

CORIANDER MODERN INDIAN | DINNER | SPRING & SUMMER 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
RED SNAPPER AMRITSARI CRISPY RED SNAPPER + CHICKPEA BATTER + INDIAN SPICES + CHUTNEY 15

SEASONAL STARTERS

- PAN SEARED SCALLOPS*** SEA SCALLOPS + GARLIC + GINGER + INDIAN SPICES + OLIVE OIL 15
STREET CART SPICY BHEL * LENTIL RICE PUFFS + COLD "CHAT PATA CHUTNEY" + CILANTRO + SPICES 12
NEW DELHI GOL GUPPA* PUFFED LENTIL BOWLS + SPICY TAMARIND WATER + CHICKPEA & POTATO 11
KALE & CRISPY SEAWEED SALAD LOCAL GREENS + NY APPLES + WALNUTS + CUCUMBER + TOMATO 14
HUMMUS AVOCADO NAAN WARM HUMMUS + SLICED AVOCADO + INDIAN SPICES + MICRO GREENS 12
STREET CART MOMOS*φ NEPALI STYLE RICE FLOUR DUMPLINGS + MINCED SPICED CHICKEN + HEIRLOOM TOMATO CHUTNEY 15
POTATO TIKKI CHAAT POTATO PANCAKE + CURRIED CHICKPEAS + SWEET & SOUR CHUTNEY 14
CORIANDER FAMOUS CEVICHE LIME & MASALA MARINATED SCALLOP + COD + SHRIMP + CALAMARI 16

MAINS | ICONIC CURRIES OF THE EAST

-VEGETARIAN STYLE- ORIGINALLY CREATED TO BE A VEGETARIAN DISH

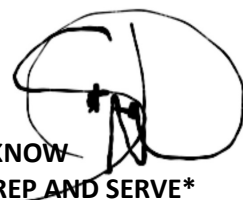
- PUNJABI STYLE SAAG PANEER*** FAMOUS CREAMED SPINACH + MUSTARD SEED OIL + SPICES + HOMEMADE PANEER(CHEESE) 16
PUNJABI STYLE CHANNA MASALA* CURRIED CHICKPEAS + FRESH TOMATO & ONION + GROUND SPICES + CILANTRO 16
BHAIGAN KA BHARTA * CHARRED & MASHED EGGPLANT + WHOLE SPICES + CILANTRO + GREEN SWEET PEAS 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
MALAI KOFTA*φ CRISPY VEGETARIAN "MEATBALLS" + ALMOND CASHEW GRAVY + CRUSHED PISTACHIO + GOLDEN RAISIN 18

-NON VEGETARIAN STYLE- CREATED TO REFLECT A NON VEGETARIAN STYLE | CHICKEN 20 | 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
DASHERI MANGO* φ LUCKNOW DASHERI MANGO + GROUND ALMOND CASHEW + ONION BASED CURRY
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
- GOAN SALMON CURRY*** MARINATED WILD SALMON + SOUTH INDIAN CURRY SAUCE + COCONUT MILK + CURRY LEAVES 30
- SAFFRON ATLANTIC COD*** MARINATED WILD BLACK COD + GINGER + GARLIC + CUMIN + RICE BLEND + MASALA BUTTER ASPARUGUS 30

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
- TANDOORI ROTI** TRADITIONAL WHOLE WHEAT FLAT BREAD 5
- POORI** PUFFED & FRIED WHOLE WHEAT BREAD 5

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Forbes

The New York Times

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