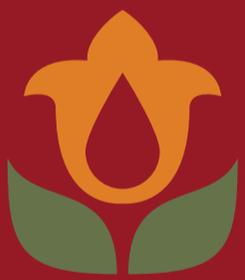


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The Place of a Thousand Flavours ❀



Something to Start with

- | | | |
|---|---|-------|
| 1 | Fruit Punch
A combination of delectable fruits combined together in a refreshing, delicious blend | 3.600 |
| 2 | Mango Lassi
Whipped curd with sugar and mango pulp | 3.000 |
| 3 | Lassi (Sweet or Salted)
Whipped curd with sugar or salt | 3.000 |
| 4 | Fresh Seasonal Juices
Orange Carrot Watermelon | 3.600 |
| 5 | Fresh Lime Soda (Sweet or Salted) | 3.000 |



Soup from the Heart

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| 6 | Tomato Soup
A rich creamy tomato shorba | 2.800 |
| 7 | Chicken Soup
A lightly seasoned chicken broth | 2.800 |
| 8 | Lentil Shorba
A classic traditional yellow lentil soup | 2.800 |
| 9 | Mushroom Soup
Highly seasoned mushroom broth | 2.800 |



*All prices in Bahraini Dinars and inclusive of taxes.



Beyond the Boundaries of Tandoori (Kababs)

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|----|---|-------|
| 10 | Murg Adraki Kabab
Boneless chicken cubes on a skewer marinated in ginger and spices, grilled in charcoal oven | 5.900 |
| 11 | Tandoori Chicken
Spring chicken marinated in spiced hung curd, grilled in a clay oven | 5.900 |
| 12 | Reshmi Kabab
Boneless pieces of chicken mildly spiced in fresh cream, barbecued in a clay oven | 5.900 |
| 13 | Murg Hariyali Kabab
Boneless chicken cubes marinated with green herbs | 5.900 |
| 14 | Mixed Grill
Assortment of chicken/lamb and fish kababs served on a bed of sautéed vegetables and mushrooms | 9.100 |
| 15 | Kalmi Kabab
Chicken drumsticks marinated in gram flour and hung curd, barbecued in a clay oven | 5.900 |
| 16 | Sheekh Kabab
Minced lamb on a skewer blended with spices and herbs, barbecued in a clay oven | 5.900 |
| 17 | Paneer Tikka
Fresh cottage cheese mildly spiced and barbecued in a clay oven along with vegetables | 3.800 |
| 18 | Fish Tikka
Cubes of fresh boneless local hamour, marinated in exotic Indian spices, barbecued in a clay oven | 7.800 |
| 19 | Prawns Tandoori
Fresh prawns delicately spiced and grilled in a tandoor | 7.300 |
| 20 | Boti Kabab
Lamb delicately sliced in cubes marinated in spices and grilled in a clay oven | 6.700 |



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The Aroma of Biryani and Rice

Choice of Biryanis

Long-grained basmati rice flavoured with fragrant spices such as saffron and layered with lamb, chicken, fish, or vegetables and a thick gravy

21	Vegetable	4.700
22	Chicken Lamb	5.900
23	Prawn Fish	6.500
24	Choice of Rice Vegetable Steamed Pulao Saffron	3.000



A Rich Selection of Main Course

Curry on!

25	Chicken Kadai Barbequed chicken cooked in a special gravy, with capsicum and onions, served in a traditional vessel	5.900
26	Chicken Methi Boneless chicken cooked in mildly spiced gravy, with roasted fenugreek leaves	5.900
27	Chicken Tikka Masala Tender pieces of char-grilled chicken cooked in rich and aromatic Indian sauce	5.900
28	Chicken Korma Tender pieces of boneless chicken breast cooked in creamy korma sauce flavoured with exotic spices, paste of ground nuts and herbs	5.900
29	Chicken Makhani Boneless chicken cubes cooked in butter and tomato based gravy	5.900



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It's the Lamb that Matters

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| 30 | Rogen Gosht
Tender cubes of lamb braised with an onion gravy flavoured with garlic, ginger and aromatic spices; cloves, bay leaves, cardamom and cinnamon | 5.900 |
| 31 | Gosht Kadai
Tender lamb cubes cooked with capsicum in a rich onion gravy | 5.900 |
| 32 | Bhoona Gosht
Lamb cubes cooked in a light brown onion-based sauce infused with mint and herbs | 5.900 |
| 33 | Lamb Korma
Finely diced cubes of lamb cooked in a rich almond sauce, definitely one to try | 5.900 |
| 34 | Gosht Methi Malai
Boneless lamb cubes slowly cooked in mildly spiced white gravy, blended with roasted fenugreek | 5.900 |



Flavours from the Sea

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| 35 | Prawn Masala
Fresh prawns cooked in a rich onion gravy, reduced on a slow flame | 7.800 |
| 36 | Machi Rarra
Local hamour fillet deboned and cooked in a spicy Indian gravy with coconut, reduced to a thick consistency | 7.800 |
| 37 | Prawn Peshawari
A North Indian specialty incorporated with freshly sourced local Gulf prawns, blended with spinach and rich Indian spices | 7.800 |



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Very Vegetarian

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| 38 | Dal Maharaja
Black lentils and kidney beans cooked overnight in a tandoor, finished with butter and cream | 4.200 |
| 39 | Dal Tadka
Prepared in onions, tomatoes, garlic, sautéed and poured over white lentils | 4.200 |
| 40 | Paneer Makhani
Fresh cubes of cottage cheese, slowly cooked in butter and rich tomato gravy | 4.200 |
| 41 | Vegetable Sheekh Masala
Minced vegetables grilled in a charcoal oven over slow fire, incorporated into a rich gravy | 4.200 |
| 42 | Vegetable Kadai
Garden fresh vegetables and mushroom with capsicum and onions, cooked in a thick sauce made from Indian spices | 4.200 |
| 43 | Subz Khasta
Seasonal vegetable produced with aromatic Indian spices | 4.200 |
| 44 | Bombay Aloo
Potatoes sliced in cubes, parboiled, fried and seasoned with cumin, curry, garlic, turmeric, mustard seeds, chili powder, garam masala, salt and pepper | 4.200 |
| 45 | Matar Mushroom
Pan sautéed mushroom cooked in vibrant green peas, finished with ginger and cumin foam | 4.200 |
| 46 | Chana Masala
Chickpeas cooked in a spicy onion tomato masala gravy | 4.200 |
| 47 | Malai Kofta
Cubes of fresh cottage cheese in a savory creamy cashew sauce | 4.200 |



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Heart-made Indian Bread

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| 48 | Nan
Flat Indian bread baked in a clay oven | 0.850 |
| 49 | Tandoori Roti
A crisp Indian bread made from brown flour and baked in a charcoal oven | 0.850 |
| 50 | Roomali Roti
A thin light bread shaped like a handkerchief | 0.850 |
| 51 | Stuffed Nan
Flat Indian bread stuffed with a choice of vegetable, lamb, garlic or cheese | 1.600 |
| 52 | Kabuli Nan
Savory Indian bread with nuts and red cherries | 3.000 |



Perfect Accompaniments

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| 53 | Pineapple Raita
A sweet, tangy raita bursting with juicy pineapple and seasoned with some spices and herbs | 2.700 |
| 54 | Tossed Salad
Diced vegetables tossed in vinaigrette dressing | 2.700 |
| 55 | Raita
Chopped tomatoes, onions and cucumber incorporated into beaten yoghurt | 2.700 |



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A Sweet Ending

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| 56 | Rasmalai
Poached dumplings of fresh cottage cheese, floating in saffron flavoured reduced milk sauce | 4.000 |
| 57 | Gulab Jamun
Reduced milk dumplings stuffed with pistachio and cardamon, deep fried and doused in sugar syrup | 4.000 |
| 58 | Carrot Halwa
Grated carrot with ghee, khoya, sugar, milk and nuts. A light nutritious dessert with less fat | 4.000 |
| 59 | Kulfi
A rich and creamy frozen dessert with almonds, a house favourite | 4.000 |
| 60 | Dessert of the Day | 4.000 |
| 61 | Choice of Ice Cream
Vanilla Chocolate Mango | 4.000 |



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