

## THAI CURRIES

### GREEN CURRY CHICKEN/PRAWNS \$21.90

*Cooked in coconut milk with fresh vegetables served with rice & poppadum (DF,GF)*

### RED CURRY CHICKEN/LAMB \$21.90

*Cooked in coconut milk with fresh vegetables served with rice & poppadum (DF, GF)*

## DESSERTS & DRINKS

### GULAB JAMUN \$6.50

*Homemade dumplings of milk solids & spices infused in sugar syrup*

### CAKE OF THE DAY \$6.50

*Chocolate, carrot, banana*

### ICE CREAM \$6.00

*Ice-cream drizzled with choice of mango/chocolate sauce*

### MANGO KULFI \$6.00

*Sweetened whole milk & Mango with crushed nuts*

### MANGO LASSI \$5.00

*A sweet refreshing yogurt, mango drink must try*

### SWEET LASSI \$5.00

*Plain sweet yogurt drink with cardamom*

### SALTED LASSI \$5.00

*Salted yogurt drink with roasted cumin powder*

## SALADS & SIDE DISHES

### KUCHUMBER SALAD \$6.50

*Cucumber, tomato, lettuce, carrot and onions with chat masala & lemon juice dressing*

### POPPADOMS (4PCS) \$4.00

*Disc shaped wafers made with lentils*

### RAITHA \$3.50

*A palate refreshing yoghurt salad including cucumber, carrot & spices*

### MINT/MANGO CHUTNEY/HOT PICKLE \$3.50

*(Yoghurt & mint)/(raw mango sweet & sour)/(Indian summer's special recipe of hot pickles to spice up your dish)*

## TANDOORI BREADS

### PLAIN NAAN \$3.00

*A leavened plain flour bread baked in tandoori*

### TANDOORI ROTI \$3.50

*An unleavened wholemeal(brown) bread baked in tandoori*

### BUTTER NAAN \$3.50

*Plain flour naan bread spread with butter (enhances taste)*

### BUTTER ROTI \$4.00

*Wholemeal(brown) bread spread with butter*

### GARLIC NAAN \$4.00

*Plain flour Naan bread Spread with garlic, butter & herbs*

### PANEER NAAN \$5.00

*Bread filled with homemade cottage cheese & spices*

### CHEESE NAAN \$5.00

*Bread filled with grated cheese*

### KASHMIRI NAAN \$5.00

*A sweet naan filled with dried fruits & coconut*

### CHICKEN NAAN \$5.00

*Stuffed with spiced tandoori cooked chicken*

### KEEMA NAAN \$5.00

*Bread filled with spiced lamb mince*

# THE COPPER POT

AUTHENTIC INDIAN RESTAURANT

FRANZ JOSEF  
WESTPORT

LICENSED BAR

## SET MENU

**STARTER** *Samosa, Pakoda, Bhajee, Kebab, Tikka(1 each)*  
+  
**MAIN** *Choose 1 curry from our menu*  
+  
**SIDE** *Basmati rice, Pappadom, Naan/Roti*  
+  
**DESSERT** *Ice-cream/1 piece of Gulab Jamun*

**\$32.90**

NO PEANUTS, FLOUR OR THICKENING AGENTS ARE USED IN OUR CURRIES  
Vegan & Dairy free friendly menu.

We are able to cater to most special dietary requirements.  
Please ask our staff for assistance with the menu.

If there is any particular dish you want and its not on our menu,  
please ask as our chefs may be able to make it.

Food Allergy? Ask before you order!



**FREE WIFI**

[www.thecopperpot.co.nz](http://www.thecopperpot.co.nz)

## STARTERS

### MIXED PLATTER **\$18.00**

*A fine selection of Lamb, chicken tikka, veg samosa, onion bhajees & pakoras served with mint & tamarind chutney*

### TANDOORI CHICKEN (HALF/FULL) **\$14/\$26**

*Chicken on bone marinated in yoghurt, spices and cooked in tandoori*

### CHICKEN-65 (DRY) **\$14.90**

*Battered & cooked with ginger, garlic, herbs and spices*

### CHILLI CHICKEN (DRY) (DF) **\$14.90**

*Battered chicken cooked with onions, peppers in dark soy sauce*

### CHICKEN TIKKA (GF) **\$11.90**

*Boneless marinated chicken cooked in tandoori*

### SEEK KEBAB (GF) **\$11.90**

*Lamb mince flavoured with spices & cooked in tandoori*

### PEPPER CHICKEN (DF, GF) **\$10.90**

*Chickpea flour, pepper battered chicken bites*

### PANEER ALOO TIKKI **\$10.90**

*Spiced cottage cheese(paneer), potato fried patties*

### VEG SAMOSA (2PCS) (DF) **\$7.90**

*Triangular pastries filled with subtly spiced potatoes & peas*

### VEG PAKODA (DF, GF) **\$7.90**

*Silver beet pakoras made with nutty gram flour batter*

### ONION BAJEES (DF,GF) **\$7.90**

*Onion strips coated in a gram flour batter with ajwain seeds*

### WAFFLE FRIES **\$11.90**

*Seasoned canyon cut fries served with sour cream & sweet chilli*

**\*(DF) DAIRY FREE**

**\*(GF) GLUTEN FREE**

## NON VEG MAINS

All mains are served with **Basmati** rice and can be cooked in you choice of **Mild/Medium/Hot** spicy levels

### BUTTER CHICKEN (GF) **\$19.90**

*Popular rich curry of cashew, tomato, creamy curry*

### MANGO CHICKEN (GF) **\$19.90**

*Cooked with alphonso mango sauce & spices*

### TIKKA MASALA CHICKEN (GF) **\$19.90**

*Cooked in tandoori & finished with tomato based sauce & spices*

### KORMA CHICKEN/LAMB (GF) **\$19.90**

*Tender meat pieces cooked with creamy sauce of cashew, almond & spices*

### ROGAN JOSH LAMB (DF, GF) **\$19.90**

*Classic lamb curry in caramelised onion & tomato curry sauce*

### MADRAS CHICKEN/LAMB (DF,GF) **\$19.90**

*Delicious curry with tomato, coconut, curry leaves & black mustard*

### SAAG CHICKEN/LAMB (DF, GF) **\$19.90**

*Spinach based sauce tempered with fenugreek, ginger & garlic*

### VINDALOO CHICKEN/LAMB (DF, GF) **\$19.90**

*A Goan dish in our piquant vinegar based masala*

### CHETTINAD CHICKEN/LAMB (DF, GF) **\$19.90**

*Cooked with fresh ground poppy seed, ginger, onion & spices*

### DO PYAAZA CHICKEN/LAMB (DF, GF) **\$19.90**

*A delicious curry with cubes of onions & spices*

### METHI CHICKEN/LAMB (GF) **\$19.90**

*Cooked with Fenugreek leaves in onion tomato gravy*

### JALFREZI CHICKEN/LAMB (DF, GF) **\$19.90**

*Curry made with onion, capsicum and tomato julians*

### BIRIYANI CHICKEN/LAMB (GF) **\$19.90**

*Dish of highly seasoned rice with meat*

## SEA FOOD

### BUTTER PRAWNS (GF) **\$21.90**

*Cooked in creamy sauce of cashew tomato and spices*

### MALBARI PRAWNS/FISH (GF,DF) **\$21.90**

*A coastal delicacy prepared with coconut cream & black mustard*

### GARLIC CHILLI PRAWNS (DF, GF) **\$21.90**

*Cooked in a hot tangy gravy with onion, capsicum and garlic*

### FISH MASALA (DF, GF) **\$21.90**

*Cooked in a fresh onion tomato based thick gravy*

### FISH 'N' CHIPS **\$14.90**

## VEG MAINS

### ALOO GOBI (DF,GF) **\$18.90**

*Potatoes &cauliflower cooked with Onion, tomato gravy*

### NAVRATAN KORMA (GF) **\$18.90**

*Seasonal vegetables prepared in rich cashew creamy sauce*

### MALAI KOFTA **\$18.90**

*Homemade cottage cheese& potato dumplings cooked in creamy sauce*

### JALFREZI PANEER (GF)/VEG (DF, GF) **\$18.90**

*Cooked with onion, tomato, capsicum in thick gravy*

### METHI PANEER (GF)/VEGETABLE (GF) **\$18.90**

*Cottage cheese/veg. cooked with fenugreek & blend of spices*

### DO PYAAZA PANEER (GF)/VEG (DF, GF) **\$18.90**

*A delicious curry with cubes of onions & spices*

### PALAK PANEER/MUSHROOM (GF) **\$18.90**

*Homemade cottage cheese/mushrooms in spinach, methi& spices*

### CHANA MASALA (DF, GF) **\$18.90**

*Chickpeas cooked with onion, garlic, ginger & spices*

### DAL TADKA (DF, GF) **\$18.90**

*Toor dal(lentils) cooked in fresh onion and tomato tempered with cumin*

### DAL MAKHANI (GF) **\$18.90**

*Black Lentils & Kidney beans cooked with cream, ginger, garlic & onions*