

VEGETARIAN TO START

SHIMLA MIRCH ✓	3.95
<i>Green pepper stuffed with mixed vegetables, cooked in a clay oven</i>	
PANEER SHASHLICK ✓	3.95
<i>Cubes of home-made cheese, cooked with onions, capsicum and tomatoes</i>	
HARA KEBAB ✓	3.50
<i>Spinach and potatoes stuffed with cottage cheese and roasted cashew nuts, served with dry fenugreek</i>	
ONION BHAJI ✓	2.95
SAMOSA (VEGETABLE) ✓	2.95
ALOO CHOP	3.50
<i>Mashed potato stuffed with mint and ginger, then deep fried</i>	
CORIANDER SPECIAL (VEGETARIAN)	4.50
<i>Onion bhaji, vegetable samosa and hara kebab</i>	

NON-VEGETARIAN STARTER

CORIANDER SPECIAL (NON VEGETARIAN)	4.95
<i>Chickentikka, lamb tikka, aloo chop, meat samosa</i>	
MURGH MALAI	3.75
<i>Delicately spiced, succulent chicken skewered then grilled in the Tandoor with garlic, ghee and fresh mint</i>	
SHEEK KEBAB ✓	3.50
<i>Minced lamb mixed with various herbs and spices, skewered and grilled in the Tandoor</i>	
TANDOORI CHICKEN ✓	3.50
<i>1/4 spring chicken marinated in traditional spices and cooked in the Tandoor</i>	
AJWANI SALMON ✓	4.50
<i>Fresh Scottish salmon char-grilled in the Tandoor with lemon juice, ginger and carom seeds</i>	
JHAL PURI ✓✓	3.95
<i>Small diced Chicken Tikka cooked in a fairly hot sauce, served on a puri</i>	
CHICKEN/ LAMB TIKKA ✓	3.50
<i>Chicken or Lamb Tikka marinated overnight and cooked in the Tandoor</i>	
LAMB CHOPS ✓	4.95
<i>Tender baby lamb chops marinated overnight and cooked to a very classical taste</i>	
ADHA JINGHA ✓	5.95
<i>Jumbo prawns pickled in garlic, ginger, fenugreek and lemon juice, baked in the Tandoor</i>	
PRAWN PATHIA PURI ✓	4.25
<i>Small prawns cooked in a sweet and sour sauce, served on a puri</i>	
KING PRAWN PATHIA PURI ✓	5.50
SAMOSA (Meat) ✓	2.95
KING PRAWN BUTTERFLY ✓	4.95
CORIANDER PLATTER	6.50
<i>Chicken Tikka, Lamb Chop, Sheek Kebab and Salmon Tikka (Chef's recommendation)</i>	

CHEF'S RECOMMENDATION

CHICKEN 65 ✓	7.95
<i>Grilled chicken with onions, peppers and tomatoes tossed in a hot wok with light spices, chilli oil, mango chutney, green chillies and fresh lime.</i>	
CHICKEN/ LAMB SHANGREELA ✓	7.50
<i>Thin fillets cooked with the Chef's unique recipe</i>	
PANEER CHILLI MASALA ✓✓	6.95
<i>Cottage cheese tossed with garlic, chillies and mint</i>	
PANEER TIKKA MASALA ✓	6.95
<i>Spicy pieces of home-made cheese cooked in aromatic mild masala sauce</i>	
JINGA BALCHOU	11.50
<i>King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushrooms- a classic Goan dish</i>	
JHAL CHICKEN/ LAMB ✓✓	7.50
<i>Small diced chicken tikka cooked in a fairly hot sauce, garnished with roasted onions, tomatoes and green chillies</i>	
HOUSE SPECIAL CHICKEN ✓	9.95
<i>Chicken tikka cooked with minced lamb, medium spiced and served with a special fried rice</i>	
CHICKEN/ LAMB NAGA ✓✓	7.95
<i>Chicken or lamb cooked in a spicy sauce with a touch of naga- a very hot and aromatic chilli</i>	
LAMB CHOP MASALA ✓	9.95
<i>Tender baby lamb chops marinated overnight and cooked in an exotic yoghurt based sauce</i>	
MAHI MASALA ✓	9.95
<i>A classic North Indian dish cooked with chef's special masala sauce</i>	
ROSHON DIYA	7.50
<i>Pieces of chicken or lamb cooked with garlic</i>	
AAM DIYA	7.95
<i>Pieces of lamb or chicken cooked with mango, cream and coconut sauce, garnished with sultanas</i>	
JEERA CHICKEN ✓	7.50
<i>Boneless chicken cooked with green chilli, cumin, lemon juice and a touch of cream</i>	
HANDI LAZEEZ ✓✓	7.95
<i>Boneless pieces of chicken sautéed and simmered in their own juice, made ready with aromatic chillies, coriander, lemon and cardamom</i>	
CHICKEN/ LAMB PASANDA NAWABI	7.95
<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 marinated in authentic spices and cooked in the tandoor, garnished with roasted onions, capsicum and tomatoes</i>	
CHICKEN / LAMB NOORJAHANI ✓✓	7.95
<i>Chicken or Lamb cooked to perfection with a sauce consisting of yogurt, tomato puree, crushed garlic, ginger and a unique blend of spices. A very well balanced dish</i>	
BENGAL FISH ✓	8.95
<i>Fresh-water fish from the Bay of Bengal. Shallow-fried with onions, capsicum and coriander in a medium sauce.</i>	
SUKA KING PRAWN ✓	11.95
<i>Cooked with exotic spicy sauce and finished with tamarind</i>	

JINGHA HARA JHUL ✓✓	11.95
<i>Delicately spiced king prawn cooked in a rich sauce of yogurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>	
MURGH HARA JHUL ✓✓	7.95
<i>Delicately spiced chicken cooked in a rich sauce of yogurt, garlic, fresh coriander, green chillies and whole grain mustard with a touch of olive oil.</i>	
ADHA DIYA ✓	7.95
<i>Pieces of chicken or lamb cooked with lots of garlic, ginger, coconut and cream- garnished with spring onions</i>	

TANDOORI SELECTION ✓

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

BARAH KEBAB (Lamb Chops)	9.95
<i>Tender baby lamb chops marinated overnight and cooked to a very classic taste</i>	
SULA SALMON	9.95
<i>Aclassical Rajasthani Kebab of Salmon</i>	
TANDOORI MIXED GRILL	11.95
<i>A plate of mouth-watering Tandoori specialties including pieces of king prawn, Chicken Tikka, Sheek Kebab, Lamb Chop and Tandoori Chicken- served with a naan</i>	
CORIANDER SIZZLING	8.50
<i>Diced pieces of tender breast chicken, flavoured with green chilli, onions, garlic and peppers</i>	
TANDOORI KING PRAWN	11.95
CHICKEN / LAMB TIKKA	6.75
TANDOORI CHICKEN (Half)	6.50
CHICKEN / LAMB SHASLICK	8.50
KING PRAWN SHASLICK	12.50
PANEER SHASHLICK	7.50
SEA BASS	10.95
<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>	

BIRYANI DISH ✓

Cooked with Basmati rice, medium spiced- served with a mixed vegetable curry

CORIANDER SPECIAL BIRYANI (Mixed)	9.95
CHICKEN / LAMB TIKKA	8.95
CHICKEN / LAMB	8.50
LAMB CHOPS BIRYANI	£11.50
PRAWN	8.50
KING PRAWN	12.50
SHAKHARI (Spinach and chick peas)	7.50
VEGETABLE	7.50

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 £3.50 extra for King Prawns

Korai ✓✓ / Jalfrezi ✓✓	7.50
<i>Street-cooking method, tempered with fresh green garlic, chopped onion and peppers cooked in a medium sauce and served in an iron skillet.</i>	
Balti ✓	6.95
<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	7.50
<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 ✓✓	6.95
<i>Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.</i>	
Palak (Spinach) ✓	6.95
<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 ✓✓	6.50
<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 ✓✓✓	6.50
<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 ✓	6.95
<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 ✓	6.95
<i>A traditional dish from Mirpur, Pakistan. A blend of authentic freshly grounded medium spices and garnished with tomato, capsicum, fenugreek and coriander.</i>	
Bhuna ✓	6.95
<i>Bhuna dishes are spicy and medium hot (semi-dry).</i>	

VEGETABLE SIDE DISH ✓

ALOO GOBI	3.75
GOBI GULISTAN (Cauliflower and peas)	3.75
CHANA MASALA (Chick Peas)	3.75
MIXED VEGETABLE CURRY / BHAJI	3.75
SAG BHAJI	3.75
BINDI BHAJI	3.75
BOMBAY POTATOES	3.75
DAAL TARKA	3.75
MUSHROOM BHAJI	3.75
CAULIFLOWER BHAJI	3.75
SAG ALOO	3.75
MISTI LAO BHAJI (Sweet Pumpkin)	3.75
SAG DALL (Spinach and Lentils)	3.75
BAINGON MOTOR (Aubergine and peas)	3.75
SAG PANEER (Mild)	4.50
MOTOR PANEER (Mild)	4.50

VEGETABLE MAIN DISH ✓

MIXED VEGETABLE JALFREZI ✓	5.95
GARLIC MUSHROOM ✓	5.95
ALOO BAINGON DUPIAZA ✓	5.95
VEGETABLE DANSAK ✓	5.95
VEGETABLE MASALA	5.95
KORAI DAAL ✓	5.95
PANEER KORAI ✓	7.50
MIRCH BAINGON KA SALAN ✓	6.95

Allergy Notice

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.

NEPALESE SPECIALITIES ✓

KACHILA ✓	8.95
<i>Classic Nepalese meat-ball dish, slow pan fried lamb meat balls. Served on a exotic sauce of yoghurt, ginger, cumin, fresh herbs & onion gravy - garnished with fresh mint.</i>	
GURKHA JINGHA	11.95
<i>Large prawns marinated in whole grain mustard, lemon juice and ground spices, cooked in a medium sauce - garnished with cherry tomatoes.</i>	

RICE DISH

BOILED RICE	2.20
PILAU RICE	2.50
MUSHROOM RICE	2.90
CORIANDER RICE	2.90
COCONUT RICE	2.90
LEMON RICE	2.90
VEGETABLE RICE	2.90
SPINACH RICE	2.95
KEEMA RICE	3.95

BREAD

NAAN	1.95
KEEMA NAAN	2.50
PESHWARI NAAN	2.50
GARLIC NAAN	2.50
PLAIN PARATHA	2.50
ALOO PARATHA	2.90
CHAPATI	1.30
TANDOORI ROTI	1.60
CORIANDER SPECIAL NAAN (With Cheese and green chillies)	2.95

CONDIMENT

PAPADOM	0.60
MASALA PAPADOM	0.60
RAITHA	1.95
CHUTNEY (Per portion)	0.60

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N
Nuts

Medium

Hot

Very Hot

Please select your taste from the list.

BUSINESS LUNCH

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to order your meal

OPENING HOURS:

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Sunday: All day from 1.00pm - 11.00pm

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