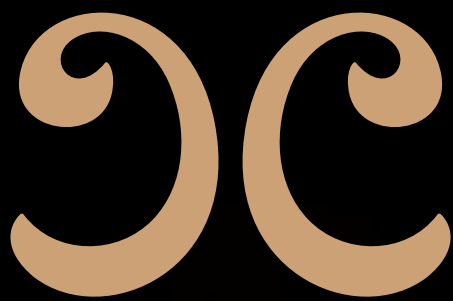




EST. 1972



YEARS OF
CULINARY
LEGACY

Indian Breads

**Perfectly
Handmade**

Handpicked Spices

**Sourced from
Select Farms
across India**

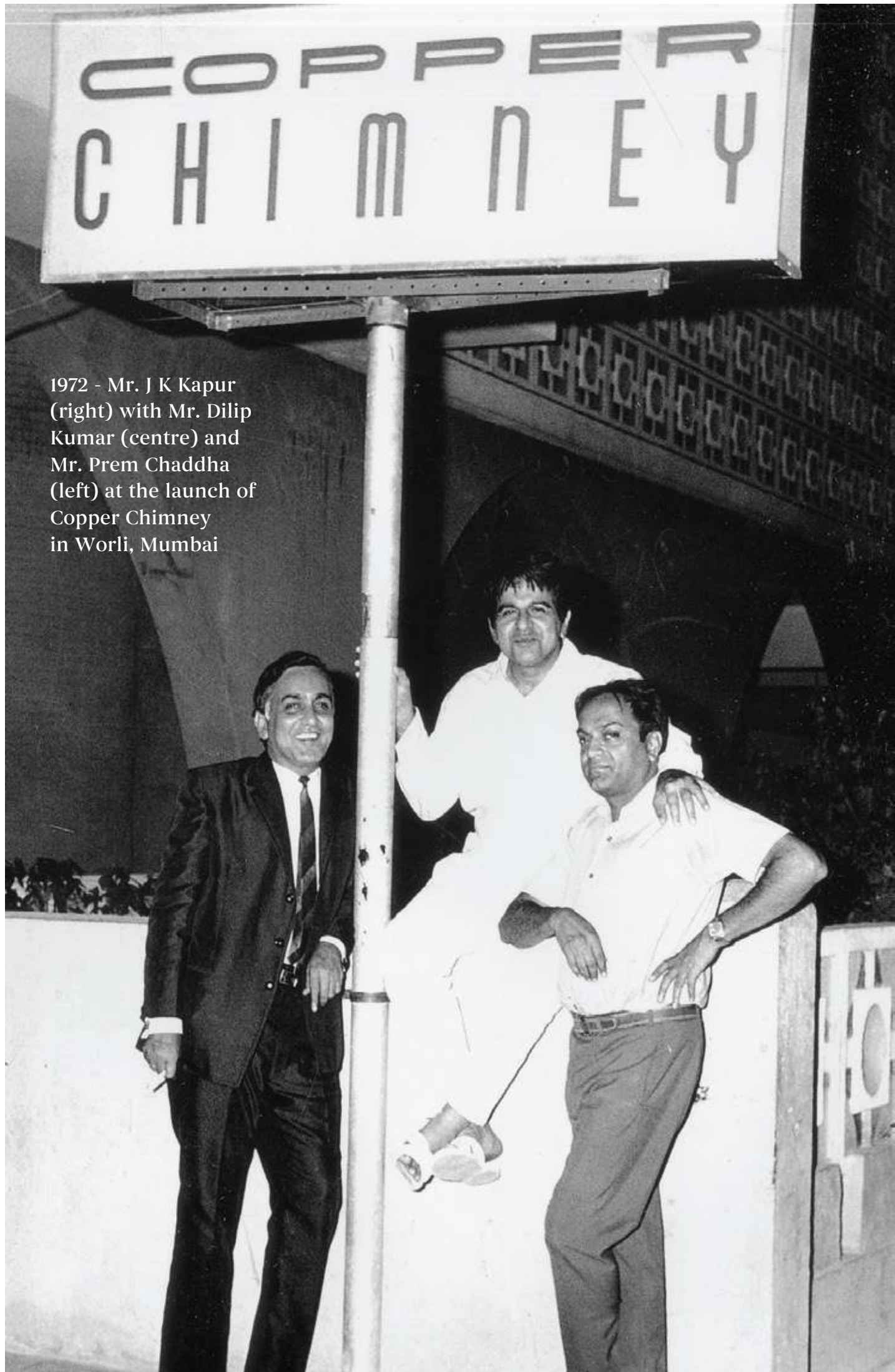
Live Grills

**Marinated
for 24 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.



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 * A rich tomato soup flavoured with herbs and garnished with Indian wheat crisps.	₹ 345	Chandni Chowk Chaat From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered in a jar with Chandni Chowk inspired sweet & spicy chutney.	₹ 445
Ab-E-Hayat A light vegetable and coconut water soup, flavoured with turmeric.	₹ 395	Chargrilled Cheese Mushrooms Fresh mushrooms stuffed with cheddar & paneer, infused with a hint of pudina.	₹ 535
White Pepper Chicken Soup A slow simmered chicken soup with a hint of white pepper.	₹ 395	Hung Yoghurt Tikkis * Crispy on the outside, these tikkis are stuffed with chilli spiked hung yoghurt and cheese.	₹ 515
Kadak Roomali * Handkerchief-thin bread roasted on an inverted 'Tawa' or local iron griddle, and topped with your selection of:		Signature Kadak Roomali Kadak Roomali served with a black channa dip seasoned with white and black sesame seeds, a crunch of nuts and a mild chilli tadka.	₹ 425
Chilli Butter	₹ 425	Kabuli Naan * 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.	₹ 425
Chilli Butter Masala	₹ 425		



Signature Kadak Roomali



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

₹ 345

Minced chicken bhuna stuffing, topped with our chaat masala butter.

* Jain option available

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.

Tandoor Grills

Vegetarian



Paneer Tikka * ₹ 675

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

Influence: Multan

Roast Paneer 🌶️ ₹ 675

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 ₹ 625

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

Influence: Delhi

Angara Soya Chaap 🌶️ ₹ 625

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

Influence: Amritsar

Achhari Mushroom 🌶️ ₹ 625

Barbequed fresh mushrooms flavoured with mustard and pickling spices.

Influence: Haryana



Tandoori Gobhi ₹ 595

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

Influence: Punjab

Sarson Broccoli ₹ 645

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

Influence: Punjab

Paneer Corn Seekh * ₹ 595

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

Influence: Jaipur



Pudina Paneer Tikka

Pudina Paneer Tikka * ₹ 675

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 ₹ 645

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 ₹ 475

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

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.



*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

₹ 865



Grilled Burrah Chops 🌶️

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

Influence: Khyber Pakhtunkhwa

₹ 1075



Chelo Kabab

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

Influence: Iran

Meat

Reshmi Kabab

₹ 735

Achari Chicken

₹ 735

Bhatti Murg

₹ 735

Vegetarian

Paneer Tikka *

₹ 625

Achari Mushroom

₹ 595

Chelo Rice

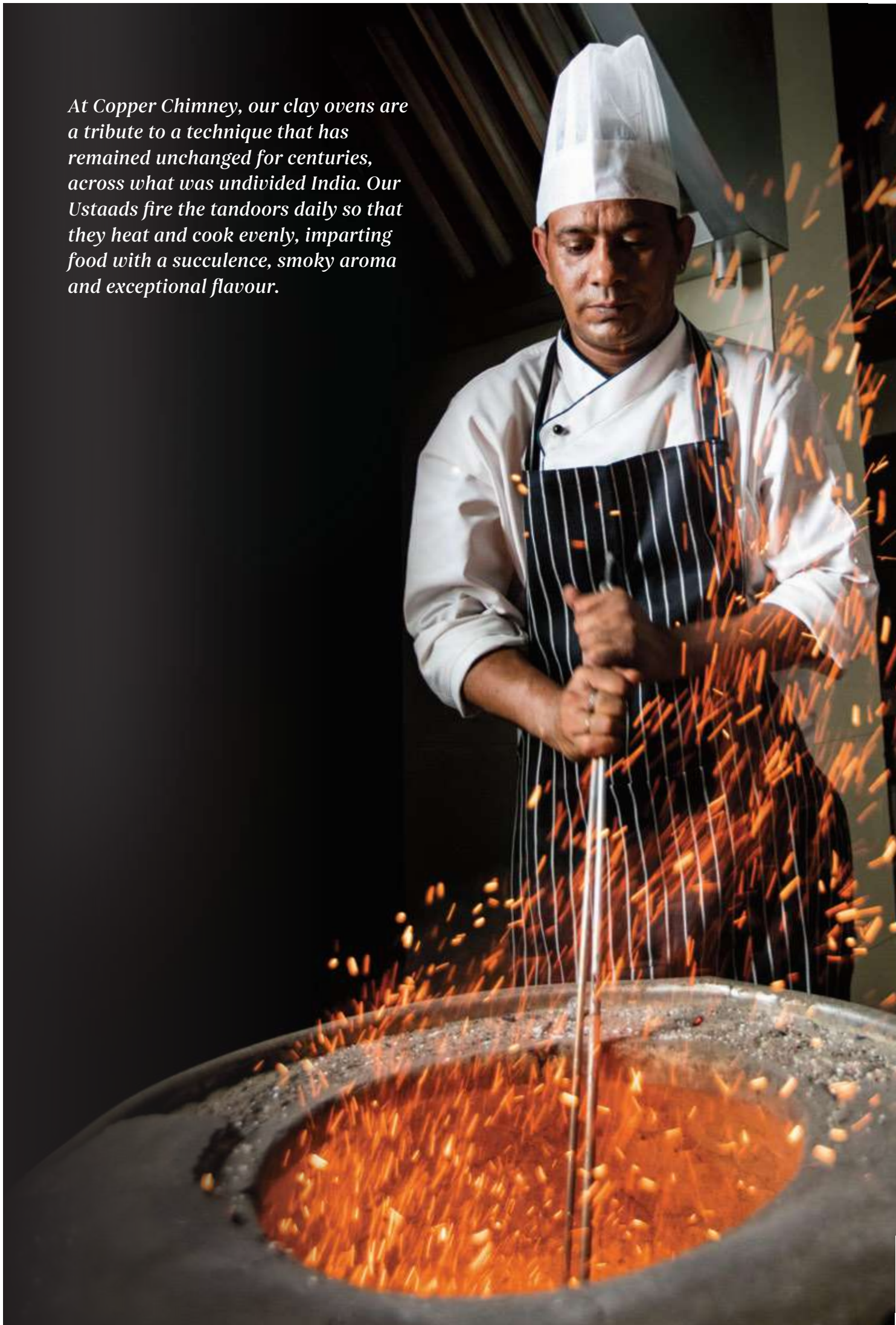
₹ 535



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.

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.



Achhari Chicken Tikka 🌶️

₹ 755

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) 🌶️

₹ 555

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



Reshmi Kabab

₹ 755

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

₹ 755

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

₹ 755

Tender, tandoor grilled chicken flavoured with fresh mint, and sprinkled with a 17-spice kabab masala.

Influence: Sialkot

🌶️ Spicy |  Originals since 1972

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.

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

₹ 965

Lal Mirch Jhinga 🌶️

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

Influence: Amritsar

₹ 945





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 ₹ 1185

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 ₹ 1615

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

The Prawn and Mixed Meats plate ₹ 1835

Textures come into play as the delicate Tandoori Prawns and Reshmi Kabab complement 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 distinguish our specials.


ORIGINALS

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

₹ 625


ORIGINALS

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

₹ 755

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

₹ 805


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.

₹ 965

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

₹ 425

Peas Pulao *
Fresh green peas cooked with Basmati rice.

₹ 425

Steamed Rice *
Steamed long-grain Basmati rice.

₹ 385

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 |  ORIGINALS | Originals since 1972
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.

Curries

Non-Vegetarian



Murg Makhani

Boneless tandoori chicken, simmered in our signature tomato gravy and accentuated with dry fenugreek.

Individual | Sharing

₹ 605 | ₹ 815

Dhaba Chicken

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

On the Bone | Boneless

₹ 815

Chicken Tikka Masala

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

₹ 565 | ₹ 815

Murg Rahra

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

₹ 565 | ₹ 815

Lahori Chicken

A North West frontier kadhai preparation of chicken with a zing of cloves and cumin.

₹ 605 | ₹ 815



Rogan Josh

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.

On the Bone | Boneless

₹ 755 | ₹ 965

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.

₹ 755 | ₹ 965

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

Fish Tikka Amritsari Masala

Amritsari fish tikkas, seasoned with carom seeds, tossed in a rustic & robust Punjabi dhaba masala. A favourite with highway truckers, delicious with chura paratha.

₹ 895

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

Spicy | Copper Originals | Originals since 1972

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.



Rawalpindi Gosht 🌶️

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
On the Bone | Boneless

Individual | Sharing

₹ 755 | ₹ 965

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

₹ 815

Punjabi Butter Chicken

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

₹ 605 | ₹ 815

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

🌶️ Spicy

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.



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

₹ 535 | ₹ 745

Kadhai Paneer 🌶️

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

₹ 545 | ₹ 745

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.

₹ 545 | ₹ 745

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.

₹ 535 | ₹ 645

Benaras Malai Kofta *

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

₹ 545 | ₹ 745

Dum Aloo

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

₹ 695



Bazaar ke Chole

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.

₹ 735



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.

₹ 545 | ₹ 675

Vegetable Makhanwala*

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

₹ 545 | ₹ 675

* Jain option available | 🌶️ Spicy | Originals since 1972

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.

Curries

Vegetarian



Palak Goolar Kofta

Paneer Khurchan 🌶️ ₹ 745

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 * ₹ 745

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 🌶️ ₹ 535

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 ₹ 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 * ₹ 445

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

Boondi Raita * ₹ 165

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

Kachumber Raita ₹ 165

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

Fresh Green Salad ₹ 195

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

Roasted Papad ₹ 115

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 * ₹ 175

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

Jowar Tulsi Roti * ₹ 175

Rich in antioxidants, Jowar roti flavoured with tulsi and pudina supports gut health and balances nutrition.

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 ₹ 135
- Butter ₹ 145
- Whole Wheat ₹ 145

Naan

Traditionally made with refined flour and baked in the tandoor:

- Plain ₹ 100
- Butter ₹ 110
- Garlic ₹ 125
- Cheese ₹ 185

Punjabi Onion & Mirch Roti 🌶️ ₹ 155

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 ₹ 145

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 ₹ 95
- Butter ₹ 105
- Multigrain ₹ 120

Chura Paratha ₹ 155

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

Lachcha Paratha

Layered and buttered, crispy whole wheat bread.

Plain	₹ 120
Butter	₹ 130
Pudina	₹ 140

Stuffed Kulcha

This bread with masala stuffing is roasted in the tandoor.

Paneer	₹ 185
Onion	₹ 155
Aloo	₹ 155

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.





Peshawari Kulfi Falooda

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.

CC

ORIGINALS

Muzaffar

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

Gulab Jamun

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

Peshawari Kulfi Falooda

₹ 485

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

₹ 405

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

₹ 425

₹ 355





