

CORIANDER MODERN INDIAN | DINNER | PHASE 2 & 3 MENU
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

- SUMMER SALAD** ϕ LOCAL GREENS + NY APPLES + WALNUTS + WARM FIG + CUCUMBER + TOMATO **14**
- HUMMUS AVOCADO NAAN** 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**

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 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
- SUMMER MANGO*** LIGHT & REFRESHING SUMMER MANGO + MILD SPICES + GINGER
- 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**
- SAFFRON ATLANTIC COD*** MARINATED WILD BLACK COD + GINGER + GARLIC + CUMIN + RICE BLEND + MASALA BUTTER ASPARAGUS **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**
- POORI** PUFFED & FRIED WHOLE WHEAT BREAD **5**

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CORIANDER MODERN INDIAN | DINNER | COCKTAIL-WINE-BEER MENU
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CLASSIC LIBATIONS & SEASONAL COCKTAILS 13

MUMBAI MULE TITO'S VODKA + FRESH FIG JAM + HOUSE CURED HONEY-GINGER SYRUP + LIME JUICE
SIGNATURE MANGO MARTINI TITO'S VODKA + FRESH MANGO PUREE + LIME
ROSE GARDENIA ROSE PETAL INFUSED VODKA + STRAWBERRY + FRESH MINT + CLUB SODA + LIME
GIN-CUCUMBER COOLER CUCUMBER INFUSED GIN + FRESH MINT + FRESH LIME + SPRINKLE OF SPICE + CLUB SODA
SKINNY MARGARITA NATURAL AGAVE SWEETENED TEQUILA + FRESH SQUEEZE OF LIME + SALTED RIM
WHOA-SÉ WATERMELON INFUSED VODKA + ROSÉ + FRESH MINT + LIME + SPLASH OF CLUB SODA
SUMMER IN GOA TITO'S VODKA + FRESH LYCHEE + LIME + TOUCH OF CRAN FOR COLOR

RED WINE BY THE GLASS

'18 PINOT NOIR, HOB NOB, FRANCE 12
'18 CABERNET SAUVIGNON, "THE EXPRESSIONIST", AUSTRALIA 12
'18 SHIRAZ, PARINGA VINEYARDS, AUSTRALIA 11
'18 MALBEC, TUSOCK JUMPER, ARGENTINA, 12
'16 CABERNET SAUVIGNON, NORTON RIDGE VINEYARDS, CALIFORNIA 19

WHITE/BLUSH WINE BY THE GLASS

'18 SAUVIGNON BLANC, INDABA "ORGANIC", SOUTH AFRICA 11
'18 CHARDONNAY, "A BY ACACIA" OAKED COLLECTION, CALIFORNIA 12
'18 PINOT GRIGIO, RUFFINO "LUMINA". ITALY 11
'18 SEMI-SWEET RIESLING, ST. MICHELLE, WASHINGTON, 11
'17 PROSECCO, VILLA JOLANDA, ITALY 11
'19 ROSÉ, ESCAPE, FRANCE 11

BOTTLED BEER

TAJ MAHAL 22OZ, INDIA, 4.5% ABV, 11
1947 INDIAN LAGER, INDIA, 4.6% ABV 9
LION LAGER, SRI LANKA, 4.9% ABV 9
KINGFISHER, INDIA, 5.1% ABV 9
DUVEL STRONG ALE, BELGIUM, 8.5% ABV 11.5
LAGUNITA'S IPA, CALIFORNIA, 6.2% ABV 8
ITHACA FLOWER POWER, ITHACA, NY, 7.2% ABV 8
CAPTAIN LAWRENCE "FRESHCHESTER", ELMSFORD, NY, 5.5% ABV 8
BROOKLYN LAGER, BROOKLYN, NY, 5.7% ABV 8
SEASONAL LAGER ROTATION- ASK YOUR SERVER!
SEASONAL DARK ROTATION- ASK YOUR SERVER!
NON-ALCOHOLIC LAGER, ATHLETIC BREWING, NY, .05% ABV 6

BY THE BOTTLE

RED WINE

#100 '18 PINOT NOIR, HOB NOB, LANGUEDOC, FRANCE 41
#102 '17 PINOT NOIR, LAYER CAKE, CENTRAL COAST, CALIFORNIA 64
#107 '17 CABERNET SAUVIGNON, "THE EXPRESSIONIST", SOUTHEAST, AUSTRALIA 42
#106 '16 CABERNET SAUVIGNON, NORTON RIDGE VINEYARDS, NAPA VALLEY, CALIFORNIA 85
#110 '16 CABERNET SAUVIGNON, LINE 39, LAKE COUNTY, CALIFORNIA 62
#112 '18 SHIRAZ, PARINGA VINEYARDS, HACKNEY, AUSTRALIA 42
#113 '16 SHIRAZ, "BOXHEAD" HENTLEY FARMS, SOUTHERN COAST, AUSTRALIA 45
#116 '17 MALBEC, TUSOCK JUMPER, MENDOZA, ARGENTINA, 48
#119 '18 MALBEC, DIRIGUTTI FAMILY VINEYARDS, MENDOZA, ARGENTINA 51

WHITE WINE

#333 '18 SAUVIGNON BLANC, INDABA "ORGANIC", SOUTH AFRICA 40
#335 '17 SAUVIGNON BLANC, STARBOROUGH, MARLBOROUGH, NEW ZEALAND 45
#336 '17 SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 85
#400 '17 CHARDONNAY, "A BY ACACIA" OAKED COLLECTION, CENTRAL COAST, CALIFORNIA 42
#402 '16 PINOT GRIS, "A TO Z", OREGON 40
#451 '16 PINOT GRIGIO, RUFFINO "LUMINA". VENETO, ITALY 36
#421 '16 SEMI-SWEET RIESLING, ST. MICHELLE, WASHINGTON 45

