

THE
Copper Chimney
RESTAURANT

ESTD. 1979

THE MENU



17 728 699 | UMM AL HASSAM



Something To Start With

1. *Shrimp Cocktail* **4.045**
(Fresh Gulf shrimps in a delicious cocktail sauce served on a bed of chilled cabbage)
2. *Jandoori Plate* **4.045**
(Veg. or Non-veg. kababs barbecued in charcoal oven) for single pax
3. *Alu Tikki* **2.890**
(An exotic delight for vegetarians made from fresh golden potatoes, served deep fried with a stuffing of lentils)
4. *Onion Pakoda* **2.310**
(Fresh vegetable coated in kabab flour and deep fried)

Shorbe (Soup)

5. *Mulligatawny Soup* **2.195**
(Fresh homemade lentil soup)
6. *Cauliflower Soup* **2.195**
(Fresh homemade cauliflower soup)
7. *Vegetable Soup* **2.195**
(Fresh garden vegetable soup)
8. *Chicken Soup* **2.195**
(Fresh homemade chicken soup)
9. *Tomato Soup* **2.195**
(Fresh homemade tomato soup)

Jandoori Specialities (Kababs)

10. *Copper Chimney Mixed Grill* **8.665**
(A delightful combination of marinated kababs served with sautéed fresh vegetables and mushrooms)
11. *Murg Jandoori* **5.660**
(Tender whole spring chicken marinated in exotic Indian spices and cooked in charcoal oven)

-
12. *Kashmiri Kabab* **4.850**
(Minced chicken blended with spices and herbs and barbecued on skewers in the tandoor)
13. *Reshmi Kabab* **4.850**
(Boneless pieces of chicken mildly spiced and barbecued on skewers in the tandoor)
14. *Kalmi Kabab* **4.850**
(Chicken drumsticks marinated in spices and yoghurt and barbecued on skewers in the tandoor)
15. *Chicken Malai Chop* **4.850**
(Breast of chicken chops marinated and cooked in clay oven)
16. *Kathi Kabab / Reshmi Roll* **4.160**
(Tender lamb or chicken pieces barbecued on charcoal and served rolled in 'Romali Roti' with filling of Indian mint salad)
17. *Hara Kabab* **4.850**
(Boneless pieces of chicken mildly spiced and marinated in mint paste and barbecued in charcoal oven)
18. *Sheekh Kabab* **4.850**
(Minced lamb blended with spices and herbs and barbecued in the tandoor)
19. *Boti Kabab* **6.355**
(Lamb cubes marinated in yoghurt and barbecued in charcoal oven)
20. *Vegetable Sheekh* **3.695**
(Assorted fresh minced garden vegetables cooked in clay oven)
21. *Panzer Tandoori* **3.695**
(Cubes of fresh cottage cheese cooked in clay oven, served with capsicum, tomato & onion)
22. *Machi Tikka* **7.510**
(Cubes of boneless hamour fish marinated in Indian spices and barbecued)
23. *Tandoori Prawn* **6.930**
(Fresh gulf prawns, spiced and marinated, cooked in tandoor)

Variety of Biryanis

- 
24. *Murg Biryani* **4.505**
(Saffron-flavoured steamed rice and chicken blended together and served with sieved egg and nuts)
25. *Gosht Biryani* **4.505**
(Tender lamb pieces cooked with saffron flavoured rice and juices blended together)
26. *Jhænga Biryani* **6.235**
(Fresh prawns cooked with saffron flavoured rice blended together)
27. *Hamur Biryani* **6.235**
(Local fresh hamour fish cooked with saffron flavoured rice and served with brown onion topping)
28. *Vegetable Biryani* **3.810**
(Assorted mixed vegetables and saffron flavoured rice and juice blended together)
29. *Shahjahani Pullao* **3.810**
(Vegetables blended with steamed basmati rice and served with fruits and nuts)
30. *Saffron Rice* **2.890**
(Steamed basmati rice mixed with saffron, served with fried onion topping)
31. *Choice of Rice* **3.120**
(Biryani rice / pullao rice / vegetable pullao rice)

Exotic Indian Curries

Murg (Chicken) Delicacies

- 
32. *Murg Makhani* **5.660**
(Tandoori chicken pieces cooked in butter and tomato based gravy)
33. *Murg Tikka Masala* **5.660**
(Tender cubes of tandoori chicken finished in rich Indian herbal sauce)
34. *Murg Korma* **5.200**
(Cubes of chicken cooked in delicious cream sauce made from fresh Indian spices, herbs and topped with grated egg)
35. *Murg Mughlai* **5.200**
(Boneless chicken pieces mildly spiced cooked in gravy thickened with egg)
36. *Murg Chupparustam* **5.200**
(Boneless chicken pieces cooked in typical Mughlai sauce made from yoghurt, onion and finest Indian gravy)

-
37. *Murg Lajwab* **5.200**
(Cubes of chicken cooked in a delicious sauce with capsicum, mushroom and garden peas)
38. *Murg Methi Malai* **5.660**
(Chicken breast pieces cooked in a sauce made out of onions flavoured with fenugreek)
39. *Murg Maharaja* **5.200**
(Cubes of chicken cooked in tomato gravy and finished in ginger)
- Gosht (Lamb) Exotica*
40. *Gosht Badami* **5.490**
(Boneless lamb pieces cooked in a rich Mughlai sauce made from almonds)
41. *Gosht Do Piazza* **4.910**
(Boneless lamb pieces cooked in a rich gravy thickened with onion and served with fried onions)
42. *Bhoona Gosht* **5.490**
(Cubes of lamb cooked in light brown sauce made from Indian herbs, onion mint)
43. *Sheekh Masala* **5.490**
(Minced lamb grilled and finished in thick brown sauce made of Indian spices)
44. *Kadai Gosht* **5.490**
(Cubes of lamb and vegetables cooked in a rich, mildly spiced sauce coated with onion, capsicum and tomato)
45. *Rogen Gosht* **5.490**
(Pieces of lamb cooked in thin sauce made from a variety of Indian spices)
46. *Gosht Methi Malai* **5.660**
(Tender cubes of lamb cooked in fenugreek flavoured sauce with a touch of exotic Indian spices)
47. *Gosht Karim* **5.490**
(Boneless cubes of lamb cooked in typical Mughlai sauce made of yoghurt, onions and finest Indian herbs and spices)
- Sea Food Specialities*
48. *Machi Begum Bahar* **7.510**
(Local hamur fish cooked in a typical Indian rich sauce and thickened with coconut)
49. *Jheenga Masala* **7.510**
(Fresh prawns cooked in a medium spiced brown sauce thickened with tomatoes and onions)

50. *Jheenga Sagwalla Akbari* **7.510**
(Prawns cooked in thick powdered spinach sauce flavoured with choice of Indian spices)

51. *Kadai Machi* **7.510**
(Fresh hamur fish cooked in a thick tomato and capsicum sauce with a variety of mild spices)

Sabzi (Vegetable) Delights

52. *Dhingri Mutter* **3.810**
(Mushrooms and garden peas in exotic sauce)

53. *Mausum Ki Sabzi* **3.810**
(Seasonal vegetables of the day)

54. *Dal Maharaja* **3.810**
(Black lentils and red beans cooked overnight on the tandoor and finished with butter and cream)

55. *Dal Peshawari* **3.810**
(White lentils cooked in tomato and onion masala)

56. *Panēr Maskawalla* **4.505**
(Fresh cubes of cottage cheese cooked in butter and tomato based gravy)

57. *Chana Peshawari* **3.810**
(Gram cooked overnight served with fresh cottage cheese and onions)

58. *Vegetable Jhalfrise* **4.505**
(Fresh assorted vegetables finished in a thick sauce made from exotic spices)

59. *Panēr Kofta Begum Bahar* **4.505**
(Fresh cottage cheese balls served with butter-flavoured, cashewnut based sauce, topped with nuts and cherries)

60. *Sagwalla of Your Choice* **4.505**
(Choice of cottage cheese, potato or assorted vegetables, cooked in fresh ground spinach)

61. *Navrattan Korma* **4.505**
(Assortment of fresh vegetables and diced cottage cheese served with a mildly spiced gravy)

Selection of Indian Bread

62. *Nan* **0.460**
(Plain Indian bread baked in charcoal oven)
63. *Kabuli Nan* **2.310**
(Special Indian bread garnished with fruits and nuts)
64. *Stuffed Nan or Paratha* **1.500**
(Special Indian bread stuffed with your choice of vegetable, lamb, chicken, garlic, cheese)
65. *Jandoori Roti* **0.460**
(A round crisp Indian bread made from brown flour and cooked in charcoal oven)
66. *Roomali Roti* **0.580**
(Handkerchief thin bread, baked like a pancake)

Dahi (Yoghurt) / Salad

67. *Raita* **2.025**
(Beaten yoghurt served with cucumber, onion and tomatoes with seasoning)
68. *Tossed Salad* **2.025**
(Fresh-cut vegetables with lemon)
69. *Kachumber Salad* **2.025**
(Chopped onion, tomatoes, cucumber and carrots flavoured with lemon juice)
70. *Pineapple Raita* **2.025**
(Diced pineapple served in churned yoghurt)
- Papadam*
(A delicious Indian savoury pancake served FREE with every meal)
(.100 fils extra per single portion)