

BANGLADESHI SPECIALITIES

Jhal Chicken or Lamb 🌶️🌶️🌶️ **7.50**
Thin fillets of chicken or lamb cooked with the Chef's unique very hot spices.

Bengal Fish 🌶️ **7.95**
Fresh-water fish from the Bay of Bengal pan – fried with onions, capsicum and coriander in a medium sauce.

Adha Diya 🌶️ **6.95**
Pieces of chicken or lamb cooked with lots of garlic, ginger, coconut and cream – garnished with spring onions.

Aam Diya N **6.95**
Pieces of chicken or lamb tikka cooked with mango, cream and coconut sauce – garnished with sultanas & sliced almonds

Chicken Beguni 🌶️ **7.50**
Pieces of delicately spiced pieces of chicken, cooked with mashed aubergine, peas, olive oil and fresh ground spices, served on the aubergine skin.

NEPALESE SPECIALITIES 🌶️

Murgh Kathmandu **8.50**
Whole breast of chicken seasoned and stuffed with lightly spiced fresh butter-nut squash, cheddar cheese and paneer, slow cooked in the tandoor.

Gurkha Jingha **11.95**
Large prawns marinated in whole grain mustard, lemon juice and ground spices, cooked in a medium sauce – garnished with cherry tomatoes.

Kachila **7.95**
Classic Nepalese meat-ball dish, slow pan fried lamb meat-balls served on a exotic sauce of yoghurt, ginger, cumin, fresh herbs and onion gravy – garnished with curry leaves

RICE DISH & BREAD

Pilau Rice **2.40**

Boiled Rice **2.20**

Mushroom Rice **2.80**

Coriander Rice **2.80**

Coconut Rice **2.80**

Nan **1.90**

Keema Nan **2.30**

Peshwari Nan N **2.30**

Garlic Nan **2.30**

Paratha **2.60**

Aloo Paratha **2.80**

Chapati **1.20**

Tandoori Roti **1.60**

Coriander Special Nan **2.40**
With cheese and green chillies

VEGETABLE SIDE DISH 🌶️

Saag Khumbi (Spinach and mushrooms) **3.30**

Gobi Gulistan (cauliflower and peas) **3.30**

Chana Masala (chick peas) **3.30**

Mixed Vegetables Curry or Bhaji **3.30**

Saag Bhaji (spinach) **3.30**

Bhindi Bhaji (okra) **3.30**

Bombay Potatoes **3.30**

Daal Tarka (lentils) **3.30**

Mushroom Bhaji **3.30**

Cauliflower Bhaji **3.30**

Saag Aloo (spinach with potatoes) **3.30**

Saag Paneer (spinach with cheese) **3.90**

Motor Paneer (peas with cheese) **3.90**

Misti Lao Bhaji (sweet pumpkin) **3.30**

Saag Daal (spinach and lentils) **3.30**

Baingon Motor (aubergine and peas) **3.30**

Aloo Gobi (potatoes and cauliflower) **3.30**

VEGETABLE MAIN DISH

Vegetable Noorjahani 🌶️🌶️ **5.75**

Vegetable Hara Jhul 🌶️🌶️ **5.75**

Vegetable Dansak 🌶️🌶️ **5.25**

Mixed Vegetable Jalfrezi 🌶️🌶️ **5.25**

Garlic Mushroom 🌶️ **5.50**

Paneer Korai 🌶️ **6.50**

Baingon Aloo Dupiaza 🌶️ **5.50**

CONDIMENTS

Papadom **0.50**

Masala Papadom **0.50**

Raitha **1.50**

Onion Raitha **1.50**

Cucumber Raitha **1.50**

Chutney (per portion) **0.50**

*All dishes are individually prepared, a little time is deeply appreciated.
If you are allergic to anything please let us know.
Management reserves the right to refuse any person without giving any reasons.*

N Nuts  Medium  Hot  Very Hot
Please select your taste from the list.

EXQUISITE SUNDAY BUFFET

Popodums and mix starters served at the table, A selection of 3 main, 2 side dishes and Pilau rice (self service) Nan breads served fresh at the table.

£9.50 (Adult)

£5.50 (Children)

Every Sunday from 12.30pm – 5pm

TUESDAY BANQUET NIGHT

£11.95 PER PERSON
Terms And Conditions Apply

Call us now on

020 8366 3135

020 8366 9440

or visit

www.thecoriander.com
to order your meal

OUTSIDE CATERING AVAILABLE

Opening Times

Monday – Thursday: 5.30pm – 11.30pm

Friday – Saturday: 5.30pm – 12.00am

Sunday: All day from 12.30pm – 11.00pm

Open on all bank holidays

LAST ORDERS 15 MINUTES BEFORE CLOSING

The Coriander | 161-163 Bramley Rd |
Oakwood | London | N14 4XA



Call us now on

020 8366 9440 / 020 8366 3135

10% DISCOUNT
on all collection orders over £12

FREE Home Delivery
minimum order £14 within a 3 mile radius

TUESDAY BANQUET NIGHT
ANY STARTER, ANY MAIN, ANY SIDE DISH AND ANY RICE OR NAN.
£11.95 PER PERSON
Terms And Conditions Apply

£10

GET £10 OFF YOUR MEAL
MINIMUM SPEND £60
(Dine in & Takeaway orders)

£5

GET £5 OFF YOUR MEAL
MINIMUM SPEND £35
(Dine in & Takeaway orders)

Please mention voucher when reserving your table or when placing your takeaway order. Vouchers do not have any cash value and cannot be used in conjunction with any other offers or promotions. valid Sunday to Thursday excluding Sunday Buffet & Tuesday Banquet Night.

The Coriander | 161-163 Bramley Rd |
Oakwood | London | N14 4XA

TO START

Onion Bhaji /	2.75
<i>Shredded onion patty with lentil flour, cumin, coriander & green pepper, deep-fried.</i>	
Samosa (Vegetable or Meat - 2 pcs)	2.75
<i>Fried pastry filled with fresh vegetables or meat.</i>	
Jhal Puri //	3.75
<i>Small, diced chicken tikka cooked in a fairly hot sauce – served on a puri.</i>	
Mitaas /	3.50
<i>Grilled chicken tikka cooked in a tangy sauce with sweet garlic, mango pulp and tamarind.</i>	
Lamb Chops (2 pcs) /	4.75
<i>Tender baby chops marinated overnight and cooked in a classic style.</i>	
Hara Kebab N	3.50
<i>Spinach and potatoes, stuffed with cottage cheese and roasted cashew nuts, served with dry fenugreek.</i>	
Shimla Mirch /N	3.75
<i>Green pepper stuffed with mixed vegetables, cottage cheese and cashew nuts – cooked in a clay oven.</i>	
Paneer Shashlik /	3.75
<i>Spicy home-made cheese cooked in the Tandoor.</i>	
Murgh Malai /	3.75
<i>Delicately spiced, succulent chicken, skewered and grilled in the Tandoor with garlic, ghee and mint.</i>	
Sheek Kebab /	3.25
<i>Minced lamb, mixed with various herbs and spices, skewered and grilled in the Tandoor.</i>	
Tandoori Chicken /	3.25
<i>¼ spring chicken marinated in traditional spices and cooked in the Tandoor.</i>	
Ajwani Salmon /	4.75
<i>Fresh Scottish salmon char-grilled in the Tandoor with lemon juice, ginger & carom seeds.</i>	
Chicken or Lamb Tikka /	3.25
<i>Chicken or lamb tikka marinated overnight and cooked in the Tandoor.</i>	
Adha Jhinga /	6.50
<i>Jumbo prawns pickled in garlic, ginger, fenugreek and lemon juice, baked in the Tandoor.</i>	
Prawn Pathia Puri //	3.95
<i>Small prawns cooked in a sweet and sour sauce – served on a puri.</i>	
King Prawn Pathia Puri //	5.50
<i>Jumbo prawns cooked in a sweet and sour sauce – served on a puri.</i>	
King Prawn Butterfly	4.75
<i>Large prawn infused with special spices, flattened, coated in breadcrumbs and deep fried. Served with a salad.</i>	
Coriander Platter /	5.50
<i>Chicken tikka, lamb chop, sheek kebab and salmon tikka.</i>	

CHEF'S RECOMMENDATION

Chicken 65 /	7.50
<i>Grilled chicken with onions, peppers and tomatoes tossed in a hot wok with light spices, mango chutney, garlic puree, green chilli and fresh lime.</i>	
Coriander Sizzler /	7.50
<i>Julienne cut pieces of chicken stir fried with light spices, black pepper, fresh green herbs, onions & green pepper.</i>	
Malai Murgh Masala N	6.95
<i>Delicate pieces of chicken, cooked with a almond and freshly ground masala sauce finished with layer of butter and cream.</i>	
Achari /	6.95
<i>Chicken or lamb cooked with mixed pickle in a medium spiced gravy, very flavoursome and a favourite in the Hyderabad region, India.</i>	
Hariali //	6.95
<i>Supreme cut and specially prepared pieces of chicken or lamb cooked in a rich sauce of crushed garlic, grain mustard and a spinach and coriander paste.</i>	
Jingha Balchou /	11.95
<i>King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushroom. A classic Goan dish.</i>	
Lamb Chop Masala /	9.95
<i>Tender baby lamb chops marinated overnight & cooked in an exotic sauce.</i>	
Handi Lazeez //	6.95
<i>Boneless pieces of chicken, sauteed and simmered in their own juice. Made ready with aromatic chillies, coriander and cardamon.</i>	
Chicken or Lamb Passanda Nawabi N	6.95
<i>Marinated pieces of chicken or lamb cooked in cream and delicate herbs, a Kashmiri recipe.</i>	
King Prawn Noorjahani //	11.95
<i>King Prawn cooked to perfection with a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices. A very well balanced dish.</i>	
Chicken or Lamb Noorjahani //	6.95
<i>Chicken or Lamb cooked to perfection with a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices. A very well balanced dish.</i>	
Tandoori King Prawn Masala N	11.95
<i>Marinated large prawns cooked in a creamy almond, coconut sauce infused with tandoori spices.</i>	
Jingha Hara Jhul /	11.95
<i>Delicately spiced king prawn cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>	
Murgh Hara Jhul //	7.50
<i>Delicately spiced chicken cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>	
Mahi Masala (Salmon) //	9.95
<i>Scottish marinated salmon, cooked with onion, tomato, green chilli, and grain mustard.</i>	

SALADS

Crunchy Green Salad is mixed with spinach, cucumber, tomatoes, lettuce and a touch of sliced onion.

Green Salad	1.75
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TANDOORI SELECTIONS /

All Tandoori items are marinated in yogurt and variety of different spices, baked in a clay oven

Sea Bass	10.50
<i>Lightly seasoned Whole Sea bass, marinated in a selection of fresh herbs and spices then baked in the clay oven - served with salad.</i>	
Barah Kebab (Lamb Chops)	9.95
<i>Tender baby lamb chops marinated overnight and grilled to a very classic taste.</i>	
Sula Salmon	9.95
<i>A classical Rajasthani kebab of salmon, gently baked in the tandoor with fresh ground herbs and spices.</i>	
Tandoori Mixed Grill	12.50
<i>A plate of mouth-watering Tandoori specialties include pieces of king prawn, Chicken Tikka, Sheek Kebab, Lamb Chop and Tandoori Chicken, served with a Nan.</i>	
Tandoori King Prawn	11.95
<i>King prawns flavoured with mixed spices and tenderly grilled in the Tandoor.</i>	
Chicken Tikka	6.50
<i>Boneless chicken pieces marinated with mild spices and grilled in the Tandoor.</i>	
Lamb Tikka	6.95
<i>Boneless lamb pieces marinated with mild spices and grilled in the Tandoor.</i>	
Tandoori Chicken (Half)	6.50
<i>Tender chicken on the bone prepared with mild spices and grilled in the Tandoor.</i>	
Chicken or Lamb Shashlick	7.50
<i>Chicken or lamb pieces marinated with coriander and spices grilled with onions, capsicum and tomatoes.</i>	
King Prawn Shashlick	12.50
<i>Marinated king prawns mixed with coriander and spices grilled with onions, capsicum and tomatoes.</i>	
Paneer Shashlick	7.50
<i>Cubes of home-made cheese, grilled with onions, capsicum and tomatoes.</i>	

BIRYANI DISH /

Exquisite recipe from the Mughal days combines your choice of items below with fragrant Himalayan rice, cooked with light spices – includes a medium vegetable curry.

Chicken / Lamb Tikka	8.95
Chicken	8.50
Lamb / Prawn	8.95
Tandoori King Prawn	11.95
Special Mixed	10.95
Vegetable	7.50

OUTSIDE CATERING AVAILABLE

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TRADITIONAL DISHES

Dishes can be prepared with tikka for an additional £1

All traditional dishes are available in Chicken with an additional charge of £0.75 for Lamb & Baby Prawn and £3.70 extra for King Prawns

Korai // / Jalfrezi //	6.95
<i>Street-cooking method, tampered with fresh green garlic, chopped onion and peppers cooked in a medium sauce and served in an iron skillet.</i>	
Balti /	6.75
<i>Chef's Special and frontier-style Balti dishes, refined and based on fresh coriander, garlic, green chillies, tomatoes and tamarind sauce.</i>	
Tikka Masala N	6.95
<i>The country's most popular dish, boneless pieces of diced chicken or lamb breast prepared with home-made almond and herbed masala sauce.</i>	
Dansak //	6.95
<i>Dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour.</i>	
Pathia //	6.75
<i>Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.</i>	
Palak (Spinach) /	6.75
<i>Traditional Punjabi dish, cooked with fresh spinach tempered with garlic and onion.</i>	
Korma N	6.50
<i>Very mild dish cooked in rich sauce of almonds, coconut and fresh cream.</i>	
Madras //	5.75
<i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>	
Vindaloo //	5.75
<i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>	
Dopiaza /	6.50
<i>From the Northern region of India, this exciting mix of pepper, tomato, chopped onion, coriander and fresh fenugreek, prepared with mustard oil in a medium sauce.</i>	
Rogan /	6.75
<i>A traditional dish from Mirpur, Pakistan. A blend of authentic freshly ground medium spices and garnished with tomato, capsicum, fenugreek and coriander.</i>	
Bhuna /	6.50
<i>Bhuna dishes are spicy and medium hot (semi-dry).</i>	