

Copper Lounge Times

Bar & Restaurant

MUMBAI GOA DELHI

Serving Indian Street Food Since 1st February 2015

Our Story

Three enthusiastic friends from Mumbai, Goa and Delhi take you on a culinary journey of authentic India, bringing flavours from the streets of Mumbai, clay oven cooking from Delhi and fresh sea food from Goa. At Copper Lounge there is a strong focus on customer service, quality of food and presentation. In fact, a wonderfully imaginative and exotic concept unfamiliar dishes, and tongue-tingling flavours have been created with copper at its heart. Copper Lounge delivers an authentic dining experience serving real Indian food in its own style.

Copper dishes, copper glasses, copper plates, copper cutlery and a copper décor add up to a truly unique and enjoyable experience. Flavours, specially bought in by Copper Lounge, means that you taste real Indian 'home food' of the kind that you won't find elsewhere around Stockport or Manchester. We use whole spice in our dishes. This gives amazing depth and flavour to the food which can be both exciting and intimidating. Our cuisine uses the whole palette of flavours - spicy, sour, sweet and hot all at the same time, making it something that want to jump off the plate. We hope you enjoy the ride!

Street Food Menu

Experience our Street Food Menu in Small Plates

Dhai Wada V	4.50
<i>Savoury lentil fritters drenched in sweet & spicy yogurt.</i>	
Sabudhana Wada V V	5.00
<i>Tapioca pearls, peanut & hint of green chillies fritters.</i>	
Beetroot Tikki V V ★	5.00
<i>Peppery vegan pan-fried beetroot patice.</i>	
Onion Bhaji V V	5.00
Fish Rava Fry	5.50
<i>Homemade fish gounjos.</i>	
Pani Puri V V	4.50
<i>Tiny fragile domes of wafer stuffed with potatoes chickpeas drenched in spicy mint and sweet tamarind water.</i>	
Vada Pav V V	5.00
<i>Indian mini veggie burger (Street food which defines Mumbai).</i>	
Bhel Puri V V	4.50
<i>Bhel is delectable combination of puffed rice, sev, onions, potatoes & chutneys.</i>	
Dahi Puri V	4.50
<i>Tiny fragile domes of wafer stuffed with potato chickpeas topped with sweet and spicy chutney and yoghurt.</i>	
Spicy Chana Samosa Chaat V ★	5.00
<i>Crispy vegetable samosa topped with spicy chane, finished with cooling mint tamarind and yougurt dressing.</i>	
Goan Meat Samosa	5.00
<i>Mince meat cooked with Goan spices.</i>	
Keema Pav	5.00
<i>Quintessential breakfast mince meat dish of Goa.</i>	
Mirchi Pakora V V	4.50
<i>Jumbo Stuffed green chillies.</i>	
Sprout & Rajma Bhel V V	4.50
<i>Sweet & Spicy Mix of Sprouts, Kidney Beans and Sev.</i>	
Prawns Koliwada	6.50
<i>Spicy, crispy, gram flour fritters.</i>	
Fish Amritsari	5.50
<i>Crispy, spicy battered in coriander seeds fried fish.</i>	
Sesame & Spinach Roll V V	4.50
<i>Spinach tikki rolled in black and white sesame seeds.</i>	
Raj Kachori (Some things are not to be missed!) V ★	5.50
<i>Mega kachori stuffed with potato, chick peas, overload with sweet yogurt, tamarind & mint.</i>	
Ragda Patice V V ★	5.00
<i>Indian bubble & squeak with yellow mushy peas, topped with mint & tamarind sauce.</i>	
Street Platter Chef selection of 5 vegetarian street food starter to share for 2	12.95
<i>Onion bhajji, spicy chana samosa chaat, bhel puri, sabudana wada, spinach roll.</i>	

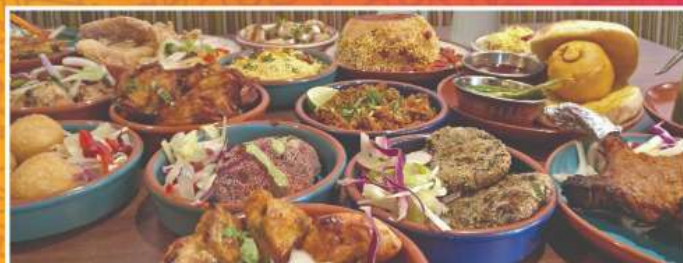
BREAKING! Selection of vegetarian dishes can also be prepared for vegans.

V Vegetarian **V** Vegan

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Indian Street Food Hits SK



Indian street food is as diverse as Indian cuisine, urbanisation and street food goes hand in hand, this cuisine also ensures that the connection with rich cultural heritage is retained, with influences ranging from the mogul dynasty to the British Empire.

Chinese influence on Mumbai Street

Chilli Chicken ★	5.00
<i>Mouth-watering Indo Chinese fried chicken delicious and simply irresistible.</i>	
Veg Manchurian V V	4.50
<i>Deep fried veg balls in a spicy, sweet and tangy sauce.</i>	
Chilli Paneer	5.00
<i>Stir-fried cottage cheese, with capsicum, onion and tantalizing Indo Chinese sauce.</i>	
Gralic Prawns	7.50
<i>Prawns and peppers sautéed in garlic and spring onion sauce.</i>	
Garlic Chicken	5.00
<i>Sautéed in spring onion and garlic sauce.</i>	
Gobi Manchurian V V ★	5.00
<i>Battered cauliflower sautéed in home made chilli garlic sauce.</i>	
Broccoli Manchurian V V	5.00
<i>Battered broccoli sautéed in home made chilli garlic sauce.</i>	

From Tandoor All our meats are marinated for 24hrs

Kashmiri Lamb Chops ★	6.50
<i>Chops marinated in special blend of Kashmiri spices.</i>	
Seekh Kabab	5.50
<i>Skewered mince lamb with fresh ingredients.</i>	
Chicken Tikka	5.50
<i>Chicken marinated with yoghurt and homemade spices.</i>	
Chicken Kalimiri	5.50
<i>Lemon and cracked black peppercorn marinate.</i>	
Calangut Prawns	7.50
<i>Prawns in Goan marinate.</i>	
Wild Salmon Tikka ★	7.50
<i>Thick cut salmon in mustard, chilli flakes, lite spices and yoghurt marinade.</i>	
Paneer Tikka V	5.50
<i>Homemade Paneer marinated with yoghurt and homemade spices.</i>	
Broccoli Tikka V	5.50
<i>Florets of broccoli and chunky peppers marinated in thick tikka marinade.</i>	
Vegan Seekh Kabab V V ★	5.50
<i>Blend of vegetable & soya mince and lite spices.</i>	
Tandoori Platter (2 to Share)	13.95
<i>2pc Lamb Chops, 2pc Chicken Tikka, 2pc Kalimiri Tikka, 2pc Seekh Kabab.</i>	

Sizzling Platters



Shanghai Platter 13.95
Crispy lamb, shezewan chicken & chicken lollipop ★



Chicken Shashlik 13.95
Selection of chicken tikka served with sauce on the side



Vegetable Sizzler 13.95
Broccoli tikka, paneer tikka, cauliflower manchurian, veg seekh kabab

Platters for 2 to share



Culinary Art

Tandoori Chicken // 15.95

Yogurt and spice marinated half chicken roasted in tandoor oven, served with either rice or naan and comes with a makhani sauce.

Vegetable Biryani //✓ 13.95

Chicken Pot Biryani // 13.95

Lamb Pot Biryani //★ 14.95

All biryani's served with raita and special sauce.

Garlic Chilli Bass // 16.95

Pan fried sea bass served with lemon rice, goan sauce and fresh salad.

Lamb Sukkah // 14.95

Slow cooked lamb with coconut and mild spices, served with Kerala Paratha.

I ♥
VEG

India has the largest number of vegetarians. Many communities have always been vegetarians dating back to the start of human civilisation. Indians who do not follow a vegetarian diet, may adopt one during religious festivals.

For more Vegan option, please ask a member of the Copper Lounge Team

Malai Kofta Curry // 8.95

Soft paneer and potato dumplings cooked with onion and cashew sauce finished with cream and honey

Chole Masala //✓ 7.95

Chick peas cooked in smooth onion and tomato sauce. A bang on comfort food

Paneer Tikka Masala // 9.95

Tandoor roasted paneer, peppers and onion cooked in rich tomato and cream sauce finished with touch of honey

Veg Kolhapuri //✓✓ 8.95

Spicy mixed vegetables cooked with whole spices in masala sauce

Dal Makhani // 7.95

Combination of black lentils and red kidney beans cooked with tomato and cream

Boiled Egg Curry // 8.95

Hard boiled eggs cooked in a creamy tomato & onion sauce with curry leaves & mustard tempering

Aloo Baingan //✓✓ 7.95

A very homely combination of potato, aubergine and green peas cooked in every household in India

Bhindi Masala //✓ 8.95

Okra cooked with onion and tomatoes sprinkled with roasted cumin

Palak Paneer // 9.95

Soft home made paneer cooked in thick spinach sauce

Kadai Paneer // 9.95

Paneer cooked with chunky vegetables and special spice mix

Still not satisfied with the menu, please ask for traditional curries.

Lamb £11.95 / Chicken £10.95

Mains

Butter Chicken // 10.95

Tandoor roast pulled chicken cooked in roasted fenugreek leaves and rich makhani sauce. Curry that's sure to please all the taste buds.

Chicken Tikka Masala // 10.95

Tandoor roast chicken skewers cooked in fresh tomato gravy, ginger, dry fenugreek leaves and with roast vegetables.

Nawabi Chicken Kofta //★ 10.95

Aromatic minced chicken kofta and pineapple in a rich cashew cream sauce

Malvani Chicken // 10.95

A spicy coconut, onion and tomato based curry cooked with whole spices from Malvan region.

Palak Chicken // 10.95

Classic north Indian dish. Chicken curry with spinach and garlic. Outrageously delicious dish full of flavours and nutrients.

Bombay Chicken //★ 10.95

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

Pahadi Chicken ★ 10.95

Curry recipe from Dehradun region of India, located in north east mountains.

Murg Kadai // 10.95

Chicken cooked with chunky peppers and onions, with smooth blend of onion and garlic sauce.

Malvani Lamb // 11.95

A spicy coconut, onion and tomato based curry cooked with whole spices from Malvan region.

Railway Lamb // 11.95

Mouth-watering lamb curry made with plum tomatoes, onions and intimidating selection of spices. Dish that originated during British Raj colonial era.

Andhra Lamb // 11.95

Slow cooked lamb with crushed black pepper, tomatoes, ginger and green chillies to give a spicy touch.

Dhania Lamb // 11.95

A traditional curry featuring slow cooked lamb with dried spices, fresh coriander and jalapeno peppers.

Methi Lamb // 11.95

A mild lamb curry made with whole array of aromatic and sweet spices finished with cream and honey.

Keema Mutter // 11.95

lean lamb mince cooked with green peas, mint and onion tomato sauce medium spice.

Desi Lamb Handi // 11.95

Slow cooked lamb onions, tomatoes and strained yoghurt infused with roasted ground spices.

Lamb Ghee Roast //★ 11.95

Sautéed with staranese and cumin, cooked in smooth blend of tomato and cashew sauce.

Goan Fish Curry // 12.95

Curry cooked in almost every Goan household. Fish cooked with roasted coconut, mustard seeds, curry leaves and special Goan spices.

Hyderabadi Fish Curry // 12.95

Fish cooked in tangy tamarind and turmeric sauce with hint of spices.

Curry Leaf Prawns // 12.95

Prawns cooked with cracked black pepper, tomato, ginger and green chillies.

Malvani Prawn // 12.95

Marinated prawns cooked with whole spices, onions, tomatoes and finished with fresh coriander and ginger

Roti

Tandoori Roti	3.00
Keema Naan	4.00
Peshwari Naan	4.00
Kerala Paratha	4.00
Plain Naan	3.00
Garlic Naan	3.50

Rice

Jeera Rice	3.95
Lemon Rice	3.95
Steamed Rice	2.95
Pulao Rice	3.50
Vegetable Pulao	4.00
Onion Rice	3.50

Sides

Poppadum & Dips	1.75
Chips	3.00
Sweet Potato Masala Chips	3.00
Mixed Salad	3.00
Bombay Aloo	4.50
Tadka Dal	4.50

Spice Report

✓	Vegan Friendly
✓	Vegetarian
✓	Mild
✓✓	Medium
✓✓✓	Hot



All spices can be altered to your preference, cooked from fresh.

All our dishes may contain traces of dairy, nuts & gluten. Please ask the member of Copper Lounge team for any dietary requirements.