



**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 Cheddle 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

<b>Onion Bhaji</b> ✓	£4.50	<b>Samosa Chaat</b> ✓ (ask for vegan)	£5.00
		Crispy vegetable samosa stopped with spicy chana	
<b>Marathi Macchi</b> ✓	£6.00	<b>Prawns Koliwada</b>	£6.50
Maharashtrian Home style fish recipe		Deep fried crunchy fritters by Punjabi chef in Mumbai	
<b>Pani Puri</b> ✓	£4.50	<b>Fish Amritsari</b>	£5.50
Tiny fragile domes of wafer stuffed with chickpeas and potatoes drenched in sweet and spicy water		Fish battered with spice mix and cracked coriander seeds	
<b>Vadapav</b> ✓	£5.00	<b>Harabhara Kabab</b>	£5.00
Indian vegan burger (Street food which defines Mumbai)		Mixed green vegetable cutlet	
<b>Bhel Puri</b> ✓	£4.50	<b>Kaju Roll</b> ✓	£5.00
Combination of puffed rice, onions potatoes & sweet and spicy sauce		Cashewnut roll stuffed with spiced vegetables	
<b>Dahi Puri</b> ✓	£4.50		
Tiny fragile domes of wafer stuffed with chickpeas and potatoes, topped with sweet, spicy and yoghurt			

### Mumbai to Shanghai

Popular Chinese dishes from the streets of Mumbai

<b>Chilli chicken</b>	£5.00
Succulent chicken tossed in homemade chilli garlic sauce	
<b>Chilli Paneer</b> ✓	£5.00
Stir fried cottage cheese with onions and peppers with chilli garlic sauce	
<b>Gobi Manchurian</b> ✓	£5.00
Battered cauliflower sautéed in homemade chilli garlic sauce	
<b>Garlic Chicken</b>	£5.00
Chicken sautéed in spring onion and garlic sauce	
<b>Garlic Prawns</b>	£7.50
Prawns sautéed in garlic and spring onion sauce	
<b>Chicken Lollypops</b>	£5.00
Chicken niblets shaped as lollypops	

### From Tandoor

Meat being Cooked over an Intense Fire in a Tandoor

<b>Kashmiri Lamb Chops</b>	£6.50
24hrs marinated lamb chops in special mix of Kashmiri spices and strained yoghurt	
<b>Paneer Tikka</b> ✓	£5.50
Homemade Paneer, yoghurt and lite spices	
<b>Seekh Kabab</b>	£5.50
Skewered mince lamb with fresh ingredients	
<b>Chicken Tikka</b>	£5.50
Chicken marinated in mix of strained yoghurt, mustard oil and homemade spices	
<b>Chicken Hariyali Tikka</b>	£5.50
Chicken marinated in blend of green leafy vegetables and yoghurt	
<b>Chicken Kalimiri</b>	£5.50
Lemon and crack black pepper marinate	
<b>Calangute Prawns</b>	£7.50
Roasted prawns in Goan spices	

✓ Vegan

✓ Vegetarian

## Platters For Two To Share

<b>Street platter Best seller at COPPER LOUNGE</b> Chef selection of five vegetarian street food starter	£11.95
<b>Shanghai platter</b> Crispy lamb, chilli chicken & chicken lollypop	£12.95
<b>Tandoori Platter</b> Chicken tikka, chicken kalimiri, kashmiri lambchops and seekh kabab	£12.95

## National Highways *Specials*



<b>½ Tandoori Chicken</b> Indian motorways favourite	£9.50
<b>Dhaba Chicken</b> Home cooked chicken on the bone	£14.50
<b>Dhaba Lamb</b> Home cooked lamb on the bone	£15.50

**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

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

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

## Vegetarian & Vegan Mains

All the dishes are served with steamed rice

<b>Chole Masala</b> ✓ Chickpeas cooked in smooth onion and tomato sauce	£12.95
<b>Paneer Tikka Masala</b> Tandoor roasted paneer, peppers and onions cooked in makhani and cashew sauce	£12.95
<b>Vegetable Kholapuri</b> ✓ Spicy mixed vegetables cooked with whole spices in masala sauce	£12.95
<b>Bhindi Masala</b> ✓ Okra cooked with onion and tomatoes sprinkled with roasted cumin	£12.95
<b>Palak Paneer</b> Soft homemade paneer cooked in thick spinach sauce	£12.95
<b>Kaju Capsicum Masala</b> ✓ Cashewnuts and capsicum curry from Gujrat	£12.95
<b>Aloo Gobi</b> ✓ Combination of two ingredients is made in ever home in India but the cooking varies as you travel different parts of India	£10.95
<b>Aloo Baingan</b> ✓ Potato and aubergine curry	£10.95

## 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.