

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 food. It dates back to the Ancient Greece where they use 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 a half a million of 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 . Such as Parathas, Gol Gappas, Tandoori Chicken, Kahthi Rolls, Bhel Puri, Aloo Tikki, Pakoras, Samosas Kebab 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

Banglore Beetroot Cutlet 5.50

A Vegan speciality, crispy and delicious beetroot patties made with Beets, Potatoes, Semolina and Spices.

Bhel Puri 5.00

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.

Goan Meat Samosa 5.95

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.

Pani Puri 4.50

Pani puri originated in North India (around modern -day possibly originated from raj-kachori it's a tiny fragile dome of wafer stuffed with Potatoes, Chickpeas drenched in spicy Mint and sweet Tamarind)

Fishrava Fry 5.95

Homemade Fish goujons but there is so much more to it than what meets the eye.

Dahi Puri 5.00

Puris are stuffed with spicy Potato filling and then topped with sweet and chilled curd along with Mint and Tamarind chutney. It's 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

Dahi Wada 5.50

Lentil fritters dunked in creamy yougurt topped with sweet spicy Chutney and finished with roasted Cumin.

Khaman Dhokla 5.50

Dhokla is a fluffy yellow bites with sweet and sour flavour served with homemade Chutneys

Onion Bhaji 5.00

Don't need much explanation there

Prawns Koliwada 6.50

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 chili powder.

Vadapav 5.50

Indian mini veggie burger, street food which defines Mumbai.

Spicy Chana Samosa Chat 5.50

Crispy Vegetable Samosa topped with spicy Chana (Chickpeas) finished with cooling Mint, Tamarind and Yoghurt dressing

Sizzling & Sharing Platters For Two

Shanghai Sizzler G 13.95

Crispy Lamb, Schezewan Chicken, Chicken Lollypop

Chicken Sizzler G 12.95

Schezwan Chicken

Street Platter D 12.95

Chef Selection of Five Vegetarian Street Food Starters to Share

Sea Food Platter D 15.95

Salmon, Fish Rava, Lemon exotic Prawns, Fish Cutlets.

Tandoori Platter 13.95

Lamb Chops, Chicken Tikka, Chicken Kalimiri, Seekh Kabab

Chicken Shashlik 13.95

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 whocame to India about two centuries back from the Hakka region of China and settled in Kolkata. The food which has its humble beginning on streets of Kolkata has expanded to the whole country and even globally as it is quite popular among Indians worldwide.

Chilli Chicken 5.00

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 5.00

Stir- fried cottage Cheese with colourful Peppers and aromatic Indo-Chinese sauce.

Garlic Prawns 7.50

Prawns and Peppers sautéed in Garlic and Spring Onions sauce.

Garlic Chicken 5.00

Fiery hot and full of Garlic flavour, this Indo-Chinese Chilli Garlic Chicken is a must try.

Gobi Manchurian 5.00

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

From Tandoor All out meats are marinated for 24hrs

Tandoor takes us back by 5000 years to 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 west and central Asia as well. Traces of tandoor have also been found in ancient Egyptian and Mesopotamian civilizations. however, modern tandoor was brought to India by the Mughals. Portable Tandoor was invented much later during the reigns of Jahangir, a Mughal ruler. It is said that portable tandoor was carried by a team of cooks whenever he travelled.

Kashmiri Lamb Chops 6.50

Exotic and extremely succulent Lamb Chop made using Saffron, Yogurt, and special Kashmiri spices.

Seekh Kabab 5.00

Succulent Kebabs made with minced Lamb, marinated in variety of spices, served with mint and coriander chutney.

Chicken Wings 5.50

Boldly spiced Tandoori Chicken Wings, slow roasted in Tandoor with aromatic fragrance these wings are a crowd-pleaser

Chicken Tikka 5.50

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

Goan Chicken Cafreal Tikka 5.59

Cafreal is a famous recipe brought down by the Portuguese in Goa, a state of India. Flavoursome Goan Chicken Cafreal is rustic a bit tangy and utterly aromatic with a marinade of Coriander, Spices and Garlic with touch of Vinegar.

Chicken Kalimiri 5.50

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.

Lemon Exotic Prawns 7.50

Smoky, Tandoori Prawns infused with exotic spices, Lime Leaves, Lemon Grass, Green Chilli, finished with melted Butter.

Wild Salmon 7.50


Lightly dress with Saffron, smoked Yogurt, cold pressed Mustard Oil with the hint of Fresh Ginger



Paneer Tikka 5.50

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.


Mains

Assamese Ginger Chicken 10.95
Assam is a state in North-Eastern India, situated south of the eastern Himalayas. It's Combination of Lemon, Fresh Ginger, and fresh herbs gives a zingy Chilli spice, immense flavour and fragrance. A must try for everyone.

Murg Methi Malai  10.95
A decedent and luxurious Mughlai dish prepared with fresh Methi (Fenugreek) Green, simmered in a rich creamy sauce.


Old Delhi Butter Chicken   10.95
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 10.95
Malvani cuisine comes from the Konkan region of Maharashtra and Goa. Which uses coconut liberally in most of its dishes. chicken is cooked in whole spices, alongwith a spicy Malvani Masala, an finished with Coconut Cream, resulting in a stimulating Chicken Curry made in authentic Malvani style.


Palak Chicken  10.95
Classic North Indian dish where Mustard, Spinach and Garlic is used. Outrageously delicious dish full of flavours and nutrients.

Staff Curry 10.95
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.


Bombay Chicken 10.95
Chicken sautéed with Mustard Seeds, Curry Leaves, Dried Red Chillies and simmered in Onion & Tomato sauce.



Malvani Lamb  11.95
Malvani cuisine comes from the Konkan region of Maharashtra and Goa 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.

Chukandar Lamb (Beetroot) 11.95
Chukandar lamb, the blissful marriage of Lamb and gorgeous Beetroots. A beautiful amalgamation of flavours that will amuse every heart and soul.

Railway Lamb  11.95
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

Andhra Lamb 11.95
Slow cooked Lamb with crushed Black Peppers, Tomatoes, Ginger and Green Chillies to give a spicy touch. A Hyderabad delicacy.

Palak Gosht  11.95
Lamb cooked in Spinach gravy is an excellent comfort dish. it's a delicious home style dish made popular by restaurants all across and it is extremely appetizing.











Methi Lamb   11.95
A mild Lamb Curry made with whole array of aromatic and sweet spices finished with cream and honey.

Dhania Lamb 11.95
A traditional curry featuring slow cooked Lamb with dried Spices fresh Coriander and Bullet Peppers.

Sides


Poppadums & Dips	1.75	Tadka Dal  	5.95
Chips	3.00	(Split Pigeon Pes, and Red Split Lentils)	
Sweetpotato Chips	3.00	Palak Dal  	5.95
Mixed Salad	3.00	(Split Pigeon Pea, Red Split Lentils, Spinach)	
		Allo Methi	5.95
		(Potatoes, Fenugreek)	

Rice

Jerra Rice	3.95	Tandoori Roti  	3.00
Steamed Rice	2.95	Keema Naan 	4.00
Pulao Rice	3.50	Peshwari Naan   	4.00
Onion Rice	3.50	Plain Naan 	3.00
Lemon Rice	3.50	Garlic Naan 	3.50
		Chili And Coriander Naan 	3.50
		Onion Kulcha 	3.95

Breads

Tandoori Roti  	3.00
Keema Naan 	4.00
Peshwari Naan   	4.00
Plain Naan 	3.00
Garlic Naan 	3.50
Chili And Coriander Naan 	3.50
Onion Kulcha 	3.95

Mughlai Lamb  11.95
Mughlai cuisines came to India in the 12th century when Mughal rulers conquered a large portion of India. During the Mughal dynasty, these dishes were prepared for the Mughal emperors for elegant dining with dry fruits and nuts. Mughlai lamb curry is a delicious Lamb Curry. It originates from the Royal Kitchens of India where nuts, fruits and aromatic spices are used.

Goan Fish Curry 12.95
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.

Hyderabadi Fish Curry 12.95
Fish cooked in Sweet and Tangy Tamarind and Turmeric sauce with a hint of spices

Curry Leaf Prawns 12.95
A rich 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 Prawn 12.95
Marinated Prawns cooked with whole Spices Onions, Tomatoes, Fresh Coriander, Ginger and finished with a touch of Coconut Milk.

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-Mogal conqueror, Taimur, in the year 1398. Slow cooked, layered and aromatic.

Chicken Biryani 13.95
Lamb Biryani 14.95



Culinary Art







Tandoori Chicken  13.95
Tandoori Chicken is a popular North Indian delicacy prepared by roasting Chicken; Marinated in Yogurt and spices in a clay oven or Tandoor, served with salad, sauce & Plain Naan or Rice.



Chilli Garlic Sea Bass 14.95
Pan shallow fried sea bass, delicate and succulent served with Lemon Rice, Goan sauce and Fresh Salad.



Vegetable Dishes



Malai Kofta   8.95
Deep fried Koftas made with Potato, Paneer, Cardamon, Golden Raisins are dunked in a creamy, velvety smooth sauce.


Chole Masala   7.95
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   9.95
Tandoor roasted Paneer Peppers and Onions. Cooked in a rich Tomato and cream sauce finished with a touch of Honey.



Kolhapuri Veg   8.95
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.

Dal Makhani   7.95
Creamy and buttery Dal Makhani is one of India's most loved Dal! This Dal has whole Black Lentils, Kidney Beans cooked with butter and cream, simmered on low heat for that unique flavour.

Palak Paneer   9.95
Paneer Indian Cottage Cheese is cooked with Spinach and Spices in this creamy and flavourful Curry.

Aloo Baingan   7.95
A very homely combination of Potatoes and Aubergine and Green Peas. Cooked in every household in Indian

Bhindi Masala   8.95
Okra cooked with the Onions and Tomatoes sprinkled with Roasted Cumin

Kadai Paneer   9.95
This restaurant style Kadai Paneer gets its unique flavor from freshly ground spices like Coriander and Red Chillies.

-  N- Nut
-  G- Gluten
-  D- Dairy
-  V-Vegan
-  Veg- Vegetarian

All our dishes may contain traces of Dairy, Nuts & Gluten.
Please ask the member of Copper Lounge team for any dietary requirement