



A stylish Indian fusion restaurant & wine bar. We are sister restaurant of The Holy Pundit, Hythe, Imperial hotel. 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 expert 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<sup>2</sup>/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
Fish	Folkestone trawlers, Griggs of hythe
Fruit & vegetables	Everest green grocers, Cheriton
Whole spices	Everest cash & carry, Cheriton
Wines	Rodney Fletchers vintners, Tonbridge
Sprits & beers	Southeastern Beer & Minerals, Tonbridge
Allergens	The brewery of Angels & Demons, Capel-Le-Ferne, Kent

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

**Mini poppadums with onion salad & Mango chutney** £2.95  
**Mint & cucumber raita** £2.50

## Starters

**Red and white Onion & spinach Bhajee** £4.25  
Onions, ginger, garlic, carom seeds, green chillies, chickpea flour

**Wild mushroom matar samosa** £4.95  
Pastry parcel filled with wild mushroom, peas, mustard and curry leaf tempering

**Aloo aur chole ki chat** £4.95  
Potato, Chickpeas, fresh mint & coriander chutney, pomegranate seeds

**Aloo & makai ki tikki** £5.50  
Potato, sweetcorn, chickpeas & mint chutney, pomegranate seeds, tamarind chutney

**Shakarkand ki bhajia** £5.50  
Sweet potato fritters, carom seeds, cilantro stems, ginger, garlic, home ground garam masala

**Paneer & hari chatni pakoda (D)** £5.95  
Paneer, mint, coriander, dried pomegranate seeds, ginger, garlic, chickpea flour

**Amritsari machhi** £5.95  
Tilapia, Chickpea flour, lemon juice, garlic, ginger, carom seeds & green chillies

**Fiery calamari rings** £6.95  
Squid rings, chili flakes, garlic, ginger, cobra beer

**Chilli prawns (M)** £6.95  
Prawns, hot soya, ginger, green chillies

**Ajwaini rattan** £8.50  
Scallops, carom seeds, ginger garlic, lime juice, black pepper, peas, mint

**Chennai chicken pakodas (M)** £5.50  
Spiced chicken, red onions, ginger garlic, mustard, rice & chickpea flour

**Shami kebab** £5.95  
Mince chicken, split yellow lentils, lime juice, fresh mint, ground spices, Black cumin

**Malai tikka (D,M)** £6.50

Chicken breast, Ginger, Garlic, cream-cheese, ground spices marinade

**Chicken tikka, sweet corn & red onion samosa (M)** £5.25

Diced malai tikka, sweet corn, red onion, ground whole spices

**Keema Kebab (N)** £5.95

Mince lamb, cashew nuts, garlic, coriander & ground spices

**Tandoori Boti (D,M)** £6.95

Lamb pieces with papaya, jaggery, Ginger, Garlic, & Fenugreek leaves

## **Platters (sharing starters for two)**

**Vegetarian Plate** £12.95

Vegetable samosa, Onion Bhajee, Aloo & makai ki Tikki, paneer pakoda

**Meat & Seafood plate** £14.95

Malai Tikka, Tandoori Boti, shammi kebab, Chili prawns & Amritsari machhi

## **Mains**

**Wild boar stew (D)** £14.50

Wild boar, season vegetables, new potatoes, ginger, mustard seed, coconut milk

**Lucknowi Lamb shank** £15.95

Lamb shank cooked on slow heat using dum style of cooking and rich spices like mace, cardamom, saffron, cloves

**Boti Roganjosh** £10.95

Lamb Pieces with kashmiri chillies, mace, ginger, garlic, cinnamon, coriander

**Salli Gosht** £11.95

A parsi lamb curry using red chilli, vinegar, apricots & gaggery, cinnamon & parsee masala

**Gosht Aloobukhara** £11.95

Lamb Pieces with fresh plums, kashmiri chillies, mace, ginger, garlic, cinnamon, coriander powder

**Pyaz aur shimla mirch ka ghosht** £11.95

Lamb Pieces, Indian onion, mix pimentos, ginger, garlic, cinnamon, coriander

**Dalcha Gosht** £11.50

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

**Murg Makhani (D, N) £9.95**

Sliced chicken tikka, butter, Cashew nuts, fenugreek, Jaggery, cream, cardamom

**Garlic south Indian Curry £9.95**

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

**Hariyali Murgi £10.95**

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

**Murg Methi Mirch £10.95**

Chicken breast, fresh & dried fenugreek, whole red chillies, green cadamom

**Do Pyaz ka murg £10.95**

Chicken breast, red onions, indian green onions, fenugreek, fresh ginger

**Methi Jhinga £13.95**

Prawns, carom seeds, onions, tomato, fenugreek flavours

**Kerala Fish Curry (M) £10.95**

Tilapia fillets, Black pepper, & turmeric crust, Mustard & coconut milk & curry leaf broth

**Goan Machhi (M) £14.50**

Red Snapper fillet, Carom seeds, tamarind, Coconut powder, red chilies, tomatoes & cilantro

**Monkfish Moilee (M) £18.95**

Monkfish cooked with ginger, indian onions, green chillies, raw mangoes, coconut milk with flavours of mustard and curry leaf

**Khumani Kofta (N, D) £9.95**

Potato cheese dumpling stuffed with apricots simmered in rich and creamy sauce with flavours of cardamom

**Lauki aur chane ki daal £8.95**

Asafoetida tempered bottle gourd & split yellow lentils. Flavours of cinnamon & home ground garam masala

**Paneer butter masala (N,D) £9.95**

Pan sautéed paneer cooked in rich & creamy tomato based sauce with flavors of cardamom, fenugreek, honey and jaggery

## Vegetarian corner

Lahsooni daal tarka	£4.50
Aloo Mumbai style	£4.50
Punjabi Chole (chickpeas punjab style)	£4.50
Sabji hari bhari (mix vegetable)	£4.95
Saag Paneer (cottage Cheese & Spinach) (D)	£4.95
Tandoori Baingan (Aubergine)	£4.95
Punjabi karahi kumbh (mushroom)	£4.95
Bhindi Aamchoor wali (ladyfinger/okra)	£4.95

## Biryanis

Basmati rice, Cinamon, bay Leaf, Cardamoms & Mint & coriander flavours

	White Rice	Brown Rice
Vegetable biryani (D, N)	£9.95	£11.50
Chicken tikka biryani (D, N)	£10.95	£12.50
Lamb tikka biryani (D, N)	£11.95	£13.50
Tandoori prawn biryani (N)	£12.95	£14.50

## Rotis & Chawal (breads & rice)

Tandoori roti	£2.00
Naan	£2.50
Garlic & Corriander Naan	£2.80
Coeliac Naan	£3.50
Keema Naan	£3.50
Red onion, cheese & chilli naan	£3.50
Date/Apricot & Ginger Naan	£3.50
Naan Basket	£8.50
Mini naans (plain, garlic & coriander, apricot and ginger, red onions, cheese & chilli)	
Organic Brown Basmati	£3.50
Organic Brown basmati with curry leaves & freshly grated coconut	£4.50
Lemon rice	£3.95
Basmati Pilaf rice	£2.80

**Please let us know of any dietary requirements or of any dishes that you would like but are not on the menu and we will do our best to accommodate...**