

Copper Spice Navan

Starters

1 Onion Bhaji (GF,Vegan)	Deep fried golden onions balls bound together with chickpea flour, spice	8.00
2 Punjabi Veg Samosa (1,4)	Potato, peas & rains stuffed in a handmade pastry	8.00
3 Jaipuri Aloo Tikki (Vegan)	Potatoes Cake	8.00
4 Khans Chicken Pakora (GF,W)	Boneless Chicken deep fried in gram floor	8.00
5 Amritsari Tandoori Chicken (GF,4)	Chicken with bone cooked in tandoori oven	8.00
6 Jack Chicken Satay (1,4,13,14)	House Special	8.00
7 Old Delhi Keema Kebab (GF)	Lamb kofta slow cooked.	8.00
8 Ghost Sikandari Kebab (GF,4)	Chunks of lamb marinated in a spiced yoghurt	8.00
9 Jhinga Calamari (5)	Prawns tossed with onion pepper and tamarind sauce	9.00
10 Mark Prawn Spring Rolls (1,2,4,5,7)		9.00

Kids Meals(Small Portion)

11 Chicken Tikka Masala & Rice/ Chicken Korma & Rice (GF,4,14)	8.00
12 Chicken Nuggets & Chips(1,3,4)	8.00

Biryani

Aromatic rice cooked with choice of yours served with curry sauce or raita.

13 James Veg Biryani(GF-Vegan)	16.00
14 Tom Chicken Biryani(GF)	17.00
15 Emma Lamb Biryani(GF)	18.00
16 Tony Prawn Biryani(GF,5)	19.00

ALLERGEN: (1) cereals, (2) soybeans or soya, (3) egg, (4) Milk, (5) fish, (6) crustacean, (7) mollusca, (8) sulphur dioxide, (9) sesame, (10) celery, (11) mustard, (12) lupin, (13) peanuts, (14) tree nuts/nuts, (GF) Gluten free, Vegan.

Main Course (Please choose options)

Vegetable	*Paneer*	*Chicken*	*Lamb*	*Prawns*	*Duck*	*Chef Special*
15.00	15.00	16.00	17.00	18.00	18.00	19.00

- 17 Coppers Tikka Masala (GF,4,14) Smoked Chicken tikka, rich and velvety cream tomato sauce
- 18 Navratan Korma (GF,4,14) Caramelized Onions, Fresh Cream, Cardamom, Cashew nut, Almond
- 19 Tandoori Butter Masala (GF,4,14) Smoked Chicken tikka, tomato puree, Saffron, Cardamom
- 20 Bilam's Karahi (GF,4) Pepper-Onions-Tomatoes tossed together with Karahi Masala, Fenugreek
- 21 Claire Haryali Saag (GF,4) Fresh spinach, herbs, spice & garlic & tomatoes. Can be Vegan
- 22 Micheál Methi Malai (GF,4,14) Fresh fenugreek cooked with ginger garlic finish with cream
- 23 Martin Madras (GF,11,Vegan) Medium to hot coconut base curry.
- 24 Delhi Di Jalfrezi (GF) Tossed with peppers, onions and spices.
- 25 John's Balti (GF,4) Dish with chopped onion-pepper-ginger-garlic and spices.
- 26 Salik's Himalayan Curry (GF,Vegan) House special curry with fresh coconut milk.
- 27 South Indian Chili Garlic (GF,11,Vegan) Dish cooked with mustard seeds and curry leaf.
- 28 Kate Chettinad (GF,Vegan) Onion, coconut, chef special sauce hint of black pepper.
- 29 Sean's Railway Curry (GF,Vegan) House special curry cooked potatoes and hint of tamarind.
- 30 Martin's Vindaloo Curry (GF,Vegan) Dish cooked with potatoes ginger-garlic- spices.
- 31 Moran's Mushroom Bhaji (GF, Vegan) Fresh mushroom cooked with onion tomatoes.
- 32 Paddy's Saag Aloo (GF,4) Freshly grind spinach with potatoes. Can be Vegan
- 33 Punjabi Chana Masala (GF,Vegan) Chickpeas curry with fresh ginger- garlic-coriander.
- 34 Michelle Bombay Aloo(GF ,Vegan) Potatoes cooked with fresh herbs and spices.
- 35 Arjun's Dal Bukhara (GF,4) Black lentil cooked in fresh ginger-garlic-tomatoes-hint of cream
- 36 Thai Green / Red Curry (1,2,5,9,13,14) Coconut based curry finished with fresh basil.
- 37 Cris Massaman Curry (1,2,5,9,13,14) Medium coconut base curry cooked with potatoes.
- 38 Bread Basket: Naan /GOC Naan /Peshawari Naan 4,14(all naan have 1) 4.00
- 39 Steamed Basmati Rice / Pulao Rice 2.00
- 40 Egg Fried Rice(2,3) 3.00
- 41 Chips 3.00