

SIDES

DAL TADKA

Yellow lentils tempered with tomatoes & garam masala
€5.50 (11)

ALOO GOBHI (VEGAN)

Potato & cauliflower florets tempered with cumin, turmeric & ginger.
€6.00

HOUSE SPECIAL ALOO

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

LASHUNI PATTI

Garlic Sauté Spinach
€4.50 (11)

BREAD

PLAIN NAAN
€3.50 (5,11,4)

GARLIC CORIANDER & ONION NAAN
€4.00 (4,11,5)

PESHAWARI NAAN
€4.50 (5,11,4,3)

CHEESE, CHILLY & NAAN
€4.50 (5,4,11)

GARLIC NAAN
€4.00 (5,4,11)

ROTI
(MULTI GRAIN WHOLE WHEAT BREAD)
€3.50 (4)

BUTTER NAAN
€4.50 (4,5,11)

KEMMA NAAN
€5.00 (4,5,11)

CONDIMENTS

AGED BOILED
BASMATI RICE
€3.00

SAFFRON PILAU RICE
€3.75

BOONDI RAITA
€2.50 (11)

CHIPS
€3.50

PAPADOMS
SERVED WITH HOUSE
SPECIAL SEASONAL
CHUTNEY
€4.00

ALLERGENS

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

10% SERVICE CHARGES APPLY FOR TABLE OF 6 PEOPLE OR MORE.



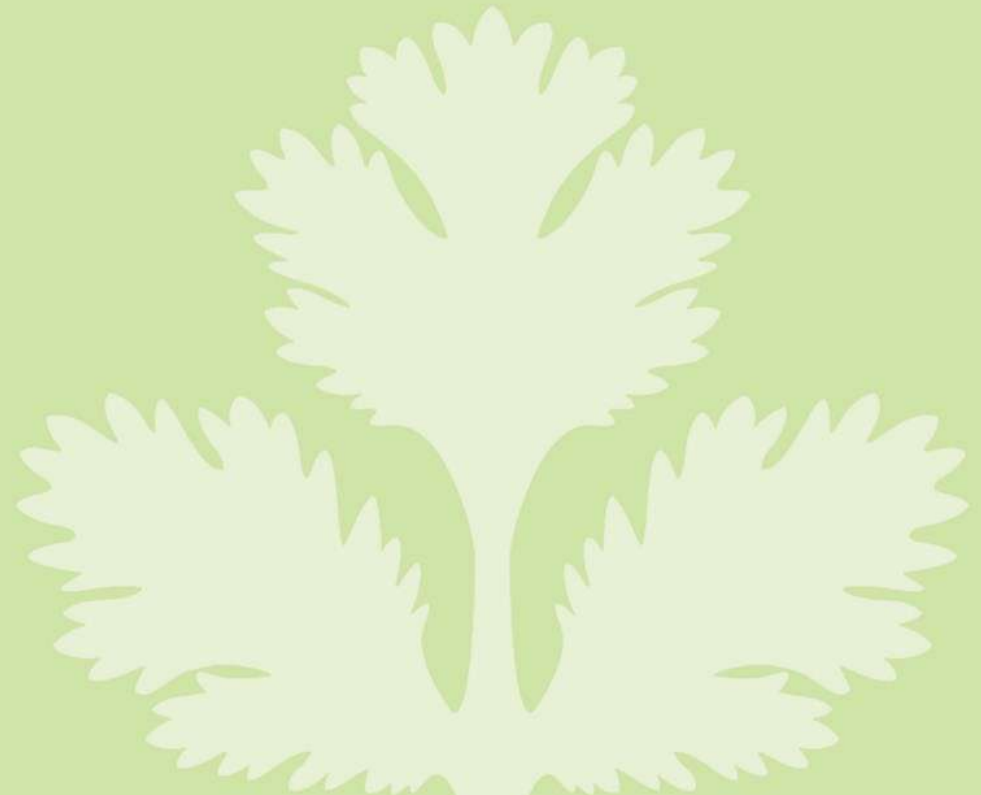
021 4899 570 Tramway Terrace, Old Garda Station, Douglas | 021 462 0009 2 Main St, Ballincollig

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

Enjoy your meal. Why not visit our sister restaurant, Ritu in Carrigaline



Menu



STARTERS

VEGETABLE BHAJJIA - All-time favourite crispy fritter with potato, onion & spinach, with dates & tamrind chutney, mint chutney,spiced yoghurt & nylon sev	€8.50
PANJABI SAMOSA CHAAT - Crispy pastry parcels stuffed with potatoes & green peas with dates and tamrind chutney, mint chutney,spiced yoghurt & nylon sev	€9.50 (11, 4)
ALU TIKKI - Crispy potato cakes filled with ginger, green peas & raisins, asafoetida infused with dates and tamrind chutney, mint chutney, spiced yoghurt & nylon sev	€10.00 (11)
ACHARI PANEER TIKKA - Cottage cheese, onion & peppers marinated with yoghurt, achari masala charred in tandoor oven served with pepper mint yoghurt.	€10.50 (11, 8)
KURKURI JHINGA - Crispy tiger prawns dusted with nigella & fennel seeds fresh curry leaf, rice flour & corn flour served with dill raita	€12.00 (11,3,1)
SCALLOPS - Fennel & cardamom infused Pan Seared Scallops.Served with Crayfish patio and broccoli & green pea puree	€13.50 (11, 7)
TANDOORI JUMBO PRAWN - Freshly marinated wild Indian ocean jumbo prawns with fennel seeds, spices, yoghurt & lemon juice. Cooked on clay oven. Served withAvocado puree & mango gel	€13.50 (1,11)
HIMALAYAN CHICKEN TIKKA - Chicken thigh marinade with north Indian spices, chilli & mint pepper yoghurt	€10.50 (11,15)
CHICKEN LOLIPOP - Crispy chicken wings marinated with cardamom, turmeric, roasted tomatoes and sesame chutney.	€9.00
KATMANDU LAMB CHOPS - Overnight marinated lamb chops, char grilled in clay oven, served with mint & pepper yoghurt with seasonal salad	€13.00 (11)
SEEKH KEBAB - Hand pounded skewered lamb kebab charred in tandoori oven with mint pepper yoghurt & mustard	€11.00 (11)
MURG MALAI TIKKA - House special grilled chicken with ginger, garlic chilli cream cheese with beetroot yoghurt and mint chutney	€10.50 (11)
MO: MO (for sharing) Steamed Nepalese chicken dumpling served with tomato, onion, chilli and sesame chutney	€14.00 (11, 2,4)

MAINS

CHICKEN TIKKA MASALA Chicken tikka simmered in velvety tikka masala sauce. €19.00 (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. €22.00 (11, 8)	FARMER'S BUTTER CHICKEN A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek & cream. €20.00 11)
CHICKEN OR LAMB SAAG Cooked with tempered spinach puree finished with raw mango powder & fresh ginger. Chicken €19.50 Lamb €20.00 (11)	BADAMI KORMA Chicken or lamb morsels simmered in cashew buts, saffron & onion korma finished with nutmeg & saffron. Chicken €19.50 Lamb €20.00 (11,15,3)	STONE BASS FISH CURRY Cooked with onion, tomato & ginger sauce tempered with fenugreek & curry leaf. €21.00 (7,1,6)

GOAN PRAWN CURRY
All time favourite coastal prawn curry aromatic cinnamon, green cardamom & coconut and fresh green vegetables.
€20.50 (7)

MADRAS 
Cooked with, onion & fresh curry leaves madrass spices & baby coconut milk.
Chicken €19.50 Lamb €20.00 (8)

KATHMANDU TANDOORI LAMB CHOPS
Overnight marinated lamb chops, char grilled, served with mint chutney and coriander spicy crushed potato, rice & lamb sauce.
€26.00 (11)

MAINS

JHALFREZI
Cooked with peppers, onion, tomato & peppers in jhalfrezi masala.
Chicken €19.00 Lamb €19.50 Prawns €20.00 (11,7)

LAMB ROGANJOSH
Lamb cooked with onions, Kashmiri chilli, dry ginger powder. 8 house spices
€19.50

GOA VINDALOO 
Cooked slowly in traditional vindaloo sauce with shallots
Lamb €19.00 (11)

NEPALESE LAMB SHANK
34 hour spicy yogurt, marinated & 8 hour slow cooked lamb shank spiced with bay leaf, cardamon, cloves, caramelised onion, fresh chilli Coriander served with Biryani rice & rogan sauce.
€27.00 (11,8)

RARA GHOST
Lamb chop& lamb mince, medium heat curry with Himalayan ground spices serve with mint paratha
€24.00 (11)

BIRYANIS & THALI

DUM BIRYANI

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

Chicken €22.00 Lamb €22.50 Prawn €23.00 (11,1)

VEGETABLE BIRYANI

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

€18.50 (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 €27.00 Veg €25.00 (3,7,11,4,8,5,15)

VEGETARIAN / VEGAN

PANEER LABABDAR
Cottage cheese simmered in velvety tomato sauce finished with touch of cream & honey.
€17.50 (11)

SAAG PANEER
Perfect vegetarian option with Cottage cheese with fresh creamy spinach puree.
€17.50 (11)

DAL MAKHANI
36 hours slow cooked creamy mixed lentils tempered with velvety tomatoes & garam masala
€16.00 (11)

CHANA PURI (Vegan)
Chickpeas curry with onion, tomato, cumin & fresh coriander served with Nepalese crispy puffy bread.
€19.00 (4)

KADAI PANEER
North Indian flavourful Paneer dish cooked with peppers, tomato & a touch of cream.
€17.50 (11)

MANGO OKRA MASALA (VEGAN)
Okra dices cooked with smoked chilli, raw mango powder, onion & tomatoes.
€15.00