

DINNER MENU

CC COPPER CHIMNEY INDIAN GRILL & BAR

Monday - Friday
4pm - Late
Saturday - Sunday
5pm - Late

FROM THE BREADBAR

We proudly feature a dedicated bread bar. All our breads are made in-house in our clay ovens to highlight the traditional breads that our Chefs grew up with.

STUFFED BREADS (Includes 1 choice of chutney)

V Cheddar Cheese Kulcha \$9 • Bacon-Cheddar Kulcha \$10 • V Vegetable Kulcha \$9 • Beef Kulcha \$10

CHUTNEYS, TOPPINGS

GF/V/DF Mango \$2, GF/V/DF Tamarind \$2
GF/V/DF Mint-Cilantro \$2, Lemon \$2
GF/V Cucumber Raita \$2,
GF/V Blue Cheese Raita \$2,
Tomato Kalonji \$2, Avocado Raita \$2
Sampler (any three) \$5

BREADS

Plain Naan \$4
Rosemary Naan \$4
Whole Wheat Roti \$4
Garlic Naan \$4

FROM THE STREET

- V SQUASH FRITTERS, blue cheese raita, tamarind dipping...\$8
- GF/DF JEERA CHICKEN WINGS, oven-baked, cumin, turmeric, jalapeno raita dip...\$14
- CRAB CAKE, coconut sauce, kachumber slaw...\$16
- DF CALAMARI PAKORA, jalapeno-cumin raita dip...\$15
- COCONUT SPICED JUMBO PRAWNS, horseradish marmalade...\$17
- HANDMADE SAMOSA, tandoori vegetables, tandoori beef and butter chicken, mango chutney, tomato kalonji...\$14
- V/DF MANCHURIAN CAULIFLOWER, an indian- Chinese favorite, crispy, sweet and sour cauliflower...\$12
- GF TIGER PRAWN TANDOORI, sambal, garlic, lemon juice, cilantro, sea salt...\$17

FROM THE GRILL & CLAY OVEN

- GF YOGURT MARINATED SALMON, coconut greens beans, saffron basmati rice...\$25
- DF STEAK & FRITES, 6oz beef tenderloin, cumin dusted fries, slow roasted black garlic, pear salsa...\$34
- GF KEBABS THREE WAYS, minced lamb, chicken tikka, tandoori salmon, coconut curry sauce, saffron basmati rice, kachumber slaw...\$25
- CC BEEF BURGER, signature 1/3 lb grass fed beef patty, lettuce, tomato, red onion, pickle. Choice of cumin fries or green salad...\$19 (add cheese, bacon or mushroom +\$2 each)
- GF INDIAN SPICED CORNISH HEN, Balti-kale, Bengali potatoes, tomato-butter sauce...\$24
- GF LAMB CHOPS, fenugreek cream curry, Bengali potatoes 3 pc...\$19/6 pc...\$32

FROM THE POT

- GF/V/DF TOMATO SOUP, cumin crouton...\$6/\$9
- GF BUTTER CHICKEN, basmati rice, kachumber slaw...\$23
- BRAISED LAMB SHANK, slow cooked in cinnamon, cardamom, cloves, ginger and garlic with mashed potatoes, coconut green beans...\$26
- GF/DF LAMB CURRY, basmati rice, kachumber slaw...\$25
- GF DUCK KORMA, basmati rice, kachumber slaw...\$28
- GF SEAFOOD CURRY, basmati rice, kachumber slaw...\$28
- MUMBAI SPICED LAMB MEATBALLS, potato dumplings, tomato fondue, mozzarella cheese...\$22
- BOMBAY BRAISED BEEF SHORT RIBS, coconut green beans, Bengali potatoes...\$28

FOR SHARING

GF SURF & TURF
grilled whole mediterranean sea bass, beef tenderloin medallions, Bengali potatoes, spicy coconut green beans...\$52

NON VEGETABLE THALI
indian pickles, courgette curry, lamb curry, butter chicken, Manchurian cauliflower, saffron basmati rice, papadum...\$39

V/DF VEGETABLE THALI
indian pickles, 3 daily vegetarian curry, Manchurian cauliflower, saffron basmati rice, papadum...\$35

FROM THE GARDEN

- V CC CAESAR, romaine, shaved parmesan, cumin dusted crostini...\$15 (add chicken \$5, add prawns \$5, add tenderloin medallion \$8)
- V/GF GOAN BEET SALAD, red and gold beets, grapefruit segments, goat cheese, arugula, citrus vinaigrette...\$16 (add chicken \$5, add prawns \$5, add tenderloin medallion \$8)
- TANDOORI CHICKEN BRUSSELS SPROUT, brussel sprouts, red pepper, cherry tomato, pomegranate seed, tandoori chicken, poppy seed, toasted sesame dressing...\$16
- GF/DF SEAFOOD SALAD, romaine lettuce, tomato, avocado, crabmeat, citrus vinaigrette with a grilled prawn, salmon and scallop skewer...\$22

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

PLEASE ASK YOUR SERVER FOR
ADDITIONAL SELECTIONS

CopperChimney.ca



/CopperChimneyRestaurantBar



/copperchimney_1

ON THE SIDE

- GF/V/DF SPINACH- KALE BHAJI CURRY...\$10
- GF/V RED KIDNEY BEAN CURRY...\$10
- GF/V/DF SPICED BENGALI POTATOES...\$8
- GF/V/DF COCONUT GREEN BEANS...\$8
- GF/V/DF CUMIN FRIES, tomato chutney...\$8
- GF/V/DF ZUCCHINI CURRY...\$10
- GF/V/DF COCONUT VEGETABLE CURRY...\$11
- GF/DF CASSAVA FRIES, creamy cilantro aioli, tomato chutney...\$8
- GF/V/DF SAFFRON BASMATI RICE...\$8