

Coriander's

Ethnic Indian Restaurant

DINE IN MENU

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Welcome to Coriander's, a premier establishment serving authentic ethnic Indian cuisine designed by experienced Indian chefs. We are committed to superior fresh ingredients, excellent service, and a fun atmosphere.

Coriander's has been operating in Christchurch since 2006 and has become known as Canterbury's top Indian dining experience.

Talk about heat!

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



MILD

For those who like the easy road



MEDIUM

Packs a comfortable kick of heat



HOT!

Prepare to sweat!
Not for the faint of heart



EXTRA HOT!

Caution: Spontaneous combustion highly possible!

Something for everyone

All mains are served with plain basmati rice.

Most of our meals are gluten free and we have a dedicated vegan menu. Many other dishes can be made vegetarian or vegan - see the icons below which are shown next to dishes on the menu.

Note: Our chicken is marinated in yoghurt sauce before cooking.

Please ask the duty manager to request vegan or dairy free options.



DAIRY FREE
AVAILABLE



VEGETARIAN
AVAILABLE



VEGAN
AVAILABLE



GLUTEN
FREE



JAIN
MEALS



BANQUETS

Coriander's Gold Banquet

(per person) **45.00**

Starters

One samosa, one onion bhaji, one lamb chop, lamb tikka and Coriander's special tikka.

Main course

Each person can choose one main from the menu.
Served with basmati rice, plain naan bread, popadoms and mango chutney.

Dessert

Your choice from our desserts menu.

DID YOU KNOW?

This banquet is available to order for one person right through to a group of 60.

Coriander's Silver Banquet

(per person) **35.00**

Starters

One samosa, one onion bhaji and Coriander's special tikka.

Main course

Each person can choose one main from the menu.
Served with basmati rice, plain naan bread.

Coriander's Kids Banquet

(per person) **25.00**

Two pieces of chicken tikka.
Kids portion of butter chicken or mango chicken.
One chocolate naan bread.

Dessert

Your choice from our desserts menu.

Conditions apply.



A SPICY FACT

70% of all the world's spices come from India.



DID YOU KNOW?

India is the world's largest democracy, with 1.3 billion people.



STARTERS

Chef's Special Sizzling Tandoori Platter (for two) **32.00**

Includes two lamb chops, two tandoori king prawns, lamb tikka, two fish amritsari tikka and two Coriander's special tikka.

Coriander's Platter (for two) **28.00**

Includes two samosa, two onion bhaji, lamb tikka, two lamb chops and two chicken tikka.

Coriander's Vegetarian Platter (V) (for two) **22.00**

Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora. A must for all vegetarians.

Vegetable Samosa (VG) (V) **7.00**

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

Onion Bhaji (VG) (V) **6.50**

Crispy onion fritters made with fresh herbs and chickpea batter, deep fried. Three pieces per portion.

Vegetable Pakora (VG) (V) **6.50**

Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil. Six pieces per portion.

Tandoori Mushrooms (V) **16.00**

Mushrooms marinated in garlic and yoghurt, cooked in the tandoor. Eight pieces per portion. **To request vegan, please speak to the Duty Manager.**

Cheese Pakora (V) **12.00**

Indian cheese layered with spinach, lightly dipped in chickpea batter and finished in hot oil. Six pieces per portion.

PLATTERS

Any of these platters can be ordered for two people, right through to a group of 60.



DRINK UP

India is the largest milk producing country in the world.



STARTERS

Paneer Tikka



16.00

Homemade Indian cheese marinated in yoghurt and spices, skewered in tandoor. Six pieces per portion.

Chicken Tikka

16.00

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

Lamb Tikka

16.00

Lamb marinated in spices, cooked on a skewer over flaming charcoal in the tandoor. Six pieces per portion.

Lamb Chops

20.00

Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoor masala roasted in the tandoor. Four pieces per portion.

Tandoori King Prawn

18.00

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

14.00

Tandoori Chicken Full - two legs, two breasts

24.00

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

14.00

Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices. Skewered and cooked in the tandoor. Eight pieces per portion.



NUTRITIOUS NUTMEG

Nutmeg is a highly effective stress reliever.



HOT STUFF

India is home to the 'ghost chilli', one of the hottest in the world.



STARTERS

Fish Tikka

16.00

Chunks of gurnard fish marinated in a yoghurt sauce with herbs and spices, cooked in the tandoor. Five pieces per portion.

Prawn Pakoras

17.00

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

Coriander's Special Tikka

17.00

Fillets of chicken marinated in yoghurt, fenugreek and fresh ground spices, then cooked in the tandoor. Five pieces per portion.

Coriander's Special Kebabs



18.00

Chicken and lamb mince, flavoured with herbs and spices, cooked in the tandoor on a skewer. This dish is highly recommended by our chefs.

VEGAN STARTERS

Harabhara Kebab

16.00

Green vegetable kofta with coriander and tomato chutney.

Honey Chilli Tandoori Cauliflower

16.00

Marinated cauliflower with mustard and spices baked in clay oven.

More starters available on our Chef's Specials page.



GAME TIME

The game Snakes and Ladders was created by an Indian poet in the 13th century, the game represented virtues and vices.

LARGE GROUP?

We can cater for a group of up to 60 people in the Bollywood room at our St Asaph Street restaurant.



CHEF SPECIALS

Choose from a decadent selection of light nibbles

STARTERS

Coriander's Crispy Chicken 14.00

Chicken pieces dipped in a paste of ginger, garlic, flour, deep fried and served with a creamy sauce that will make your mouth water.

Chilli Chicken 16.00

Chicken pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.

Tandoori Broccoli 14.00

Florets marinated in yoghurt, fenugreek and fresh ground spices, then cooked in tandoor.

Cheese Chilli 16.00

Paneer pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.

Kashmiri Chicken 16.00

Fried chicken pieces mixed with egg, cornflour, ginger, garlic paste and stir fried with cashews and sultanas.

Murg Pakiza 16.00

Chicken marinated overnight in ginger garlic paste, white pepper, lemon juice and grinded spinach paste. Skewered and cooked in tandoor.

Murg Banjara 16.00

Sweet and sour chicken marinated in yoghurt, tomato ketchup and onion sauce. Skewered and cooked in tandoor.

Crispy Potatoes 7.00

Deep fried and salted chunky potatoes



OUR CHEF'S
RECOMMENDATIONS



CHEF SPECIALS

CHICKEN MAINS

Murj Hara Pyaz Masala GF **22.00**

Boneless chicken cooked with cashew, tomato-based sauce, spring onions and fresh ground spiced.

Chettinad Chicken GF **22.00**

A classic South Indian recipe made with a unique blend of spices along with ginger, garlic, onions and tomatoes.

Daal Gohst GF DF **24.00**

Chicken pieces marinated with yellow lentils. Tempered with vegetable gravy, herbs and spices and cream. To request dairy free, please ask the duty manager.

LAMB MAINS

Lamb Shank Curry GF **30.00**

Lamb shank marinated overnight with fresh ground spices, slow cooked in vegetable gravy, crushed tomatoes, herbs, onions and fresh coriander. Served with stir fried seasonal veges and saffron rice.

Lamb Pudina Masala GF **24.00**

Diced lamb cooked with fresh mint, onion, tomato-based sauce and fresh spices.

VEGETARIAN MAINS

Baduri Kofta (contains gluten) **18.00**

Grated cottage cheese, freshly chopped spinach and potato dumpling stuffed with cashew nuts and simmered in a creamy sauce.

Paneer Butter Masala **18.00**

Homemade cottage cheese cooked in a butter and curry sauce, onions and crushed tomatoes with a touch of fenugreek and fresh coriander.

FAMILY FRIENDLY

Talk to our staff about children's portion meals.

PRIVATE EVENTS

Enquire now to book your private function.



CHICKEN DISHES

All mains are served with plain basmati rice.

Butter Chicken



21.00

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

Chicken Tikka Masala



21.00

Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices and cream.

Chicken Korma



21.00

Small chunks of chicken cooked in the tandoor and simmered in a creamy sauce with herbs and spices.

Mango Chicken



21.00

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

Murg Akbari



22.00

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

Chicken Bhuna Masala



21.00

A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala.

To request dairy free, please ask the duty manager.

Chicken Vindaloo



21.00

A hot dish. It is cooked with vinegar, capsicum, spices and coriander.

To request dairy free, please ask the duty manager.

Bombay Chicken



22.90

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

NOTE

Our chicken is marinated in a yoghurt sauce. Please ask the duty manager if you would like a dish cooked dairy free.



CURIOUS CINNAMON

Is known to help lower blood sugar levels and reduce the risk of heart disease.



RAIN OR SHINE

India experiences six seasons: summer, autumn, winter, spring, summer monsoon, and winter monsoon.



CHICKEN DISHES

Chicken Madras



21.00

A dish for those who enjoy a hot curry. Diced chicken cooked in a lamb gravy with onion, herbs and spices, garlic and ginger.

To request dairy free, please ask the duty manager.

Chicken Posht



22.00

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

Chicken Saag



22.00

Tender pieces of chicken cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.

To request dairy free, please ask the duty manager.

Murg Kadai



21.00

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

Chicken Jalfreze



21.00

Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes.

To request dairy free, please ask the duty manager.

Balti Dansak Chicken



22.00

Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream.

To request dairy free, please ask the duty manager.

Chicken Do Payaza



22.00

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



GROW A MO

Police officers in one state in India are given a slight pay upgrade for having a moustache.



POWERFUL PEPPER

Pepper is known to fight against colds and is particularly effective against throat infections.



LAMB DISHES

Lamb Vindaloo



23.00

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

Lamb Saag Meat



23.00

Tender pieces of lamb cooked in a spinach gravy with fresh tomatoes, herbs and spices, finished with cream.

To request dairy free, please ask the duty manager.

Lamb Rogan Josh



23.00

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

To request dairy free, please ask the duty manager.

Meat Bhuna Masala



23.00

A dry dish. Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, crushed tomatoes, fresh coriander and curry masala.

To request dairy free, please ask the duty manager.

Lamb Kadai



23.00

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

Lamb Tikka Masala



23.00

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

Lamb Jalfreze



23.00

Lamb pieces cooked with fresh herbs and spices, capsicum, coconut milk and tomatoes.

To request dairy free, please ask the duty manager.

Lamb Korma



23.00

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



VERSATILE CORIANDER

Coriander is a great source of dietary fibre and is also very high in protein.



A TEAM EFFORT

India broke a Guinness World Record by planting nearly 50 million trees in 24 hours to raise awareness of conservation.



LAMB DISHES

Lamb Madras



23.00

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

Lamb Posht



24.00

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

Lamb Do Payaza



24.00

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

Lamb Bombay



23.00

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



CURING CUMIN

Cumin is a great aid for digestion and boosts the immune system.



VEGAN LOVERS MENU

Our innovative vegan dishes are cooked with soy pieces prepared to taste and feel 'just like chicken'.
Vegan dishes are cooked without ghee.

Vegan Jalfreezee



21.00

Large, firm soy pieces cooked with herbs and spices, coconut milk and capsicum.

Vegan Do Pyaza



21.00

Large, firm soy pieces cooked with fancy onions and tomato along with ginger, garlic, spices and fresh coriander.

Vegan Vindaloo



21.00

Diced soy pieces cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.

Vegan Achari



21.00

Large marinated soy pieces, prepared in a pan with ginger, garlic, onion seeds, Indian spices and Indian pickle.

Vegan Bhuna Masala



21.00

A dry dish of soy pieces, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala.

Vegan Saag



21.00

Tender soy pieces cooked in a spinach gravy with fresh tomatoes, herbs, spices and fresh coriander.

Vegan Madras

21.00

Tender soy pieces cooked in a fresh tomato gravy, fenugreek powder, ginger, garlic, herbs, spices and fresh coriander.

VEGAN FRIENDLY
MENU

More vegan dishes available on request
from throughout the menu.



VEGETARIAN DISHES

Palak Paneer



18.00

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

Paneer Makhni



18.00

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

Kadai Paneer



18.00

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

Vegetable Posht



18.00

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

Malai Kofta

(contains gluten)

18.00

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

Mushroom Masala



17.00

Mushrooms and green peas cooked in a vegetable gravy with garlic.
To request dairy free, please ask the duty manager.

Mushroom Do Payaza



18.00

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

Mixed Vegetables



17.00

Vegetables cooked with a rich blend of spices, green herbs and cheese. **To request dairy free, please ask the duty manager.**

Vegetable Jalfreze



17.00

Vegetables cooked with herbs and spices, coconut milk and capsicum.
To request dairy free, please ask the duty manager.



VEGES FOR ALL

India has the world's lowest meat consumption per person, with 40% of the population being vegetarian.



TASTY TURMERIC

Known as golden spice of India, turmeric purifies the blood and prevents coughs and colds.



VEGETARIAN DISHES

Vegetable Korma GF 18.00

Vegetables cooked with homemade cheese simmered in a creamy sauce.

Butter Vegetables GF 18.00

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

Aloo Gobi V GF 17.00

Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices. **To request dairy free, please ask the duty manager.**

Aloo Jeera V GF 14.00

Diced potatoes cooked with cumin seeds and spices.
To request dairy free, please ask the duty manager.

Daal Makhni J GF V GF 18.00

Black lentils and kidney beans cooked over a low heat with special herbs and spices and cream.
To request dairy free, please ask the duty manager.

Tarka Daal J GF V GF 16.00

Specially prepared lentil tempered with cumin seeds and garlic.
Full of flavour and nutrition.
To request dairy free, please ask the duty manager.

Baigan Bharta (seasonal) J V GF 18.00

Eggplant roasted in tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices.
To request dairy free, please ask the duty manager.



SPLENDID SAFFRON

Saffron is actually more valuable by weight than gold. It is rich in both vitamin C and vitamin A.



SEAFOOD DISHES

Butter Prawns



24.00

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

Goa Prawns



24.00

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

Prawn Handi Masala



24.00

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

Prawn Jalfreze



24.00

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

Kadai Prawns



24.00

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

Prawn Saagwala



24.00

Prawns cooked in a spinach gravy with herbs and spices, fresh tomatoes and cream. **To request dairy free, please ask the duty manager.**

Prawn Do Payaza



24.00

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

Fish Curry



24.00

Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.

Goa Fish Malabari



24.00

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

Fish Madras



24.00

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



FASCINATING FENUGREEK

Fresh fenugreek helps reduce both internal and external inflammation.



RICE DISHES

Saada Chawal



4.00

Steamed basmati rice.

Kashmiri Pulao



5.50

Basmati rice with almonds, cashew nuts, raisins and coconut.

Vegetable Biryani



19.00

Basmati rice cooked with fresh seasonal vegetables.

Chicken or Lamb Biryani



22.00

Chicken or lamb pieces sautéed in garlic and ginger, then cooked with basmati rice in a vegetable gravy.

NOTE

All other mains are served with a side of basmati rice.



GOAL!

The most popular sport in India is cricket but the national sport is hockey.



BREADS

Naan 3.50

Leavened bread made of refined flour and baked in the tandoor.

Garlic Naan 4.00

Naan bread coated with fresh crushed garlic.

Onion Kulcha 5.50

Flatbread stuffed with crispy onion, tomatoes, coriander and spices.

Paneer Kulcha 5.50

Flatbread stuffed with grated cottage cheese and spices.

Kashmiri Naan 4.50

Flatbread stuffed with nuts and raisins.

Vegetable Kulcha 5.50

Naan bread stuffed with mashed seasonal vegetables.

Chicken Naan 5.50

Flatbread stuffed with diced chicken and spices.

Keema Naan 5.50

Flatbread stuffed with lamb mince, herbs and spices, onions, and coriander.

Tandoori Roti 3.50

Bread made with wholemeal flour.

Aaloo Prantha 4.50

Naan stuffed with potatoes, herbs and spices, onions, and coriander.

Tandoori Prantha 4.50

Wholemeal flourbread with lashings of ghee (clarified butter) and fenugreek.

Cheese and Garlic 6.50

Flatbread stuffed with grated mozzarella, crushed garlic and parsley.

Paneer Kulcha with Garlic 6.50

Flatbread stuffed with grated cheese and spices, coated with fresh crushed garlic and parsley.

Chocolate Naan 6.00

Leavened bread stuffed inside with crispy flakes of chocolate.



SPECIAL DELIVERY
India has the largest postal network in the world, with over 150,000 post offices.



CARDAMOM
Helps prevent kidney stones forming and can combat nausea.



ACCOMPANIMENTS

Side Dish Platter GF 10.00

Selection of raita, mango chutney, kechumber and mixed pickle.

Papadom (4 pieces) 2.00

Seasoned crispy flatbread made from peeled black gram flour, cooked in the tandoor.

Raita GF 4.00

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

Mint Chutney GF 4.00

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

Mixed Pickle GF 4.00

A selection of mixed pickles to complement your meal.

Coriander's Hot Pickle GF 4.00

Mango Chutney GF 4.00

Kechumber GF 4.00

Diced onions, tomatoes, cucumber and coriander with lemon juice and spices.

Garden Salad GF 8.00

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



CLOVES

Cloves are known to temporarily treat toothache and is a great anti-inflammatory.



CHECKMATE

Chess originated in India in the 6th century.



DESSERT MENU

Vegan Ice Creams 6.50

Please ask your waiter for available options.

Gulab Jamun 8.00

A decadent, delicious milk doughnut soaked in sugar syrup

Kulfi and Falooda 10.00

A very refreshing traditional Indian dessert served with vermicelli rice noodles and rose syrup on top of kesar and pistachio flavoured ice cream

Rum and Raisin Gelato Ice Cream (Two Scoops) 10.00

Traditional flavour contains a classic blend of rum and raisins, ensuring an indulgent treat for all.

Mango Ripple Ice Cream (Two Scoops) 10.00

Smooth and refreshing.

Boysenberry Ice Cream (Two Scoops) 10.00

Fresh boysenberries mixed with cream and sugar. This ice cream has won gold medals for best manufactured boysenberry ice cream.

Dark Chocolate Ice Cream (Two Scoops) 10.00

Traditional, velvety smooth, rich dark chocolate ice cream.

French Vanilla Ice Cream (Two Scoops) 10.00

Vanilla infused ice cream with lashings of chocolate syrup.

Chocolate Naan 6.00

Leavened bread stuffed inside with crispy flakes of chocolate.



CLOVES

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CHECKMATE

Chess originated in India in the 6th century.