



Coriander India Grill

Available for Delivery

<b>Sunday</b>	<b>12:00 PM - 9:30 PM</b>
<b>Monday</b>	<b>11:00 AM - 10:00 PM</b>
<b>Tuesday</b>	<b>11:00 AM - 10:00 PM</b>
<b>Wednesday</b>	<b>11:00 AM - 10:00 PM</b>
<b>Thursday</b>	<b>11:00 AM - 10:00 PM</b>
<b>Friday</b>	<b>11:00 AM - 10:00 PM</b>
<b>Saturday</b>	<b>11:00 AM - 10:00 PM</b>

**MISC.**

999. Misc.

**SHORBAS ( SOUPS )**

<b>1. Mulligatawny</b>	<b>\$3.99</b>
<i>Delicately spiced lentil soup with vegetables, lemon &amp; pepper. This is a vegetarian soup.</i>	
<b>2. Tomato Soup</b>	<b>\$3.99</b>
<i>A creamy blend of tomato flavored with garlic &amp; herbs.</i>	
<b>3. Lentil Soup</b>	<b>\$3.99</b>
<i>Split lentils cooked with herbs &amp; spices.</i>	
<b>4. Rasam Soup</b>	<b>\$3.99</b>
<i>Tomato based soup cooked with spices &amp; herbs. A spicy concoction of flavors!</i>	
<b>5. Chicken Soup</b>	<b>\$3.99</b>
<i>Delicately spiced soup with chicken broth &amp; cubes of chicken.</i>	

**CHAAT CORNER**

<b>6. Behl</b>	<b>\$4.99</b>
<i>Puffed rice tossed with potato, onion, tomato, coriander &amp; chutney.</i>	
<b>7. Aloo Chana Chaat</b>	<b>\$4.99</b>
<i>Deep fried potato cubes with garbanzo beans, garnished with coriander &amp; tamarind chutney.</i>	
<b>8. Aloo Tikki Chaat</b>	<b>\$4.99</b>
<i>Patties made of smashed potatoes, mildly spiced with cumin, coriander, shallow fried &amp; served with chutney.</i>	
<b>9. Samosa Chaat</b>	<b>\$4.99</b>
<i>Delicious combination of vegetable samosa topped with chana masala, garnished with yogurt, coriander &amp; tamarind chutney.</i>	

**VEGETARIAN SHURWAT ( APPETIZERS )**

<b>10. Vegetable Samosa</b>	<b>\$3.99</b>
<i>Crisp pastry filled with herbed &amp; spiced potato &amp; green peas. 2 per order.</i>	
<b>11. Vegetable Pakora</b>	<b>\$3.99</b>
<i>Golden fried fritters made of vegetables mixed in chickpea batter. 5 per order.</i>	
<b>12. Onion Bajji</b>	<b>\$3.99</b>
<i>Golden fried fritters made of onion mixed in chickpea batter. 5 per order.</i>	
<b>13. Paneer Pakora</b>	<b>\$5.99</b>
<i>Fritters made of cottage cheese strips dipped in chickpea batter. 5 per order.</i>	
<b>14. Gobi Pakora</b>	<b>\$3.99</b>
<i>Fritters made of cauliflower florets dipped in chickpea batter. 5 per order.</i>	
<b>15. Coriander Special Platter</b>	<b>\$7.99</b>
<i>Vegetable samosa, vegetable pakora, aloo tikki &amp; paneer pakora - 1 of each.</i>	

**NON-VEGETARIAN SHURWAT ( APPETIZERS )**

<b>16. Meat Samosa</b>	<b>\$4.99</b>
<i>Crisp pastry filled with lightly spiced ground meat &amp; green peas. 2 per order.</i>	
<b>17. Chicken Pakora</b>	<b>\$5.99</b>
<i>Fritters made of chicken strips dipped in chickpea batter. 5 per order.</i>	
<b>18. Chicken Kathi Kabab Roll</b>	<b>\$6.99</b>
<i>Tandoori chicken rolled in a soft wrap with onion &amp; bell pepper. 1 roll per order.</i>	
<b>19. Egg Pakora</b>	<b>\$4.99</b>
<i>Fritters made of hard boiled eggs &amp; dipped in chickpea batter. 5 per order.</i>	
<b>20. Fish Amritsari</b>	<b>\$6.99</b>
<i>Fritters made of strips of fish &amp; dipped in chickpea batter. 5 per order.</i>	
<b>21. Coconut Shrimp</b>	<b>\$6.99</b>
<i>Jumbo shrimp coated in coconut &amp; fried till golden brown. 5 per order.</i>	
<b>22. Fried Calamari</b>	<b>\$6.99</b>
<i>Crispy fried calamari rings.</i>	
<b>23. Crab Cutlets</b>	<b>\$6.99</b>
<i>Flaky crabmeat patties mixed with onions, tomatoes, coriander, Indian spices &amp; fried to a golden brown. 2 per order.</i>	

**TANDOORI BREADS**

<b>24. Naan</b>	<b>\$1.99</b>
<i>A light &amp; fluffy north Indian white bread, baked in the tandoor.</i>	
<b>25. Garlic Naan</b>	<b>\$2.99</b>
<i>Naan bread topped with garlic &amp; coriander.</i>	
<b>26. Chili Naan</b>	<b>\$2.99</b>
<i>Naan bread topped with chilies &amp; coriander.</i>	
<b>27. Chili Cheese Naan</b>	<b>\$3.99</b>
<i>Naan bread stuffed with chilies, cheese &amp; coriander.</i>	
<b>28. Peshawari Naan</b>	<b>\$3.99</b>
<i>Naan bread stuffed with raisins, nuts, cranberries and herbs.</i>	
<b>29. Kheema Naan</b>	<b>\$3.99</b>
<i>Naan bread stuffed with ground lamb, Indian spices &amp; coriander.</i>	
<b>30. Aloo Naan</b>	<b>\$3.99</b>
<i>Naan bread stuffed with potatoes.</i>	
<b>31. Gobi Paratha</b>	<b>\$3.99</b>
<i>Whole wheat bread stuffed with delicately spiced cauliflower.</i>	
<b>32. Aloo Paratha</b>	<b>\$3.99</b>
<i>Whole wheat bread stuffed with delicately spiced potato.</i>	
<b>33. Tandoori Roti</b>	<b>\$1.99</b>
<i>Whole wheat bread baked in the tandoor oven.</i>	
<b>34. Laccha Paratha</b>	<b>\$3.99</b>
<i>Whole wheat bread layered &amp; basted with melted butter.</i>	
<b>35. Onion Kulcha</b>	<b>\$3.99</b>
<i>Naan bread stuffed with onion &amp; coriander.</i>	
<b>36. Poori</b>	<b>\$3.99</b>
<i>Deep fried &amp; puffed unleavened wheat bread.</i>	
<b>37. Bhatara</b>	<b>\$3.99</b>
<i>Deep fried &amp; puffed unleavened white bread.</i>	
<b>38. Coriander Special Naan</b>	<b>\$4.99</b>
<i>NOTE: THIS IS NON-VEGETARIAN! Naan bread stuffed with our Chef's creative ingredients which includes a mix of meats.</i>	
<b>39. Coriander Special Bread Basket</b>	<b>\$6.99</b>
<i>1 each of a plain naan, a garlic naan and an aloo paratha.</i>	

**TANDOORI PAKWANS**

<b>40. Tandoori Chicken</b>	<b>\$10.99</b>
<i>Chicken marinated in yogurt, spices &amp; herbs. Grilled in the tandoor.</i>	
<b>41. Chicken Tikka</b>	<b>\$10.99</b>
<i>Boneless chicken marinated in yogurt, spices &amp; herbs. Grilled in the tandoor.</i>	
<b>42. Lamb Boti Kebab</b>	<b>\$12.99</b>
<i>Boneless lamb marinated in spices &amp; herbs. Grilled in the tandoor.</i>	
<b>43. Sheekh Kabab</b>	<b>\$12.99</b>
<i>Ground spiced lamb cooked on skewers in the tandoor.</i>	
<b>44. Tandoori Shrimp</b>	<b>\$13.99</b>
<i>Jumbo shrimp marinated in yogurt with herbs &amp; spices and cooked on skewers in the tandoor.</i>	
<b>45. Paneer Tikka</b>	<b>\$10.99</b>
<i>Paneer marinated in yogurt, herbs &amp; spices. Cooked on skewers with bell peppers &amp; onions in the tandoor.</i>	
<b>46. Tandoori Vegetables</b>	<b>\$10.99</b>
<i>Vegetables marinated in yogurt, herbs &amp; spices. Cooked on skewers in the tandoor.</i>	
<b>47. Chicken Malai Kebab</b>	<b>\$12.99</b>
<i>Chicken breast marinated in cream with herbs &amp; spices. Cooked on skewers and grilled in the tandoor.</i>	
<b>48. Coriander Special Tandoori Lamb Chops</b>	<b>\$18.99</b>
<i>Finest select lamb chop marinated in herbs &amp; spices and grilled in the tandoor.</i>	

<b>49. Tandoori Lobster</b>	<b>\$18.99</b>
<i>Whole lobster tail marinated with special spices, fenugreek leaves &amp; coriander. Cooked in the tandoor.</i>	
<b>50. Methi Salmon</b>	<b>\$13.99</b>
<i>Salmon fillet marinated with special spices, fenugreek leaves and coriander. Cooked in the tandoor.</i>	
<b>51. Coriander Tandoori Mix Platter</b>	<b>\$14.99</b>
<i>A combination of finest tandoori selections: chicken tikka, malai kebab, shrimp tikka, salmon tikka and sheekh kebab.</i>	

**SUBZIAN ( VEGETABLE DISHES )**

<b>52. Chana Masala</b>	<b>\$8.99</b>
<i>Garbanzo beans cooked with spices, onion &amp; tomato gravy garnished with ginger &amp; coriander.</i>	
<b>53. Bindi Masala</b>	<b>\$8.99</b>
<i>Okra sauteed with onion, tomato &amp; spices. Garnished with coriander.</i>	
<b>54. Bombay Aloo</b>	<b>\$8.99</b>
<i>Potato cooked with tomato, onion, ginger, garlic, herbs &amp; coriander.</i>	
<b>55. Sarson da Saag</b>	<b>\$8.99</b>
<i>Mustard greens cooked with spices in ghee (a type of clarified butter). A Punjab specialty!</i>	
<b>56. Jeer Aloo</b>	<b>\$8.99</b>
<i>Potato sauteed with cumin, onions, garlic, herbs &amp; coriander.</i>	
<b>57. Karahi Aloo Gobi</b>	<b>\$8.99</b>
<i>Cauliflower &amp; potato cooked with tomato, onion, ginger, garlic, herbs &amp; coriander.</i>	
<b>58. Madras Vegetable Curry</b>	<b>\$8.99</b>
<i>Vegetables cooked with spices in onion &amp; a tomato-based sauce. Garnished with coriander.</i>	
<b>59. Vegetable Chetinad</b>	<b>\$8.99</b>
<i>Seasonal vegetable cooked with ginger, garlic &amp; ground spices.</i>	
<b>60. Malai Kofta</b>	<b>\$9.99</b>
<i>Potato, cottage cheese, raisins &amp; nut croquettes cooked in a rich, creamy cashew sauce.</i>	
<b>61. Kashmiri Dum Aloo</b>	<b>\$9.99</b>
<i>Potato stuffed with cottage cheese, dried fruits &amp; spices. Flavored with tomatoes, onion, ginger, garlic, herbs and coriander.</i>	
<b>62. Paneer Butter Masala</b>	<b>\$9.99</b>
<i>Cottage cheese cooked in a buttery sauce &amp; garnished with coriander.</i>	
<b>63. Paneer Bhurji</b>	<b>\$9.99</b>
<i>Cottage cheese crumbled &amp; sauteed with onion, tomato and spices. Garnished with coriander.</i>	
<b>64. Paneer Kadai</b>	<b>\$9.99</b>
<i>Cottage cheese cooked in the karahi with onion, tomato, bell peppers, spices &amp; coriander.</i>	
<b>65. Matar Paneer</b>	<b>\$9.99</b>
<i>Cottage cheese &amp; peas cooked in a mild sauce with fenugreek leaves &amp; coriander.</i>	
<b>66. Vegetable Jalfrezi</b>	<b>\$8.99</b>
<i>Vegetables cooked in tomato based sauce &amp; garnished with coriander.</i>	
<b>67. Palak Paneer</b>	<b>\$9.99</b>
<i>Cottage cheese cooked with a creamy, lightly spiced spinach.</i>	
<b>68. Baingan Bharta</b>	<b>\$8.99</b>
<i>Roasted eggplant cooked with garlic, ginger, onion, tomato &amp; garnished with coriander.</i>	
<b>69. Navaratan Korma</b>	<b>\$9.99</b>
<b>70. Daal Makhni</b>	<b>\$8.99</b>
<i>Whole lentils cooked with butter, cream &amp; spices. Sauteed with onion, tomato, ginger, garlic, herbs and garnished with coriander.</i>	
<b>999. Vegetable Korma</b>	<b>\$8.99</b>

**SAMUDRI KHAZANA ( SEAFOOD )**

<b>71. Shrimp Curry</b>	<b>\$12.99</b>
<i>Shrimp cooked in a light gravy, ground spices &amp; coriander.</i>	
<b>72. Shrimp Tikka Masala</b>	<b>\$12.99</b>
<i>Tandoori shrimp cooked in a creamy tomato-based sauce with bell pepper &amp; onion. Garnished with coriander.</i>	
<b>73. Shrimp Korma</b>	<b>\$12.99</b>
<i>Shrimp cooked in a lightly spiced creamy cashew nut-based sauce.</i>	
<b>74. Fish Korma</b>	<b>\$11.99</b>
<i>Fish lightly spiced &amp; cooked in a creamy cashew nut sauce.</i>	
<b>75. Fish Tikka Masala</b>	<b>\$11.99</b>
<i>Tandoori salmon cooked in a creamy tomato based sauce with bell pepper, onion &amp; coriander.</i>	
<b>76. Lobster Tikka Masala</b>	<b>\$18.99</b>
<i>Tandoori lobster cooked in a creamy tomato-based sauce with bell pepper, onion &amp; coriander.</i>	
<b>77. Lobster Korma</b>	<b>\$18.99</b>
<i>Lobster lightly spiced &amp; cooked in a creamy cashew nut sauce.</i>	
<b>78. Methi Malai</b>	<b>\$12.99</b>
<i>Your choice of salmon or shrimp cooked in a rich, cream sauce with fenugreek leaves &amp; garnished with coriander.</i>	
<b>79. Shrimp Madras</b>	<b>\$12.99</b>
<i>Shrimp cooked with spices, coconut milk &amp; garnished with coriander.</i>	
<b>80. Shrimp Kadai</b>	<b>\$12.99</b>
<i>Jumbo shrimp cooked in a karahi with onions, tomato, bell pepper &amp; garnished with coriander.</i>	

81. **Crab Curry** \$12.99  
*Lumps of king crab cooked in a light gravy with freshly ground spices.*

## GOA HOUSE SPECIALTIES

82. **Xacuti**  
*with Chicken \$11.99, with Fish \$12.99, with Goat \$12.99, with Lamb \$12.99, with Shrimp \$12.99, with Vegetables \$10.99. A Goan speciality cooked with sauteed ground spices & coconut milk. Made with your choice of meat or mixed vegetables for the vegetarian!*
83. **Vindaloo**  
*with Chicken \$11.99, with Fish \$12.99, with Goat \$12.99, with Lamb \$12.99, with Shrimp \$12.99, with Vegetables \$10.99. An Indian classic - cooked with potatoes in a spicy vinegar sauce. Your choice of meat or mixed vegetables for the vegetarian.*
84. **Goan Fish Curry** \$12.99  
*Fish cooked in a lightly spiced coconut-based sauce - a staple in Goa!*
85. **Goan Shrimp Curry** \$12.99  
*Shrimp cooked in a traditional, lightly spiced coconut-based sauce.*

## GHOSHT KE PAKWAN ( LAMB & GOAT )

86. **Boti Kabab Masala** \$12.99  
*Tandoori lamb in a creamy tomato-based sauce with bell pepper & onion.*
87. **Keema Matar** \$12.99  
*Ground lamb, peas & spices garnished with coriander.*
88. **Curry** \$11.99  
*Your choice of lamb or goat cooked in a light gravy with spices & garnished with coriander.*
89. **Saagwala** \$11.99  
*Your choice of lamb or goat lightly spiced and cooked in spinach.*
90. **Korma** \$11.99  
*Your choice of lamb or goat cooked in a creamy cashew sauce.*
91. **Kadi** \$11.99  
*Your choice of lamb or goat cooked in onion, tomato & bell pepper with coriander.*
92. **Rogan Josh** \$11.99  
*Your choice of lamb or goat cooked with onion, garlic, onion, tomato, ginger, herbs & spices in a yogurt & cashew nut paste.*
93. **Madras** \$11.99  
*Your choice of lamb or goat cooked in coconut milk with spices & coriander.*
94. **Goat Makhni** \$12.99  
*Goat cooked in a creamy sauce with a dash of butter & cream.*
95. **Mutton Masala** \$11.99  
*Goat cooked in onion & tomato-based masala sauce, garnished with coriander.*

## MURG KE PAKWAN ( CHICKEN )

96. **Chicken Tikka Masala** \$10.99  
*Chicken tikka, bell pepper & onion in a creamy tomato-based sauce.*
97. **Chicken Korma** \$10.99  
*Boneless chicken lightly spiced in a creamy cashew nut-based sauce.*
98. **Chicken Makhni** \$10.99  
*Also known as Butter Chicken! Tandoori chicken in a creamy sauce with a dash of butter & cream.*
99. **Chicken Saagwala** \$10.99  
*Chicken lightly spiced & cooked in spinach with a dash of cream.*
100. **Chicken Curry** \$10.99  
*Chicken cooked in a light gravy with spices & garnished with coriander.*
101. **Chicken Chetinaid** \$10.99  
*Chicken cooked with ginger, garlic, ground spices and coriander.*
102. **Chicken Kadai** \$10.99  
*Chicken cooked with onion, tomato, bell pepper and whole spices.*
103. **Chicken Jalfrezi Masala** \$10.99  
*Julienned chicken cooked in atangy tomato-based masala sauce.*
104. **Chicken Methi Malai** \$10.99  
*Chicken & fenugreek cooked in a rich & creamy sauce.*
105. **Mango Chicken Curry** \$10.99  
*Chicken cooked with mango pulp & freshly ground spices.*
106. **Chicken Madras** \$10.99  
*Boneless pieces of chicken cooked with spices & coconut milk.*

## CHAWAL KA KHAZANA ( RICE DISHES )

107. **Vegetable Biryani** \$9.99  
*Rice cooked with vegetables, nuts, raisins, spices, herbs & coriander.*
108. **Chicken Biryani** \$11.99  
*Rice cooked with chicken, nuts, raisins, spices, herbs & coriander.*
109. **Lamb or Goat Biryani** \$11.99  
*Basmati rice cooked with bone-in goat or lamb meat with nuts, raisins, herbs & spices and saffron & coriander.*
110. **Shrimp Biryani** \$12.99  
*Basmati rice cooked with shrimp, nuts & raisins, herbs & spices & coriander.*
111. **Kashmiri Pulao** \$6.99  
*Basmati rice cooked with vegetables, pineapple, nuts & raisins, herbs & spices and saffron & coriander.*
112. **Jeera Rice** \$6.99  
*Basmati rice tossed in cumin & fried onions.*
113. **Lemon Rice** \$6.99  
*Basmati rice cooked with lemon seasoned with chana daal, fenugreek, mustard seed and garnished with coriander.*
114. **Coconut Rice** \$6.99  
*Basmati rice cooked with bell pepper, flaked coconut and tomato.*
115. **Coriander Special Biryani** \$12.99  
*Basmati rice cooked with lamb, chicken, shrimp, vegetables, nuts, raisins, herbs & spices and garnished with fried onions and coriander.*

## INDIAN CHINESE DISHES

116. **Sweet Corn Chicken Soup** \$3.99
117. **Hot & Sour Soup** \$3.99
118. **Gobi Manchurian** \$10.99
119. **Paneer Manchurian** \$10.99
120. **Paneer Chili** \$10.99
121. **Chili Gobi** \$10.99
122. **Chicken 65** \$10.99
123. **Chili Chicken** \$10.99
124. **Coriander Special Chicken** \$9.99
125. **Chili Shrimp** \$12.99
126. **Vegetable Fried Rice** \$10.99
127. **Egg Fried Rice** \$10.99
128. **Chicken Fried Rice** \$10.99
129. **Seafood Fried Rice** \$12.99
130. **Vegetable Hakka Noodles** \$10.99
131. **Chicken Hakka Noodles** \$11.99

## SOUTH INDIAN DISHES

132. **Idli** \$5.99  
*2 pieces. Steam cakes made of rice, lentil served with sambhar & chutney*
133. **Medu Vada** \$5.99  
*Deep fried lentil donuts served with sambhar or chutney,*
134. **Sada Dosa** \$6.99  
*Rice crepes served with sambhar & chutney.*
135. **Masala Dosa** \$7.99  
*Rice crepe stuffed with potato served with sambhar & chutney.*
136. **Andhra Spicy Dosa** \$7.99  
*Rice crepe stuffed with spices and served with sambhar & chutney.*
137. **Mysore Masala Dosa** \$7.99
138. **Chicken Tikka Dosa** \$8.99
139. **Spring Dosa** \$7.99
140. **Kheema Dosa** \$8.99  
*Rice crepe stuffed with ground lamb. Served with sambhar & chutney.*
141. **Chili Cheese Dosa** \$7.99  
*Rice crepe stuffed with shredded cheese & green chiles. Served with sambhar & chutney.*
142. **Coriander Special Dosa** \$8.99  
*NOTE: THIS IS NON-VEGETARIAN! Rice crepe stuffed with our Chef's special creation. Served with sambhar & chutney.*

## SIDE ORDERS

143. **Raita** \$3.99  
*Cucumber & carrot in yogurt, garnished with coriander.*
144. **Green Salad** \$3.99
145. **Onion Salad** \$1.99
146. **Mango Chutney** \$2.99
147. **Mixed Pickles** \$1.99
148. **Mint Chutney** \$1.99  
*Chutney made from mint leaves, coriander leaves & yogurt.*

149. **Tamarind Chutney** \$1.99  
*Chutney made from tamarind, dates and roasted cumin.*
150. **Onion Chutney** \$1.99  
*Diced onions mixed with spicy tomatoes & tamarind sauce.*
151. **Coconut Chutney** \$2.99  
*Coconut chutney with mustard seeds, red chiles and curry leaves.*
152. **Papadam** \$1.99  
*Crisp wafers made of lentils.*
153. **Plain Rice** \$2.99

## METHAI ( DESSERTS )

154. **Gulab Juman** \$3.99  
*Deep-fried dumplings made with milk & flour, soaked in honey syrup & garnished with saffron.*
155. **Rasmalai** \$4.50  
*Cottage cheese patties sweetened in milk & flavored with almonds, pistachios & saffron.*
156. **Gajar Halwa** \$3.99  
*Pudding made of grated carrots, cooked with milk and flavored with almonds, pistachios & saffron.*
157. **Rice Pudding** \$2.99  
*Basmati rice simmered in milk and garnished with almonds & saffron.*
158. **Kulfi** \$3.99  
*Traditional homemade ice cream. Your choice of mango or pista.*

## BEVERAGES

159. **Lassi** \$2.99  
*Refreshing yogurt drink in your choice of mango, strawberry, kiwi or peach.*
160. **Sweet Lassi** \$2.99
161. **Salty Lassi** \$2.99
162. **Mango Juice** \$2.99
163. **Mango Milkshake** \$2.99
164. **Butter Milk** \$2.99  
*Yogurt drink with coriander, green chiles, roasted cumin and a touch of salt.*
165. **Nimbu Pani** \$2.99  
*Lemonade with chat masala.*
166. **Nimbu Soda** \$2.99  
*Lemonade with club soda & chat masala.*