

# CORIANDER MODERN INDIAN | DINNER | AUTUMN & WINTER 2019

EST 2012. ON LARCHMONT AVE | STAY CONNECTED @CORIANDERNY

this season's menu is inspired by the unmistakable approach of chilly breezes, warm spices, & festivities.

from the harvest season's bounty of hearty veggies, spices & proteins to the warmth of soups, stews, & roasts- let us take you on a journey of the sense- only here at coriander

## PROGRESSIVE & CLASSIC STARTERS

- VEGETABLE OR CHICKEN SAMOSA** LIGHTLY SPICED POTATO & PEAS OR MASALA SPICED GROUND CHICKEN + HOME MADE PASTRY 8|9
- LASOONI GHOBHI\*** 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\*** 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\*** 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 \*** CRISPY VEGETARIAN "MEATBALLS" + ALMOND CASHEW GRAVY + FRESH PUMPKIN PUREE + CINNAMON 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\*** 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\*** BASMATI RICE + WHOLE SPICES + HERBS + NUTS + SLOW SIMMERED

\*IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET A SERVER, MANAGER, OR OWNER KNOW\* GLUTEN FREE  $\phi$  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
- PATRA-NI-MACHI \*** MARINATED WILD COD + SOUTH INDIAN MARINATION + COCONUT MILK + STEAMED IN BANANA LEAF 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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