

The New Coppers

By The Holy pundit

Take away menu

Coppers special starters: -

Sweet potato and goat cheese parcel (D, N)	6.50
Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade.	
Makai and Mirchi kebab	5.95
sweet corn, peppers, green chilli, carom seed, rice flour	
Mangalorean chicken pakora	6.50
Chicken thighs, curry leaves, yoghurt, chickpea flour, With garlic and tomato chutney.	
Kolkata style Fish fry (G)	6.95
Tilapia fish, mint, coriander, green chilli, bread crumb, Kasundi.	
Prawn cocktail	7.50
Pan fried prawn, chilli Mary rose sauce, iceberg, avocado.	
Tilapia and crab cake (G)	7.50
Tilapia fish, fresh crab meat, coriander, fennel, kafir lemon, with pineapple and chilli salsa.	
Seabass Amritsari	6.50
Marinated seabass, green chilli, carom seed, rock salt, chick pea flour	
Garlic butter soft shell crab (G)	7.95
Battered soft crab, garlic and chilli butter, carrot and celery slaw.	
Keema stuffed vine tomato	6.50
Lamb keema, papaya, jiggery, black pepper, green chilli, with mint sauce.	

Starter from Tandoor: -

Tandoori chicken thighs (D)	6.50
Chicken thighs, Kashmiri chilli, turmeric, hung yoghurt.	
Orange chicken tikka (D)	6.50
Chicken breast, fresh orange, ginger, honey, green chilli.	
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.	
Kafir lemon & pepper king prawn (D) 1prawn 6.95 2prawn 12.95	
Prawn, Bengal lemon, black pepper, fennel, bhelpuri.	
Maple duck breast	7.50
Duck breast, maple syrup, ginger, clove powder, beetroot salad.	
Panner tikka hari mirch (D)	5.95
Indian cottage cheese, green chilli, coriander, ground spices, Lentil cake, date chutney.	
Meat and seafood plater (G, D)	14.95
Boti kebab, chicken tikka, fried fish, tandoori prawn, seekh kebab, Indian chutneys.	
Vegetarian plater (G)	12.95
Punjabi samosa, stuffed chilli pakora, onion bhaji, aloo bonda Indian chutneys,	
Poppadum and condiments (3pices)	3.50
Onion bhaji and chutney	3.50

Main course: -

Old Delhi style Chicken Curry (D)	9.95
Chicken breast, garlic, ginger, spices, yoghurt and coriander.	
Chicken Xacuti	10.95
Xacuti is a curry prepared in Goa. chicken, white poppy seeds, grated coconut and large dried red chilies.	
Narangi Murgh Makhani (D)	10.95
Tender pieces of tandoori chicken cooked with orange zest, Tomato, cashew, butter and cream.	
Traditional Kashmiri lamb Rogan josh.	11.95
Lamb leg pieces cooked with Indian onion, rose, saffron.	
Seyal Bakhri (D)	12.95
Famous Sindhi dish, overnight marinated goat cooked with curd, ajwain Garam masala	
Mughli Kadhai Gosht (N)	11.95
Lamb cooked with peppers, shallots, cashew fresh coriander.	
Sorsoon Machhi	13.95
Famous dish from Kolkata. Red snapper cooked with mustard seed, poppy seed, raw mango, green chilli.	
Moilee Monk	15.95
Monk fish cooked with white onion, ginger, chilli, coconut milk, pomegranate molasses.	
Chingri Malai curry	13.50
Fresh prawn cooked with turmeric, coconut, green chilli, coriander.	
Andhra style Samudri Bhojan	14.95
Shrimps, mussels, squid, salmon, smoked haddock, cod cooked with, onion, tomato, coconut.	
Badami Lauki Kofta (D)	9.50
Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy.	

Sides: -

Palak Panner (D) or Aloo **4.95**

Indian cottage cheese or Potato cooked with a puree of spinach, broccoli and green bean.

Dhungar Dall **4.95**

Smoked three types lentil, garlic, cumin, tomato, coriander.

Gnocchi Matar **4.95**

Potato gnocchi cooked with green peas, chilli, black pepper, tomato puree.

Chatpata Aloo **4.95**

Potatoes cooked with tomato, chilli, amchur, cumin.

Subzi Korma (D, N) **5.50**

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 Bhandi (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

Organic brown rice 3.50 Garlic and coriander naan 3.00

Jeera peas pulao: - 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 3.95

Mini Naan basket (4) 8.95

Cucumber and dill raita: - 2.50

Cucumber, red onion and vine tomato salad: - 2.50

Vegan and vegetarian main course

Main course: -

Panner or Halumi do piazza (D)	8.95
Indian cottage cheese cook with shallot, Indian onion and cashew,	
Gujrati undhiyu	7.95
One pot speciality from Gujrat. Sweet potato, raw banana, yam, baby aubergine, cooked together with coconut, carom seed and asafoetida.	
Subzi korma (D, N)	7.95
Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy.	
Badami lauki kofta (D)	9.50
Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy.	
Aloo, Gobi & Matar	7.95
Potato, green peas and cauliflower cooked with turmeric, cumin, tomato.	

Popular Dish in Coppers only for takeaway

Jalfrezi

Jalfrezi is a type of curry which involves panfrying marinated pieces of meat or vegetables with chilli, peppers to produce a dry, thick sauce.

Do piazza

Dopiazza is a South Asian dish. It is prepared with a large amount of onions, both cooked in the spices and curry and as a garnish. Onions are added at two stages during cooking, hence the name.

Garlic south Indian curry

Tender pieces of meat cooked with lots of garlic, dry chilli, tamarind paste, Curry leaves, Kashmiri chilli and coconut milk.

Korma

The proper Indian korma cooked with boiled onion gravy, with cashew nut, almond, whole cardamom, cloves, honey and yoghurt, and fresh coriander.

Lamb 11.95 Chicken 9.95 Prawn 13.95 vegetable 8.50