

SIDES

DAL TADKA
Yellow lentils tempered with
tomatoes & garam masala
€5.5 (11)

ALOO GOBHI (VEGAN)
Potato & cauliflower florets
tempered with cumin, turmeric
& ginger.
€5.99

HOUSE SPECIAL ALOO
Crispy potatoes tossed in
coriander, tamarind & green
chilly blend.
€5.00

LASHUNI PATTA
Garlic Sauté
Spinach
€4.50
(11)

SIDES

PLAIN NAAN
€3.00 (5,11,4)

**GARLIC CORIANDER
& ONION NAAN**
€3.50 (4,11,5)

PESHAWARI NAAN
€4.00 (5,11,4,3)

CHEESE, CHILLY & NAAN
€4.00 (5,4,11)

GARLIC NAAN
€3.25 (5,4,11)

ROTI
(MULTI GRAIN WHOLE
WHEAT BREAD)
€3.00 (4)

BUTTER NAAN
€4.50 (4,5,11)

CONDIMENTS

**AGED BOILED
BASMATI RICE**
€3.00

PULAO RICE
€3.50

BOONDI RAITA
€2.50 (11)

CHIPS
€3.50

PAPADOMS
SERVED WITH HOUSE
SPECIAL SEASONAL
CHUTNEY
€3.50

ALLERGENS

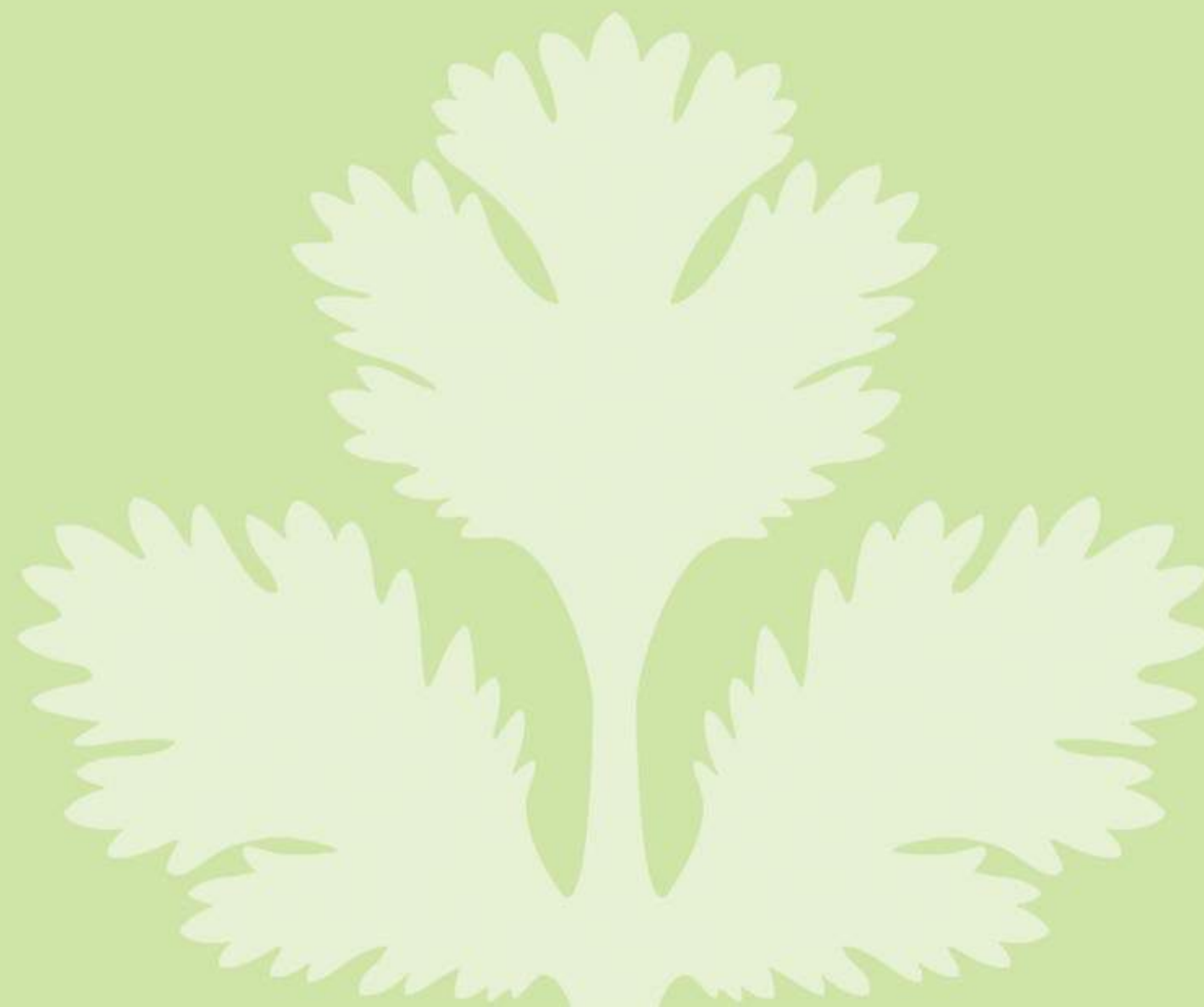
1. Custacean 2. Sesame 3. Almond 4. Gluten 5. Egg 6. Fish 7. Shellfish
8. Mustard 9. Celery 10. Peanuts 11. Milk 12. Sulphite 13. Soya 14. Lupins 15. Cashew



CORIANDER
Nepalese & Indian Restaurant

Ballincollig & Douglas

Menu



CORIANDER
Nepalese & Indian Restaurant

Ballincollig & Douglas

021 4899 570 Tramway Terrace, Old Garda Station, Douglas | 021 462 0009 2 Main St, Ballincollig

ORDER ONLINE OR BOOK A TABLE AT WWW.CORIANDER.IE

CHANDANI CHOWLK CHAAT

with dates and tamrind chutney, mint chutney & spiced yoghurt

PANJABI SAMOSA CHAAT

Crispy pastry parcels stuffed with potatoes & green peas

€8.50 (11, 4)

ALU TIKKI

Crispy potato cakes filled with ginger, green peas & raisins, asafoetida infused

€8.50 (11)

STARTERS

ATRICHOKE PANEER SHASHLIK

Cottage cheese, onion & peppers marinated with yoghurt, fennel & Kashmiri chilly charred in tandoor oven served with mint chutney.

€9.00 (11, 8)

KURKURI JHINGA

Crispy tiger prawns dusted with nigella seeds, rice flour & corn flour served with crispy almond flakes & dill raita.

€10.00 (11)

SAMUNDRI SCALLOPS

Panfried Scallops Steeped in fennel & cardamom infused creamy marinade. Served with Bhel mix

€12.50 (11, 7)

TANDOORI JUMBO PRAWN

Freshly marinated with Indian ocean jumbo prawns with fennel seeds, spices, black salt, yoghurt & lemon juice. Cooked on clay oven. Served with Avocado

€12.50 (7,11)

HIMALAYIAN CHICKEN THIGH TIKKA

Chicken thigh in chilly & yoghurt marinade with pickled onion salad & mint yoghurt.

€9.00 (11,15)

CHICKEN LOLLIPOP

Crispy chicken wings marinated with cardamom, turmeric, roasted tomatoes and sesame chutney.

€8.00 (2)

SEEKH KEBAB

Hand pounded skewered lamb kebab charred in tandoori oven with mint yoghurt, jhalmuri.

€9.00 (11)

MURG MALAI TIKKA

House special grilled chicken with ginger, garlic chilli cream cheese with beetroot yoghurt and mint chutney

€9.50 (11)

MAINS

CHICKEN TIKKA MASALA

Chicken tikka simmered in velvety tikka masala sauce.

€18.50 (11)

TANDOORI CHICKEN

Chicken (on the bone) rubbed in Kashmiri chilly, ginger and garam masala charred in tandoor clay oven with salad & mint yoghurt coriander potato, tandoori sauce and onion salad.

€20.00 (11, 8)

FARMER'S BUTTER CHICKEN

A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.

€19.00 (11)

CHICKEN OR LAMB SAAG

Cooked with tempered spinach puree finished with raw mango powder & fresh ginger.

Chicken €19.00 Lamb €19.50 (11)

BADAMI KORMA

Chicken or lamb morsels simmered in cashew butts, saffron & onion korma finished with nutmeg & saffron.

Chicken €18.50 Lamb €19.00 (11,15,3)

STONE BASS FISH CURRY

Cooked with onion, tomato & ginger sauce tempered with fenugreek & curry leaf.

€20.00

MAINS

GOAN PRAWN CURRY

All time favourite coastal prawn curry aromatic cinnamon, green cardamom & coconut and fresh green vegetables.

€20.00 (7)

JHALFREZI

Cooked with peppers, onion, tomato & peppers in jhalfrezi masala.

Chicken €18.50 Lamb €19.00

Prawns €20.00

(11,7)

OLD DELHI LAMB ROGANJOSH

lamb cooked with onions, Kashmiri chilly fennel & dry ginger powder.

€19.00

MADRAS SPICY

Cooked with, onion & fresh curry leaves madras spices & baby coconut milk.

Chicken €18.50 Lamb €19.50

(8)

GOA VINDALOO SPICY

Cooked slowly in traditional vindaloo sauce with shallots

Lamb €18.50

(11)

NEPALESE LAMB SHANK

Traditional mountain style braised lamb shank cooked in onion, red chilly, mustard oil & yogurt sauce.

€23.00 (11,8,15)

KATHMANDU TANDOORI LAMB CHOPS

Overnight marinated lamb chops, char grilled, served with mint chutney and coriander spicy crushed potato, rice & lamb sauce.

€24.00 (11)

RARA GHOST

Chef Bamkumar Special Lamb & mince medium heat curry with Himalayan ground spices serve with lachha paratha

€24.00

(11)

BIRYANIS & THALI

ALL BIRYANIS ARE SERVED WITH RAITA

DUM BIRYANI

Basmati rice cooked with chicken/lamb morsels, caramelized onion, cardamom & mint finished with rose extract.

Chicken €20.00 Lamb €21.00

Prawn €22.00

(11,13)

VEGETABLE BIRYANI

Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices.

€16.50

(11,15)

THALI (sharing not available)

A perfect way of sampling dishes contains chicken, lamb and prawn, Or assorted vegetable served with rice, bread, raita, chutney, and house potato.

Meat €25.00 Veg €23.00

(3,7,11,4,8,5,15)

VEGETARIAN / VEGAN

PANEER MAKHAN MASALA

Cottage cheese simmered in velvety tomato sauce finished with touch of cream & honey.

€16.50 (11)

SAAG PANEER

Perfect vegetarian option with Cottage cheese with spinach,

€16.50 (11)

DAL MAKHANI

Creamy mixed lentils tempered with velvety tomatoes & garam masala

€15.00 (11)

CHANA PURI (Vegan)

Chickpeas curry with onion, tomato, cumin & fresh coriander served with Nepalese crispy puffy bread.

€17.00 (11,5)

MANGO OKRA MASALA (VEGAN)

Okra dices cooked with smoked chilly, raw mango powder & tomatoes.

€14.50