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THE COPPER

RESTAURANT & BAR

Halaal

Sandwiches

All sandwiches are served with crispy golden French Fries

Cajun Chicken and Mayo (G) — R150
Succulent Cajun spiced grilled chicken layered with creamy mayonnaise on freshly toasted bread.

Cheese and Tomato (V) (G) — R120
A timeless favourite with melted cheese and sweet sliced tomatoes toasted to perfection.

Saucy Steak with Sautéed Peppers (G) — R160
Tender strips of beef tossed in a rich savory sauce with colourful sautéed peppers, served on toasted bread.

Butter Chicken (D) (G) — R160
Creamy, mildly spiced butter chicken nestled in toasted bread for a uniquely indulgent twist.

Signature Mains

Crispy Chicken Strips (G) — R180
Golden, crumbed chicken strips served with crispy French fries and a dipping sauce .

Lamb Chops & Mash (D) — R360
Juicy, flamed grilled lamb chops served with buttery mased potatoes and seasonal vegetables.

Beef Fillet & Mash (D) — R340
Grilled Beef fillet accompanied by creamy mashed potatoes and seasonal vegetables.

Chicken Tikka Fillet — R240
Tender chicken fillet marinated in aromatic tikka spices, grilled and served with savoury rice and roasted sweet potato.

Baked Basil Fish (F) — R310
Oven baked fish infused with fragrant basil, served alongside savoury rice and crispy potato wedges.

Chicken A La King (D) — R220
Tender Chicken pieces folded into rich, creamy mushroom and pepper sauce, served with fluffy steamed rice.

Pasta

Seafood Medley (S) — R290
Seafood tossed in a flavourful creamy garlic sauce.

Arrabiata (V) (G) — R170
Spicy basil Tomato-based sauce infused with garlic & a hint of chilli.

Creamy Chicken Alfredo (D) (G) — R190
Tender grilled chicken folded through perfectly cooked pasta on a rich, velvety parmesan cream sauce, delicately infused with garlic and finished with a sprinkle of fresh herbs.

Authentic Durban Style Curries

Served with fragrant jeera rice, crispy papadum and freshly prepared sambals

Butter Chicken (D) (G) — R240
Tender chicken simmered in a velvety yoghurt-tomato and butter sauce, delicately balanced with traditional desi (Indian) spices.

Durban Lamb Curry (G) — R290
Slow cooked lamb in a rich, aromatic Durban-style curry gravy bursting with authentic spices.

Fish Curry — R280
Fresh fish gently cooked in a fragrant coastal curry sauce, offering the perfect blend of spice and flavour.

Dessert

Decadent Chocolate brownie (D) (G) — R120
Cheesecake (G) (D) — R110
Soji (20 min prep time) (G) (D) — R90
Gajar ka halwa (D) (N) — R100

Strictly Halaal Beverages

Inah Shiraz — R490
Inah Merlot — R490