

# Copper Lounge Times

Bar & Restaurant

MUMBAI

GOA

DELHI

Serving **Indian Street Food** Since 1st February 2015



The roots of street food can take us way back into history. Every culture and region have a history that shows love of people for street. It dates back to ancient Greece where they used to serve fried fish as their most common street food. For the people of Ancient Rome, street food was their main source of food.


Indian food is one of the most popular foods worldwide. Mumbai, India has more than half a million street food vendors. India has a very diverse range of flavours and have quite a large range of spices mixed with the food giving unique taste to every food item. Such as parathas, gol gappas, tandoori chicken, kathi rolls, bhel puri, aloo tiki, pakoras, samosas and kebabs to name a few. They keep a long-lasting delicious flavour on the taste buds.



## Street Food Menu



Experience our street food menu in small plates


**Bangalore Beetroot Cutlet**   6.50  
A vegan speciality, crispy and delicious beetroot patties made with beets, potatoes, semolina and spices



**Bhel Puri**   5.50  
A slightly sweet, spicy & sour tasting chaat snack made with puffed rice, chaat chutneys, veggies & sev. It is a very popular street food loved by everyone.

**Goan Meat Samosa**  6.75  
Minced lamb samosa are a kind of snack that resemble dumplings. On days when it pours heavy rains, the only thing one craves is to devour a plate of samosas and some hot chai.




**Dahi Puri**   5.50  
Puris stuffed with spicy potato filling and then topped with sweet and chilled yoghurt along with mint and tamarind chutney. It's a delicious, yummy, chatpata chaat snack from Mumbai.

**Pani Puri**   5.50  
Pani puri originated in North India (around modern-day possible originated from Raj-Kachori, a tiny fragile dome of water stuffed with potatoes, chickpeas drenched in spicy mint and sweet tamarind)

**Fish Pakoda**  7.50  
Pakoda fish as the name suggests originated from the lovely city of Amritsar in Punjab, Northern part of India. Succulent fish bites battered in gram flour, spices, chilli flakes, carom seeds and deep fried until golden brown and crispy.


**Onion Bhaji**   5.50  
Don't need much explanation there.

**Prawns Koliwada** 7.50  
This dish 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.

**Vadapav**    6.00  
Indian mini veggie burger, street food which defines Mumbai.

**Spicy Chana Samosa Chaat**  6.50  
Crispy vegetable samosa topped with spicy chana (Chickpeas) finished with cooling mint, tamarind & yoghurt dressing.

**Potato & Pea Tikki (Croquettes)**  6.50  
Home made Potato and pea croquettes is for all to enjoy.

**Sev Puri**  5.50  
Sev puri recipe is a canape like snack – Spicy, sweet, tangy, savory, salty, crunchy flavors – all bursting in your mouth in each bite.

**Veg Samosa**  5.50  
The best comfort food

## Sizzling & Sharing Platters For Two

**Shanghai Sizzler**  15.95  
Crispy Lamb, Schezwan Chicken, Chicken Lollypop

**Street Platter**   14.50  
Chef Selection of Five Vegetarian Street Food Starters to Share

**Tandoori Platter**  15.95  
Lamb Chops, Chicken Tikka, Chicken Kalimiri, Seekh Kabab

**Chicken Shashlik**  15.95  
Selection of Chicken Tikka with the sauce on the side

## 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.


**Chilli Chicken**  6.95  
Mouth-Watering Indo-Chinese fried chicken, delicious and simply irresistible

**Veg Manchurian**  6.50  
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**  6.95  
Stir Fried cottage cheese with colourful peppers and aromatic Indo-Chinese sauce.

**Garlic Prawns**  7.50  
Prawns and peppers sauteed in garlic and spring onion sauce.

**Gobi Manchurian**   6.50  
One of the most iconic Indian dishes is made by battering and frying cauliflower, and tossing it with a mix of ginger, soya sauce, and rice wine vinegar.


**Chicken 65**  6.95  
Although Chicken 65 is well established as being the invention of A. M. Buhari of the Buhari Hotel chain, its popularity as a dish has spawned several myths about its origin and name. One account claims that the dish emerged as a simple meal for Indian soldiers in 1965.

## From Tandoor


All our meats are marinated for 24hrs

Tandoor takes us back 5000 years to the 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 the west and central Asia as well. Traces of tandoor have also been found in ancient Egyptian and mesopotamian civilizations. Modern tandoor was brought to India by the Mughals. Portable tandoor was invented much later during the reigns of Jahangir, a Mughal ruler.


**Kashmiri Lamb Chops**  8.25  
Exotic and extremely succulent Lamb Chops made using Saffron, Yoghurt, and special Kashmiri spices.


**Pineapple Chicken**  6.95  
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.

**Seekh Kebab** 6.75  
Succulent kebabs made with minced lamb, marinated in a variety of spices, served with mint and coriander chutney.

**Chicken Tikka**  7.00  
Smoky flavour barbecued chicken tikka, the recipes out there might be different but the technique is the same.

**Tandoori Prawns** 8.50  
King prawns cooked in tandoor with a barbecued tandoori smoky flavour.

**Wild Salmon**  8.50  
Lightly dress with saffron, smoked yoghurt, cold pressed mustard oil with a hint of fresh ginger.

**Paneer Tikka**  6.75  
Juicy Paneer (Indian cottage cheese) 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.

**Roasted Spicy Chicken Wings**  6.50  
Chicken wings served with tandoori mayonnaise simple and full of flavours.



# Mains

## Old Delhi Butter Chicken (Mild) 🍌 🍌 13.50

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.

## Malvani Chicken (Hot) 13.50

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

## Palak Chicken (Medium) 🍌 13.00

Classic North Indian dish where Mustard, Spinach and Garlic is used. Outrageously delicious dish full of flavours and nutrients.

## Chicken Tikka Masala (Medium) 🍌 13.50

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

## Bombay Chicken (Medium) 13.75

Chicken sauteed with mustard seeds, curry leaves, dried red chillies and simmered in onion & tomato sauce.

## Chicken Chettinad (Medium) 14.55

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 Style Chicken Curry (Medium) 14.55

A curry which has been cooked for a young boy by an army man and later little boy becomes a chef. This chef made the curry popular.

## Tandoori Chicken Peas Pulao 16.95

Half baby chicken, tandoor roasted with tandoori marinade. This low-fat curried chicken is packed full of flavour.

## Malvani Lamb (Spicy) 13.95

Malvani cuisine comes from the Konkan region of Maharashtra and Goa which uses Coconut literally in most of its dishes. Lamb is cooked in whole spices, along with a spicy Malvani Masala and finished with coconut cream. Resulting in a stimulating Lamb curry made in authentic Malvani style.

## Railway Lamb (Medium) 🍌 14.25

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.

## Andhra Lamb (Hot) 14.25

Slow cooked Lamb with crushed black peppers, tomatoes, ginger and green chilli to give a spicy touch. A Hyderabad delicacy.

## Palak Lamb (Medium) 14.25

Lamb cooked in a spinach gravy is an excellent comfort dish. It's a delicious home style dish made popular by restaurants all across and it is extremely appetising.

## Curry Leaf Prawns (Hot) 14.95

A rice dish where black peppercorns are broken apart and tossed with prawns, fresh ginger, green chillies, and not forgetting the curry leaves. Aromatic and flavourful.

## Malvani Prawns (Hot) 14.95

Marinated prawns cooked with whole spiced onions, tomatoes, fresh coriander, ginger and finished with a touch of coconut milk.

## Goan Fish Curry (Mild) 14.95

Goan fish curry is a delicacy of Goa, cooked in almost every household, fish cooked with roasted coconut, mustard seeds, curry leaves and kokum from Goa.

## Garlic chilli Seabass 16.95

Pan fried sea bass served with lemon rice and Goan fish sauce.

# Vegetarian

## Malai Kofta (Mild) 🍌 🍌 10.75

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

## Chole Masala (Medium) 🍌 🍌 10.50

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.

## Paneer Tikka Masala (Medium) 🍌 🍌 12.50

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

## Kolhapuri Veg (Hot) 🍌 🍌 11.50

Veg Kolhapuri is a spicy and tasty mixed vegetable dish which has its origin Kolhapur, a historical city in South Maharashtra. Kolhapur cuisine is known for its hot, spicy and pungent flavour.

## Dal Makhani (Mild) 🍌 🍌 10.50

Creamy and buttery Dal Makhani is one of India's most loved Dal! This Dal has whole black lentils and kidney beans cooked with butter and cream, simmered on low heat for that unique flavour.

## Palak Paneer (Medium) 🍌 🍌 12.50

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

## Bhindi Masala (Medium) 🍌 🍌 10.50

Okra cooked with onions and tomatoes sprinkled with roasted cumin.

## 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, cooked over a wood fire. Another legend states that biryani was brought to India by the Turk-Mogul conqueror, Taimur, in the year 1398. Slow cooked, layered and aromatic.

Chicken Biryani £15.95

Lamb Biryani £16.95



## Sides

Papadum & Dips 1.95 Tadka Dal 🍌 6.95

Chips 3.00 (Split pigeon peas & red split lentils)

Sweet Potato Chips 3.50 Aloo Methi 🍌 6.95

(Potatoes & fenugreek)

## Rice

Jeera Rice 3.95

Steamed Rice 3.25

Pulao Rice 3.75

Onion Rice 🍌 3.50

Lemon Rice 3.95

Mushroom Rice 🍌 3.95

## Breads

Tandoori Roti 🍌 3.25

Keema Naan 🍌 4.50

Peshwari Naan 🍌 🍌 4.50

Plain Naan 🍌 3.50

Garlic Naan 🍌 3.95

Chilli & Coriander Naan 🍌 3.50

Amritsari Naan 🍌 4.50



Nut



Dairy



Gluten



Vegan



Vegetarian

All our dishes may contain traces of Dairy, Nuts & Gluten. Please speak to a member of staff if you have any dietary requirements. Thank You