



Take away menu

Starters: -

Onion bhaji	3.95
Onions, spinach, coriander, carrom seeds, gram flour, ground spices	
Vegetable samosa (G)	3.95
Potato, peas, coriander, garam masala, raw mango powder	
Old Delhi aloo tikki chaat (D)	4.50
Spiced potato cake, tea infused chickpeas, sweetened yoghurt, chutneys	
Sweet potato and goats cheese parcel (D, N)	4.95
Sweet potato, goat cheese, pine nuts, honey, garam masala, red onion marmalade	
Makai and mirchi kebab	4.95
sweet corn, peppers, green chilli, carom seed, rice flour	
Mangalorean chicken pakora	5.50
Chicken breast, curry leaves, yoghurt, chickpea flour, With garlic and tomato chutney	
Kolkata style fish fry (G)	4.95
Tilapia fish, mint, coriander, green chilli, bread crumb, kasundi	
Seabass amritsari	5.50
Marinated seabass, green chilli, carom seed, rock salt, chick pea flour	

Starters from tandoor: -

Panner tikka hari mirch (D)	4.95
Indian cottage cheese, green chilli, coriander, ground spices, date chutney	
Tangdi kebab	4.95
Chicken drumsticks, fresh coriander, green chillies, mustard oil, Kashmiri chili	

Tandoori chicken thighs (D) 5.50

Chicken thighs, Kashmiri chilli, turmeric, hung yoghurt

Orange chicken tikka (D) 5.50

Chicken breast, fresh orange, ginger, honey, green chilli

Lucknowi seekh kebab (D) 4.95

Mince lamb, chili, coriander, mint, whole ground spices

Balochi boti tikka (D) 5.95

Lamb leg chunks, papaya, jaggery, green chilli, garam masala, yoghurt cooked with tomato, onion, potato

Popular main courses

Vegetable 7.95 Chicken 7.95 Lamb 8.95 Prawn 9.95

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

Saag

A healthy curry combining the goodness of spinach, broccoli & green beans with home ground spices

Dhansak

A popular Indian dish, originating among the Parsi Zoroastrian community. It combines elements of Persian and Gujarati cuisine. It is made by cooking meat with lentils

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

Chefs Specials: -

Tari wala murg 8.95

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

Old Delhi style chicken curry (D) 8.95

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

Narangi Murgh Makhani (D) 8.95

Tender pieces of tandoori chicken cooked with orange zest, Tomato, cashew, butter and cream

Traditional Kashmiri lamb Rogan josh. 9.95

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

Mughli Kadhai Gosht (N) 9.95

Lamb cooked with peppers, shallots, cashew fresh coriander

Seyal Bakhri (D) 10.95

Famous Sindhi dish, overnight marinated goat cooked with curd, ajwain garam masala

Sorsoon Machhi 12.95

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

Moilee Monk 14.95

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

Chingri Malai curry 11.95

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

Vegan and vegetarian main course

Panner /Halloumi do piazza (D) 7.95

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) 7.95

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

Sides: -

Lahsooni dall tarka	4.50
three types of lentils, garlic, cumin, tomato, coriander	
Chatpata Aloo	4.50
Potatoes cooked with tomato, chilli, amchur, cumin	
Punjabi Chole	4.50
Tea infused chick peas cooked with home blend Punjabi spices	
Saag Paneer/Aloo (D)	4.50
Indian cottage cheese or Potato cooked with a puree of spinach, broccoli and green beans	
Subzi Korma (D, N)	4.50
Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy	
Kashmiri Khatte Baingan	4.50
Baby Aubergines cooked in a tangy spicy curry with tamarind, ginger and chilli	
Dahi wali Bhindi (D)	4.50
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	3.00	Coconut and jaggery naan	3.50
Lemon rice	3.00	Cheese and chilli naan	3.50
Coconut rice	3.50	Apricot and ginger naan	3.50
Keema naan	3.50	Mini Naan basket (4)	7.95

Poppadums: - 0.80

Cucumber raita: - 2.50

Meal deals & Supplements

Seyal bakri £2.00, Chingri malai curry £2.00, Sorsoon Machhi 2.00, Moilee Monk £4.00, Mughli Kadhai Gosht £2.00

Meal deal for 1 £11.50

1 poppadum & Chutneys
1 main course
1 steamed rice or plain naan
½ portion onion bhajee

Meal deal for 2 £26.95

2 poppadum's & chutneys
1 starter
2 main courses
1 side dish
1 steamed rice & 1 plain naan

Meal deal for 4 £49.95

4 poppadum's & chutneys
2 starters
4 main courses
2 side dishes
2 steamed rice & 2 plain naans

For any special dietary requirements please let us know when ordering

Offers @ Coppers

Mondays **Cooking classes (11am till 2:30pm / 5:00:00pm till 8:30pm)**
Tuesday **20% of your food bill (dine in) (please mention happy Tuesday)**
Wednesdays **Play for your meal, roll the dices & get two sixes and meals on us**
Friday **Glass of bubbles with your meal (please mention bubbly Friday)**
Saturday **Piano with Stan (7:00 till 9/:00pm)**

For bookings please call us at 01303 267707