



Our Journey: Three individuals from Mumbai, Goa and Delhi, with over 20 years of hospitality experience, opening their first restaurant **COPPER LOUNGE** in Hazel Grove bringing flavours from their home town under one roof, providing whole new experience using copper cutlery and crockery, changing generic curry house experience to a fine dine with best wines and ales. Now we have come to Cheadle with whole new concept, being rooted to India, we are emphasising on traditional and ancient Indian cooking, **HITCHKI** aims to refresh childhood memories to Indian who dine with us.

Indian Cooking is not a skill, but bringing back those authentic and ancient flavours is a challenge, this is why we go to India for our research and speak to grans, mums and travelling to different states to find that secret spice and process of cooking ingredients.

HITCHKI: Two major focus, serving real taste of Indian street food and vegetarian dishes, like we experience on streets of India and home cooking. We being true to ourselves makes us different.

Tel: 0161 425 5678

Hitchki Street Food Starters

Street food dishes can be done as Vegan

Dahi Bhalla	£4.50
Savoury lentil fritters drenched in sweet and spicy yogurt	
Sabudhana Wada	£5.00
Tapioca pearl pattice infused with chilli flakes and coriander	
Onion Bhaji	£4.50
Marathi Macchi	£6.00
Maharashtrian Home style fish recipe	
Pani Puri	£4.50
Tiny fragile domes of wafer stuffed with chickpeas and potatoes drenched in sweet and spicy water	
Vadapav	£5.00
Indian vegan burger (Street food which defines Mumbai)	
Bhel Puri	£4.50
Combination of puffed rice, onions potatoes & sweet and spicy sauce	
Dahi Puri	£4.50
Tiny fragile domes of wafer stuffed with chickpeas and potatoes, topped with sweet, spicy and yoghurt	
Kaju Roll	£5.00
Cashewnut roll stuffed with spiced vegetables	

Samosa Chaat (ask for vegan)	£5.00
Crispy vegetable samosa stopped with spicy chana	
Cut Mirchi	£5.00
Potato Stuffed jumbo chillies Hyderabad street food	
Rajasthani Kachori	£5.50
Savoury puffed puree stuffed with lentils topped with chutneys and yogurt	
Squid Kurkure	£5.50
Crispy squid rings	
Meat Samosa	£5.00
Mince meat cooked with Goan spices	
Keema Pav	£5.00
Quintessential breakfast mincemeat dish of Goa	
Prawns Koliwada	£6.50
Deep fried crunchy fritters by Punjabi chef in Mumbai	
Fish Amritsari	£5.50
Fish battered with spice mix and cracked coriander seeds	
Harabhara Kabab	£5.00
Mixed green vegetable cutlet	

Mumbai to Shanghai

Popular Chinese dishes from the streets of Mumbai

Manchow Soup	£4.50
1 by 2 Most selling soup of India	
Chilli chicken	£5.00
Succulent chicken tossed in homemade chilli garlic sauce	
Veg Manchurian	£4.50
Deep fried veg balls in a spicy, sweet and tangy sauce	
Chilli Paneer	£5.00
Stir fried cottage cheese with onions and peppers with chilli garlic sauce	
Gobi Manchurian	£5.00
Battered cauliflower sautéed in homemade chilli garlic sauce	
Broccoli Manchurian	£5.00
Battered Broccoli sautéed in homemade chilli garlic sauce	
Garlic Chicken	£5.00
Chicken sautéed in spring onion and garlic sauce	
Garlic Prawns	£7.50
Prawns sautéed in garlic and spring onion sauce	
Chicken Lollypops	£5.00
Chicken niblets shaped as lollypops	

From Tandoor

Meat being Cooked over an Intense Fire in a Tandoor

Kashmiri Lamb Chops	£6.50
24hrs marinated lamb chops in special mix of Kashmiri spices and strained yoghurt	
Wild Salmon Tikka	£7.50
Thick cut salmon in mustard, chilli flakes, lite spices	
Paneer Tikka	£5.50
Homemade Paneer, yoghurt and lite spices	
Broccoli Tikka	£5.50
Florets of broccoli and chunky peppers marinated in thick tikka sauce	
Seekh Kabab	£5.50
Skewered mince lamb with fresh ingredients	
Chicken Tikka	£5.50
Chicken marinated in mix of strained yoghurt, mustard oil and homemade spices	
Chicken Hariyali Tikka	£5.50
Chicken marinated in blend of green leafy vegetables and yoghurt	
Chicken Kalimiri	£5.50
Lemon and crack black pepper marinade	
Calangute Prawns	£7.50
Roasted prawns in Goan spices	

Vegan Vegetarian

Rice & Noodles

Rice and noodle dishes are paired with any of Chinese Street food

Egg fried Rice	£4.50
Chicken Fried Rice	£5.50
Prawns Fried Rice	£6.50
Chicken Noodles	£9.95
Prawns Noodles	£11.95
Vegetable Noodles	£8.95

Platters For Two To Share

Street platter Best seller at COPPER LOUNGE ✓	£11.95
Chef selection of five vegetarian street food starter	
Shanghai platter	£12.95
Crispy lamb, chilli chicken & chicken lollypop	
Tandoori Platter	£12.95
Chicken tikka, chicken kalimiri, kashmiri lambchops and seekh kabab	
Seafood Platter	£13.95
Salmon tikka, Calangute prawn, Marathi macchi, squid kurkure	

National Highways *Specials*

½ Tandoori Chicken £9.50
Indian motorways favourite

Dhaba Chicken £14.50
Home cooked chicken on the bone

Dhaba Lamb £15.50
Home cooked lamb on the bone

Dhaba's are small road side restaurants across the highways which serves limited curries and starters for the traveller.

Main Dishes

All the dishes are served with steamed rice

Railway Lamb Dish	£13.95
A dish that originated from British Raj Colonial Era still served in Indian railways	
Andhra Lamb	£14.95
Bestselling dish in copperlounge, lamb cooked with onion and touch of tomato puree adding some fresh green chillies, ginger and curry leaves sprinkled with cracked black pepper	
Palak Gosht	£13.95
Tender pieces of lamb cooked with fine blend of onion garlic and fresh spinach sauce infusing lite spices finished with splash of cream	
Lamb Kholapuri	£13.95
Spicy dish originated from western region of Maharashtra, our partner specially went down to get that secret recipe and special spice	
Lamb Korma	£13.95
Authentic Korma dish from Lucknow, City of Nawabs	
Hyderabadi Murg	£13.95
Chicken cooked with roasted red chillies, curry leaves and mustard seeds	
Chicken Kholapuri	£12.95
Spicy dish originated from western region of Maharashtra, our partner specially went down to get that secret recipe and special spice	

Murg Methi Malai	£12.95
Chicken cooked with fresh fenugreek leaves and cashewnut sauce, finishing it mild and sweet	
Palak Chicken	£12.95
Tender pieces of chicken cooked with fine blend of onion garlic and fresh spinach sauce infusing lite spices finish with splash of cream	
Butter Chicken	£12.95
Tandoor roast pulled chicken cooked with roasted fenugreek leaves and creamy makhani sauce	
Goan Fish Curry	£15.95
Fish cooked with roasted coconut, mustard seeds, curry leaves and Kokam spice from Goa	
Malvani Macchi	£14.95
Cooked with dry roast whole spices	
Curry leaf Prawns	£14.95
Prawns cooked with crack black, pepper curry leaves, green chillies and fresh ginger	
Jinga Masala	£15.95
Maharastrian prawn curry	
Dum Biryani	
Saffron rice cooked with vegetable, chicken or lamb, served with madras sauce and boondhi raita	
Vegetable	£13.95
Chicken	£13.95
Lamb	£14.95

Vegetarian & Vegan Mains

All the dishes are served with steamed rice

Chole Masala ✓	£12.95
Chickpeas cooked in smooth onion and tomato sauce	
Paneer Tikka Masala	£12.95
Tandoor roasted paneer, peppers and onions cooked in makhani and cashew sauce	
Vegetable Kholapuri ✓	£12.95
Spicy mixed vegetables cooked with whole spices in masala sauce	
Bhindi Masala ✓	£12.95
Okra cooked with onion and tomatoes sprinkled with roasted cumin	
Palak Paneer	£12.95
Soft homemade paneer cooked in thick spinach sauce	
Kaju Capsicum Masala ✓	£12.95
Cashewnuts and capsicum curry from Gujrat	
Aloo Gobi ✓	£10.95
Combination of two ingredients is made in ever home in India but the cooking varies as you travel different parts of India	
Aloo Baingan ✓	£10.95
Potato and aubergine curry	
Rajma Chawal ✓	£9.95
A popular vegetarian dish, originating from the Indian subcontinent, consisting of red kidney beans in a thick gravy with Indian whole spices	

Roti, Rice & Sides

Roti		Sides	
Tandoori Roti	£3.00	Chips	£3.00
Plain Naan	£3.00	Mixed Salad	£3.00
Garlic Naan	£3.50	Dal Tadka	£5.00
Keema Naan	£4.00	Okra Fries	£4.00
Peshwari Naan	£4.00		
Laccha Paratha	£4.00		
Rice			
Jeera Rice	£3.95		
Pulao Rice	£3.50	✓ Vegan	
Steam Rice	£3.00	✓ Vegetarian	
Vegetable Pulao	£4.50		
Onion Rice	£3.50		

All our dishes may contain traces of dairy, nuts & gluten. Please ask a member of the Hitchki team for any dietary requirements.

Lunch and Nibble

Spiced Chicken in Flat Bread Served with chips and salad	£8.50
Chole Rice  Tangy chickpea curry served with basmati rice	£7.50
King Prawn and Sesame Noodles Very popular Chinese influence dish from streets of Mumbai	£11.50
Stir Fry Chicken Noodles Chinese food from Indian streets	£8.50
Amritsari Fish and Chips Lite spiced fish served with chips and turmeric mushy peas	£12.95
Pan-fried Salmon Served with stir-fry noodles	£10.50
Spiced Paneer and Sautéed Vegetables in Flatbread  Grilled sandwich served with chips and salad	£7.50
Roast Vegetable Flatbread  Combination of vegetables and onion bhaji with homemade chutneys	£7.50
Vadapav  Spiced crushed potato coated in gram flour served in a bread roll	£4.50
Onion Bhaji 	£4.50
Vegetable Samosa 	£4.50
Keema Samosa	£5.00
Chips 	£3.00

Hot Beverages

Filter Coffee	£3.00
Cappuccino	£3.50
Latte	£3.50
Hot chocolate	£3.50
Tea or Chai	£3.50

All our dishes may contain traces of dairy, nuts & gluten.
Please ask a member of the Hitchki team for any dietary requirements.

