

# LUNCH MENU

# CC COPPER CHIMNEY INDIAN GRILL & BAR

Monday - Sunday  
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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
GF/V Chana Masala with Paneer	GF/DF Beef Curry	V Pakora Curry	GF Traditional Chicken Curry	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...\$21
- 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...\$26
- 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

CopperChimney.ca

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