

CORIANDER MODERN INDIAN | DINNER | WINTER 2019

EST 2012. ON LARCHMONT AVE | STAY CONNECTED @CORIANDERNY

PROGRESSIVE & CLASSIC STARTERS

- VEGETABLE OR CHICKEN SAMOSA** LIGHTLY SPICED POTATO & PEAS OR MASALA SPICED GROUND CHICKEN + HOME MADE PASTRY 8 | 9
LASOONI GHOBI* CRISPY CAULIFLOWER FLORETS + GARLIC + TOMATO VIERGE SAUCE 12
EGGPLANT CHAAT* CRISPY SLICED GLOBE EGGPLANT + SWEET & SOUR CHUTNEYS + FRESH CILANTRO 12
TRI COLOR ONION BHAJI STRING CUT VIDALIA ONION + KALE + BEETS + CHICKPEA BATTER 12
CHICKEN LASOONI TACOS SHREDDED CURRIED CHICKEN + GARLIC + TOMATO VIERGE SAUCE + RED ONION + CORN TORTILLA 14
PUNJABI STYLE CALAMARI CRISPY SQUID + CHICKPEA BATTER + MINT & SPECIAL CHUTNEY 14
SHRIMP RANGOLI* PAN SEARED GARLIC SHRIMP + TOMATO CREAM SAUCE + MUSTARD SEED + CURRY LEAVES 16

SEASONAL STARTERS

- PUMPKIN + COCONUT SOUP*** PUREED CINDERELLA PUMPKIN + DWARF COCONUT MILK + WARM SPICES 11
SPICED MULLIGATAWNY SOUP* CHOPPED CHICKEN TIKKA + SPICY PUREED YELLOW LENTIL + WARM SPICES 12
DAL PALAK SOUP* PUREED YELLOW LENTIL + FRESH SPINACH + RAINBOW PEPPERCORNS 11
CRISP WINTER SALAD LOCAL GREENS + NY APPLES + WALNUTS + WARM FIG + CUCUMBER + TOMATO 14
BUTTERNUT HUMMUS AVOCADO NAAN WARM BUTTERNUT HUMMUS + SLICED AVOCADO + INDIAN SPICES + MICRO GREENS 12
STREET CART MOMOS*φ NEPALI STYLE RICE FLOUR DUMPLINGS + MINCED SPICED CHICKEN + HEIRLOOM TOMATO CHUTNEY 15
SWEET POTATO TIKKI CHAAT SWEET POTATO PANCAKE + CURRIED CHICKPEAS + SWEET & SOUR CHUTNEY 14

MAINS | ICONIC CURRIES OF THE EAST

-VEGETARIAN STYLE- ORIGINALLY CREATED TO BE A VEGETARIAN DISH

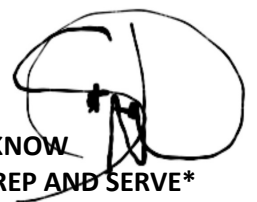
- PUNJABI STYLE SAAG PANEER*** FAMOUS CREAMED SPINACH + MUSTARD SEED OIL + SPICES + HOMEMADE PANEER(CHEESE) 16
PUNJABI STYLE CHANNA MASALA* CURRIED CHICKPEAS + FRESH TOMATO & ONION + GROUND SPICES + CILANTRO 16
BHAIGAN KA BHARTA * CHARRED & MASHED EGGPLANT + WHOLE SPICES + CILANTRO + GREEN SWEET PEAS 16
NAVRATTAN KORMA*φ GARDEN VEGETABLES + HOMEMADE PANEER (CHEESE) + ALMOND CASHEW GRAVY 16
PANEER MIRCH MASALA* HOMEMADE PANEER (CHEESE) + SPICY TOMATO CURRY + GROUND SPICES + ONIONS + BELL PEPPERS 16
PUMPKIN KOFTA CURRY *φ CRISPY VEGETARIAN "MEATBALLS" + ALMOND CASHEW GRAVY + FRESH PUMPKIN PUREE + CINNAMON 18

-NON VEGETARIAN STYLE- CREATED TO REFLECT A NON VEGETARIAN STYLE | CHICKEN 19 | LAMB 22 | SHRIMP 25 | VEG 17 | ONLY PANEER 16

- TIKKA MASALA*** FAMOUS TOMATO CREAM SAUCE + FENUGREEK + GARLIC + GROUND MILD SPICES
BHUNA CURRY * SLOW SIMMERED ONION CURRY + GROUND SPICES + CHILI + ONION + BELL PEPPER + TOMATO + CILANTRO
RAJASTHANI KORMA*φ ALMOND CASHEW GRAVY + MILD SPICES + GINGER + GARLIC
TOLICHERRY* SOUTH INDIAN COCONUT CURRY + RED CHILI + MUSTARD SEED + FENUGREEK
HOMESTYLE CURRY* SIMPLE BROWNEED ONION CURRY + GROUND SPICES + CILANTRO
BRITISH STYLE ROGAN JOSH* TRADITIONAL BRITISH ONION CURRY + YOGURT + MINT
VINDALOO* SHARP + SPICY TOMATO CURRY + GARLIC + GINGER + CHILI + POTATO
KOHLAPURI* SOUTH INDIAN COCONUT CURRY + MUSTARD SEED + COCONUT MILK + CURRY LEAVES
BIRIYANI*φ BASMATI RICE + WHOLE SPICES + HERBS + NUTS + SLOW SIMMERED

*IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET A SERVER, MANAGER, OR OWNER KNOW

*GLUTEN FREE φ MAY CONTAIN NUTS ***PLEASE ALLOW FOR ADDITIONAL 10-15 MINS FOR PREP AND SERVE*



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MAINS | TANDOORI | KEBAB IS KING

- TANDOORI CHICKEN*** FREE RANGE CHICKEN ON THE BONE + YOGURT & SPICES MARINADE + GINGER + GARLIC 15(1/2) | 20 (WHOLE)
RESHMI MALAI KEBAB* CHICKEN BREAST + ALMOND CASHEW MARINADE + YOGURT + MILD SPICES 19
CHICKEN TIKKA AKBARI* CHICKEN BREAST + YOGURT & SPICES MARINADE + GINGER + GARLIC 19
TANDOORI LAMB CHOPS* AUSTRALIAN POUNDED LAMB + TURMERIC & GINGER MARINADE + GARLIC + POTATOES & GREENS 29
BOTI MUGHALAI KEBAB* TOP SIDE LAMB KEBAB + GINGER & GARLIC MARINADE + CILANTRO 22
SEEKH KEBAB* MINCED LAMB + ONION + BELL PEPPER + CILANTRO + GARLIC + SPICES 22
TANDOORI TIGER SHRIMP* INDO PACIFIC TIGER SHRIMP + WHOLE SPICE MARINADE + YOGURT + CILANTRO 30
TANDOORI ALASKAN SALMON* WILD SALMON + YOGURT & GARAM MASALA MARINADE + GARLIC + CILANTRO + TADKA RICE 32
FISH TIKKA MALABAR * MARINATED WILD SALMON + SOUTH INDIAN CURRY SAUCE + COCONUT MILK + CURRY LEAVES + ASPARUGUS 35

SIDES | BALTI STYLE DISHES

- JAIPURI BHINDI*** CRISPY OKRA + FRESH MASALA + DRIED MANGO + SPICES 16
DAAL MAKHNI* CREAMY BLACK LENTILS + SPICES + BUTTER + GARLIC 14
PUNJABI DAAL TADKA* YELLOW LENTIL + FRESH GARLIC + RAINBOW PEPPERCORNS + RED CHILI 14
JEERA ALOO* ROASTED POTATO + CUMIN + GINGER + CILANTRO 14
STEAMED BROWN RICE* UNBLEACHED BROWN RICE 4
LEMON RICE*ϕ BASMATI RICE + CURRY LEAVES + MUSTARD SEED + PEANUTS + LEMON RIND & OIL 9
CUCUMBER | PLAIN | AVOCADO RAITA* HOME MADE YOGURT WITH EITHER CUCUMBER, AVOCADO OR PLAIN 5
CHUTNEY SAMPLER* 2 OZ OF MINT + TAMARIND + MANGO + YOGURT + SPECIAL CHUTNEY + RED ONION RELISH 6
PAPADUM* CRISPY LENTIL CRACKERS(TWO PIECES) 2

CLAY OVEN FRESH BREADS

- NAAN** ENRICHED FLOUR + BUTTER 4
GARLIC NAAN FRESH GARLIC + CILANTRO 5
RANGOLI NAAN ACCIDENTAL CREATION OF CHERRIES + PISTACHIO 6
ONION KULCHA WHOLE WHEAT LAYERED BREAD + BLACK PEPPER + SWEET ONION 5
PANEER KULCHA WHOLE WHEAT LAYERED BREAD + PANEER(CHEESE) + CILANTRO 5
GHOBI KULCHA WHOLE WHEAT LAYERED BREAD + SHREDDED CAULIFLOWER 5
LACHA PARATHA PLAIN WHOLE WHEAT LAYERED BREAD + BUTTER 5
MINT PARATHA WHOLE WHEAT LAYERED BREAD + DRIED MINT 5
POORI PUFFED & FRIED WHOLE WHEAT BREAD 5

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Forbes

The New York Times

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BEST OF WESTCHESTER MAGAZINE

