



# Patrão

**Our Journey:** Started in 2015 when we open our first restaurant Copper Lounge in Hazel Grove, Stockport and Hitchki in 2020. 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. Being rooted to India, we are emphasising on traditional and ancient Indian cooking.

## MUMBAI STREET FOOD

**Bhel Puri** 4.95

Bhel puri, slightly sweet, spicy & sour tasting chaat snack made with puffed rice, chaat chutneys, veggies & Sev. It is a very popular street food & is mostly loved by everyone.

**Pani Puri** 4.95

Food historian Pushpesh Pant opines that pani puri originated in North India (around modern-day Uttar Pradesh and Bihar) about 100 to 125 years ago. He also noted that it was possibly originated from Raj-kachori. It's a tiny fragile dome of wafer stuffed with potatoes, chickpeas drenched in spicy mint and sweet tamarind.

**Prawns Koliwada** 6.95

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.

**Spicy Chana Samosa Chaat** 5.95

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

**Vada Pav** 4.95

Indian mini veggie burger, street food which defines Mumbai.

**Meat Samosa** 4.95

Deep fried pastry with a lamb mince filling including spiced tomatoes, onions & peas.

**Onion Bhaji** 4.50

Don't need much explanation there.

**Fish Rava Fry** 5.95

Homemade fish goujons, succulent and moist, lightly spiced.

**Dahi Puri** 4.95

Purries 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.

**Fish Amritsari** 5.95

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.

**Crispy Calamari** 5.95

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

## Indo Chinese

**Chilli Chicken** 5.55

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

**Veg Manchurian** 4.95

Veg Manchurian is an addictive Indo-Chinese dish made with wisps of vegetables formed into dumplings and dunked into a sauce that explodes with hot, sweet, sour and salty flavours.

**Chilli Paneer** 5.55

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

**Cauliflower Manchurian** 5.55

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

**Chicken 65** 5.95

Originated in hotel Buhari in Chennai, in 1965. Chicken 65 is south Indian deep-fried chicken, crispy outside but juicy inside.

**Chicken Lollypop** 5.95

Chicken lollypop is a popular Indo-Chinese appetizer where a chicken drumette is marinated and then batter fried until crisp.

**Garlic Baby Corn** 5.55

A crispy and mouth-watering finger-food with fried baby corn tossed in a fiery and garlicky sauce and topped with sesame seeds.

**Garlic Prawns** 6.95

Prawns and peppers sautéed in garlic and spring onions sauce.

## TANDOOR

**Kashmiri Lamb Chops** 7.50

Exotic and extremely succulent lamb chop made using saffron, yogurt, and special Kashmiri spices.

**Afghani Seekh Kebab** 5.55

Succulent lamb kebabs marinated with dry fruits and a variety of spices, served with mint and coriander chutney.

**Chicken Tikka** 5.95

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

**Chicken Kalimiri** 5.95

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

**Wild Salmon** 7.50

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

**Paneer Tikka** 5.95

Paneer (Indian cottages cheese) juicy chunks of paneer marinated in a punchy hot and sour tandoori masala are skewered up with onion petals and pieces of pepper and then tandoor roasted until charred.

**Achari Tikka** 5.95

Is one of those phenomenal chicken kebabs whose taste is simply unbeatable. Soft tender chicken thighs bathed in pickling spices (Achari masala) & yogurt marinade, and slow cooked in tandoor.

**Butter Prawns** 7.50

Butter, garlic, lemon & cracked peppercorn, are the flavours that really go well together.

## SHARING PLATTERS & SIZZLERS

**Shanghai Sizzler** 12.95

Cauliflower Manchurian, schezwan chicken, chicken lollypop

**Street Platter** 11.95

Chef selection of five vegetarian street food starters to share

**Tandoori Platter** 12.95

Lamb chops, chicken tikka, chicken kalimiri & Afghani kebab

**Chicken Shashlik** 12.95

Selection of chicken tikka with the sauce on the side

## Kids Menu

£5.95

- BUTTER CHICKEN WITH RICE OR CHIPS
- CHICKEN STRIPS & CHIPS
- CHICKEN KORMA WITH RICE OR CHIPS
- CHICKEN POPCORN & CHIPS
- FISH FINGERS & CHIPS
- SEEKH KEBAB & CHIPS

ADD AN ICE CREAM TO YOUR MEAL FOR £1.50

## SUNDAY SPECIAL

£13.95 per person (2 course)

£15.95 per person (3 course)

2pm - 9pm

Please ask a member of staff (Selected menu)

# MAINS

## Old Delhi Butter Chicken (mild)

Butter chicken was developed 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.

10.95

## Malvani Chicken (hot)

Malvani cuisine comes from the Konkan region of Maharashtra and Goa and which uses coconut liberally in most of its dishes. chicken is cooked in whole spices, along with a spicy Malvani masala, an finished with coconut cream, resulting in a stimulating chicken curry made in authentic Malvani style.

11.95

## Palak Chicken (medium)

Classic North Indian dish, where mustard and spinach with garlic is used. outrageously delicious dish full of flavours and nutrients.

10.95

## Murg Methi Malai (Mild)

A decadent and luxurious Mughlai dish prepared with fresh green methi (fenugreek) simmered in a rich creamy sauce.

11.95

## Chicken Tikka Masala (medium)

Tandoori roast chicken skewers cooked in fresh tomato gravy, ginger, dry fenugreek.

11.95

## Chicken Staff Curry (hot)

The fabulous flavour of the curry is achieved by using chicken still on the bone and slow cooked to allow the bones to release their magical stock flavour.

10.95

## Tandoori Chicken Half

Tandoori chicken is a popular North Indian delicacy cooked in tandoor. Served with sauce, salad and plain rice or plain naan.

13.95

## Railway Lamb (medium)

The original curry was served in the first-class cars of the Indian railways and stems 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.

11.95

## Andhra Lamb (hot)

Slow cooked lamb with crushed black peppers tomatoes ginger and green chillies to give a spicy touch. Delicacy of Hyderabad.

12.95

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12.95

## Dhania Lamb (medium)

A traditional curry featuring slow cooked lamb with dried spices fresh coriander and bullet peppers.

11.95

## Lamb Methi Malai (mild)

A decadent and luxurious Mughlai dish prepared with fresh green methi (fenugreek) simmered in a rich creamy sauce.

12.95

## Chettinad lamb (medium)

A lovely flavoursome lamb curry from Tamil Nadu in South India. Where lamb is cooked with roasting number of spices producing a aromatic masala, that has a slight aniseed scent.

12.95

## Hyderabadi Fish Curry (hot)

Fish cooked in sweet and tangy tamarind and turmeric sauce with a hint of spices.

13.95

## Curry Leaf Prawns (hot)

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.

14.95

## Goan Fish Curry (medium)

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.

13.95

## Chicken Biryani

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

13.95

## Lamb Biryani

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

14.95

## Vegetable Biryani

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

12.95

## Prawn Biryani

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

15.95

# VEGETARIAN MAINS

## Malai Kofta (mild)

Deep fried koftas made with potato and paneer, cardamon, golden raisins are dunked in a creamy, velvety, smooth creamy sauce.

10.95

## Chole Masala (medium)

This Punjabi chana masala or chole masala is an authentic North Indian style chickpea curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

9.95

## Paneer Tikka Masala (medium)

Tandoor roasted paneer peppers and onions cooked in rich tomato and cream sauce finished with touch of honey.

11.95

## Vegetable Kolhapuri (hot)

Veg kolhapuri is spicy and tasty mixed vegetable dish has its origin in Kolhapur, a historical city in South Maharashtra. Kolhapur cuisine is known for its hot, spicy and pungent flavour's, however, not all the food from the Kolhapuri cuisine is spicy & robust.

10.95

## Palak Paneer (medium)

Paneer Indian cottage cheese is cooked with spinach and spices in this creamy and flavourful curry.

10.95

## Achari Baingan (medium)

A very homely combination of potatoes and aubergine, cooked in every household in India.

11.95

## Aloo Gobi (medium)

A very homely combination of potatoes and cauliflower. Cooked in every household in India.

9.95

## Kadai Paneer (Medium)

This restaurant style kadai paneer gets its unique flavour from freshly ground spices like coriander and red chillies.

9.95

# OLD SCHOOL FAVOURITES

Chicken  
10.95

Lamb  
12.95

Prawns  
13.95

Vegetable  
9.95

· Korma · Balti · Dopiazza · Madras · Rogan josh · Naga

· Pasanda · Vindaloo · Jalfrezi · Kadai · Bhuna

# BREAD & RICE

Tandoori Roti	2.50	Jeera Rice	3.00
Keema Naan	3.50	Steamed Rice	2.50
Peshwari Naan	3.50	Pulao Rice	3.00
Plain Naan	2.50	Onion Rice	3.00
Garlic Naan	3.00	Egg Fried Rice	3.50
Chilli And Coriander Naan	3.00	Pea Pulao Rice	3.50
Onion Kulcha	3.00	Mushroom Rice	3.50

# SIDES

Palak Dal	5.95	Okra Fries	4.50
Tadka Dal	5.00	Masala Chips	3.50
Bombay Potatoes	5.50	Chips	3.00
Saag Aloo	5.50	Mixed Salad	3.00
Poppadom	1.00	Dip tray	1.75
Mushroom Bhaji	5.00		

## Allergy Advice

Dishes may contain nuts, gluten and other allergens.  
Please speak to a member of staff before placing your order.

