

STARTERS

CHEF'S SPECIAL SIZZLING PLATTER 32.00
Includes two of each – lamb chops, tandoori king prawns, lamb tikka, fish amritsari tikka and Coriander's special tikka.

CORIANDER'S PLATTER 28.00
Includes two of each – samosa, onion bhaji, lamb tikka, lamb chops and chicken tikka.

CORIANDER'S VEGETARIAN PLATTER 22.00
Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora. A must for all vegetarians.

VEGETABLE SAMOSA 7.00
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 6.50
Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried. Three pieces per portion.

VEGETABLE PAKORA 6.50
Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil.

TANDOORI MUSHROOMS 16.00
Mushrooms marinated in garlic and yoghurt, cooked in the Tandoor. Eight pieces per portion.

CHEESE PAKORA 12.00
Indian cheese layered with coriander, lightly dipped in chickpea batter and finished in hot oil. Six pieces per portion.

PANEER TIKKA 16.00
Home made Indian cheese marinated in yoghurt and spices. 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 20.00
Lamb marinated in spices, cooked on a skewer over flaming charcoal in the Tandoor. Five pieces per portion.

LAMB CHOPS 20.00
Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoori 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.

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.

CHILLI CHICKEN 16.00
Chicken pieces mixed with egg, cornflour, ginger, garlic paste and soy sauce, then fried.

CRISPY CHICKEN 6.00 Standard **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.

CHEESE CHILLI 16.00
Paneer pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.

CRISPY POTATOES 7.00
Deep fried and salted chunky potatoes

HONEY CHILLI CAULIFLOWER 16.00
Marinated cauliflower with mustard and spices. Fried and tossed with maple syrup.

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 21.00
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 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.

MANGO SAUCE W/RICE 16.00

MURG AKBARI 21.00
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. Dairy free available, please ask.

CHICKEN VINDALOO 21.00
A hot dish. It is cooked with vinegar, capsicum, spices and coriander. Dairy free available, please ask.

BOMBAY CHICKEN 22.90
Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander.

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. Dairy free available, please ask.

CHICKEN POSHT 22.00
Tender cubes of chicken sautéed in a vegetable gravy with garlic, ginger, herbs and spices, tomatoes and poppy seeds.

MURG HARA PYAZ MASALA 22.00
Boneless chicken cooked with cashew, tomato-based sauce, spring onions and fresh ground spiced.

CHETTINAD CHICKEN 22.00
A classic South Indian recipe made with a unique blend of spices along with ginger, garlic, onions and tomatoes.

CHICKEN SAAG 22.00
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 21.00
Chicken cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

CHICKEN JALFREZEE 21.00
Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes. Dairy free available, please ask.

BALTI DANSACK CHICKEN 22.00
Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream. Dairy free available, please ask.

CHICKEN DO PAYAZA 22.00
Cubes of chicken tossed with chunks of onion, in a vegetable gravy along with herbs and spices and cream.

CHICKEN ACHARI 21.00
Cubes of chicken tempered with spices, onion, herbs and finished with homemade pickle mix.

Coriander's Ethnic Indian Restaurant

- EST 2006 -

TAKEAWAY MENU

TALK ABOUT HEAT! All of our meals can be made mild, medium, hot or extra hot on request.  MILD  MEDIUM  HOT  EXTRA HOT!	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.  VEGETARIAN AVAILABLE  VEGAN AVAILABLE  DAIRY FREE AVAILABLE  GLUTEN FREE  JAIN MEALS	EVENTS Talk to the restaurant manager or email corporate@corianders.co.nz to find out about holding your next function at one of our Coriander's restaurants
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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. Dairy free available, please ask.

LAMB ROGAN JOSH 23.00
Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

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. Dairy free available, please ask.

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 JALFREZEE 23.00
Lamb pieces cooked with fresh herbs and spices, capsicum, coconut milk and tomatoes. Dairy free available, please ask.

LAMB KORMA 23.00
Lamb pieces simmered in a creamy sauce with a curry masala and herbs and spices.

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.

LAMB BALTI 23.00
Chunks of lamb cooked with herbs and spices to give an exotic aroma of cardamom, ginger, garam masala, cumin seeds and tomatoes.

LAMB ACHARI 23.00
Diced lamb tempered with spices, onion, herbs and finished with homemade pickle mix.

LAMB PUDINA MASALA 24.00
Diced lamb cooked with fresh mint, onion, tomato-based sauce and fresh spices.

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 JALFREZEE 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. Dairy free available please ask.

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.

VEGETARIAN

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 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. Vegan available, please ask.

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. Vegan available, please ask.

VEGETABLE JALFREZEE 17.00
Vegetables cooked with herbs and spices, coconut milk and capsicum. Vegan available, please ask.

VEGETABLE KORMA 18.00
Vegetables cooked with homemade cheese simmered in a creamy sauce.

ALOO GOBI 17.00
Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices. Vegan available, please ask.

ALOO JEERA 14.00
Diced potatoes cooked with cumin seeds and spices. Vegan available, please ask.

BUTTER VEGETABLES 18.00
Vegetables cooked in a mild butter sauce and a touch of fenugreek.

DAAL MAKHNI 18.00
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 16.00
Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition. Vegan available, please ask.

BAIGAN BHARTA 18.00
Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger, green peas and seasoned with herbs and spices. Vegan available, please ask.

BADURI KOFTA 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.

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 BUTTER "CHICKEN" 26.00
Chunky soy pieces flavoured with fresh capsicum juice, soy milk, cashew gravy, tomato, fresh herbs and spices.

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.

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

PANEER KULCHA 5.50
Fillet bread stuffed with grated cottage cheese and spices.

KASHMIRI NAAN 4.50
Fillet bread stuffed with nuts and raisins.

PANEER KULCHA WITH GARLIC 6.50
Fillet bread stuffed with grated cottage cheese, spices and garlic.

VEGETABLE KULCHA 5.50
Naan bread stuffed with mashed seasonal vegetables.

CHICKEN NAAN 5.50
Fillet bread stuffed with diced chicken and spices.

KEEMA NAAN 5.50
Fillet bread with lamb mince, herbs and spices, onions, and coriander.

TANDOORI ROTI 3.50
Bread made with wholemeal flour. Vegan and dairy free available on request.

AALOO PRANTHA 4.50
Naan stuffed with potatoes, herbs and spices, onions, and coriander. Vegan and dairy free available on request.

CHOCOLATE NAAN 6.00
Leavened bread stuffed inside with crispy flakes of chocolate.

TANDOORI PRANTHA 4.50
Wholemeal flourbread with lashings of clarified butter and fenugreek. Vegan and dairy free available on request.

CHEESE NAAN 6.00
Filled bread stuffed with grated mozzarella.

CHEESE AND GARLIC 6.50
Filled bread stuffed with grated mozzarella, crushed garlic and parsley.

ACCOMPANIMENTS

SIDE DISH PLATTER 10.00
Selection of raita, mango chutney, kechumber and mixed pickle.

PAPADOM (4 PIECES) 2.00
Seasoned dough made from peeled black gram flour, cooked in the Tandoor.

RAITA 4.00
Yoghurt mixed with cucumber, tomatoes and onion. This is a great option to cut the heat out of spicier dishes.

MINT CHUTNEY 4.00
A delish dip made from herbs and spices, mint leaves and yoghurt.

MIXED PICKLE 4.00
A selection of mixed pickles to complement your meal.

CORIANDER'S HOT PICKLE 4.00

MANGO CHUTNEY 4.00

KECHUMBER 4.00
Diced onions, tomatoes, cucumber and coriander with lemon juice and spices.

GARDEN SALAD 8.00
A fresh salad with onions, tomatoes, cucumber with mixed masala and lemon.

DRINKS

MANGO LASSI 6.00
COKE/SPRITE 4.00
GINGER BEER 5.00
RED BULL 5.00
SPARKLING/STILL WATER (750ML) 7.00

DINE FREE ON YOUR BIRTHDAY

It's all about celebration, and we have the atmosphere for a truly happy birthday. The lucky birthday person eats for free when they bring five friends and family into any of our restaurants - just let us know at least one day in advance so we can prepare. Birthday person eats free up to the value of \$25. Conditions apply.