



Coppers

spice café & wine bar

A stylish Indian fusion restaurant & wine bar. We are sister restaurant to BabaJi, A street food unit at the Harbour Arm, Folkestone. Our philosophy is to create buzz by bringing the fusion to your normal curry and bringing local fresh ingredients to your plate.

We take our food very seriously. Our chefs use only the finest ingredients, sourced locally from the most reputable butchers, fishmongers, greengrocers, and internationally from carefully sourced specialist food suppliers.

Coppers has been in a constant state of evolution, always striving to offer you something new & unique dining here is more than a mere experience so let's embark together on a complete gastronomic journey in a stylish surrounding and with a friendly and efficient service

We bring you the best of many authentic cuisines from a broad geographical territory all under one roof. Our cuisine reflects inspiration from varied Indian cultures and it is an amalgamation of many exotic ingredients

Did you know...

No use of additives'/preservatives/ off the shelf concoctions in our kitchen.

Indian food needs no artificial colourings, even though some establishments use them, however, carcinogenic food colours are strictly forbidden in our kitchen

To exceed or surpass the EU Health and Hygiene requirements in our organisation

Meats and Vegetables sources from HACCP- compliant suppliers for full traceability

Use of low-cholesterol polyunsaturated oils to encourage 'Healthy Heart'

Our suppliers

Meat	Watson & Neals Butchers, Folkestone
Fruit & vegetables	Everest green grocers, Cheriton
Whole spices	Everest cash & carry, Cheriton
Wines	Rodney Fletchers vintners, Tonbridge
Spirits & beers	Southeastern Beer & Minerals, Tonbridge
	Dockers brewery, Harbour arm, folkestone

Allergens

D=Dairy **N= Nuts** **E=Eggs** **M=Mustard** **C=Celery** **S=Sulphites** **G=Gluten**

Drinks & Wine

Lagers & Ales

	Pint	Half Pint
Cobra 4.3%	5.95	3.00
Malabar, Blonde IPA 4.7%	5.95	3.00
Cobra, 660ml Bottle		6.95
King Cobra double fermented pilstner style lager 375ml 5.2%		8.50
Flying Buffalo farmhouse lager 330ml 5%		4.95
Flying Buffalo farmhouse lager 650ml 5%		6.95
Non alcoholic lager 0.0%		4.50
Peroni gluten free 330ml, 5.1%		4.95

Cider

Peacock 500ml, 4.8%	5.50
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Spirits & Liqueurs

Absolut Vodka	4.50
Gordons gin	4.25
Tanquerry gin	4.50
Hendricks gin	5.50
Opihr gin	5.50
Rhubarb & ginger gin	5.50
Captain Morgan Spiced Rum	4.50
Courvousier	4.50
Sambuca	4.50
Tequila	4.50
Jack Daniels	4.50
Jameson	4.50
Baileys	4.50
Tia maria	4.50
Cointreau	4.50
Amaretto	4.50
Drambuie	4.50

Soft Drinks

Fever tree soda water /tonic water/ tonic light/white lemonade 200ml	2.50
Water Still / Sparkling 750ml	3.95
Mango Lassi (Yoghurt Drink)	3.95
Coke/Diet Coke	3.00
Mango Juice	3.00
Orange Juice	3.00

White

125ml 175ml

Cape heights, Viognier, South Africa

4.95 5.95 20.95

Overall a powerful palate packed with jasmine and white spice. This is tight, focused and rich Viognier with all the classic varietal flavours

Montgras estate MG Sauvignon, Chile (certified sustainable)

4.95 5.95 21.95

Montgras Sauvignon Blanc has citrus aromas, like grapefruit and lemon. Very fresh and fruity, with a nice texture and acidity

Pinot Grigio II badalisc, Venezie 2018 Italy

5.25 6.25 24.95

Soft & dry wine, not lacking in intensity of flavour and a perfect example of Italy's most popular grape variety

Willowglen Semillion Chardonnay, De bortoli, Australia

25.95

A blend of rich Semillon and full flavoured Chardonnay that has been enhanced with light oak treatment. Perfect with seafood, poultry or Asian cuisine

Adobe reserve Gewurztraminer, Chile, Organic

26.95

From the Rapel Valley in Chile has floral spicy aromas with a touch of lychee and on the palate there are bright lingeringly spicy and exotic fruit notes.

Macon villages chardonnay, cave de lugny

35.95

The nose is fresh with notes of nuts honey, and citrus fruits. Medium body on the palate with delicate fruit flavors and a slightly spicy finish

Davenports vineyards horsmonden Dry (organic)

41.95

Horsmonden Dry White wine is an utterly charming, invigorating white. It's an impressive English wine. Vibrant, super-fresh, and citrusy, it's a light to medium body

Pouilly Fumé, Fines caillottes, Cuvee kimeride, Loire –Terra vitis

49.95

A high class Pouilly-Fumé. Rich, the olfaction reveals superb fruity (lychee, passion fruit, yellow peach, candied fruit), floral and mineral scents. Silky and rich

Chablis domaine Bernard defaix, Burgundy (organic)

49.95

a profiled white wine that begins discreetly on the nose with floral and mineral notes and a subtle iodine nuance. On the palate it has a beautiful mineral tension, reaffirming its delicacy alongside a characteristic minerality. A lively and elegant wine with a great aging capacity

Rose

125ml 175ml

Fedele Rosato, Terre Siciliane (organic)

4.95 5.95 21.95

Delicately aromatic with wild strawberry fruit characters, light and crisp on the palate with ripe flavours balanced by tangy acidity

Soul Tree Rose , India

28.95

Distinctive and refreshingly dry Rosé with crisp acidity, appealing spice and pleasing pepper fruits. Perfect and versatile anytime Rosé

Red

125ml 175ml

Bodegas Borsao Garnacha , Campo de Borja, Spain

4.95 5.95 20.95

'Really juicy & fruity, a delicious & versatile wine with a hint of spice

Montgras estate MG Merlot, Chile

4.95 5.95 21.95

An intensely ripe & upfront wine produced by gras family and made predominantly from the merlot grape packed with currants

Franschhoek Cellar Shiraz, South Africa

5.25 6.25 24.95

A wine with depth and interest reminiscent brimming with exuberant mulberry and plum flavours, it has soft ripe tannins that provide a well-structured and balanced juicy finish.

Saint louis LaPerdrix Rouge, Costieres De Nimes, Rhone

26.95

Deep red. Profound nose combining ripe red fruits, **notes** of spices and a vanilla-like touch. Rich, full, melted palate displaying good balance and lovely persistency

Soul Tree, cabernet Sauvignon, India

28.95

Deep red in colour, this smooth red is rich and full of red berry and plum flavours with a hint of spice on the finish

Tesoro de los Andes Malbec Bonarda Mendoza, Argentina

27.95

Enticing and warm, with mixed spice & rich bramble fruit on the nose and a palate of darker fruit character with more savoury overtones, generous & full

Cote De Danube, Pinot Noir, Bulgaria

29.95

Grown on the riverbanks of the **Danube** River in **Bulgaria**, this **pinot noir** is soft and juicy, very easy drinking

Bodegas Pedro Martinez Alesanco Crianza Rioja, Spain

29.95

A most impressive wine from Badaran in Rioja Alta, Tempranillo & Garnacha aged for 14 months in new American oak, adding plenty of depth & complexity

Brouilly Domaine les Roches Bleues, Beaujolais

34.95

The wines have a lovely ripeness, sumptuous texture and are exceptionally fruity. Makes a cracking partner to the French classic - Coq au Vin

Musar Jeune Rouge, Lebabon

45.95

Inky-dark, silky-textured and aromatic, with blackcurrant, raspberry and cherry jam flavours and a warm, spicy finish, it has been likened to a fine Roussillon red

Clos De Gat Harel, Cabernet Sauvignon, Israel

55.95

Beautiful deep black red colour with purple tints. On the nose, it reveals aromas of black and red fruits, eucalyptus and earthy Mediterranean plants and herbs.

Sparkling

Prosecco Vino spumante, Italy , 200ml

9.50

Delicate lemon fruit notes and a refreshing lively style

Prosecco Spumante Lunetta NV Cavit, Veneto

34.95

A deliciously light & fruity wine with hints of apple & peach on the nose and a fresh palate with characters of soft ripe stone fruits

Cucumber raita 2.95

Poppadum and condiments 4.50

Onion bhaji and chutney V, Ve 5.50

Starters: -

Samosa aloo matar V, Ve 5.50
Potatoes, peas, home ground spices, refined flour pastry

Katori chaat (D) 6.50
Crispy potato basket filled with chick Pea, red onion, tomato, pomegranate, sweetened yoghurt, boiled potato and Indian chutneys

Dahi puri (D) 6.50
flour puff, chickpeas, potato, pomegranate, duo of chutneys, sweetened yoghurt, crispy sev

Merrut ki Samosa chaat 6.95
Samosas, tea infused chickpeas, sweetened yoghurt, chutneys, pomegranate

Old Delhi aloo tikki chaat (D) 6.95
Spiced potato cake, tea infused chickpeas. Sweetened yoghurt, chutneys

Sweet potato and goats cheese parcel (D, N) 6.95
Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade

Makai & mirchi ke kebab V, Ve 6.50
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 8.25
Tandoori prawn, chilli Mary rose sauce, iceberg, avocado

Tilapia and crab cake (G) 8.50
Tilapia fish, fresh crab meat, coriander, fennel, kafir lemon mint and raw mango chutney

Seabass Amritsari 8.50
Marinated seabass, green chilli, carom seed, rock salt, chick pea flour

Garlic butter soft shell crab (G) 9.95
Battered soft crab, garlic and chilli butter, plum chutney

Starter's from Tandoor: -

Paneer tikka hari mirch (D) 6.95
Indian cottage cheese, green chilli, coriander, ground spices, date chutney

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

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

Lamb bukhni kebab 7.50
Lamb mince smoked with mustard oil and sharp dry red chillies roasted slowly in the tandoor, mango compote

Lucknowi seekh kebab (D) 7.50
Mince lamb. Green chillies, black pepper, mint, coriander

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

Maple duck breast (D) 8.50
Duck breast, maple syrup, ginger, clove powder, beetroot salad

Mix grill (D) 16.95
Boti kebab, chicken tikka, seekh kebab, tangadi kebab, Indian chutneys

Main courses: -

Old Delhi style chicken curry (N,D) 10.95

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

Tari wala murg 10.95

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

Garlic south Indian curry (M) 11.50

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

Hariyali murgi (D) 11.50

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

Makhani chooze (D,N) 12.50

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

Seyal bakhri (D) 15.50

Famous Sindhi dish, overnight marinated goat cooked with yoghurt, carom seeds & Garam masala

Kashmiri lamb rogan josh 12.95

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

Dalcha gosht 13.95

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) 13.95

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

Mughli kadhai gosht (D,N) 13.95

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

Rajasthani Jungli laal maas 17.95

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 **15.50**

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

Aloo gobhi matar V, Ve **9.95**

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

Dehraduni Rajmah V, Ve **9.95**

Red kidney beans simmered in Indian onion and tomato based sauce with flavours of black cardamom, bay leaves, small cardamom, garlic

Badami lauki kofta (N,D) V, Ve **10.50**

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

Shahi paneer (N,D) **10.95**

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

Paneer/haloumi do piazza (N,D) **10.95**

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

Gujrati undhiyu V, Ve **10.95**

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

Sindhi Jackfruit V, Ve **10.95**

Overnight marinated jackfruit cooked with mint, coriander, Kashmiri chillies

Sides: -

lahsooni daal tarka V, Ve yellow Dall, cumin, tomato, coriander, garlic	5.50
Chatpate aloo V, Ve Spiced potatoes cooked with tomatoes, chilli, Amchur	5.50
Saag paneer/aloo (D) Indian cottage cheese cooked with a puree of spinach, broccoli and green beans	5.95
Matar paneer (D) Indian cottage cheese cooked with a peas, tomatoes, ginger	5.95
Subzi korma (D, N) V, Ve Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy	5.95
Kashmiri khatte baingan V, Ve Baby Aubergines cooked in a tangy spicy curry with tamarind, ginger and chilli	5.95
Punjabi chole V, Ve Tea infused chick peas cooked with home blend Punjabi spices	5.50
Dahi wale bhindi (D) Fried okra cooked with tangy and spicy yoghurt sauce.	5.95

Rice & Naans: -

Steamed basmati rice	3.00	Tandoori roti/naan	3.00
Jeera peas pulav	3.50	Garlic and coriander naan	3.50
Organic brown rice	4.00	Coconut and jaggery naan	3.95
Lemon rice	3.50	Cheese and chilli naan	3.95
Coconut rice	4.50	Apricot and ginger naan	3.95
Keema naan	3.50	Mini Naan basket (4)	9.95

Cucumber raita: - 2.95

Cucumber, red onion and tomato salad: - 5.50

For any special dietary requirements please let us know