

SAVE 10% ON YOUR CORIANDER'S TAKEAWAYS!
This menu is specially priced to include our 10% discount for all takeaway orders.

TALK ABOUT HEAT!
All of our meals can be made mild, medium, hot or extra hot on request.

 **MILD**
 **MEDIUM**
 **HOT!**
 **MEDIUM**
 **EXTRA HOT!**

SOMETHING FOR EVERYONE
Refer to these icons which will be shown on the dishes that are gluten free and those where dairy free or vegan are an option. Please ensure to clearly request either dairy free or vegan options when ordering.

 **DAIRY FREE AVAILABLE**
 **VEGAN AVAILABLE**
 **GLUTEN FREE**

STARTERS

ALL MENU PRICES INCLUDE 10% TAKEAWAY DISCOUNT

CHEF'S SPECIAL SIZZLING TANDOORI PLATTER 28.80
Includes two lamb chops, two tandoori king prawns, chicken seekh kebab, two fish amrisari tikka and two Coriander's special tikka.

CORIANDER PLATTER 25.20
Includes two samosa, two onion bhaji, chicken seekh kebab, two lamb chops and two chicken tikka.

CORIANDER'S VEGETARIAN PLATTER 19.80
Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora. A must for all vegetarians.

VEGETABLE SAMOSA 6.30
A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a home made flaky pastry, deep-fried. Two pieces per portion.

ONION BHAJI 5.90
Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried. Three pieces per portion.

VEGETABLE PAKORA 5.90
Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil.

TANDOORI MUSHROOMS 14.40
Mushrooms marinated in garlic and yoghurt, cooked in the Tandoor. Eight pieces per portion.

CHEESE PAKORA 10.80
Indian cheese layered with coriander, lightly dipped in chickpea batter and finished in hot oil. Six pieces per portion.

PANEER TIKKA 14.40
Home made Indian cheese marinated in yoghurt and spices. Six pieces per portion.

CHICKEN TIKKA 14.40
Chicken marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the Tandoor. Five pieces per portion.

LAMB TIKKA 14.40
Lamb marinated in spices, cooked on a skewer over flaming charcoal in the Tandoor. Six pieces per portion.

LAMB CHOPS 18.00
Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoori masala roasted in the Tandoor. Four pieces per portion.

TANDOORI KING PRAWN 16.20
King Prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the Tandoor. Eight pieces per portion.

TANDOORI CHICKEN HALF ONE LEG, ONE BREAST 12.60

TANDOORI CHICKEN FULL TWO LEGS, TWO BREASTS 21.60
Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly ground spices and yoghurt, skewered and cooked in the Tandoor.

TANDOORI CHICKEN WINGS 12.60
Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices. Skewered and cooked in the Tandoor. Eight pieces per portion.

FISH TIKKA 14.40
Chunks of Gurnard fish marinated in a yoghurt sauce with herbs and spices, cooked in the Tandoor. Five pieces per portion.

PRAWN PAKORAS 15.30
Prawns dipped in a chickpea flour with herbs and spices, then deep-fried. Eight pieces per portion.

CORIANDER'S SPECIAL TIKKA 15.30
Fillets of chicken marinated in yoghurt, fenugreek and fresh ground spices, then cooked in the Tandoor. Five pieces per portion.

MAINS

ALL MAINS ARE SERVED WITH BASMATI RICE. WE ENHANCE ALL DISHES TO YOUR TASTE: I.E. MILD, MEDIUM, HOT OR EXTREMELY HOT.

BUTTER CHICKEN 18.90 
The most popular Indian dish, cooked in a mild butter sauce with a touch of fenugreek.

BUTTER CHICKEN SAUCE W/RICE 16.00 

CHICKEN TIKKA MASALA 18.90 
Marinated chicken tikka cooked in the Tandoor then prepared in the pan with a selection of spices and cream.

CHICKEN KORMA 18.90 
Small chunks of chicken cooked in the Tandoor and simmered in a creamy sauce with herbs and spices.

CHICKEN KORMA SAUCE W/RICE 16.00 

MANGO CHICKEN 18.90 
Chicken cooked in an aromatic mango sauce, then tempered with cream, herbs and spices.

MURG AKBARI 19.80 
Chunks of chicken cooked in a mild creamy sauce, then finished with vegetable gravy and egg.

CHICKEN BHUNA MASALA 18.90  
A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala. Dairy free available, please ask.

CHICKEN VINDALOO 18.90  
A hot dish. It is cooked with vinegar, capsicum, spices and coriander. Dairy free available, please ask.

BOMBAY CHICKEN 19.80 
Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander.

CHICKEN MADRAS 18.90  
A dish for those who enjoy a hot curry. Diced chicken cooked in a lamb gravy with onion, herbs and spices, garlic and ginger. Dairy free available, please ask.

CHICKEN POSHT 19.80 
Tender cubes of chicken sautéed in a vegetable gravy with garlic, ginger, herbs and spices, tomatoes and poppy seeds.

CHICKEN SAAG 19.80  
Tender pieces of chicken cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream. Dairy free available, please ask.

MURG KADAI 18.90 
Chicken cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

CHICKEN JALFREZEE 18.90  
Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes. Dairy free available, please ask.

BALTI DANSAK CHICKEN 19.80  
Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream. Dairy free available, please ask.

CHICKEN DO PAYAZA 19.80 
Cubes of chicken tossed with chunks of onion, in a vegetable gravy along with herbs and spices and cream.

LAMB VINDALOO 20.70  
Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all time favourite hot dish.

LAMB SAAG MEAT 20.70  
Tender pieces of lamb cooked in a spinach gravy with fresh tomatoes, herbs and spices, finished with cream. Dairy free available, please ask.

LAMB ROGAN JOSH 20.70  
Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

MEAT BHUNA MASALA 20.70  
A dry dish. Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, crushed tomatoes, fresh coriander and curry masala. Dairy free available, please ask.

LAMB KADAI 20.70 
Chunks of lamb cooked in a vegetable gravy, with crushed tomatoes, herbs and spices, onions and fresh coriander.

LAMB TIKKA MASALA 20.70 
Lamb pieces simmered in a curry masala sauce and prepared in the pan with a selection of spices and cream.

LAMB JALFREZEE 20.70  
Lamb pieces cooked with fresh herbs and spices, capsicum, coconut milk and tomatoes. Dairy free available, please ask.

LAMB KORMA 20.70 
Lamb pieces simmered in a creamy sauce with a curry masala and herbs and spices.

LAMB MADRAS 20.70  
Lamb pieces cooked with herbs and spices, onion, garlic, ginger, and fenugreek tossed in a lamb gravy.

LAMB POSHT 21.60 
Tender cubes of lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

LAMB DO PAYAZA 21.60 
Lamb pieces tossed with chunks of onion, in a vegetable gravy along with herbs and spices, cream and fresh coriander.

LAMB BOMBAY 20.70 
Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander.

BUTTER PRAWNS 21.60 
Prawns cooked in a mild butter sauce with a touch of fenugreek.

GOA PRAWNS 21.60 
A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices.

PRAWN HANDI MASALA 21.60 
Prawns cooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream.

PRAWN JALFREZEE 21.60 
Prawns prepared with ginger, garlic, capsicum, coconut milk, tomatoes, fresh chillies and coriander.

KADAI PRAWNS 21.60 
Prawns cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

PRAWN SAAGWALA 21.60 
Prawns cooked in a spinach gravy with herbs and spices, fresh tomatoes and cream.

PRAWN DO PAYAZA 21.60 
Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream.

FISH CURRY 21.60 
Fillets of Gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.

GOA FISH MALABARI 21.60 
A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.

FISH MADRAS 21.60 
A hot dish. Gurnard fish cooked in a lamb gravy with freshly ground herbs and spices, onion, garlic and ginger.

DRINKS

MANGO LASSI 6.00

COKE/SPRITE 4.00

GINGER BEER 4.00

VEGETARIAN

PALAK PANEER 16.20 
Homemade cottage cheese cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.

PANEER MAKHNI 16.20 
Homemade cottage cheese cooked in a butter sauce with a touch of fenugreek.

KADAI PANEER 16.20 
Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.

VEGETABLE POSHT 16.20 
Vegetables cooked in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

MALAI KOFTA 16.20
Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.

MUSHROOM MASALA 15.30  
Mushrooms and green peas cooked in a vegetable gravy with garlic. Vegan available, please ask.

MUSHROOM DO PAYAZA 16.20 
Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander.

MIXED VEGETABLES 15.30  
Vegetables cooked with a rich blend of spices, green herbs and cheese. Vegan available, please ask.

VEGETABLE JALFREZEE 15.30  
Vegetables cooked with herbs and spices, coconut milk and capsicum. Vegan available, please ask.

VEGETABLE KORMA 16.20 
Vegetables cooked with homemade cheese simmered in a creamy sauce.

ALOO GOBI 15.30  
Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices. Vegan available, please ask.

ALOO JEERA 12.60  
Diced potatoes cooked with cumin seeds and spices. Vegan available, please ask.

BUTTER VEGETABLES 16.20 
Vegetables cooked in a mild butter sauce and a touch of fenugreek.

DAAL MAKHNI 14.40   
Black lentils and kidney beans cooked over a low heat with special herbs and spices and cream. Vegan and dairy free available, please ask.

TARKA DAAL 14.40   
Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition. Vegan available, please ask.

BAIGAN BHARTA (SEASONAL) 16.20  
Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices. Vegan available, please ask.

ACCOMPANIMENTS

SIDE DISH PLATTER 9.00 
Selection of raita, mango chutney, kechumber and mixed pickle.

PAPADOM (4 PIECES) 1.80 
Seasoned dough made from peeled black gram flour, cooked in the Tandoor.

RAITA 3.60 
Yoghurt mixed with cucumber, tomatoes and onion. This is a great option to cut the heat out of spicier dishes.

MINT CHUTNEY 3.60 
A delish dip made from herbs and spices, mint leaves and yoghurt.

MIXED PICKLE 3.60 
A selection of mixed pickles to complement your meal.

CORIANDER'S HOT PICKLE 3.60 
MANGO CHUTNEY 3.60 
KECHUMBER 3.60 
Diced onions, tomatoes, cucumber and coriander with lemon juice and spices.

GARDEN SALAD 7.20 
A fresh salad with onions, tomatoes, cucumber with mixed masala and lemon.

RICE DISHES

SAADA CHAWAL 3.60 
Steamed basmati rice.

KASHMIRI PULAO 5.00 
Basmati rice with almonds, cashew nuts, raisins and coconut.

VEGETABLE BIRYANI 17.10 
Basmati rice cooked with fresh seasonal vegetables.

CHICKEN OR LAMB BIRYANI 19.80 
Chicken or lamb pieces sautéed in garlic and ginger, then cooked with basmati rice in a vegetable gravy.

BREADS

NAAN 3.20
Leavened bread made of refined flour and baked in the Tandoor.

GARLIC NAAN 3.60
Naan bread coated with fresh crushed garlic.

ONION KULCHA 5.00
Fillet bread stuffed with crispy onion, tomatoes, coriander & spices.

PANEER KULCHA 4.95
Fillet bread stuffed with grated cheese and spices.

KASHMIRI NAAN 4.20
Fillet bread stuffed with nuts and raisins.

VEGETABLE KULCHA 5.00
Naan bread stuffed with mashed seasonal vegetables.

CHICKEN NAAN 5.00
Fillet bread stuffed with diced chicken and spices.

KEEMA NAAN 5.00
Fillet bread with lamb mince, herbs and spices, onions, and coriander.

TANDOORI ROTI 3.20
Bread made with wholemeal flour.

AALOO PRANTHA 4.00
Naan stuffed with potatoes, herbs and spices, onions, and coriander.

CHOCOLATE NAAN 5.40
Leavened bread stuffed inside with crispy flakes of chocolate.

TANDOORI PRANTHA 4.00
Wholemeal flourbread with lashings of clarified butter and fenugreek.