COCKTAILS

Join us on a spirited journey from Undivided India to the first Copper Chimney in Mumbai in 1972, as we throw back & pay homage to our 50 years legacy and the iconic 70s.

THE FRONTIER MAIL

This drink is an ode to our founder, Mr. J K Kapur and his journey across the border during the partition, as he started from scratch, carrying only a few suitcases & a heart filled with memories of his mother's recipes. This captivating blend of kokum-infused tequila, with the timeless essence of the robust black cardamom, has been accentuated with a touch of orange.

915

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.

CHANDNI CHOWK

Inspired by Delhi, where Mr. J K Kapur first arrived, our secret panipuri recipe blends with lively tequila & soda, served with everyone's favorite sukha puri on top. 765

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.

LIBERTY CINEMA

ADMIT ONE

FILMI IMLI

Many years before Copper Chimney, Mr. J K Kapur started his journey as a Bollywood film distributor and eventually ventured into producing films. This drink pays tribute to that timeless period in Bollywood cinema with a tamarind - infused whiskey, cola and soda, garnished with imli candy for that kick of nostalgia. 825

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BOMBAY TALKIES

The first Copper Chimney was inaugurated by the legendary actor, the late Shri Dilip Kumar. This beverage is a nod to the colour pink that was loved by the legend himself. Gin infused with rose, vermouth, and tonic water, garnished with edible paper. 915

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.

1972 WORLI

This iconic drink pays tribute to the inaugural Copper Chimney at Worli in 1972. A bold concoction of mace whiskey, and nori with a hint of garam masala, garnished with smoke, as a tribute to Copper Chimney, Worli, for being the first Indian restaurant with an open tandoor kitchen in the country.

1045

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.

THE USTAAD

An homage to our Ustaads, the master chefs of Copper Chimney and our proprietary tandoor techniques. This cocktail exudes a tandoor essence, a bold tandoor - smoked flavour infusion, tequila and pomegranate. Garnished with edible paper.	985

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ELAICHI EVENINGS

Drawing inspiration from our iconic dish, Muzaffar, this cocktail brings together house-infused elaichi rum, cardamom, freshly muddled green apple, and maraschino liqueur. Topped with strands of rich saffron. 765

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FIRANGI

Mr. J K Kapur had a vision of taking Indian flavours to the world. This journey began with our London outlet. Our London born desi cocktail is a celebration of this milestone. Gin infused with lavender, fresh grape juice, and a touch of turmeric – a global expression of our culinary journey as we prepare for our next 50 years. 875

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COPPER EVERGREENS

These cocktails hold a special place in the hearts of our loyal patrons. They are the beloved favourites that have graced our menu for years, and what's new is a unique twist on the original recipe. Give them a try.

ACHARI WHISKEY

Our evergreen whiskey cocktail is a tantalizing blend of fresh basil and a subtle kick of chili shrub, balanced with the zesty twist of ginger-lime syrup and honey. Garnished with raw mango pickles and basil leaves. 805

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KHATTA PANNA

This enticing vodka cocktail combines the zesty flavour of aam panna with the tangy burst of fresh lime juice, with the natural sweetness of mango juice and a touch of basil. Served in a chili-salt rimmed glass. 655

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KALA KHATTA MARGARITA

This cocktail is an exciting fusion of traditional Indian flavours & contemporary mixology. It combines the bold, tangy notes from kala khatta & kokum-infused tequila and is finished with a generous squeeze of lime juice for a zesty kick. Served with a rimming of chaat masala. 715

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.

CLASSIC COCKTAILS

Raise your glass to the classics - our bar menu boasts a selection of timeless, expertly crafted cocktails, for you to savour before, during or even after a meal.

Negroni	655
Dark & Stormy	655
Cosmopolitan	655
Daiquiri	545

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.

Old Fashioned	655	Coffee Martini	655
Classic Margarita	655	Boulevardier	655
Whiskey Sour	655		

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WHISKEY AND BEERS

SCOTCH / IMPORTED WHISKEY

	30 ml
Jack Daniel's	605
Johnnie Walker Black Label	605
Chivas Regal 12 yrs	605
Glenfiddich 12 yrs	715
Suntory Toki	715
Indri Single Malt	715
Talisker 10 yrs	715
Laphroaig 10 yrs	715
Bowmore 12 yrs	715
Maker's Mark	715
Chivas Regal 18 yrs	825
Johnnie Walker Gold Label Reserve	1265
Johnnie Walker Blue Label	2585

BEER

	330 ml
Kingfisher Premium	395
Budweiser	415
Kingfisher Ultra	415
Heineken	475
Hoegaarden	585
Corona	585

DOMESTIC WHISKEY

	30 ml
Oaksmith Gold	435
Teacher's Highland Cream	495
Black & White	495
Teacher's 50	545
Black Dog 12 yrs	525
Jim Beam White Label	525
Teacher's Golden Thistle	525

BREEZERS

	275 ml
Cranberry	415
Jamaican Passion	415

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SPIRITS & WINES

RUM

	30 ml
Old Monk	365
Bacardi Carta Blanca	435
Bacardi Black	435

VODKA

	30 ml
Smirnoff	435
Short Story	435
Absolut	525
Grey Goose	715

GIN & TEQUILA

	30 ml
Greater Than	435
Gordon’s	435
Bombay Sapphire	525
Hapusa	525
Roku Gin	765
Camino	525

IMPORTED WINES

	Glass I Bottle
Jacob's Creek Chardonnay	805 I 3405
Jacob's Creek Shiraz Cabernet	805 I 3405

DOMESTIC WINES

	Glass I Bottle
Sula Chenin Blanc	545 I 2305
Sula Satori Merlot Malbec	545 I 2305

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MOCKTAILS

Our non-alcoholic drinks are inspired by our cherished secret spice-mixes, skilfully blended proprietary recipes made from 17 different spices and passed down over 3 generations. Our section of select street coolers have been concocted to leave you with lasting and memorable flavour, just like the much-loved street drinks from across India.

Mace

MUMBAI MASTANI

A delectable blend of mango and watermelon, gently infused with mace and basil, topped with a touch of refreshing non-alcoholic ginger beer. 365

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Cloves

LAUNG ICED TEA

Experience a twist on your run-of-the-mill iced tea, with our kokum & clove infused creation. A refreshing blend that pairs well with the flavours on our menu.

365

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.

Fennel

ANAR-KALI

A fusion of rose, vibrant pomegranate juice and fennel, intertwined with the tropical flavours of pineapple juice & soda. Topped with dried rose petals and sprayed with rose water. 365

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Nutmeg

SPICE PUNCH

The vibrant flavours of pineapple & orange juice, expertly balanced with almonds and nutmeg. Our bartender's favourite.	365

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Pepper

RUSLEELA

Our specially crafted pepper-infused syrup, combined with the vibrancy of fresh passion fruit, a touch of mint, the effervescence of fermented chai, and the zing of orange. 365

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.

Cinnamon

DALCHINI SHERBAT

Our house-made cinnamon blend is skilfully combined with lychee juice, along with the refreshing flavours of khus and rose syrup, and beautifully garnished with subza. 365

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.

Secret
Spice Mix

KHEERA MASALA

A refreshing fusion of crisp cucumber and non-alcoholic beer, artfully blended with our in-house masalas. Garnished with a cucumber that has been sprinkled with a medley of spices. Take a sip and bite the cucumber for the full experience. 365

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.

Star Anise

APPLE AUR ANISE

A captivating blend of apple, star anise and fresh coriander, topped with tonic water. 365

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STREET COOLERS

India has, over the years, evolved its own unique way to quench thirst and beat the heat. Choose from a mix of Copper Chimney's Street Coolers that are inspired by the country's street drinks.

Delhi Shikanji	365
Masala Cola	365
Khatta Jaljeera	365

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BEVERAGES

LASSI

Mango Lassi	325
Sweet Lassi	325
Punjabi Namkeen Lassi	325

FRESH LIME SODA

Fresh Lime Water	275
Fresh Lime Soda - Sweet	275
Fresh Lime Soda - Salted	275

FRESH JUICES

Watermelon	325

CHAAS

Plain Chaas	275
Masala Chaas	275

OTHERS

Bottled Water (1 ltr)	175
Aerated Beverage (330ml)	255
Tonic Water	305
Sparkling Water - Perrier (330ml)	415

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