



Our Journey: Started in 2015 when we open our first restaurant **Copper Lounge** in Hazel Grove, Stockport. The three of us from Mumbai, Goa & Delhi had one thing in mind was to bring flavours from our hometown under one roof, providing a whole new experience and changing the generic curry house experience, with service, best wines, and local ales. We have come to Cheadle with the whole new concept, being rooted to India, we are emphasising on traditional and ancient Indian cooking.

STREET FOOD STARTERS

Sev Puri

Sev puri is a spicy, sweet, savoury, and tangy snack with a variety of textures and flavours that mingles on your tongue.

5.95



Keema Pav

Gift from the Mughals when they came to India. However, most of the time, it was the royals who enjoyed it. Slow cooked lamb mince, with aromatic spices, served with pav (bread).

6.95



Bhel Puri

Crunchy texture puffed rice tossed with tomato's onion and lime juice and finished with tangy and sweet tamarind chutney.

5.95



Spicy Chana Samosa Chaat (vegan available)

Crispy vegetable samosa topped with spicy chana (chickpeas) finished with cooling mint, tamarind, and yoghurt dressing.

6.50



Coconut Prawns

Deep-fried king prawns with a coconut batter, with a crisp outside and a juicy inside, these prawns are perfection, finished with marmalade chutney.

7.95



Goan Crab Cakes

Moist, delicate, crunchy crab cakes delicacy of Goan street food, served with lime and chilli chutney.

7.45



Onion Bhaji

Don't need much explanation there.

5.95



Pani Puri

It's a tiny fragile dome of wafer stuffed with potatoes, chickpeas drenched in spicy mint and sweet tamarind.

5.50



Dahi Puri (vegan available)

Puries stuffed with spicy potato filling and then topped with sweet and chilled curd along with mint and tamarind chutney. Is a delicious, yummy, chatpata chat snack from Mumbai.

6.00



Crispy Cheesy Cheese Balls

Deep fried dumplings filled with cheese, potato, and home-made spices.

6.50



Prawns Koliwada

Got its name from the North Indian immigrants of Punjab who put up stalls selling it in the Sion village called Koliwada in Mumbai. These deep-fried, crunchy prawns can be identified by their signature red colour because of the use of Kashmiri red chilli powder.

7.50



Fish Amritsari

Amritsari fish as the name suggests originated from the lovely city of Amritsar in Punjab, Northern part of India. Succulent bites fish battered in gram flour, spices, chilli flakes carom seeds and deep fried until golden brown and crispy.

6.50



Crispy Calamari

Tender pieces squid lightly spiced, then coated in seasoned flour and deep fried to golden brown perfection, served with lime and chilli chutney.

6.95



SIZZLING & SHARING PLATTERS FOR TWO

Shanghai Sizzler

Crispy lamb, schetzwan chicken, chicken lollypop

14.95



Street Platter (Vegan Available)

Chef selection of five vegetarian street food starters to share

13.95



Tandoori Platter

Lamb chops, chicken tikka, malai tikka, seekh kebab

14.95



Tandoori Ratan Platter

Chargrill salmon, lamb chops, prawns, rashmi kebab

16.95



Indo Chinese

The Indo-Chinese cuisine owes its origin to a small community of Chinese who came to India about two centuries back from the hakka region of China and settled in Kolkata.

Chicken lollipop

Crispy and flavourful chicken lollipops rich, sweet, served with indo Chinese sauce

6.50



Chilli Chicken

Mouth-Watering Indo-Chinese fried chicken delicious and simply irresistible.

6.50



Chilli Paneer

Stir- fried cottage cheese with colourful peppers and aromatic Indo-Chinese sauce.

6.50



Chicken 65

Chicken 65 was actually invented by A.M. Buhari in the year 1965 in the state of Tamil Nadu. It's robust flavour, deeply mouthwatering and aromatic.

6.95

Garlic Prawns

Prawns and peppers sautéed in garlic and spring onions sauce.

7.50



Gobi Manchurian

One of the most iconic Indian dish that is made by battering and frying cauliflower, and tossing it with a mix of ginger, soya sauce, and rice wine vinegar.

6.50



from Tandoor

All our meats are marinated for 24hrs

Tandoor takes us back by 5000 years to Indus valley and Harappan civilizations of ancient India. Traces of tandoors were found from the excavation of these historical sites. Use of tandoor however is not limited to only the Indian subcontinent; people use tandoor in west and central Asia as well. Traces of tandoor have also been found in ancient Egyptian and Mesopotamian civilizations.

Chicken Rashmi Kebab

Rashmi kebab has it's roots from Mughlai cuisine this silky textured juicy, tender, melt-in-the-mouth kebabs, a must try one.

6.50



Butter Prawns

Butter, garlic, lemon & peppercorn. they are the flavours that goes very well together.

8.50



Spiced Honey Chicken Wings

A lip-smacking snack of sticky wings that's ideal for munching. .the crowd pleaser.

6.50

Chicken Tikka

Smoky flavour barbecued chicken tikka, the recipes out there might be different, but the technique is the same.

6.50



Chargrilled Kashmiri Lamb Chops

Exotic and extremely succulent lamb chop made using saffron, yogurt, and special Kashmiri spices. Served with blueberry sauce & mint chutney.

8.25



Pineapple Chicken

Lemon juice and cracked black peppercorn, chunks of pineapple brushed with melted butter while cooking which gives their charred edges giving it the rustic feel & sense of traditional charcoal cooking in India.

6.95



Seekh Kebab

Succulent kebabs made with minced lamb, marinated in variety of spices, served with mint and coriander chutney.

6.95

Tandoori Salmon

Succulent Salmon, smoky and moist with the flavours of lemon and homemade spices, makes a delicious treat.

8.50



Paneer Tikka

Paneer (Indian cottage cheese) juicy chunks of paneer marinated in sour tandoori masala and skewered up with onions and purple petals roasted until charred.

6.95



MAINS

ALL MAIN DISHES ARE SERVED WITH PLAIN RICE OR PLAIN NAAN

Palak Chicken (Medium) 15.50 🍷
Classic North Indian dish, where mustard and spinach with garlic is used, outrageously delicious dish full of flavours and nutrients.

Chicken Kolhapuri (Hot) 15.50
Kolhapuri chicken is a Maharashtrian chicken curry that is full rich, infused with the bold & flavourful spices of the Kolhapur region, which is known for its vibrant and spicy cuisine.

Old Delhi Butter Chicken (Mild) 15.95 🍷🍷
Butter chicken was introduced in 1947 by the founders of the moti mahal restaurant in Delhi, India. The dish was made "by chance" by mixing leftover chicken in a tomato gravy, rich in butter and cream. Tandoor roast pulled chicken cooked in roasted fenugreek leaves in rich makhani sauce, that's sure to please all the taste buds.

Malvani Chicken (Medium) 15.50
Malvani cuisine comes from the konkan region of Maharashtra and Goa. Chicken is cooked in a rich gravy along with a spicy malvani masala resulting in a stimulating chicken curry made in authentic malvani style and finished with coconut cream.

Chicken Chettinad (Hot) 15.95
A lovely flavoursome chicken curry from Tamil Nadu in South India. Where chicken is made by roasting a number of spices, producing an aromatic masala that has a slight aniseed scent.

Fauji Chicken (Medium on the bone) 15.95
Spicy chicken curry on the bone that comes out from the military mess! You know the battleground situation, how military people work, they cannot stay for a long time in the kitchen. So they come up with something simple, easy, and ready in just minutes. Fall in love with this military style chicken curry . The more you eat, the more you crave for!!!

Lucknowi Methi Chicken 🍷🍷 15.50
One of the popular dish prepared with fresh fenugreek leaves. The fenugreek leaves imparts a unique flavour. The dish is mild, slight bitterness, from the leaves and sour from the curd.

Lamb Beliram (Medium) 🍷 16.95
Beliram is a mouth-watering delicacy of the Punjabi cuisine and was created by Chef Beli Ram, who was the head cook in the kitchen of Maharaja Ranjit Singh in 19th century. Three types of coriander are used, powdered coriander, crushed coriander and fresh green coriander, the sweetness of caramelized onions, and fresh hint of ginger makes a top-notch classic.

Railway Lamb (Medium) 16.50 🍷
The original curry was served in the first-class cars of the Indian railways back to the British raj. The story goes that a British officer ordered a curry, found it to be too spicy and asked for the curry to be milder. It's is still served in the railways of India.

Andhra Lamb (Hot) 16.50
Slow-cooked lamb with crushed black peppers tomatoes ginger and green chilies to give a spicy touch. Delicacy of Hyderabad.

Palak Lamb (Medium) 16.50 🍷
Lamb cooked in spinach gravy is an excellent comfort dish. It's a delicious home style dish made popular by restaurants all across and it is extremely appetizing.

Malvani Lamb (Medium) 16.50
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Origins of Biryani

The word biryani is derived from the Persian word birian, which means 'fried before cooking' and birinj, the Persian word for rice. The dish was whipped up with spices and saffron and cooked over wood fire. Another legend states that biryani was brought to India by the Turk-Mogal conqueror, Taimur, in the year 1398.

Chicken Biryani

Basmati rice flavoured with fragrant spices such as saffron and whole spices layered with chicken and slow cooked to perfection.

16.45 🍷

Lamb Biryani

Basmati rice flavoured with fragrant spices such as saffron and whole spices layered with lamb and slow cooked to perfection.

16.95 🍷

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Curry Leaf Prawn (Hot) 17.45
A rich dish, where black peppercorns are broken apart, and tossed with the prawns, fresh ginger, green chillies and not forgetting the curry leaves, aromatic and flavourful.

Goan Fish Curry (Medium) 16.95
Goan cuisine is a fusion of Goan, Hindu and Portuguese cooking styles. Vinegar (made from the toddy of local coconut trees) is used to give the zingy taste to the meat dishes. Goan cuisine is mild, with use of tamarind and kokum for souring, and jaggery for sweetening. Goan fish curry, delicacy of Goa, cooked in almost every household, fish cooked with roasted coconut, mustard seeds, curry leaves and kokum from Goa.

Banana Grilled Sea Bass (Medium) 17.45
South Indian cuisine is traditionally served on a banana leaf, especially in the states of Andhra Pradesh, Telangana, Tamil Nadu, Karnataka, Kerala, Odisha and also in the Northern and Eastern parts of Sri Lanka. In these regions, it is customary to serve food on a banana leaf during festive occasions, and banana is often a part of the food served. Sea bass, banana leaves, and lemon juice lightly spiced. This delicious fish Apart from being tasty, it is packed with nutritional values too. Served with lemon rice, salad, and Goan sauce. (Limited Availability)

VEGETARIAN

Paneer Makhan Wala (Medium) 15.95 🍷🍷
Tandoor roasted paneer, peppers and onions cooked in rich tomato and creamy sauce finished with touch of honey and dried fenugreek leaves.

Kolhapuri Veg (Hot) 14.95 🌱
Vegetable kolhapuri is spicy and tasty mixed vegetable dish has its origin in Kolhapur, a historical city in south Maharashtra. Kolhapur cuisine is known for it's hot, spicy and pungent flavour's.

Palak Paneer (Medium) 15.95 🍷
Paneer Indian cottage cheese is cooked with spinach and spices in this creamy and flavourful curry.

Aloo Gobi (Medium) 14.95 🌱
A very homely combination of potatoes and cauliflower and green peas, cooked in every household in India.

Achari Baingan (Medium) 14.95 🍷
A Northern Indian style, simply flavourful, and a hearty vegetarian dish. The potatoes and baby aubergine are cooked in a tasty, spiced onion tomato sauce & aromatic spices.

Rajasthani Bhindi (Medium) 14.95 🌱
Bhindi is the Hindu term for 'Okra' which is one of the most consumed vegetable in Indian cuisine. It's a semi dry curry made with tomatoes and onions flavourful and mild spiced.

Kadai Paneer (Medium) 15.95 🍷
This restaurant style kadai paneer gets its unique flavour from freshly ground spices like coriander and red chillies.

Chole Masala (Medium) 13.95 🌱
This Punjabi chana masala or chole masala is an authentic North Indian style chickpea curry made with freshly powdered spices, onions, tomatoes & herbs.

BREADS

Plain Naan	3.50 🍷🍷
Garlic Naan	3.95 🍷🍷
Tandoori Roti	3.50 🍷🌱
Keema Naan	4.25 🍷🍷
Peshwari Naan	4.50
Amritsari Naan	4.50 🍷🍷🍷
Onion Kulcha	4.25 🍷🍷

SIDES

Chips	3.95
Mixed Salad	3.95
Okra Fries	6.75 🍷
Tarka Dal	6.95 🍷

RICE

Jeera Rice	3.95
Steamed Rice	3.25
Pulao Rice	3.75
Onion Rice	3.75 🍷
Lemon Rice	3.75
Peas Pulao	3.95

Allergens

 Vegan	 Contains Gluten
 Contains Dairy	 Contains Nut Ingredients

All our dishes may contain traces of dairy, nuts & gluten. If you have any food allergies or dietary requirements, please ask a member of the staff.