



Coppers

spice café & wine bar

A stylish Indian fusion restaurant & wine bar. We are sister restaurant to BabaJi, A street food unit at the Harbour Arm, Folkestone. Our philosophy is to create buzz by bringing the fusion to your normal curry and bringing local fresh ingredients to your plate.

We take our food very seriously. Our chefs use only the finest ingredients, sourced locally from the most reputable butchers, fishmongers, greengrocers, and internationally from carefully sourced specialist food suppliers.

Coppers has been in a constant state of evolution, always striving to offer you something new & unique dining here is more than a mere experience so let's embark together on a complete gastronomic journey in a stylish surrounding and with a friendly and efficient service

We bring you the best of many authentic cuisines from a broad geographical territory all under one roof. Our cuisine reflects inspiration from varied Indian cultures and it is an amalgamation of many exotic ingredients

Did you know...

No use of additives'/preservatives/ off the shelf concoctions in our kitchen.

Indian food needs no artificial colourings, even though some establishments use them, however, carcinogenic food colours are strictly forbidden in our kitchen

To exceed or surpass the EU Health and Hygiene requirements in our organisation

Meats and Vegetables sources from HACCP- compliant suppliers for full traceability

Use of low-cholesterol polyunsaturated oils to encourage 'Healthy Heart'

Our suppliers

Meat	Watson & Neals Butchers, Folkestone
Fruit & vegetables	Everest green grocers, Cheriton
Whole spices	Everest cash & carry, Cheriton
Wines	Rodney Fletchers vintners, Tonbridge
Sprits & beers	Southeastern Beer & Minerals, Tonbridge
	The brewery of Angels& Demons, Capel-Le-Ferne, Kent

Allergens

D=Dairy **N= Nuts** **E=Eggs** **M=Mustard** **C=Celery** **S=Sulphites** **G=Gluten**

Drinks & Wine

Lagers & Ales

	Pint	Half Pint
Cobra 4.3%	4.95	2.50
Malabar, Blonde IPA 4.7%	£4.95	2.50
King Cobra 750ml 7.8%		14.95
Cobra 660ml Bottle		5.95
Mumbai bad boy, craft beer, 330ml		4.25
Harry hop 500ml, Golden session ale, 3.7%		4.95
BrewDog Nanny State 0.5% (alcohol free)		3.95
Cobra gluten free 330ml, 4.8%		4.25

Cider

Peacocok 500ml, 4.8%	4.50
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Spirits & Liqueurs

Absolut Vodka	3.50
Gordons gin	3.50
Tanqueray gin	3.80
Hendricks gin	4.50
Opihr gin	4.50
Rhubarb & ginger gin	4.95
Captain Morgan Spiced Rum	3.50
Courvousier	3.50
Sambuca	3.50
Tequila	3.50
Jack Daniels	3.50
Jameson	3.50
Baileys	3.50
Tia maria	3.50
Cointreau	3.50
Amaretto	3.50
Drambuie	3.50

Soft Drinks

Fever tree soda water /tonic water/ tonic light/white lemonade 200ml	2.25
Water Still / Sparkling 750ml	3.50
Sweet / Mango Lassi (Yoghurt Drink)	2.50
Coke/Diet Coke	2.50
Mango Juice	2.50
Orange Juice	2.50

White

	125ml	175ml	
The Accomplice Chardonnay 2018 De Bortoli, Australia	3.95	4.95	16.95
Ripe & rich wine from the De Bortoli family with full fruit & a lovely buttery softness			
Tierra Alta Sauvignon 2018 Central Valley, Chile	3.95	4.95	17.95
Bright yellow coloured wine with aromas of herb & lime, light citrus character& a tangy, zesty acidity			
Principato Pinot Grigio Delle Venezie 2018 Italy	3.95	4.95	18.95
Soft & dry wine, not lacking in intensity of flavour and a perfect example of Italy's most popular grape variety			
Franschhoek Cellar Chenin 'La Cotte Mill' 2018 Coastal Region, SA Bodegas			21.50
Vibrant pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a pure line of bright citrus and tropical fruit characteristics			
Artesa Viura 2017 Rioja, Spain			21.95
Bright, unoaked & modern-styled wine, dry as a bone with incisive flavours of pear & stone fruit and an almost creamy palate			
Moko Black Sauvignon 2017 Marlborough, New Zealand			24.95
Stylish & generous, showing all the varietal characteristics of gooseberry & guava expected from a really good New Zealand Sauvignon			
Gavi di Gavi Nuovo Quadro 2017 La Battistina			28.95
Piedmontese wine, dry, soft & very refreshing with a subtle initial prickle on the tongue 100% Cortese			
Mâcon Lugny Les Charmes 2016 Cave de Lugny			34.95
This lovely Chardonnay from southern Burgundy especially fine flavors and finesse. Fresh citrus aromas lead to a creamy palate and an elegant fruity finish. Perfect as an aperitif or with seafood, white meats or vegetarian dishes			
Pouilly Fumé, Domaine des Fines Caillottes 2017 Jean Pabiot, Loire			35.50
Dry & flinty, combining a rich depth of fruit with great elegance from one of the best growers of the appellation			
Chablis 2017 Domaine Verret, Burgundy			37.50
From a small grower around St Bris, dry & unoaked with typical steely quality and excellent body, length & depth			

Rose

	125ml	175ml	
Ancora Monferrato Chiaretto Rosé 2018	3.95	4.95	16.95
Delicately aromatic with wild strawberry fruit characters, light and crisp on the palate with ripe flavours balanced by tangy acidity			

Red

	125ml	175ml	
The Accomplice Shiraz 2017 De Bortoli, South Eastern Australia	3.95	4.95	16.95
Plummy & spicy with light & well integrated oak, medium body and firm, smooth character			

Elégance Merlot 2017 Pays d'Oc	3.95	4.95	17.95
Deliciously easy-drinking wine with plenty of juicy raspberry fruit and just a hint of tannin			

Bodegas Borsao Garnacha 2017, Campo de Borja, Spain			18.95
'Really juicy & fruity, a delicious & versatile wine with a hint of spice			

Tesoro de los Andes Malbec Bonarda 2017 Mendoza, Argentina			19.95
Enticing and warm, with mixed spice & rich bramble fruit on the nose and a palate of darker fruit character with more savoury overtones, generous & full			

Montepulciano d'Abruzzo Conviviale 2017			19.95
A deeply coloured & robust red with warm, spicy aromas & hints of plum, dried fruits, richly flavoured with dry, lightly smokey notes at the beginning followed by concentrated dark & red cherry fruit, coffee & bitter chocolate complex, savoury finish			

False Bay Vineyards Pinotage 2016, South Africa			19.95
Versatile and velvety, a wine with a heady mix of fruit, rich chocolate & plums, its fullness of body supported by soft tannins			

Pacifico Sur Reserva Pinot Noir 2017			22.50
Wonderfully aromatic in style, this delicious red has crisp, distinct notes of plum, morello cherry and raspberry that combine seamlessly with subtle floral, coffee and chocolate hints			

Bodegas Pedro Martinez Alesanco Crianza 2015 Rioja, Spain			26.95
A most impressive wine from Badaran in Rioja Alta, Tempranillo & Garnacha aged for 14 months in new American oak, adding plenty of depth & complexity			

Château Rocher Calon 2016 Montagne St Emilion			29.95
95% Merlot, 5% Cabernet Franc, a full bodied wine, dark & rich with plummy fruit and subtle tannins			

Fleurie Les Grandes Bruyeres 2017			29.95
A ripe & supple wine, lightly oaked, from one of the best areas in Beaujolais			

Barolo Flori 2014 Araldica I Classico			43.95
A beautifully structured, plump wine with excellent depth and a well-rounded, silky texture			

Sparkling

Prosecco Spumante Lunetta NV Cavit, Veneto	125ml		
	4.95		24.95
A deliciously light & fruity wine with hints of apple & peach on the nose and a fresh palate with characters of soft ripe stone fruits			

Poppadum and condiments 3.50

Onion bhaji and chutney 4.50

Starters: -

Samosa aloo matar 4.50
Potatoes, peas, home ground spices, refined flour pastry

Katori chaat (D) 4.95
Crispy potato basket filled with chick Pea, red onion, tomato, pomegranate, sweetened yoghurt, boiled potato and Indian chutneys

Dahi puri (D) 4.95
flour puff, chickpeas, potato, pomegranate, duo of chutneys, sweetened yoghurt, crispy sev

Merrut ki Samosa chaat 5.50
Samosas, tea infused chickpeas, sweetened yoghurt, chutneys, pomegranate

Old Delhi aloo tikki chaat (D) 5.50
Spiced potato cake, tea infused chickpeas. Sweetened yoghurt, chutneys

Sweet potato and goats cheese parcel (D, N) 6.50
Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade

Makai & mirchi ke kebab 5.95
Sweetcorn, peppers, green chilli, carom seeds, rice flour

Mangalorean chicken pakora 6.50
Chicken breast, curry leaves, yoghurt, chickpea flour, garlic and tomato chutney

Kolkata style Fish fry (G) 6.95
Tilapia fish, mint, coriander, green chilli, bread crumb, Kasundi

Chilli Prawn 7.50
Tandoori prawn, chilli Mary rose sauce, iceberg, avocado

Tilapia and crab cake (G) 7.50
Tilapia fish, fresh crab meat, coriander, fennel, kafir lemon with pineapple and chilli salsa

Seabass Amritsari 7.50
Marinated seabass, green chilli, carom seed, rock salt, chick pea flour

Garlic butter soft shell crab (G) 8.95
Battered soft crab, garlic and chilli butter, carrot and celery slaw

Starter's from Tandoor: -

Paneer tikka hari mirch (D)	5.95
Indian cottage cheese, green chilli, coriander, ground spices, date chutney	
Tandoori chicken thighs (D)	7.50
Boneless chicken thighs, Kashmiri chilli, turmeric, hung yoghurt	
Orange chicken tikka (D)	7.50
Chicken breast, fresh orange, ginger, honey, green chilli	
Tangdi kebab	6.95
Chicken drumsticks, fresh coriander, green chillies, mustard oil, Kashmiri chili ginger, garlic, hanged yoghurt	
Lamb bukhni kebab	6.95
Lamb mince smoked with mustard oil and sharp dry red chillies roasted slowly in the tandoor, mango compote	
Lucknowi seekh kebab	6.95
Mince lamb. Green chillies, black pepper, mint, coriander	
Balochi boti tikka (D)	7.95
Lamb leg chunks, papaya, jiggery, green chilli, garam masala, yoghurt cooked with tomato, onion, potato	
Mahi tikka	7.95
Salmon, honey, mustard, black pepper, home ground spices, Indian onion	
Maple duck breast	7.50
Duck breast, maple syrup, ginger, clove powder, beetroot salad	
Mix grill	15.95
Boti kebab, chicken tikka, seekh kebab, tangadi kebab, Indian chutneys	

Main courses: -

Old Delhi style chicken curry (D) **9.95**

Chicken breast, garlic, ginger, whole spices, yoghurt and coriander

Tari wala murg **9.95**

Typical home cooked chicken curry straight from the kitchens of our Indian villages, no fuss just staple chicken curry

Garlic south Indian curry (M) **9.95**

Chicken pieces, mustard seed, fresh minced garlic, dry red chillies, curry leaves

Hariyali murgi (D) **10.50**

Chicken pieces, spinach, broccoli, green beans, black pepper, bay leaf, whole spices, clarified butter

Makhani chooze (D) **10.95**

Tender pieces of tandoori chicken cooked with tomato, cashew, butter and cream with flavours of mace & small cardamom

Kashmiri lamb rogan josh **11.95**

Lamb leg pieces cooked with Indian onion, rose, saffron, nutmeg, mace

Dalcha gosht **11.95**

A famous lamb curry from the city of Nizams, Hydrebad. lamb cooked with chana daal, green cardamom, cinnamon sticks, cloves and asafoetida

Saag waala gosht (D) **11.95**

Boneless lamb pieces, spinach, broccoli, green beans, mint, coriander, ground whole spices, cream, clarified butter

Mughli kadhai gosht (N) **12.95**

Boneless lamb pieces cooked with peppers, liquified cashew, fresh coriander, flavours of mace & nutmeg

Rajasthani Jungli laal maas **15.95**

Laal Maas is a slow cooked hunter style lamb shank with rustic flavours, whole spices, yoghurt, Kashmiri chillies

Seyal bakhri (D) **13.95**

Famous Sindhi dish, overnight marinated goat cooked with yoghurt, carom seeds & Garam masala

Sorsoon machhi **14.95**

Famous dish from Kolkata. Red snapper cooked with mustard seed, poppy seed, raw mango, green chilli

Moilee monk **16.95**

Monk fish cooked with white onion, ginger, chilli, coconut milk

Chingri malai curry (M) **13.95**

Fresh prawn cooked with turmeric, coconut, green chilli, coriander

Vegetarian/Vegan main courses

Badami lauki kofta (D) **10.50**

Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy

Shahi paneer (D) **9.95**

Paneer cooked in rich tomato gravy with jaggery, cream, small cardamom, fenugreek & clarified butter

Paneer/haloumi do piazza **9.95**

Paneer or haloumi cooked with shallots, Indian onion, liquified cashew

Gujrati undhiyu **9.95**

One pot speciality from Gujrat. Sweet potato, raw banana, yam, baby aubergine cooked together with coconut, carom seeds and asafoetida

Aloo gobhi matar **9.95**

Potatoes, peas and cauliflower cooked with cumin, ginger, garlic, tomato

Sides: -

lahsooni daal tarka yellow Dall, cumin, tomato, coriander, garlic	4.50
Chatpate aloo Spiced potatoes cooked with tomatoes, chilli, Amchur	4.50
Saag paneer/aloo (D) Indian cottage cheese cooked with a puree of spinach, broccoli and green beans	4.95
Subzi korma (D, N) Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy	4.95
Kashmiri khatte baingan Baby Aubergines cooked in a tangy spicy curry with tamarind, ginger and chilli	4.95
Punjabi chole Tea infused chick peas cooked with home blend Punjabi spices	4.95
Dahi wale bhindi (D) Fried okra cooked with tangy and spicy yoghurt sauce.	4.95

Rice & Naans: -

Steamed basmati rice	2.50	Tandoori roti/naan	2.50
Jeera peas pulav	3.00	Garlic and coriander naan	3.00
Organic brown rice	3.50	Coconut and jaggery naan	3.50
Lemon rice	3.50	Cheese and chilli naan	3.50
Coconut rice	4.50	Apricot and ginger naan	3.50
Keema naan	3.50	Mini Naan basket (4)	8.95

Cucumber raita: - 2.50

Cucumber, red onion and tomato salad: - 3.50

For any special dietary requirements please let us know

Vegan /vegetarian tasting menu available on request



Happy Tuesday @ Coppers

25% off your food bill every Tuesday
(please mention happy Tuesday at the time of booking)

Wednesday @ Coppers

Play for your meal, after your meal roll two dice, get two 6s and the meals on us, its that simple

Bubbly Fridays @ Coppers

Complimentary glass of bubbles with your meal
(please mention bubbly Fridays at the time of booking)

Piano by Stan , Saturdays @ Coppers

7:00 pm till 9:00pm

For bookings please call us at 01303 267707

Offers apply to telephone & Facebook bookings only