

CORIANDER MODERN DINNER EDITION | AUTUMN & WINTER 2019

EST. 2012 ON THE CORNER OF LARCHMONT AVE & ADDISON ST | #CORIANDERNY @CORIANDERNEWYORK

if you have any allergies, please let your server know | certain items can be made vegan, please let us know

PROGRESSIVE & CLASSIC APPETIZERS

VEGETABLE **OR** CHICKEN SAMOSA 7 | 8

lightly spiced ensemble of spiced potato & peas in our homemade pastry
a fennel **OR** masala spiced minced chicken in our homemade pastry

LASOONI GHOBHI 10 **GF**

crispy cauliflower florets tossed in a rustic garlic & tomato vierge sauce

EGGPLANT CHAAT 11 **GF**

crispy globe eggplant slices drizzled with sweet & sour chutneys, fresh cilantro & dusted with garam masala

TRI COLOR ONION BHAJI 12

string cut vidalia onion, farm beets & kale "fritters" in a chickpea spiced batter

CHICKEN LASOONI TACOS 13 (replace with lettuce wraps +2)

shredded curried chicken sauteed in a tomato & garlic sauce & topped with red onion chutney & mint chutney served in a masala tortilla

PUNJABI STYLE CALAMARI 13 

crispy calamari in a chickpea & masala batter served with mint & almond chutney

SHRIMP RANGOLI 15 **GF**

our homage to our roots at my father's restaurant,
pan seared shrimps in a garlic & tomato spiced cream sauce

SEASONAL CREATIONS

PUMPKIN & COCONUT SOUP 11 **GF**

pureed cinderella pumpkin, dwarf coconut milk, & warm fall spices

SPICED MULLIGATAWNY SOUP 11 **GF**

chopped chicken tikka, spicy lentil base, chopped spinach,
& indian spices. topped with cilantro

DAL PALAK SHORBA 10 **GF**

vegetarian base with yellow lentils & fresh spinach, finished with sage

CRISP AUTUMN SALAD 12 **GF**

greens, ny state apples, walnuts, warm fig, cucumber, tomato

SQUASH HUMMUS AVOCADO NAAN 11

warm butternut hummus, sliced avocado, indian spices, & micro greens

STREET CART MOMOS 14 **GF** 

nepali style rice flour dumplings stuffed with spicy ground chicken
& served with chef's special street style chutney

*please allow for an additional 10-15 mins for preparation

SWEET POTATO TIKKI CHAAT 12

sweet potato pancake smothered with curried chickpeas, sweet & sour chutneys, yogurt, & winter spices

ICONIC CURRIES OF THE EAST

PUNJABI STYLE SAAG PANEER 16 **GF**

our famous creamed spinach spiced with garam masala,
smoked chili, & finished with mustard seed oil & home made
sliced paneer (cheese)

PUNJABI STYLE CHANNA MASALA 16 **GF**

curried chickpeas in a fresh tomato-onion sauce, flavored
with fresh cilantro, lime juice, red onions, & chili

BHAIGAN KA BHARTA 16 **GF**

charred and mashed globe eggplant simmered with whole spices,
cilantro & green snap peas

NAVRATTAN KORMA 16 **GF** 

garden vegetables sauteed with garlic, simmered in a traditional
almond-cashew, tomato based sauce with freshly ground spices

PANEER MIRCHWALA MASALA 16 **GF** 

home made sliced paneer(cheese) simmered in a spicy tomato
based gravy, flavored with root veggies & spices

PUMPKIN KOFTA CURRY 16 

crispy vegetarian "meat balls" simmered in a rich almond-cashew
base, flavored delicately with a fresh pumpkin based gravy

NORTH INDIAN STYLE BIRIYANI 19-25 **GF** 

long grain basmati rice flavored with whole spices, herbs & nuts,
simmered with **your choice** of braised chicken, lamb, shrimp,
or vegetables

CHICKEN TIKKA MASALA 19.95 **GF**

roasted chicken tikka folded into the famous tomato-cream sauce,
flavored with fenugreek, fresh garlic & ground mild indian spices

BHUNA CHICKEN CURRY 19.95 **GF**

braised chicken simmered slowly in a browned onion curry, fully spiced
with chili, bell peppers, onions & cilantro

RAJASTHANI CHICKEN KORMA 19.95 **GF** 

braised chicken simmered in a rich almond-cashew gravy, flavored with
a mild ensemble of spices including cardamon, & anise

CHICKEN TOLICHERRY 19.95 **GF**

curried chicken folded into a south indian inspired sauce spiced with
red chili, coconut milk, & mustard seed

HOMESTYLE LAMB CURRY 19.95 **GF**

slow cooked tender lamb simmered in a browned onion &
tomato curry, flavored with traditional masala & spices

BRITISH STYLE LAMB ROGANJOSH 19.95 **GF**

slow braised lamb cooked in a traditional british favorite onion
based curry, with dried mint & fresh yogurt

LAMB VINDALOO 19.95 **GF**

tender lamb simmered in a sharp & spicy tomato based curry, seasoned
with garlic, ginger, & red chili

LAMB KOHLAPURI 19.95 **GF**

tender braised lamb cooked in a south indian mustard seed, smoked
chili, & dwarf coconut milk gravy

*replace any protein with chicken, lamb, or shrimp +5 | on veg dishes add +9 for shrimp

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THE CLAY OVEN KEBAB IS KING

TANDOORI CHICKEN 13(½) | 18(WHOLE) (GF)

free range, non gmo certified chicken marinated in home made yogurt, whole spices, ginger & garlic

RESHMI MALAI KEBAB 19 (GF)

chicken breast marinated in crushed almonds & cashews, then marinated yogurt, garlic, mild spices, & ginger

CHICKEN TIKKA AKBARI 19 (GF)

chicken breast marinated in yogurt, ginger, garlic, & medium heat spices- garnished with fresh cilantro

TANDOORI LAMB CHOPS 27 (GF)

pounded australian lamb chops marinated in cilantro, medium heat spices, turmeric & garlic- served with new potatoes & greens

BOTI MUGHALAI KEBAB 21 (GF)

top side lamb kebab marinated in a simple ginger, garlic & yogurt marination, garnished with fresh cilantro

SEEKH KEBAB 21 (GF)

minced lamb shank ground with bell pepper, onion, fresh cilantro, whole garlic, & dusted spices- skewered and roasted

CLAY OVEN BAKERY

NAAN 4

a fluffy enriched flour dough bread

GARLIC NAAN 4.5

fresh garlic & cilantro

RANGOLI NAAN 6 (🍷)

an accidental creation of candied cherries & pistachio

ONION KULCHA 5

fresh cracked black pepper, sweet onion in a layered whole wheat bread

PANEER KULCHA 5

shredded paneer(cheese) & herbs in a layered whole wheat bread

GHOBI KULCHA 5

minced cauliflower & herbs in a layered whole wheat bread

LACHA PARATHA 5

a layered whole wheat bread with butter

MINT PARATHA 5

dried mint in a layered whole wheat bread

POORI 5

whole wheat dough flattened and fried until ballooned

TANDOORI TIGER SHRIMP 30 (GF)

tiger shrimp marinated in a fresh fennel, whole garlic, ginger, garam masala & yogurt blend- served with fresh sauteed vegetables
*size of shrimp varies depending on season & supplier

TANDOORI ALASKAN SALMON 30 (GF)

alaskan wild salmon marinated in yogurt, garam masala, turmeric, garlic & cilantro- served with tadka rice & avocado crème

FISH TIKKA MALABAR 35 (GF)

tandoori marinated alaskan salmon roasted in the clay oven & then served with a special south indian inspired sauce flavored with coconut milk, mustard seed, curry leaves & asparagus
*please allow additional 15-20 minutes for preparation

TANDOORI PANEER TIKKA 16 (GF)

thick cut slices of paneer(cheese) marinated in whole spices & yogurt, served with charred vegetables, bell peppers & onions

SAFFRON ATLANTIC COD 30 (GF) (larchmont only)

atlantic black cod lightly marinated in saffron & mild spices, served with asparagus & a 3 rice blend

BALTI (SIDE DISHES)

JAIPURI BHINDI 16 (GF)

crispy okra sauteed with fresh masala, mango powder, & spices

DAAL MAKHNI OR PUNJABI DAAL TADKA 13 (GF)

slow simmered lentils with whole spices, butter & cilantro OR steamed yellow lentils with red chili, ginger, garlic, & cilantro

JEERA ALOO 13 (GF)

cumin & ginger sauteed potatoes with cilantro

STEAMED BROWN RICE 4 (GF)

can be substituted for \$2 per entree

LEMON RICE 5 (GF) (🍷)

ACCOMPANIMENTS

CUCUMBER RAITA | AVOCADO RAITA | PLAIN RAITA 4 (GF)

fresh yogurt and mild spice blend to cool the palate

SOUR PICKLE | MANGO | TAMARIND | MINT | RED ONION 5 (GF)

a full (6oz) order of either of the above chutneys

CHUTNEY SAMPLER 6 (GF)

2oz samplers of mint, tamarind, mango, raita, nepalese, & red onion

PAPADUM (2 PIECES) 1 (GF)

lentil bread crackers spiced with cumin

INDIAN SALAD 2.5 | 5 (GF)

small side of red onion & green chili or full traditional plate

