

Salads & Soups

TANDOORI MALAI BROCCOLI

Grilled Broccoli in a yogurt, creamed cheese and mustard marinade. 6.50

KERALA CHICKEN COCONUT SOUP Kerala

A spicy chicken 'n' coconut soup, bursting with distinct flavors. 5.50

SPICY CORN SOUP

A hearty soup with fresh cilantro, has the sweetness of roasted corn & the subtle bite of peppers. 5.50

WALNUT 'n' MANDARIN ORANGE SALAD

Mescaline Greens and walnuts tossed with house special reduced Orange Dressing. 6.50

CORIANDER 'n' LAMB SOUP

A delicately spiced lamb soup with the freshness of green coriander. 5.50

INDIAN BUTTERNUT SQUASH SOUP

Roasted butternut squash soup bursting with flavors of ginger, fresh dill & lemon. 5.50

Before the Meal

RAGDA PATTIES

Crisp potato patties and tangy chickpeas served with tamarind and date chutney — A popular street-food. 6.99

CRISPY LASOONI GOBI

Crispy Cauliflower tossed in tangy garlic sauce – a vegetarian favorite of most Indians. 6.99

TANDOORI PANEER TIKKA

Fresh homemade cottage cheese coated with mint, marinated, skewered & grilled in charcoal oven. 12.50

PALAK CHAAT

An incredible burst of flavors - Crispy Spinach with sweet yogurt, tamarind & date chutney. 7.99

DAHI PAPRI CHAAT

Tongue tingling combination of mint & tamarind chutney, yoghurt with crisp papri & chickpeas. 5.50


VEGETABLE SAMOSA

Two Crispy turnovers deliciously filled with mildly spiced potatoes and green peas. 5.50

MASALA CRAB CAKES

These zingy Lump crab cakes with fennel & chili balsamic make a great appetizer. Served with tomato chutney. 12.99

SCALLOPS in ROASTED PEPPER CHUTNEY

Pan seared jumbo scallops seasoned with ginger, garlic and cayenne pepper served with roasted pepper chutney. 10.99  Kerala

MMT- MMT (Mirch Murg Tikka)

Oh so good, we named it twice. Boneless pieces of chicken marinated overnight in green chilli paste, cooked in tandoor. 11.99

FISH PERI-PERI

A Goan specialty. Tilapia Fillet coated with red chilies, ginger, garlic, wine vinegar and a blend of spices and delicately sautéed. 7.99

SPICY RESHMI KEBAB Punjab

Tender minced chicken with mint, coriander and spices, skewered & cooked in the Tandoor. 12.50

CHICKEN MURMURI KEBAB

Tantalizing tidbits of Indian flavor - crispy rolls stuffed with tangy chicken. 6.99

Accompaniments

LASSI

A refreshing yogurt drink from India served – sweet, salted or masala. 3.99

MANGO / STRAWBERRY LASSI 3.99

SPARKLING BOTTLED WATER

(Pellegrino) Large 4 Small 2

SODAS / ICED TEA

Ask for our selection. 2.50

FRUIT JUICES

Mango, Guava or Lychee. 3.95

PAPADOM BASKET

A selection of papadoms and chutneys served in a basket. 2.95

PLAIN YOGHURT / RAITA

Fresh homemade yogurt served plain or with your choice of boondi, potatoes, or onion & mint. 2.25

LACHHA PYAAZ

Onions, chilies, and lemons; sprinkled with a home-made masala. 1.95

MANGO CHUTNEY 1.50



Please advise us of your food allergies.



Some more stops along your "taste India" route



TASTE INDIA!

Jump on a plane, catch a taxi, hail a rickshaw & explore the vast network of Indian trains. You'll soon realize the variety of colors, sites and culinary experiences available in India. At Coriander we take you on this journey. Our menus change quarterly with the seasons - each time focusing on different culinary regions of India.

With 26 culinary regions and hundreds of local cuisines, there can be no such thing as just Indian food. Whether you're eating in or taking out, at Coriander experience the wonders of regional Indian cooking. Our culinary journey 'round India begins! Today we'll be travelling from

The spicy heat of the Punjab to  the coastal flavors of Kerala,

taking in the delicacies of other regions along the way. Your taste journey starts here!


Punjab

Punjab

Kick off your Journey with...

KADAI CHICKEN PESHAWARI

Chicken and peppers flakes sautéed in Kadai with tomatoes, ginger and fresh green coriander. 15.99

PALAK KOFTA MAKHANWALA

A vegetarian delight, spinach, fenugreek and paneer balls - 'koftas', cooked in a delicious rich gravy. 12.50

KADAI PANEER

Paneer fingers and green peppers sautéed in Kadai with tomatoes, ginger & green coriander. 12.99

SARSON KA SAAG

A specialty from Punjab - finely minced mustard leaves deliciously tempered with cumin seeds and ginger. 12.50

Kerala

Not miss these in Kerala...

FISH MOILEE

A delicately flavored Anglo-Indian fish stew with a hint of cardamom, cloves, peppercorns and coconut. 17.50

MALABAR SHRIMP PORIYAL

A home-style shrimp delicacy, spiced with cumin, fenugreek and pepper. 17.50

KERALA LAMB STEW

A southern Indian delicacy from Kerala—Lamb stewed with coconut milk and spices from the Malabar coast. 17.50

B.B.Q. d in the Tandoor (Clay Oven)

TANDOORI SHRIMP

Jumbo shrimp flavored with saffron, caraway seeds & fresh coriander, marinated in yoghurt & char-grilled to a golden hue in our clay oven. 16.99

TANDOORI SALMON

Boneless Chunks of Salmon marinated in yoghurt and freshly ground spices. Grilled on open charcoal fire. 16.99

LAMB SEEKH KEBAB

Tender minced lamb flavored with fresh herbs & spices, cooked on charcoal - an exotic and colorful kebab! 13.50

TANDOORI RAAN (Leg of Lamb)

Leg of spring lamb marinated in spices and cooked slowly in the true North West frontier style - a house specialty. 19.99

TANDOORI CHICKEN Punjab

A specialty from Punjab - Spring chicken marinated overnight in a blend of yoghurt, ginger and garlic. Barbecued over charcoal. half 11 || full 16

CHICKEN MALAI KEBAB

Boneless chicken breast marinated with fresh coriander, char-grilled to perfection on a skewer. 13.50

CHICKEN TIKKA ACHARI

Breast of chicken marinated overnight in a tangy marinade of yoghurt, mustard, fennel, ginger and garlic. Masterfully B.B.Q. over charcoal. 13.50

TRIO OF CHICKEN KEBABS

Assortment of Chicken Malai Kebab, Chicken Tikka Achari & MMT (Mirch Murg Tikka). 13.99

Lamb Specialties

LAMB SAAGWALA

Tender lamb morsels simmered in delicately spiced spinach with fresh ginger and mint – a must for spinach lovers. 17.99

LAMB ROGANJOSH

A specialty of Kashmir – tender morsels of lamb cooked in a traditional Kashmiri masala with saffron and yoghurt. 17.50

LAMB VINDALOO (vin•da•loo)

Tender pieces of lamb marinated in aged Vinegar, cooked with onions, potatoes and a blend of spices – a Goan specialty. 17.99

GOAT MASALA

A Goat meat (bone-in) delicacy from Punjab – A classic example of the art of bhunao in Indian cooking. 17.99

Seafood Specialties

GOAN SHRIMP CURRY

The most famous Goan specialty – shrimp simmered in sauce made from coconut, coriander, tamarind & a blend of spices. 17.50

SHRIMP MASALA

Shrimps cooked in an exquisite sauce made with tomatoes, onions, peppers and blend of freshly ground house spices. 17.50

GREEN FISH CURRY

Black Cod simmered in roasted coconut, green coriander & mint sauce – a delicacy from the south-western coastal region of India. 17.50

Chicken (Murg) Specialties

(All dishes except Chicken Chettinad with chicken breast meat.)

CHICKEN LABABDAR

Chicken in rich onion & tomato gravy flavored with coriander flavor, a house specialty. 15.99

CHICKEN TIKKA MAKHANI Punjab

Chicken Tikka simmered in tomato honey and fresh ginger sauce – a favorite of most. 15.99

CHICKEN KORMA

A delicacy for special occasions, chicken cooked in a mild Saffron, Mace, Cardamom & Almonds flavored sauce. 15.99

CHICKEN PEPPER CHETTINAD

A 'devil' chicken curry done to perfection in a black pepper sauce, from a region which 'exported' black pepper to the world. 15.99
(With chicken red meat, ask your server for white meat)

BHUNA MURG MASALA Punjab

Grilled boneless chicken cooked in an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander and blend of freshly ground house spices. 15.99

Vegetarian Dishes

PANEER LABABDAR

'Paneer' cubes simmered in rich onion and tomato gravy with a subtle coriander flavor – our vegetarian best-seller. 12.99

PANEER MAKHANI *NOG*

Fresh homemade cheese cubes simmered in tomato honey sauce and fresh ginger – a favorite of most Indians. 12.99

PANEER PEPPER MASALA

'Paneer' cubes tossed with an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander and freshly ground house spices. 12.50

PANEER PALAK *NOG*

Fresh homemade cheese and spinach cooked together with fresh herbs – a must for spinach lovers. 12.50

NAVRATTAN KORMA

A traditional medley of 9 vegetables and nuts cooked in a delicately spiced sauce. 11.99

✓ - Vegan

NOG - Can be prepared with no onion & no garlic
Please request your server

BAINGAN BHARTA ✓

Classical North Indian dish - Grilled eggplant cooked with onions, tomatoes & fresh herbs. 11.99

CHANNA MASALA ✓/ *NOG*

Chickpeas simmered with sun dried mango, onions and aromatic spices - in traditional Punjabi style. 10.99

GOBHI ALOO MATTAR ✓/ *NOG*

A delicious preparation of cauliflower, potatoes and green peas made especially in the winter months in North India. 11.99

BHINDI MASALA (Okra) ✓/ *NOG*

Fresh Okra delicately spiced and tossed with Onions, tomatoes and mango powder. 11.99

DAL TARKA ✓/ *NOG*

Freshly made yellow lentils with garlic, onions and spices. 10.99

DAL MAKHNI ✓

Black lentils cooked overnight on a slow fire, seasoned with fresh herbs – a house Specialty. 10.99

Please advise us of your food allergies.



Some more stops along your "taste India" route

House Special Platters (Thali)

(The Thali is a well-balanced Indian meal served on a traditional platter.)

VEGETARIAN THALI

Palak Paneer, Channa Masala, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 15.99

SEAFOOD SPECIALITY PLATTER

Your choice of one of our Seafood, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 18.99

VEGETARIAN SPECIALITY PLATTER

Your choice of one of our Vegetable, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 15.99

NON-VEG THALI

Chicken Makhani, Lamb Rogan josh, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 17.99

CHICKEN SPECIALITY PLATTER

Your choice of one of our Chicken, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 17.99

LAMB SPECIALITY PLATTER

Your choice of one of our Lamb, Dal, Navrattan Korma, Pulao, Raita, salad, Lacha Paratha or Naan. 18.99

Rice & Biryani



LAMB DUM PUKHT BIRYANI

Basmati rice saffron flavoured, sealed with Lamb and cooked on slow fire- a rice delicacy cooked Dum Pukht style to seal the flavors in. Served with Raita. 16.99

CHICKEN DUM PUKHT BIRYANI

Basmati rice saffron flavoured, sealed with Chicken and cooked on slow fire- a rice delicacy cooked Dum Pukht style to seal the flavors in. Served with Raita. 15.99

VEGETABLE BIRYANI

A vegetarian delight. Seasonal vegetables simmered in gravy & basmati rice, layer upon layer, make for a royal treat. Served with Raita. 13.99

JEERA / GREEN PEAS PULAO

Cumin flavoured Basmati Rice. 3.99

Breads

NAAN

Refined flour bread sprinkled with onion seeds. 2.50

GARLIC NAAN

Garlic flavoured refined flour bread. 2.99

ROTI

Whole-wheat flour bread. 2.50

PUDINA PARATHA

Mint flavoured multi layered whole flour bread. 2.99

TANDOORI PARATHA

Multi layered whole flour bread. 2.99

POORI

A whole-wheat unleavened puffed bread. 2.99

ONION KULCHA

Refined flour bread stuffed with onion and fresh herbs. 2.99

ALOO PARATHA

Whole-wheat bread stuffed with spiced potatoes and herbs. 2.99

PANEER KULCHA

Refined flour bread stuffed with cottage cheese & herbs. 2.99

BASKET OF ASSORTED BREADS (4)

Naan, Garlic Naan, Paratha & Aloo Kulcha. 10.99



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Groups of 6 or more people subject to 18% Gratuity