

TO START

JHAL PURI	3.95
<i>Small, diced chicken tikka cooked in a fairly hot sauce served on a puri.</i>	
LAMB CHOPS	4.75
<i>Tender baby chops marinated overnight and cooked in a classic style.</i>	
HARA KEBAB N	3.50
<i>Spinach and potatoes, stuffed with cottage cheese and roasted cashew nuts, served with dry fenugreek.</i>	
SHIMLA MIRCH N	3.75
<i>Green pepper stuffed with mixed vegetables, cottage cheese and cashew nuts – cooked in a clay oven.</i>	
PANEER SHASHLIK	3.75
<i>Spicy home-made cheese cooked in the Tandoor.</i>	
MURGH MALAI	3.95
<i>Delicately spiced, succulent chicken, skewered and grilled in the Tandoor with garlic, ghee and mint.</i>	
SHEEK KEBAB	3.25
<i>Minced lamb, mixed with various herbs and spices, skewered and grilled in the Tandoor.</i>	
TANDOORI CHICKEN	3.25
<i>¼ spring chicken marinated in traditional spices and cooked in the Tandoor.</i>	
AJWANI SALMON	4.75
<i>Fresh Scottish salmon char-grilled in the Tandoor with lemon juice, ginger & carom seeds.</i>	
CHICKEN OR LAMB TIKKA	3.25
<i>Chicken or lamb tikka marinated overnight and cooked in the Tandoor.</i>	
ADHA JINGA	5.50
<i>Jumbo prawns pickled in garlic, ginger, fenugreek and lemon juice, baked in the Tandoor.</i>	
PRAWN PATHIA PURI	4.25
<i>Small prawns cooked in a sweet and sour sauce – served on a puri.</i>	
KING PRAWN PATHIA PURI	5.25
<i>Jumbo prawns cooked in sweet and sour sauce – served on a puri.</i>	
ONION BHAJI	2.95
<i>Shredded onion patty with lentil flour, cumin, coriander & green pepper, deep-fried.</i>	
SAMOSA (VEGETABLE OR MEAT)	2.95
<i>Fried pastry filled with fresh vegetables or mince lamb.</i>	
KING PRAWN BUTTERFLY	4.50
<i>Large prawn infused with special spices, flattened, coated in breadcrumbs and deep fried. Served with a salad.</i>	
CORIANDER PLATTER	5.95
<i>Chicken tikka, lamb chop, sheek kebab and salmon tikka.</i>	

CHEF'S RECOMMENDATION

CHICKEN 65	7.95
<i>Grilled chicken with onions, peppers and tomatoes tossed in a hot wok with light spices, chilli oil, mango chutney, green chillies and fresh lime.</i>	
BUTTER CHICKEN N	7.75
<i>A favorite of the Mughal empire, pieces of chicken marinated in yoghurt - cooked with plenty of butter and freshly ground garam masala with touch of cream.</i>	
HARIALI CHICKEN	7.75
<i>Chicken tikka cooked with spinach, yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.</i>	
MALAI MURGH MASALA N	7.95
<i>Delicate pieces of chicken, cooked with a almond and freshly ground masala sauce finished with layer of butter and cream.</i>	
JINGHA BALCHOU	11.95
<i>King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushroom. A classic Goan dish.</i>	
LAMB CHOP MASALA	9.50
<i>Tender baby lamb chops marinated overnight & cooked in an exotic sauce.</i>	
CHICKEN OR LAMB PASSANDA NAWABI N	7.75
<i>Marinated pieces of chicken or lamb cooked in cream and delicate herbs, a Kashmiri recipe.</i>	
NOORJAHANI – KING PRAWN	11.95
<i>King prawn cooked to perfection with onions, peppers and a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger, and a unique blend of spices.</i>	
NOORJAHANI – CHICKEN OR LAMB	7.75
<i>Chicken or lamb cooked to perfection with onions, peppers and a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices.</i>	
TANDOORI KING PRAWN MASALA N	11.95
<i>Marinated large prawns cooked in a creamy sauce made from almonds and coconuts, a fusion of special tandoori spices.</i>	
JINGHA HARA JHUL	11.95
<i>Delicately spiced king prawn cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.</i>	
HARIALI JINGHA	11.50
<i>King prawn cooked with spinach, yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.</i>	
MURGH HARA JHUL	7.95
<i>Delicately spiced chicken cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.</i>	
MAHI MASALA (SALMON)	8.95
<i>Scottish marinated salmon, cooked with onion, tomato, green chilli, and grain mustard.</i>	
CORIANDER SIZZLER	7.95
<i>Julienne cut pieces of chicken stir fried with light spices, black pepper, fresh green herbs, onions and green pepper.</i>	

TANDOORI SELECTIONS

All Tandoori items are marinated in yogurt and variety of different spices, baked in a clay oven

SEA BASS	9.95
<i>Lightly seasoned Whole Sea bass, marinated in a selection of fresh herbs and spices then baked in the clay oven - served with salad.</i>	
BARAH KEBAB (LAMB CHOPS)	8.95
<i>Tender baby lamb chops marinated overnight and grilled to a very classic taste.</i>	
SULA SALMON	8.95
<i>A classical Rajasthani kebab of salmon, gently baked in the tandoor with fresh ground herbs and spices.</i>	
TANDOORI MIXED GRILL	11.95
<i>A plate of mouth-watering Tandoori specialties include pieces of king prawn, Chicken Tikka, Sheek Kebab, Lamb Chop and Tandoori Chicken, served with a Nan.</i>	
TANDOORI KING PRAWN	11.50
<i>King prawns flavoured with mixed spices and tenderly grilled in the Tandoor.</i>	
CHICKEN OR LAMB TIKKA	6.95
<i>Boneless chicken or lamb pieces marinated with mild spices and grilled in the Tandoor.</i>	
TANDOORI CHICKEN (HALF)	6.50
<i>Tender chicken on the bone prepared with mild spices and grilled in the Tandoor.</i>	
CHICKEN OR LAMB SHASLICK	7.75
<i>Chicken or lamb pieces marinated with coriander and spices grilled with onions, capsicum and tomatoes.</i>	
KING PRAWN SHASLICK	11.95
<i>Marinated king prawns mixed with coriander and spices grilled with onions, capsicum and tomatoes.</i>	
PANEER SHASLICK	6.95
<i>Cubes of home-made cheese, grilled with onions, capsicum and tomatoes.</i>	

BIRYANI DISH

Exquisite recipe from the Mughal days combines your choice of items below with fragrant Himalayan rice, cooked with light spices – includes a medium vegetable curry.

CHICKEN / LAMB TIKKA	8.95
CHICKEN / LAMB / PRAWN	7.95
TANDOORI KING PRAWN	11.95
SPECIAL MIXED	10.95
VEGETABLE	7.50

SALADS

Crunchy Green Salad is mixed with spinach, cucumber, tomatoes, lettuce and a touch of sliced onion.

GREEN SALAD	1.75
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TRADITIONAL DISHES

All traditional dishes are available in Chicken with an additional charge of £0.75 for Lamb, Baby Prawn and £3.25 extra for King Prawns

KORAI / JALFREZI	7.50
<i>Street-cooking method, tempered with fresh green garlic, chopped onion and peppers cooked in a medium sauce and served in an iron skillet.</i>	
BALTI	6.75
<i>Chef's Special and frontier-style Balti dishes, refined and based on fresh coriander, garlic, green chillies, tomatoes and tamarind sauce.</i>	
TIKKA MASALA N	7.50
<i>The country's most popular dish, boneless pieces of diced chicken or lamb breast prepared with home-made almond and herbed masala sauce.</i>	
DANSAK	6.95
<i>Dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour.</i>	
PATHIA	6.75
<i>Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.</i>	
PALAK (SPINACH)	6.75
<i>Traditional Punjabi dish, cooked with fresh spinach tempered with garlic and onion.</i>	
KORMA N	6.50
<i>Very mild dish cooked in rich sauce of almonds, coconut and fresh cream.</i>	
MADRAS	5.95
<i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>	
VINDALOO	5.95
<i>A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce.</i>	
DOPIAZA	6.50
<i>From the Northern region of India, this exciting mix of pepper, tomato, chopped onion, coriander and fresh fenugreek, prepared with mustard oil in a medium sauce.</i>	
ROGAN	6.75
<i>A traditional dish from Mirpur, Pakistan. A blend of authentic freshly grounded medium spices and garnished with tomato, capsicum, fenugreek and coriander.</i>	
BHUNA	6.50
<i>Bhuna dishes are spicy and medium hot (semi-dry).</i>	

Indian fusion

BANGLADESHI SPECIALITIES

JHAL CHICKEN OR LAMB 	7.95
<i>Thin fillets of chicken or lamb cooked with the Chef's unique very hot spices.</i>	
CHICKEN OR LAMB NAGA 	7.75
<i>Chicken or lamb cooked in a spicy sauce with a touch of naga – a very hot and aromatic chilli.</i>	
BENGAL FISH 	8.50
<i>Fresh-water fish from the Bay of Bengal pan – fried with onions, capsicum and coriander in a medium sauce.</i>	
ADHA DIYA 	7.75
<i>Pieces of chicken or lamb cooked with lots of garlic, ginger, coconut and cream – garnished with spring onions.</i>	
AAM DIYA 	7.75
<i>Pieces of chicken or lamb tikka cooked with mango, cream and coconut sauce – garnished with sultanas & sliced almonds.</i>	
CHICKEN BEGUNI 	7.95
<i>Pieces of delicately spiced pieces of chicken, cooked with mashed aubergine, peas, olive oil and fresh ground spices, served with the aubergine skin.</i>	

NEPALESE SPECIALITIES

LAMB SHANK	9.95
<i>Traditional slow cooked Nepalese Lamb Shank, served with a rich gravy of tomato, freshly ground spices, yoghurt and lime. (Subject to availability)</i>	
MURGH KATHMANDU	8.95
<i>Whole breast of chicken seasoned and stuffed with lightly spiced fresh butter-nut squash, cheddar cheese and paneer, slow cooked in the tandoor.</i>	
GURKHA JINGHA	11.50
<i>Large prawns marinated in whole grain mustard, lemon juice and ground spices, cooked in a medium sauce – garnished with cherry tomatoes.</i>	

RICE DISH & BREAD

PILAU RICE	2.40
BOILED RICE	2.20
MUSHROOM RICE	2.90
CORIANDER RICE	2.90
COCONUT RICE	2.90
NAN	1.95
KEEMA NAN	2.40
PESHWARI NAN	2.40
GARLIC NAN	2.40
PARATHA	2.50
ALOO PARATHA	2.70
SPECIAL PARATHA	2.95
<i>Stuffed with potato, spinach and cheese</i>	
CHAPATI	1.10
TANDOORI ROTI	1.60
CORIANDER SPECIAL NAN	2.40
<i>With cheese and green chillies</i>	

VEGETABLE SIDE DISH

GOBI GULISTAN <i>(cauliflower and peas)</i>	3.25
CHANA MASALA <i>(chick peas)</i>	3.25
MIXED VEGETABLES CURRY OR BHAJI	3.25
SAAG BHAJI <i>(spinach)</i>	3.25
BHINDI BHAJI <i>(okra)</i>	3.25
BOMBAY POTATOES	3.25
DAAL TARKA <i>(lentils)</i>	3.25
MUSHROOM BHAJI	3.25
CAULIFLOWER BHAJI	3.25
SAAG ALOO <i>(spinach with potatoes)</i>	3.25
SAAG PANEER <i>(spinach with cheese)</i>	3.95
MOTOR PANEER <i>(peas with cheese)</i>	3.95
MISTI LAO BHAJI <i>(sweet pumpkin)</i>	3.25
SAAG DAAL <i>(spinach and lentils)</i>	3.25
BAINGON MOTOR <i>(aubergine and peas)</i>	3.25

VEGETABLE MAIN DISH

VEGETABLE DANSAK	5.75
MIXED VEGETABLE JALFREZI	5.75
GARLIC MUSHROOM	5.75
PANEER KORAI	6.95
BAINGON ALOO DUPIAZA	5.75
VEGETABLE HARA JHUL	6.50

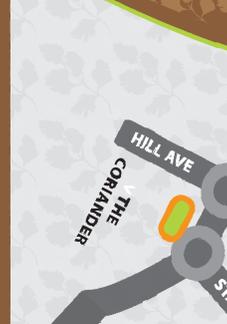
CONDIMENTS

PAPADOM	0.50
MASALA PAPADOM	0.50
RAITHA	1.50
CHUTNEY (per portion)	0.50

All dishes are individually prepared, a little time is deeply appreciated. If you are allergic to anything please let us know. Management reserves the right to refuse any person without giving any reasons.

N Nuts	 Medium	 Hot	 Very Hot
<i>Please select your taste from the list.</i>			

The Coriander | Metro Court | Station Approach | Amersham | Bucks | HP6 5AZ



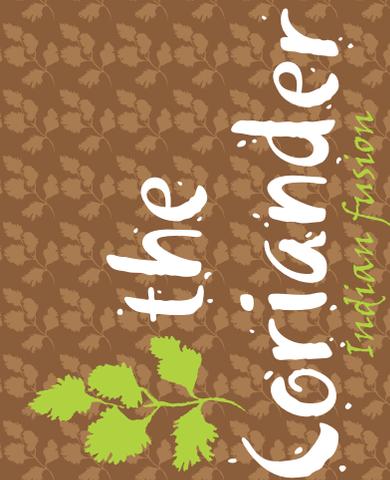
find us

OPENING HOURS:
 Monday – Thursday: 12pm – 2.30pm & 5.30pm – 11.00pm
 Friday – Saturday: 12pm – 2.30pm & 5.30pm – 11.30pm
 Sunday: All day from 1.00pm – 10.30pm
 Open on all bank holidays

Call us now on
 01494 72 86 63 / 72 63 70
 or visit
www.thecoriander.com
 to order your meal

EXQUISITE SUNDAY BUFFET
 Popodums and mix starters served at the table, A selection of 3 main, 2 side dishes and Pilau rice (self service) Nan breads served fresh at the table.
£9.95 (Adult) £5.50 (Children)
Every Sunday from 1pm – 5pm
 Different menu every week

BUSINESS LUNCH from **£6.50**
 Main dish, Side dish and Rice
(Monday to Friday)



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www.thecoriander.com
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