

Cucumber raita 2.50

Poppadum and condiments 3.50

Onion bhaji and chutney 4.50

Starters: -

Samosa aloo matar 4.50

Potatoes, peas, home ground spices, refined flour pastry

Katori chaat (D) 4.95

Crispy potato basket filled with chickpeas, red onion, tomato, pomegranate, sweetened yoghurt, boiled potato and Indian chutneys

Dahi puri (D) 4.95

flour puff, chickpeas, potato, pomegranate, duo of chutneys, sweetened yoghurt, crispy sev

Merrut ki samosa chaat (D) 5.50

Samosas, tea infused chickpeas, sweetened yoghurt, chutneys, pomegranate

Old Delhi aloo tikki chaat (D) 5.50

Spiced potato cake, tea infused chickpeas, sweetened yoghurt, chutneys

Sweet potato and goats cheese parcel (D, N) 6.50

Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade

Makai & mirchi ke kebab 5.95

Sweetcorn, peppers, green chilli, carom seeds, rice flour

Mangalorean chicken pakora 6.50

Chicken breast, curry leaves, yoghurt, chickpea flour, garlic and tomato chutney

Kolkata style fish fry (G) 6.95

Tilapia fish, mint, coriander, green chilli, bread crumb, kasundi

Chilli prawn 7.50

Tandoori prawn, chilli Mary rose sauce, iceberg, avocado

Tilapia and crab cake (G) 7.50

Tilapia fish, fresh crab meat, coriander, fennel, kafir lemon,

Seabass Amritsari 7.50
Marinated seabass, green chilli, carom seed, rock salt, chick pea flour

Garlic butter soft shell crab (G) 8.95
Battered soft crab, garlic and chilli butter, carrot and celery slaw

Starter from Tandoor: -

Panner tikka hari mirch (D) 5.95
Indian cottage cheese, green chilli, coriander, ground spices, date chutney

Tangdi kebab (D) 6.95
Chicken drumsticks, fresh coriander, green chillies, mustard oil, Kashmiri chili ginger, garlic, hanged yoghurt

Tandoori chicken thighs (D) 7.50
Boneless chicken thighs, Kashmiri chilli, turmeric, hung yoghurt

Orange chicken tikka (D) 7.50
Chicken breast, fresh orange, ginger, honey, green chilli

Lucknowi seekh 6.95
Mince lamb, black pepper, green chillies, mint, coriander

Lamb Bukhni kebab 6.95
Lamb mince smoked with mustard oil and sharp dry red chillies roasted slowly in the tandoor, mango compote

Balochi Boti tikka (D) 7.95
Lamb leg chunks, papaya, jiggery, green chilli, garam masala, yoghurt cooked with tomato, onion, potato

Mahi Tikka (D) 7.95
Salmon, honey, mustard, black pepper, home ground spices, Indian onion

Maple duck breast 7.50
Duck breast, maple syrup, ginger, clove powder, beetroot salad

Mix Grill 15.95
Boti kebab, chicken tikka, seekh kebab, tangadi kebab Indian chutneys

Main courses: -

Old Delhi style chicken curry (D) 9.95

Chicken breast, garlic, ginger, spices, yoghurt and coriander

Tari wala murg 9.95

Typical home cooked chicken curry straight from the kitchens of our Indian villages, no fuss just staple chicken curry

Garlic south Indian Curry (M) 9.95

Chicken pieces, mustard seed, fresh minced garlic, dry red chillies, curry leaves

Hariyali murg (D) 10.50

Chicken pieces, spinach, broccoli, green beans, black pepper, bay leaf, whole spices, clarified butter

Makhani Chooze (D) 10.95

Tender pieces of tandoori chicken cooked with tomato, cashew, butter and cream with flavours of mace & small cardamom

Seyal Bakhri (D) 13.95

Famous Sindhi dish, overnight marinated goat cooked with yoghurt, carom seeds and garam masala

Kashmiri lamb Rogan josh 11.95

Lamb leg pieces cooked with Indian onion, rose, saffron, nutmeg, mace

Dalcha Gosht 11.95

A famous lamb curry from the city of nizams, Hydrebad. lamb cooked with chana daal, green cardamom, cinnamon sticks, cloves and asafoetida

Saag waala Gosht (D) 11.95

Boneless lamb pieces, spinach, broccoli, green beans, mint, coriander, ground whole spices, cream, clarified butter

Mughli kadhai Gosht (N) 12.95

Boneless lamb pieces cooked with peppers, liquified cashew, fresh coriander, flavours of mace & nutmeg

Rajasthani Jungli Laal Maas 15.95

Laal Maas is a slow cooked hunter style lamb shank with rustic flavours, whole spices, yoghurt, Kashmiri chillies

Chingri malai curry (M) **13.95**

Fresh prawn cooked with turmeric, coconut, green chilli, coriander

Sorsoon Machhi **14.95**

Famous dish from Kolkata. Red snapper cooked with mustard seed, poppy seed, raw mango, green chilli

Moilee Monk **16.95**

Monk fish cooked with white onion, ginger, chilli, coconut milk

Vegetarian/Vegan main courses

Badami lauki kofta (D) **10.50**

Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy

Shahi Paneer (D) **9.95**

Paneer cooked in rich tomato gravy with jaggery, cream, small cardamom, fenugreek & clarified butter

Paneer/haloumi do piazza **9.95**

Paneer or haloumi cooked with shallots, Indian onion, liquified cashew

Gujrati Undhiyu **9.95**

One pot speciality from Gujrat. Sweet potato, raw banana, yam, baby aubergine cooked together with coconut, carom seeds and asafoetida

Aloo gobhi matar **9.95**

Potatoes, cauliflower and peas cooked with Indian onions, tomato, ginger, garlic, cumin

Sides: -

lahsooni dal tarka	4.50
Yellow lentils, cumin, tomato, coriander, garlic	
Chatpate aloo	4.50
Spiced potatoes cooked with tomatoes, chilli, mango powder	
Saag paneer/aloo (D)	4.95
Indian cottage cheese cooked with a puree of spinach, broccoli and green beans	
Subzi korma (D, N)	4.95
Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy	
Kashmiri Khatte baingan	4.95
Baby Aubergines cooked in a tangy spicy curry with tamarind, ginger and chilli	
Punjabi chole	4.95
Tea infused chick peas cooked with home blend Punjabi spices	
Dahi wale bhindi (D)	4.95
Fried okra cooked with tangy and spicy yoghurt sauce.	

Rice and bread: -

Steamed basmati rice	2.50	Tandoori roti/naan	2.50
Jeera peas pulao	3.00	Garlic and coriander naan	3.00
Organic brown rice	3.50	Coconut and jaggery naan	3.50
Lemon rice	3.50	Cheese and chilli naan	3.50
Coconut rice	4.50	Apricot and ginger naan	3.50
Keema naan	3.50	Mini Naan basket (4)	8.95

Cucumber raita: - 2.50

Cucumber, red onion and tomato salad: - 3.50

For any special dietary requirements please make sure to let us know



Monday @ Coppers

Authentic Indian Cooking classes
with Chef Saurav Chakraborty
11:00am -2:30pm
5:00pm-8:30pm

Happy Tuesday@ Coppers

25% off your food bill every Tuesday
(please mention happy Tuesday at the time of booking)

Wednesday @ Coppers

Play for it, after your meal roll two dice, get two 6s and the meals on us, its that simple

Bubbly Fridays @ Coppers

Complimentary glass of bubbles with your meal
(please mention bubbly Fridays at the time of booking)

Saturdays @ Coppers

Piano evening with Stan (7:00pm till 9:00pm)

For bookings

Call us on 01303 267707

Private message us on facebook @ Coppersinhythe