



COPPER CHIMNEY

INDIAN GRILL & BAR

FROM THE BREADBAR

Every meal should start with one of our hand-made breads from our clay ovens.

Naan - Fluffy Tandoori Bread
garlic, sesame...\$5

Kulcha Stuffed Naan
chili cheese, masala beef...\$7

Roti - Unleavened Tandoori Bread
whole wheat, poppadom...\$4

DIPS...\$2 - mango chutney, lime pickle, cucumber-mint raita, tomato kalonji, tamarind, mint chutney

TO START OR SNACK

DAAL, slow-simmered lentil soup,
spiced yogurt, fresh chili...\$8

JEERA CHICKEN WINGS,
cumin-crust, oven-roasted
Fraser Valley chicken...\$14

CALAMARI PAKORA, tender
marinated squid in a crispy
chickpea batter...\$15

SAMOSA TRIO, tandoori beef,
butter chicken, garden
vegetables...\$14

CASSAVA FRIES, fresh yucca,
coriander aioli, tomato chutney...\$8

BRUSSEL SPROUT SALAD, tandoori
chicken, poppy seeds, pomegranate
seed, sesame dressing...\$16

BEETS SALAD, grapefruit, roasted
beets, goat cheese, citrus
dressing...\$12

MANCHURIAN CAULIFLOWER,
indo-chinese sweet-and-sour street
food favourite...\$12

TIFFIN LUNCH CLUB

Short on time? With the original Indian lunchbox, you get your curry in a hurry served with basmati rice, kachumber salad, chutney, and garlic naan.

COMPLETE TIFFIN TO-GO SET & LUNCH...\$15

TIFFIN RE-FILL...\$10

Choose any of our incredible curries to complete your tiffin-lunch (available while supplies last).

TANDOOR & INDIAN BBQ

BC SALMON, sustainably
harvested salmon fenugreek, fresh
lemon...\$24

LAMB KEBAB, tandoori-spiced,
fresh ground leg of lamb, mint
chutney...\$19

ACHARI CHICKEN TIKKA,
mustard and lime marinated
Fraser Valley chicken thighs...\$18

TANDOORI PRAWNS, chili-garlic
rubbed, with lemon, cilantro and
sea salt...\$17

CHICKEN KEBAB, ginger, garlic,
sea-salt seasoned fresh ground
Fraser Valley chicken breast...\$17

LAMB CHOPS, signature
pasture-raised lamb garlic & herb
24hr marinade...\$38

STEAK FRITES, butter-seared
canadian-prime ribeye, cassava
fries, garlic & masala butter...\$38

FISH AND CHIPS, masala beer
battered cod, cassava fries, tartar
sauce...\$17

BURGER, grass-fed beef, lettuce,
tomato, red onion, pickles,
cassava fries...\$19

SIGNATURE TANDOORI PLATTER

\$29/per person (minimum 2)

Copper Chimney's signature platter perfect to share and sample all of the tandoori-oven specialties served with basmati rice, kachumber salad, fresh garlic naan, and tandoori grilled vegetables

THALIS

Tasting platters of our signature dishes - a complete meal for one, or great to share served with rice, kachumber salad, cauliflower, coconut vegetables, pickles, chutneys, and poppadom

SURF THALI
prawn vindaloo, grilled scallops,
tandoori salmon, crispy
calamari...\$39

TURF THALI
butter chicken, lamb curry, chicken
tikka, beef masala...\$39

EARTH THALI
channa masala, palak paneer,
tandoori vegetables, daal...\$35

CURRIES

BUTTER CHICKEN, Fraser Valley chicken
breast, creamy tomato curry...\$23

CHANNA MASALA, chickpea, onion, and
crimini mushroom...\$19

LAMB CURRY, tandoori roasted leg of
lamb in yogurt-tomato curry...\$25

PRAWN VINDALOO, firey Goan seafood
curry, with coconut & jaggery...\$26

PALAK PANEER, fresh indian cheese
simmered with spinach...\$19

BEEF MASALA, tandoori roasted beef in a
warm ginger curry...\$25

SIDES

BASMATI RICE, saffron-infused long-grain
rice...\$5

BENGALI POTATOES, crispy potatoes,
chaat masala...\$6

COCONUT VEGETABLES, freshly sourced
with the season...\$8

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

PLEASE ASK YOUR SERVER FOR
ADDITIONAL SELECTIONS

CopperChimney.ca

/CopperChimneyRestaurantBar

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