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Authentic signature from North India

Takeaway Menu

OPEN HOURS:
LUNCH Mon to Fri
\$12.00 SPECIAL LUNCH MENU
from 11.30am-2.00pm
Dinner 7 days a week from 5.00pm
FULLY LICENCED

Pickup your
takeaway
meal and
save 10%

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Breads

NAAN Leavened bread made of refined flour baked in tandoor.	\$3.50	KEEMA NAAN Naan bread stuffed with spiced lamb mince.	\$5.50	VEGETABLE KULCHA Naan bread stuffed with fresh seasonal vegetables.	\$5.50
GARLIC NAAN Sprinkled with fresh crushed garlic.	\$4.00	CHOCOLATE NAAN Leavened bread made of refined flour stuffed inside with crispy flakes of chocolate baked in tandoor.	\$6.00	TANDOORI ROTI Wholemeal bread baked in tandoor.	\$3.50
CHICKEN NAAN Naan bread stuffed with diced chicken and spices.	\$5.50	PANEER KULCHA Naan bread stuffed with home made Indian cheese and spices.	\$5.50	TANDOORI PRANTHA Wholemeal flourbread with lashings of clarified butter and ground fenugreek leaves.	\$4.00
KASHMIRI NAAN Naan bread stuffed with nuts and sultanas.	\$5.50	ONION KULCHA Naan bread stuffed with crispy onions and spices.	\$5.50	AALOO PRANTHA Flourbread stuffed with potatoes with a mixture of Indian spices and onions	\$5.50

Bahar - E - Basmati Rice

SAADA CHAWAL Steamed basmati rice.	\$4.50	MUGAL KESARI BIRYANI Hyderabadi chicken pulao flavoured with saffron.	\$21.00	VEGETABLE DUM BIRYANI Basmati rice cooked with fresh seasonal vegetables.	\$18.00
KASHMIRI PULAO Basmati rice cooked with almonds, cashews, sultanas and coconut.	\$5.50	LAMB BIRYANI Baby lamb, grained rice, aromatic herbs and spices cooked together.	\$21.00		

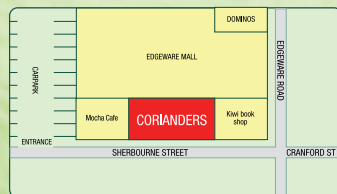
Accompaniments

SIDE DISH PLATTER selection of Raita, Mango chutney Kechumber, Mix pickle.	\$10.00	GARDEN SALAD Onions, tomato, cucumber, lemon pieces with mixed masala sprinkled with coriander.	\$8.00	KECHUMBER Diced onions, tomato, cucumber, coriander with lemon juice and spices.	\$4.00
POPPADAM (4 pieces) Classic Indian lentil crackers.	\$2.00	MIXED PICKLE	\$4.00	MINT CHUTNEY Yoghurt mixed with mint, green chillies and spices.	\$4.00
RAITA Yoghurt mixed with cucumber, tomato and mild soothing spices.	\$4.00	CORIANDER'S HOT PICKLE	\$4.00		
		MANGO CHUTNEY	\$4.00		
		BANANA & COCONUT	\$4.00		

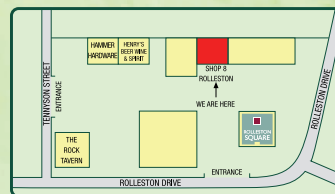
Four Locations



HANMER SPRINGS
Shop 5 30 Cnr Conical Hill & Chisholm Ave
Phone 03 315 7616



EDGEWARE MALL
76 Edgeware Road, Edgeware Mall, Chch



ROLLESTON
Shop No.8, 70-76 Rolleston Drive, Rolleston Square



KAIKOURA
17 Beach Road, Kaikoura

Starters

VEGETARIAN PLATTER FOR TWO A very special blend of 2 onion bhaji, 2 samosa, 2 vegetable pakora, 2 cheese pakora. A must for all vegetarians.	\$20.00	TANDOORI CHICKEN (Half - One Leg, One Breast) (Full - Two Legs, Two Breasts) Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly ground spices and yoghurt. Skewered and cooked in the tandoor.	\$14.00 \$24.00	CHEF'S SPECIAL KEBAB Chicken and lamb mince flavoured with herbs and spices cooked in the tandoor on a skewer. Eight pieces per portion.	\$15.00
CHEF'S SPECIAL TANDOORI PLATTER (For Two) Two pieces each which includes lamb chops, tandoori chicken, lamb tikka, fish amritsari tikka and corianders special tikka.	\$28.00	TANDORI CHICKEN WINGS Chicken wings marinated in yoghurt with fresh herbs and spices. Skewered and cooked in the tandoor. Eight pieces per portion.	\$11.00	VEGETABLE SAMOSA A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a home made flaky pastry then deep fried golden brown. Two pieces per portion.	\$6.50
CORIANDER'S PLATTER FOR TWO A very special blend of 2 onion bhaji, 2 samosa, 2 lamb tikka, 2 lamb chops and 2 tandoori chicken.	\$25.00	PRAWN PAKORAS Prawns dipped in a spiced chickpea flour batter and deep fried. Eight pieces per portion.	\$18.00	VEGETABLE SEEKH KABAB Fresh vegetables mashed then marinated in spices and skewered in the tandoor. Eight pieces per portion.	\$8.00
CHICKEN TIKKA Chicken marinated in spices and yoghurt, then cooked on a skewer over flaming charcoal in a clay oven. Five pieces per portion.	\$15.00	FISH AMRITSARI TIKKA Chunks of fish cooked Amritsari style. Five pieces per portion.	\$15.00	VEGETABLE PAKORA Selection of mixed vegetables dipped in a spiced chickpea batter and deep fried. Three pieces per portion.	\$6.50
LAMB TIKKA Lamb marinated in spices then cooked on a skewer over flaming charcoal in a clay oven. Six pieces per portion.	\$15.00	MUTTON SEEKH KABAB Minced mutton flavoured with Indian herbs and spices cooked in tandoor on a skewer. Eight pieces per portion.	\$12.00	TANDOORI MUSHROOM Mushrooms marinated in a spicy garlic and yoghurt cooked in clay pots. Eight pieces per portion.	\$14.00
LAMB CHOPS Small (4 pieces) Large (8 pieces)	\$17.00 \$30.00	CORIANDERS SPECIAL TIKKA Fillets of chicken marinated in yoghurt, mustard, Fenugreek and fresh ground spices, then cooked in the tandoor. Five pieces per portion.	\$15.00	CHEESE PAKORA Indian cheese layered with spinach then lightly dipped in spiced chick pea batter and deep fried. Six pieces per portion.	\$12.00
TANDOORI KING PRAWN King Prawns marinated aromatically with fresh herbs, spices and touch of cream, cooked delicately in the tandoor. Eight pieces per portion.	\$18.00			ONION BHAJI Crispy onion fritters, fresh herbs mixed with chickpea flour, deep fried. Three pieces per portion.	\$6.50

Mains

Khanna-eh-Khazana

All mains are served with BASMATI rice. We enhance all dishes to your taste, i.e mild, medium, hot or extremely hot.

BUTTER CHICKEN The most popular Indian dish in the world. Boneless chicken half cooked in tandoor, finished with tomato, cream butter sauce and a touch of fenugreek for a delicate palate.	\$19.00	CHICKEN DOPAYAZA Tender pieces of chicken roasted in a spicy onion tomato masala topped with ginger, garlic, fresh coriander and spices.	\$20.00	LAMB KADAI Lamb chunks cooked in thick gravy with crushed tomato, onions, cream and fresh coriander.	\$21.00
CHICKEN TIKKA MASALA Chicken tikka cooked in a mild sauce with masala spices, prepared with cholesterol free vegetable oil, a selection of spices and cream.	\$19.00	CHICKEN JALFREZI Boneless cubes of chicken cooked with green capsicum, coconut milk, tomato, spring onions and spices.	\$19.00	LAMB TIKKA MASALA Lamb tikka cooked in a mild sauce with masala spices, prepared with cholesterol free vegetable oil, a selection of spices and cream.	\$21.00
CHICKEN KORMA Cubes of chicken cooked in tandoor, then simmered in a creamy sauce made of almond paste, cream and spices.	\$19.00	BALTI DANSACK CHICKEN Various lentils simmered with marinated chicken on a slow fire and tempered with onion, ginger, garlic and spices.	\$20.00	LAMB JALFREZEE Boneless cubes of lamb cooked with green capsicum, coconut milk, tomatoes, spring onion and spices.	\$21.00
CHICKEN VINDALOO A hot dish cooked with vinegar, capsicum and spices.	\$19.00	SAAG MEAT A delightful preparation of lamb cooked with fresh tomato, spinach gravy, herbs and spices.	\$21.00	FISH CURRY Boneless fillets of fish cooked in tandoor finished with exotic Indian spices and herbs and garnished with coriander.	\$21.50
CHICKEN SAAG A delightful preparation of chicken cooked with fresh tomato, spinach gravy, herbs and spices.	\$20.00	MEAT BHUNA MASALA Lamb roasted with dry Indian spices, onion, ginger and garlic.	\$21.00	GOA FISH MALABARI A classic Goan speciality. Gurnard fish cooked with ginger, garlic, vinegar, green capsicum a selection of spices and with a splash of cream.	\$21.50
MANGO CHICKEN Boneless chicken cooked in an aromatic mango sauce, tempered with onion, mustard seeds and curry leaves.	\$19.00	LAMB KORMA A mild lamb preparation with pastachio, cashews and almond curry sauce, garnished with almonds.	\$21.00	PRAWN SAAGWALA Prawns cooked in ghee with spinach, tomatoes, onions, garlic and spices.	\$21.50
MURG AKBARI The most popular dish from North India, Boneless Chicken marinated and half cooked in the tandoor. Then finished with vegetable gravy with egg and butter sauce.	\$20.00	LAMB MADRAS Diced lamb cooked with onions, green chillies and oriental spices.	\$21.00	PRAWN JALFREZI Prawn prepared with ginger, garlic, green capsicum, coconut milk, tomato, fresh green chillies and fresh coriander.	\$21.50
BOMBAY CHICKEN Diced chicken fillet cooked with freshly ground spices and herbs. An all time favourite.	\$20.00	LAMB POSHT Tender cubes of lamb sauteed in onions, garlic, ginger, fresh coriander and tomato. Then cooked with roasted poppy seed and spices.	\$21.00	GOA PRAWNS A speciality from Bombay. Cooked with coconut, capsicum, tomato, cream and assortment of spices.	\$21.50
MURG KADAI Chicken cooked in thick gravy with crushed tomato, cream and fresh coriander.	\$19.00	LAMB DO PAYAZA Tender pieces of lamb roasted in a spicy onion tomato masala topped with ginger, garlic, fresh coriander and spices.	\$21.00	PRAWN DO PAYAZA Prawns cooked with chunks of onion, tomato topped with ginger, garlic, fresh coriander and spices.	\$21.50
CHICKEN MADRAS A dish for those who enjoy hot curry. Boneless Chicken cooked with onion, garlic, ginger, green chillies and oriental spices.	\$19.00	LAMB BOMBAY Diced lamb fillet cooked with freshly ground spices and herbs, an all time favourite.	\$21.00	BUTTER PRAWNS Speciality from South India. Prawn cutlets marinated and cooked in the tandoor, finished with butter sauce and a touch of fenugreek	\$21.50
CHICKEN POSHT Tender cubes of Chicken sauted in onions, garlic, ginger, fresh coriander and tomato, then cooked with roasted poppy seed and spices.	\$20.00	LAMB BALTII Balti dishes is cooked in variety of spices to give an exotic aroma such as cardamom, ginger, Garam masala, cumin seeds and tomatoes served in a cast iron dish known as Balti.	\$21.00	PRAWN HANDI MASALA Prawn cutlets marinated then cooked in the tandoor, finished with chef's special sauce, with spices.	\$21.50
CHICKEN ACHARI Chicken marinated and cooked in the tandoor. Finished with mustard oil, ginger, garlic, onion seeds, indian pickle and spices.	\$19.00	LAMB ACHARI Lamb marinated and cooked in the tandoor. Finished with mustard oil, ginger, garlic, onion seeds, Indian pickle and spices.	\$21.00	KADAI PRAWNS Prawns cooked in thick gravy with crushed tomatoes, onion, fresh coriander and spices.	\$21.50
CHICKEN BHUNA Boneless chicken cooked with onion, ginger, garlic, capsicum, fresh coriander and spices.	\$19.00	LAMB VINDALOO Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all time favourite hot dish.	\$21.00	KIDS SPECIAL MENU 2 pce Chicken Tikka. Butter Chicken or Mango Chicken with rice and a chocolate naan.	\$20.00

VEGETARIAN

PANEER MAKHNI Paneer (home made cheese) tikka cooked in a mild sauce with masala spices and cream.	\$17.50	MIXED VEGETABLES Fresh vegetables with a rich blend of spices, green herbs and garnished with fresh coriander.	\$16.50	VEGETABLE JALFREZI Fresh vegetable, cooked with vegetable gravy, coconut milk and green capsicum with coriander.	\$16.50
MALAI KOFTA Grated cottage cheese, potato, dumplings stuffed with cashew nut and raisins, simmered in a almond based curry sauce.	\$17.50	PALAK PANEER Cottage cheese cooked in spinach gravy.	\$17.50	PANEER SHIMLA MIRCH Cheese cooked with capsicum, onions, tomato and spices.	\$17.50
DAAL MAKHNI Black lentils and kidney beans cooked over low heat spiced up with special herbs and spices.	\$15.50	TARKA DAAL Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition	\$15.50	ALOO GOBI Potatoes and cauliflower cooked with cumin seeds, tumeric, coriander and spices.	\$16.50
VEGETABLE KORMA Vegetables and cottage cheese simmered in a mild gravy.	\$16.50	MUSHROOM MASALA Mushroom and green peas cooked in garlic with vegetable gravy.	\$16.50	BUTTER VEGETABLES Speciality from South India. Vegetables finished with butter sauce and a touch of fenugreek.	\$17.50
KADAI PANEER Home made cottage cheese cooked in thick gravy with capsicum, crushed tomato, cream and fresh coriander.	\$17.50	BAIGAN BHARTA (seasonal) Eggplant roasted in tandoor and mashed then cooked in ghee with garlic, ginger and seasoned with herbs and spices.	\$16.50	ALOO JEERA Diced potatoes cooked with cumin seeds and spices.	\$14.00
		MUSHROOM DO PAYAZA Mushrooms and seasonable vegetables cooked with chunks of onion, tomato topped with ginger, garlic, fresh coriander and spices.	\$16.50		