

THALI LUNCH

Everyday Indian Flavours

Mon to Fri | 12pm - 4pm



The traditional Indian thali is a timeless cultural expression of diverse Indian gastronomy, symbolic also of a hearty meal on a plate.

Inspired by this Indian culinary tradition, our special lunch menu has been designed by our chefs to let you sample the best of our award-winning North West Frontier dishes, all presented on a traditional Indian thali.

The lunch thali comes with a street-style chaat, a choice of curry served with naan or rice, along with a side of our dal, jeera potatoes, papad and a dessert - making for a wholesome weekday lunch.

7% discretionary service charge will be added to your bill | All prices are inclusive of VAT*

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THALI LUNCH

Everyday Indian Flavours

A street-style chaat, a choice of curry with naan or rice, served with dal, jeera potatoes, papad and a dessert

£15

per person

STREET-STYLE CHAAT ②②

From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with imli chutney

CURRIES

Choose any one

Paneer Masala ②②

Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this copper speciality remains unchanged since its inception

Bazaar Ke Chole ②

Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, flavoured with crushed pomegranate powder

Roasted Eggplant Bharta (V) ②

Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices

Butter Chicken ②②

Boneless tandoor chicken, simmered in our signature tomato, butter flavoured gravy and accentuated with dry fenugreek

Bhuna Chicken

Chicken cooked with freshly pounded spices, simmered in slow cooked onion-tomato gravy

Lamb Rogan Josh

Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked with Rogan, a special Kashmiri chilli spice-infused oil

SIDES

Dal Tadka (V) ②

Yellow lentils cooked with fresh green herbs and sizzling spices, served with a tempering of cumin and garlic

Jeera Potatoes (V) ②

Tender baby potatoes, tossed with aromatic signature seasoning in a light home-style preparation

DESSERT

Gulab Jamun ②②

Golden fried milk dumpling steeped in rose-scented syrup

ADD-ON

GRILL: £5

Roast Paneer Tikka ②

Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven

Lamb Seekh Kabab (D) ②

Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper

Chargrilled Chicken Tikka ②

Chicken marinated in yoghurt with a sprinkling of special Amritsari spices, red chillies, amchoor and Himalayan black salt

Reshmi Malai Chicken ②

Lightly marinated in hung yoghurt and cream is flavoured with white pepper and cardamom

UPGRADE YOUR BREAD: £1

Garlic Naan ②

Whole wheat Indian bread cooked on the sides of a tandoor

BEVERAGE: £3.25

Sweet Lassi ②

Chilled cardamom infused sweet yoghurt

Mango Lassi ②

Chilled mango infused sweet yoghurt

Beer

Half pint beer

House Wine

125ml house wine

*Thali Lunch is a meal for one | Available to maximum group of 6 and to be prebooked | Thali Lunch will not be served on weekends and bank holidays

② Contains Gluten ② Contains Nuts ② Contains Dairy (V) Vegan (D) Optional Dairy

We handle all allergens in a common kitchen and cannot guarantee our dishes are allergen free.

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