled broccoli seasoned with chilli mustard, charred to perfection in our tandoor.
Influence: Punjab

Paneer Corn Seekh * ₹ 625
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 ₹ 675
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 ₹ 595
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

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

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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 experience truly unique and unforgettable.



Roast Paneer



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

Reshmi Kabab Chelo

Specials

Chops & Chelo

ORIGINALS

Smoked White Pepper Chicken Chops ₹ 925

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

ORIGINALS

Grilled Burrah Chops 🌶 ₹ 1145

Perfected over the decades, cinnamon-scented, tender lamb chops marinated for over 24 hours, seared and chargrilled.

Influence: Khyber Pakhtunkhwa

ORIGINALS

Chelo Kabab

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

Influence: Iran

Meat

Reshmi Kabab ₹ 745
Achari Chicken ₹ 745
Bhatti Murg ₹ 745

Vegetarian

Paneer Tikka * ₹ 645
Achari Mushroom ₹ 625
Chelo Rice ₹ 575

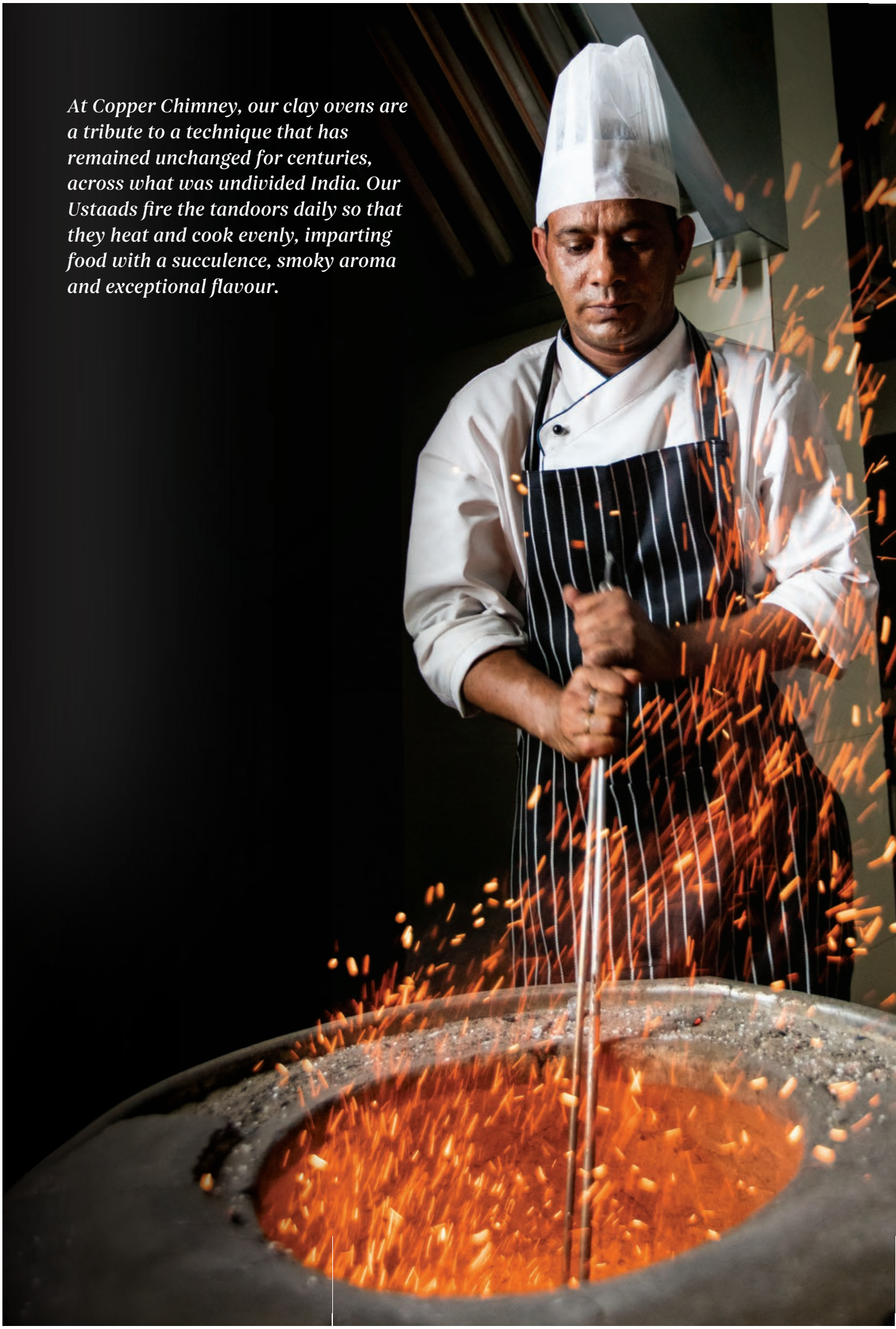


Smoked White Pepper Chicken chops

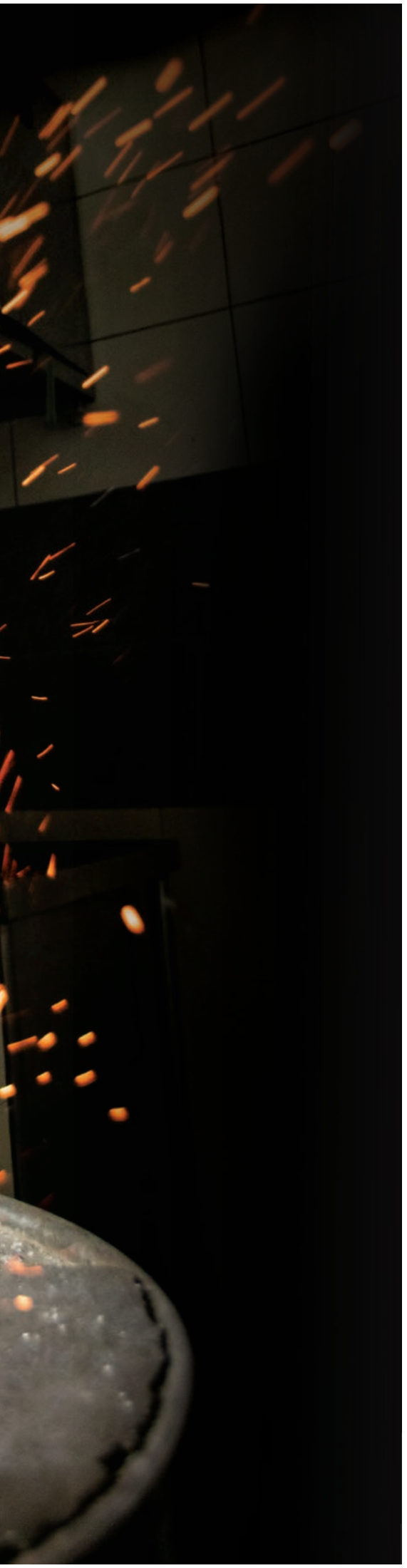
White pepper is deceptive. Mild to look at and nuanced in flavour, it actually packs a bigger punch than black pepper. At Copper Chimney, we smoke our chicken chops to further enhance and bring out their essence.

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

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At Copper Chimney, our clay ovens are a tribute to a technique that has remained unchanged for centuries, across what was undivided India. Our Ustaads 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 24 hours and cooked to perfection to bring to life the flavours of our premium spices and meats.

ORIGINALS

Achari Chicken Tikka ₹ 795
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) ₹ 675
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 ₹ 795
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 ₹ 795
Grilled chicken marinated in our fresh 'Bhatti' masala, with a distinctive hint of coarsely pounded black pepper, nutmeg and cinnamon.
Influence: Punjab

Spicy | ORIGINALS Originals since 1972

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Tandoor Grills

Non Vegetarian

Pudina Grilled Chicken ₹ 795
Tender, tandoor grilled chicken flavoured with fresh mint, and sprinkled with a 17-spice kabab masala.
Influence: Sialkot

ORIGINALS
Mutton Seekh Kabab ₹ 1125
Skewered minced lamb kababs infused with hand-pound spices, fresh coriander and 'Pipli' or long pepper.
Influence: Old Delhi



Spicy | ORIGINALS Originals since 1972

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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 — ₹ 1245

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 — ₹ 1675

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 — ₹ 1895

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

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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 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 ₹ 675
Long grain rice infused with saffron and seasoned with select spices.

ORIGINALS

Tawa Chicken Biryani ₹ 795
Saffron hued rice cooked with chicken and crisp fried onions.

Murg Boti Dum Biryani ₹ 845
Tandoor-roasted chicken tikka, layered saffron rice, dum cooked with our special biryani spice blend.

ORIGINALS

Gosht Dum Biryani ₹ 995
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, slow-cooked with aromatic saffron rice, cooked in a sealed pot.

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.

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

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Curries
Non Vegetarian

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

Regular Serving ₹645 For 1 - 2 | Family Serving ₹845 For 3 - 4

Dhaba Chicken
Boneless | On the Bone

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

Family Serving ₹845 For 3 - 4

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

Regular Serving ₹595 For 1 - 2 | Family Serving ₹845 For 3 - 4

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

Regular Serving ₹595 For 1 - 2 | Family Serving ₹845 For 3 - 4

Lahori Chicken
A North-west frontier kadhai preparation of chicken with a zing of cloves and cumin.

Regular Serving ₹645 For 1 - 2 | Family Serving ₹845 For 3 - 4

ORIGINALS
Rogan Josh
Boneless | On the Bone

Boneless lamb, marinated for over 24 hours in our secret 21-spice blend and slow-cooked, punctuated by the nutty flavour of Rogan, a special Kashmiri chilli spice infused oil.

Regular Serving ₹795 For 1 - 2 | Family Serving ₹995 For 3 - 4

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.


Murg Makhani

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

Regular Serving ₹775 For 1 - 2 | Family Serving ₹995 For 3 - 4

ORIGINALS
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.

Regular Serving ₹795 For 1 - 2 | Family Serving ₹995 For 3 - 4

Curries served on the bone are exclusively available in sharing portions only.

Spicy | ORIGINALS Originals since 1972

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AUTOGRAPH DISH · 50 · YEARS OF CULINARY LEGACY



Rawalpindi Gosht

Boneless | On the Bone

Slow-roasted mutton braised in whole spices, bay leaf and whole red chillies, simmered in an onion tomato masala. An old recipe from Rawalpindi in undivided Punjab.
Influence: Rawalpindi

Regular Serving ₹795
For 1 - 2

Family Serving ₹995
For 3 - 4

Chicken Tak-a-Tak

Boneless chicken prepped with a signature Lahori spice mix. Inspired by the street food of Lahore, the dish gets its name from the sound made by metal spatulas on tawas. Spicy, zesty and flavourful, served with lachcha paratha.
Influence: Lahore

Family Serving ₹845
For 3 - 4

Punjabi Butter Chicken

Boneless | On the Bone

Boneless tandoori spiced chicken simmered in tomato makhani gravy cooked with a Kashmiri chilli paste and kasuri methi, dhaba style.
Influence: Punjab

Regular Serving ₹645
For 1 - 2

Family Serving ₹845
For 3 - 4

Curries served on the bone are exclusively available in sharing portions only.

Spicy

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Curries
Vegetarian

ORIGINALS

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

Regular Serving ₹645 For 1 - 2 | Family Serving ₹825 For 3 - 4

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

Regular Serving ₹645 For 1 - 2 | Family Serving ₹845 For 3 - 4

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.

Regular Serving ₹645 For 1 - 2 | Family Serving ₹845 For 3 - 4

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.

Regular Serving ₹595 For 1 - 2 | Family Serving ₹795 For 3 - 4

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.

Regular Serving ₹645 For 1 - 2 | Family Serving ₹795 For 3 - 4

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

Family Serving ₹795 For 3 - 4



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

ORIGINALS

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

Family Serving ₹775 For 3 - 4

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.

Regular Serving ₹595 For 1 - 2 | Family Serving ₹795 For 3 - 4

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

Regular Serving ₹595 For 1 - 2 | Family Serving ₹795 For 3 - 4

Jain option available | Spicy | ORIGINALS Originals since 1972

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Curries
Vegetarian



Palak Goolar Kofta

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

Family Serving ₹825
For 3 - 4

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

Family Serving ₹825
For 3 - 4

Aloo Pyaaz Achari
Baby potatoes tossed in an iron kadhai with vinegar soaked baby onions and a tangy Punjabi pickle masala.

Influence: Punjab

Family Serving ₹545
For 3 - 4

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 ₹ 645
Whole black lentils, tomatoes and spices simmered overnight on a slow charcoal flame, finished with a dollop of our hand-churned butter.

Dal Tadka * ₹ 575
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

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

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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 ₹ 195
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.

Pind di Roti ₹ 195
Packed with soluble fibres, rustic masala oats roti with mixed seeds and a smoky note helps regulate cholesterol and manage weight.

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	₹ 165
Butter	₹ 175
Whole Wheat	₹ 175

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

Plain	₹ 130
Butter	₹ 145
Garlic	₹ 175
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	₹ 120
Butter	₹ 130
Multigrain	₹ 145

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

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

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Lachcha Paratha
Layered and buttered, crispy whole wheat bread.

Plain	₹ 140
Butter	₹ 150
Pudina	₹ 155

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.

Peshawari Kulfi Faloode ₹ 495
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

ORIGINALS

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

Gulab Jamun ₹ 425
Golden fried spheres of 'khoya' or thickened milk, soaked in saffron sugar syrup.

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

Government taxes as applicable. We provide for a 10% 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.







www.copperchimney.in