



LUNCH MENU

COPPER CHIMNEY INDIAN GRILL & BAR

Monday - Friday
11am - 4pm

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

DAILY TIFFIN

Initial Tiffin Box Meal...\$15 • Weekday Curry Special...\$9 (includes rice, naan bread, kachumber slaw)

MONDAY

GF/V Chana Masala with Paneer

TUESDAY

GF/DF Beef Curry

WEDNESDAY

V Pakora Curry

THURSDAY

GF Traditional Chicken Curry

FRIDAY

GF/DF Seafood Curry

FROM THE STREET

V SQUASH FRITTERS, blue cheese raita, tamarind dipping...\$8

COPPER CHIMNEY POUTINE, choice of pulled lamb or butter chicken topping...\$9

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

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

FROM THE GARDEN & SANDWICH BOARD

CC CAESAR, romaine, shaved parmesan, cumin dusted crostini...\$15 (add chicken \$5, add prawns \$5, add tenderloin medallion \$8)

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)

CHICKEN TIKKA WRAP, wheat roti, choice of mixed green salad, fries or soup...\$17

TANDOORI CHICKEN BRUSSELS SPROUT, brussel sprouts, red pepper, cherry tomato, pomegranate seed, tandoori chicken, poppy seed, toasted sesame dressing...\$16

V BOMBAY SANDWICH, pressed cheese sandwich, beets, chaat masala, cilantro chutney, tomato soup dip...\$17

V VEGETABLE WRAP, wheat roti, seasonal vegetables, choice of mixed green salad, fries or soup...\$16

CURRY SPICED FISH TACOS, avocado raita, choice of mixed green salad, fries or soup...\$17

GF/DF SEAFOOD SALAD, romaine lettuce, tomato, avocado, crabmeat, citrus vinaigrette with a grilled prawn, salmon and scallop skewer...\$22

DF MASALA FISH & CHIPS, atlantic cod, masala beer batter, cumin fries, tartar sauce...\$17

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 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

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

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

PLEASE ASK YOUR SERVER FOR
ADDITIONAL SELECTIONS

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/CopperChimneyRestaurantBar

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Eating raw or undercooked items such as meats, poultry, shellfish or eggs may increase the risk of food borne illness, especial ly if you have certain medical conditions.