



TRADITIONAL MENU



TRADITIONAL INDIAN STARTERS/CANAPÉS

VEG

Delhi Ki Aloo Tikki
Hara Bara Kebab
Kolkata Veg Kathi Roll
Onion Bhaji
Pakora - Aloo, Palak, Mushrooms or Veg
Palak and Corn Tikki
Paneer Amritsari
Paneer and Potato Cutlets
Paneer Shashlik
Paneer Shashlik Karak
Paneer Tikka

Paneer Tikka Achari
Paneer Tikka Hariyali
Pani Puri Shots
Potato and Cashew Roll
Samosa - Daal, Aloo or Paneer
Spinach and Paneer Roll
Stuffed Chillies
Veg Galouti Kebab
Veg Seekh Kebab
Veg Shami Kebab
Vegetable Spring Roll

NON-VEG

CHICKEN

Chicken & Lamb Roll
Chicken Bhopali Kebab
Chicken Chatpata
Chicken Pakora
Chicken Reshmi Kebab
Chicken Shami Kebab
Chicken Tikka
Chicken Tikka Hariyali
Chicken Tikka Hyderabad
Chicken Tikka Malai
Chicken Tikka Methi
Chicken Tikka Saffron Nawabi
Chicken Tikka Shashlik
Chilli Chicken
Kolkata Chicken Kathi Roll

LAMB

Lamb Bhopali Kebab
Lamb Chatpata
Lamb Chops with Ginger & Fennel
Lamb Chops Tandoori
Lamb Galouti Kebab
Lamb Kadak Seekh
Lamb Kakori Kebab
Lamb Keema Samosa
Lamb Seekh Kebab
Lamb Shami Kebab
Lamb Shorba
Lamb Tikka
Lamb Tikka Achari



TRADITIONAL INDIAN STARTERS/CANAPÉS

NON-VEG

FISH & PRAWNS

Chilli King Prawns
Fish Amritsari
Fish Tikka Achari
Fish Tikka Ajwaini
Hyderabadi King Prawns with Sesame
Hyderabadi Tawa Prawns
Monkfish Tikka
Tandoori King Prawns
Tandoori Monkfish
Tawa King Prawns
Tawa Monkfish
Tempura Prawns

MAINS

VEG

ALOO (POTATO)

Achari Aloo
Aloo Gobi
Aloo Jeera
Aloo Matar
Aloo Methi
Aloo Palak
Aloo Saag
Banarsi Dum Aloo
Dahi Ke Aloo
Kalonji Aloo
Kashmiri Stuffed Dum Aloo

PANEER

Achari Paneer
Chilli Paneer
Matar Paneer
Palak Paneer
Paneer Bhurji
Paneer Jalfrezi
Paneer Karahi
Paneer Kofta in Saag
Paneer Lababdar
Paneer Makhani
Paneer Malai Kofta
Paneer Mughlai
Paneer Pasanda



TRADITIONAL INDIAN

MAINS

VEG

BAIGAN (AUBERGINE)

Achari Baigan
Aloo Baigan
Baigan Bhartha
Bharwan Baby Baigan

BHINDI (OKRA)

Kukuri Bhindhi
Bhindhi Masala
Achari Bhindi
Bhindhi Do Pyaaza

LENTILS

Corianders' Signature Black Daal
Daal Chawal Kofta
Daal Makhani
Daal Maharani
Daal Tadka
Palak Ki Daal
Rajma
Achari Rajma
Channa Masala

ASSORTED

Kadhi
Sarson Ka Saag
Tinda Masala
Vegetable Jalfrezi
Bharwa Shimla Mirch
Tawa Veg
Methi Malai Matar



TRADITIONAL INDIAN

MAINS

NON-VEG

CHICKEN

Chicken Bhartha
Chicken Do Pyaaza
Chicken Haandi
Chicken Karahi
Chicken Kofta
Chicken Masala
Chicken Methi
Chicken Mughlai
Chicken Pasanda
Chicken Saagwalla
Claypot Chicken
Coriander's Signature Chicken
North Indian Chicken Lababdar
Old Delhi Style Butter Chicken

LAMB

Lamb Achari
Lamb Achari on Bone
Lamb Awadhi Masala
Lamb Bhuna
Lamb Chops Achari
Lamb Chops Awadhi
Lamb Chops with Keema
Lamb Daalwalla
Lamb Haandi
Lamb Karahi
Lamb Keema
Lamb Keema Aloo
Lamb Kofta Masala
Lamb Saagwalla
Traditional Lamb Korma
Traditional Lamb Rogan Josh
Whole Lamb Leg Bukhara Style

FISH & PRAWNS

Goan Fish Curry
Malabari Fish Curry
Fish Dahiwalla
Fish Karahi
Seabass in Banana Leaf
Fish Tikka Masala
Prawn Do Pyaaza
Prawn Tikka Masala
Prawn Karahi
Prawn Malai Curry
Goan Prawn Curry



TRADITIONAL INDIAN

SIDES

RICE

Plain Pulao
Jeera Pulao
Lemon Pulao
Saffron Matar Pulao
Mix Vegetable Pulao
Chicken Biryani
Lamb Biryani
Hyderabadi Biryani
Vegetable Biryani
Whole Lamb Biryani
Whole Lamb Stuffed with Chicken and Eggs
Fish Biryani
Prawn Biryani

BREADS

Naan (Tandoori, Garlic, Olive, Methi, Keema)
Stuffed Parantha (Keema, Mooli, Paneer,
Aloo, Gobi, Egg, Pudina)
Traditional Peshwari Naan w/ Kalonji
Sweet Peshwari Naan w/ Nuts & Raisins
Kulcha
Laccha Paratha
Missi Roti
Makki Ki Roti
Roomali Roti
Tandoori Roti
Bhatura
Puri

SALAD & RAITA

Kachumber Raita
Cucumber Raita
Boondi Raita
Beetroot Raita
Potato and Basil Raita
Dhai Bhalla
Mix Salad
Kuchumber Salad
Onion and Chilli
Spicy Indian Salad



TRADITIONAL INDIAN

DESSERTS

Burfi
Chum Chum
Firni
Fresh Fruit Platter
Fresh Pancakes
Gajar Ka Halwa
Gulab Jaman
Jalebi
Kheer
Kulfi
Kulfi Falooda
Loki Ka Halwa
Malpura and Rubree
Moong Daal Halwa
Rasmalai



CHEF'S FAVOURITES

TRADITIONAL INDIAN

STARTERS / CANAPES

VEG

Delhi Ki Aloo Tikki

Found on every street corner in Delhi. It's essentially a crispy spiced potato cake stuffed with daal

Hara Bara Kebab

A vegetarian favourite. Kebab made with a crispy sesame coating and spinach centre

Paneer Amritsari

Popular paneer dish from Amritsar. Almost like a pakora. Paneer coated in a crispy spiced batter.

Paneer Tikka

Made with cubes of paneer which are marinated in a blend of spices and cooked in the tandoor.

Pani Puri Shots w/ 3 Waters – Served Live in Wicker Basket

One of the most popular street foods in all of India. It's a small crisp hollow puri which is filled with a spiced potato, chickpeas and onion. It is then filled with one of 3 waters; Traditional, Mint or Pomegranate

Potato and Cashew Roll

Spiced potato mixed with crushed cashew nuts



CHEF'S FAVOURITES

TRADITIONAL INDIAN

STARTERS / CANAPES

NON - VEG

Chicken Chatpata

*A spiced Indian version of sweet and sour
Spiced potato mixed with crushed cashew nuts*

Chicken Tikka Malai

*Chicken marinated for 24hrs in a blend of spices yoghurt &
cream. It is then cooked in the tandoor*

Chicken Tikka Hyderabadi

*A South Indian style of tikka. Marinated and cooked
with a delicate flavour of coconut*

Chilli Chicken

*A popular Indo-Chinese dish with marinated chicken
cooked in a blend of spices and soy sauce*

Lamb Chops Tandoori

*Spring lamb chops marinated for 24 hours
And cooked tender in the tandoor*

Lamb Galouti Kebab

*Created for the toothless Nawab of Lucknow in the 1800's.
A soft, melt in the mouth kebab*

Lamb Seekh Kebab

*Marinated lamb mince cooked on a skewer
in the tandoor*

Lamb Shami Kebab

*Delicately spiced kebab with influences from the Mughal era.
Lamb mince cooked with spiced daal and made into a patty.
Crisp on the outside and soft in the middle*

Chilli King Prawns

Indo-Chinese style prawns with chilli and soy



CHEF'S FAVOURITES

TRADITIONAL INDIAN

STARTERS / CANAPES

NON - VEG

Fish Amritsari

Marinated fish coated in a crispy batter

Fish Tikka Ajwaini

Marinated fish w/ carom seeds and cooked in the tandoor

Tawa King Prawns

Prawns marinated before being cooked tawa style with a blend of spices

Tempura Prawns

A crowd favourite. Prawns coated in a traditional Japanese batter



CHEF'S FAVOURITES

TRADITIONAL INDIAN

MAINS

VEG

Achari Aloo

Punjabi potato dish made with pickling spices which give it a unique tangy flavour

Aloo Baigan

Most common dish found in all homes across India. Potato with aubergine in a spiced dry style curry sauce

Bhindi Do Pyaza

North Indian dish made from okra and 'Do Pyaza' meaning double the amount of onions

Corianders' Signature Black Daal

Our famous daal which is smooth and creamy. Slow cooked for over 24 hours!

Kashmiri Stuffed Dum Aloo

A dish from Kashmir with small potatoes stuffed With spiced paneer and served in a delicate curry sauce

Palak Ki Daal

Like our tadka daal but this is cooked with Spinach

Paneer Karahi

A delicious dish of paneer cooked in a sauce with onions, Peppers, tomatoes and traditional spices

Paneer Lababdar

Popular paneer dish with a luxurious creamy sauce made with tomatoes and onions

Paneer Mughlai

A unique dish from the 1800's. Paneer cooked with a rich sauce



CHEF'S FAVOURITES

TRADITIONAL INDIAN

MAINS

NON-VEG

Corianders' Signature Chicken

A signature green curry sauce made with a blend of secret spices

Fish Karahi

A delicious spicy curry with peppers, onions and tomatoes

Goan Fish Curry

Our most popular fish dish. Delicately spiced curry made with fresh coconut

North Indian Chicken Lababdar

Chicken marinated for 24hrs and then cooked in a creamy sauce with tomatoes & onions

Old Delhi Style Butter Chicken

World famous and cooked the traditional Delhi style

Lamb Achari

'Achar' means pickle! This curry is tangy and hugely popular in Northern India. Our most popular lamb curry

Lamb Chops w/ Keema

A dish for a special occasion. Marinated tender lamb chops cooked in a curry sauce with lamb mince

Traditional Lamb Korma

Totally different to the western version in UK restaurants. Cooked in a delicately spiced and fragrant sauce which dates back to the 1600's

Traditional Lamb Rogan Josh

A signature Kashmiri curry. Cooked in a rich tomato based sauce