

Wednesday - Saturday 5pm - 9.30pm
 Sunday 3pm - 9pm
 Closed Monday & Tuesday

18 Ludlow st - Navan - Co Meath
 Tel: 046 906 0648
 www.copperandspices.ie

Copper & Spices

STREET FOOD

Vegetable Samosa Potatoes, Peas, Garlic Pastry Parcels, Chickpeas, Coriander & Tamarind	7.50
Chilli Chicken Manor Farm Chicken, Garlic, Green Chillies, Soya, Corn Flour, Onions, Peppers & Sesame Oil	8.00
Onion Bhaji Onions, Gram Flour, Whole Coriander & Cumin, Scallion Chutney	7.00
Pork Dim Sum Boyne Valley Pork, Scallion, Sherry, Soya Dumplings, Chilli Sambal	8.00
Duck Spring Roll Silver Hill Duck, White Pepper, Cabbage, Carrots, Ginger, Garlic Soya, Spiced Pineapple	9.50
Satay Manor Farm Indonesian Style Chicken Skewers, Corn Flour & Spicy Peanut Sauce	8.50

KEBAB & TANDOOR

Keema Kebab Edward Maxwell's Westmeath Mince Lamb, Coriander, Fenugreek, Cardamon, Cottage Cheese & Herb Oil	7.90
Chicken Wings Seamus Treanor's Monaghan Irish Chicken Wings, Chilli Sambal, Garlic, Soya - Spicy on Palate	7.90
Murgh Tikka Manor Farm Chicken, Ginger, Garlic, Coriander, Chilli, Garam Masala & Yogurt Marinade	9.00
Salmon Tikka Clogherhead Salmon, Newgrange Camelina Oil, Carom, Ginger, Yogurt, Lemon, Lime & Pea Puree Flavours	9.00
Tangdi Kebab Jimmy O'Harte Monaghan Chicken Drumstick, Ginger, Cumin, Hung Yogurt, Coriander, Mustard Oil & Gram Flour	8.90

SHAKAHARI

Side Dish 8.90
 Main Course 14.90

Dal Makhani Slow Cooked Black Lentils, Ginger, Garlic, Double Cream, Butter & Fenugreek
Zeera Aloo Cumin, Coriander, Tomatoes, Dry Mango & Potatoes with a hint of lime
Butter Paneer Masala Cottage Cheese, Fenugreek, Tomato, Jaggery, Butter Sweet Aftertaste
Dal Turka Tuar Dal Yellow Lentils, Tempered with Asafoetida & Cumin
Chana Masala Tea Infused Chickpeas, Fresh Ginger, Garlic, Cardamom, Cinnamon Clove & Black Salt
Saag Paneer Spinach, Cottage Cheese, Cumin, Coriander & Fenugreek

DESI CURRY

Chicken South Indian Garlic, Red Chillies, Mustard, Curry Leaf & Coconut Oil	16.00
Chicken Tikka Masala Chicken Tikka, Tomato, Cashew Nuts, Fenugreek, Garam Masala, Chilli & Cream - Sweet Aftertaste	17.00
Fish Curry Locally Sourced Fish of the day, Coconut, Mustard, Curry Leaf & Tamarind	17.00
Lamb Balti John McDonnell Dunshaughlin Lamb, Onions, Pepper, Cumin, Fenugreek & Ginger	16.00
Pork Vindaloo Slow Cooked Newtownmoynagh Trim Pork, Green Chilli, Garlic, Cumin & Palm Vinegar	16.00
Chicken Jalfarezi Onions, Peppers, Cumin, Chilli, Tomato & Coriander flavours	16.00
Lamb Roganjosh Laurence Rogers Moynalty Slow Cooked Lamb, Fennel, Cinnamon, Coriander, Cumin, Mace & Yogurt	16.00
Chicken Korma Almond, Coconut, Onions, Green Cardamom, Rose, Saffron & Jaggery - Sweet on Palate	17.00
Butter Chicken Cashew Nuts, Tomatoes, Garam Masala, Fenugreek, Jaggery & Cream - Butter flavored	17.00

THAI TASTE

Prawn Green Curry Tiger Prawns, Lemon Grass, Galangal, Cumin, Chilli, Coriander, Shrimp Paste, Fish Sauce	16.00
Chicken Himalayan Curry Chicken, Galangal, Lemon Grass, Turmeric, Basil, Chilli, Tomatoes & Coconut	16.00
Prawn Massaman Tiger Prawns, Coconut, Peanuts, Coriander, Cinnamon, Cumin & Potatoes	16.00

SEA FOOD

Scallops Irish Sea King Scallops, Cauliflower Puree & Cauliflower Bhaji	11.00
Chilli Prawns Dublin Bay / Tiger Prawns, Hot Soya, Garlic Chilli Marinade	10.00
Fish Cake Clogherhead Salmon & Haddock, Basil, Sweet Chilli, Soya, Pea Puree	8.00

ACCOMPANIMENTS

Basmati Rice	3.00
Garlic Naan	3.50
Keema Naan	4.00
Chilli Naan	4.00
Meade Potato Chips	4.00

10% Discretionary Service Charge is Applied to Tables of 4 or more
 Please advise if you have any food allergies

Our Suppliers

Meat - Coogan Meats Trim & Sean McGrane Navan
 Poultry - Manor Farm & Silver Hill Farm Cavan Fish - Connollys Fish Navan Oil - Newgrange Gold Herbs - Little Cress
 Vegetables - Martin Fox Delvin & Kerrigans Mushrooms Kells & Copper & Spices Kitchen Garden & McCormack Farms
 Chips - Meade Potato Chips