

The logo for Copper Chimney features the word "Copper" in a brown, cursive font. The letter "C" is large and stylized, with a fork handle integrated into its curve. Below "Copper" is the word "Chimney" in a black, cursive font. Underneath the brand name is the tagline "Celebrating Indian Cuisine" in a brown, sans-serif font.

**Copper
Chimney**
Celebrating Indian Cuisine

**200 Mid Rivers Center
St. Peters, MO 63376
(636) 278-1833
copperchimneystl1@gmail.com**

APPETIZERS

ALL APPETIZERS SERVED WITH TAMARIND & MINT CHUTNEY

- 1. Vegetable Samosa (2pcs)** *Traditional Indian fried white flour patty stuffed with spiced potatoes & green peas.....* 4.50
- 2. Vegetable Pakora** *Chopped cauliflower, onions, potatoes & spinach in chick pea batter & fried.....* 4.50
- 3. Paneer Pakora** *Homemade cheese mixed with chick pea batter & fried.....* 4.99
- 4. Onion Bhajia** *Rings of onions mixed with chick pea batter & fried.....* 4.99
- 5. Chicken Pakora** *Delicately spiced boneless chicken breast fritters.....* 5.99
- 6. Chane Ki Chat** *Chickpeas, potatoes, chopped cucumber & onions in tamarind & mint chutney.....* 4.50
- 7. Vegetable Appetizer** *Combination of vegetable samosa, vegetable pakora, onion bhajia, and paneer pakora.....* 6.99
- 8. Non-Veg Appetizer** *Combination of vegetable samosa, vegetable pakora, paneer pakora, chicken pakora & seekh kabab.....* 7.99

SOUPS & SALADS

- 9. Dal Soup** *A traditional lentil soup.....* 3.99
- 10. Mulgatwany Soup** *Delicately spiced chicken & lamb soup.....* 4.50
- 11. House Salad** *Diced tomatoes, cucumbers, bell peppers & onions tossed in homemade dressing.....* 3.99

CONDIMENTS

- 12. Papdum (2pcs)** *Hot and crispy lentil wafers.....* 1.99
- 13. Achaar** *Hot and spicy Indian mixed pickle.....* 2.50
- 14. Mango Chutney** *Sweet and spicy mango relish from India.....* 2.75
- 15. Raita** *Cool homemade yogurt with grated cucumbers & carrots.....* 2.99
- 16. Plain Yogurt (Home made curd)**..... 2.50

INDIAN BREADS

ALL BREADS ARE BAKED FRESH IN TANDOOR

- 17. Roti Plain whole wheat bread..... 2.50**
- 18. Nan Traditional white flour bread..... 2.50**
- 19. Garlic Nan White flour bread nan with a garlic touch..... 2.75**
- 20. Kashmiri Nan Baked leavened bread with cashews, pistachios, raisins..... 4.50**
- 21. Paratha Layered whole wheat bread topped with melted butter..... 2.99**
- 22. Paneer Kulcha Nan stuffed with homemade cheese and onions..... 3.99**
- 23. Paneer Paratha Whole wheat bread stuffed with homemade cheese and onions..... 3.99**
- 24. Aloo Paratha Whole wheat bread stuffed with mildly spiced potatoes..... 3.50**

VEGETARIAN DISHES

- 25. Dal Makhni(vegan)Lentils with freshly ground spices sauteed in onions & fresh tomatoes10.99**
- 26. Dal Tadka(vegan)Yellow lentils sauteed with fresh onion, tomatoes, ginger, garlic, with mild spices10.99**
- 27. Mix Vegetables(vegan)Garden fresh different vegetables sauteed in a flavorful sauces.....10.99**
- 28. Aloo Matar(vegan)Green peas & potatoes cooked in curry sauce with mild spices..... 10.99**
- 29. Chana Aloo(vegan)Chick peas & potatoes cooked in a curry sauce with mild spices.....11.99**
- 30. Aloo Gobi(vegan)Stir fried cauliflower & potatoes steamed with onions, fresh tomatoes and spices.11.99**
- 31. Chana Masala(vegan)Chick peas steamed with tomatoes, onions, ginger, garlic & freshly ground spices.11.99**
- 32. Chana Saag Chick peas & creamed spinach cooked with onions, ginger, (garlic & freshly ground spices)..... 11.99**
- 33. Matar Paneer Homemade cheese & green peas cooked in mildly spiced gravy.....11.99**
- 34. Saag Paneer Spinach & homemade cheese cooked in light cream sauce & herbs.....11.99**
- ' 5. Aloo Saag Spinach & potatoes cooked in light cream sauce and herbs.....11.99**
- 36. Vegetable Korma Mixed vegetables in a mild cream sauce with nuts & herbs.....11.99**
- 37. Malai Kofta Vegetable balls with homemade cheese in a mildly spiced creamy tomato sauce.....11.99**
- 38. Bhindi Masala(vegan)Diced baby okra sauteed w/ fresh tomatoes, onions, gingers & herbs.11.99**
- 39. Baingan Bharta Eggplant roasted in clay oven mashed, lightly creamed & sauteed in fresh chopped tomatoes, onions, ginger & mild spices.....11.99**
- 40. Paneer Makhni Homemade cheese in butter, tomato sauce & mild spices.....11.99**
- 41. Paneer Tikka Masala homemade cheese cubes cooked in creamy tomato sauce with oriental spices.....12.99**
- 42. Paneer-Do-Piyaza Homemade cheese cooked with fresh bell peppers, tomatoes, onions, ginger & mild spices.....12.99**
- 43. Paneer Madras Homemade cheese cooked in spicy coconut curry with dry red chili peppers, cumin and herbs.(Super Hot) 12.99**

RICE SPECIALITIES

SERVED WITH RAITA

- 44. Vegetable Biryani** *Aromatic rice flavored with garden fresh vegetables & nuts.....* 11.99
- 45. Chicken Biryani** *A mughlai dish prepared with boneless chicken, basmati rice, nuts & raisins.....* 12.99
- 46. Lamb Biryani** *A mughlai dish prepared with basmatii rice, lamb, nuts & raisins.....* 13.99
- 47. Shrimp Biryani** *Basmati rice sauteed with shrimp, nuts & raisins.....* 13.99
- 48. Nawabi Biryani** *Basmati rice sauteed with shrimp, lamb, chicken & vegetables in a delicate blend spices & nuts delicate blend spices & nuts.....* 14.99

FROM OUR CLAY OVEN (TANDOOR)

ALL DISHES SERVED ON A BED OF BELL PEPPERS, ONIONS, LEMON WEDGES AND SERVED WITH BASMATI RICE

- 49. Chicken Tandoori** *Chicken marinated in yogurt & tandoori spices grilled over charcoal in tandoor.....* 12.99
- 50. Chicken Tikka** *Cubes of boneless chicken breast marinated in yogurt, herbs & spices.....* 12.99
- 51. Seekh Kabab** *Ground lamb with finely chopped onions, herbs & spices roasted on skewers in tandoor.....* 13.99
- 52. Shrimp Tikka** *Jumbo shrimp marinated in yogurt, ginger, paprika, herbs, broiled in perfection in the clay oven.....* 14.99

SEAFOOD

SERVED WITH BASMATI RICE

- 53. Fish Madras** *Boneless fish cooked in spicy coconut curry with dry red chili peppers, cumin and herbs.(Super Hot).....* 14.99
- 54. Fish Curry** *Cod fish cooked in curry sauce & mild spices.....* 13.99
- 55. Goa Fish** *Cod fish cooked in combination of creamed tomato sauce, coconut, herbs & spices.....* 14.99
- 56. Fish Vindaloo** *Cod fish & potatoes cooked in hot and tangy curry sauce.....* 14.99
- 57. Shrimp Madras** *Shrimp cooked in spicy coconut curry with dry red chili peppers, cumin and herbs.(Super Hot).....* 14.99
- 58. Shrimp Curry** *Shrimp cooked in curry sauce and mild spices.....* 13.99
- 59. Shrimp Vindaloo** *Shrimp & potatoes cooked in hot, tangy curry sauce (super hot dish).....* 13.99
- 60. Shrimp Saag** *Shrimp cooked with cream spinach lightly seasoned with herbs & spices.....* 13.99
- 61. Shrimp Do Piyaza** *Shrimp cooked with fresh bell peppers, onions, tomatoes, ginger & mild spices.....* 14.99
- 62. Shrimp Korma** *Shrimp in a creamed sauce with nuts & herbs.....* 13.99
- 63. Shrimp Tikka Masala** *Marinated shrimp roasted in tandoor prepared in a creamy fresh tomato sauce with spices.....* 14.99

CHICKEN DELIGHTS

SERVED WITH BASMATI RICE

- 64. Chicken Curry** *Boneless chicken cooked in curry sauce.....* **12.99**
- 65. Butter Chicken** *Boneless chicken tandoori cooked in butter, fresh tomato sauce & herbs... 13.99*
- 66. Chicken Saagwala** *Boneless chicken prepared with cream spinach in mild spices... 12.99*
- 67. Chicken Sabzi** *Boneless chicken cooked with garden fresh vegetables in mild spices. 12.99*
- 68. Chicken Vindaloo** *Boneless chicken & potatoes in a hot, tangy curry sauce. (super hot dish)... 12.99*
- 69. Chicken Korma** *Boneless chicken cooked in creamy sauce & nuts with a selection of mild spices & herbs..... 12.99*
- 70. Chicken Krahi** *Delicately spiced boneless chicken stir fried in a krahi (Indian wok) with fresh tomatoes, onions, ginger, bell peppers & spices..... 13.99*
- 71. Chicken Tikka Masala** *Marinated boneless chicken breast roasted in the clay oven & sauteed in a creamy tomato sauce with oriental spices. (Simply fantastic)..... 13.99*
- 72. Chicken Madras** *Boneless chicken cooked in spicy coconut curry with dry red chilli peppers, cumin and herbs. (Super Hot)..... 13.99*

LAMB SPECIALTIES

SERVED WITH BASMATI RICE

- 73. Lamb Madras** *Boneless lamb cooked in spicy coconut curry with dry red chili peppers, cumin and herbs (Super Hot). 14.99*
- 74. Lamb Curry** *Lamb cooked in a curry sauce..... 13.99*
- 75. Lamb Dal** *Cubes of lamb & Lentils sauteed in butter, onions, fresh tomatoes & mild spices.... 13.99*
- 76. Rogan Josh** *Lean lamb cubes cooked in yogurt & curry sauce..... 13.99*
- 77. Lamb Saag** *A delicacy of lamb & creamed spinach in herbs & spices..... 13.99*
- 78. Lamb Vindaloo** *Lamb & Potatoes cooked in hot & tangy curry sauce. (Super hot dish).... 13.99*
- 79. Lamb Korma** *Tender cubes of lamb cooked in a creamed sauce with cashews, almonds & raisins... 13.99*
- 80. Krahi Lamb** *Lamb Stir-fried with fresh tomatoes, onions, ginger & bell pepper in a krahi (Indian wok) with herbs & spices..... 14.99*
- 81. Lamb Tikka Masala** *Marinated lamb broiled in tandoor cooked in creamy tomato sauce & spice.... 14.99*

CHIMNEY'S SPECIALTIES

SERVED WITH BASMATI RICE

- 82. Chimney's Dinner for Two (Vegetarian)** *start with an appetizer of vegetable samosa (2 pcs.), then enjoy two different vegetarian dishes, vegetable korma & paneer tikka masala/ saag paneer with naan bread and basmati rice. Finish with the dessert kheer or Gulab jamun..... 34.99*
- 83. Chimney's Dinner for Two (Non-Vegetarian)** *start with an appetizer of chicken pakora (6 pcs.) and then enjoy two dishes, chicken tikka masala and vegetable korma, basmati rice and garlic naan bread. Finish with delicious dessert Kheer or Gulab Jamun..... 38.99*

DESSERT

- 84. Kheer** *A royal dessert made from long gran basmati rice, milk & nuts. Served cold.....* 3.50
85. Gulab Jamun *Deep fried cheeseballs soaked in syrup. Served warm.....* 3.50
86. Mango Ice Cream *Homemade Indian style mango flavored ice cream.....* 3.50

BEVERAGES

- 87. Soda** *Coke, Coke Zero, Diet Coke, Sprite, Lemonade, Dr. Pepper.(Refill).....* 2.75
88. Ice Tea *(Refill).....* 2.50
89. Coffee *Decaffeinated or regular (Refill).....* 2.50
90. Special Chai *Hot Indian style tea brewed with herbs & milk (No Refill).....* 2.75
91. Honey Chai *Hot Indian style tea brewed herbs & milk. Served with honey (No Refill).....* 2.99
92. Hot Tea *Black hot tea or green tea (Refill).....* 2.50
93. Milk..... 2.75
94. Mango Lassi..... 3.50
95. Mango Juice..... 2.99

SPICED OR SPICY DOES NOT MEAN "HOT" WE CAN PREPARE FOOD MILD TO HOT TO SUIT YOUR TASTE



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www.copperchimneystl.com



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18% Gratuity will be added to a party of 5 or more