




























## TO START

- JHAL PURI**  3.95  
Small, diced chicken tikka cooked in a fairly hot sauce – served on a puri.
- LAMB CHOPS**  4.95  
Tender baby chops marinated overnight and cooked in a classic style.
- HARA KEBAB**  3.50  
Spinach and potatoes, stuffed with cottage cheese and roasted cashew nuts, served with dry fenugreek.
- MACHLI KEBAB**  4.25  
Fresh-water fish made into a patty with onions, fresh ground spices and green chilli, pan-fried.
- SHIMLA MIRCH**   3.95  
Green pepper stuffed with mixed vegetables, cottage cheese and cashew nuts – cooked in a clay oven.
- PANEER SHASHLIK**  3.95  
Spicy home-made cheese cooked in the Tandoor.
- MURGH MALAI**  3.95  
Delicately spiced, succulent chicken, skewered and grilled in the Tandoor with garlic, ghee and mint.
- SHEEK KEBAB**  3.50  
Minced lamb, mixed with various herbs and spices, skewered and grilled in the Tandoor.
- TANDOORI CHICKEN**  3.50  
¼ spring chicken marinated in traditional spices and cooked in the Tandoor.
- AJWANI SALMON**  4.95  
Fresh Scottish salmon char-grilled in the Tandoor with lemon juice, ginger & carom seeds.
- CHICKEN OR LAMB TIKKA**  3.50  
Chicken or lamb tikka marinated overnight and cooked in the Tandoor.
- ADHA JINGA**  5.95  
Jumbo prawns pickled in garlic, ginger, fenugreek and lemon juice, baked in the Tandoor.
- PRAWN PATHIA PURI**  4.50  
Small prawns cooked in a sweet and sour sauce – served on a puri.
- KING PRAWN PATHIA PURI**  5.25  
Jumbo prawns cooked in sweet and sour sauce – served on a puri.
- ONION BHAJI**  3.25  
Shredded onion patty with lentil flour, cumin, coriander & green pepper, deep-fried.
- SAMOSA (VEGETABLE OR MEAT)**  3.25  
Fried pastry filled with fresh vegetables or mince lamb.
- KING PRAWN BUTTERFLY** 4.75  
Large prawn infused with special spices, flattened, coated in breadcrumbs and deep fried. Served with a salad.
- CORIANDER PLATTER**  5.95  
Chicken tikka, lamb chop, sheek kebab and salmon tikka.

## CHEF'S RECOMMENDATION

- CORIANDER SIZZLER**  9.95  
Julienne cut pieces of chicken stir fried with light spices, black pepper, green herbs, onion and green pepper.
- MURGH MASALA**  9.95  
Pieces of tandoori chicken off the bone cooked with mince lamb, delicate spices, herbs in a semi dry sauce and served with a boiled egg.
- HARIALI CHICKEN**  8.50  
Chicken tikka cooked with spinach, yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.
- MALAI MURGH MASALA**   8.50  
Delicate pieces of chicken, cooked with a almond and freshly ground masala sauce finished with layer of butter and cream.
- JINGHA BALCHOU**  11.95  
King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushroom. A classic Goan dish.
- LAMB CHOP MASALA**  9.95  
Tender baby lamb chops marinated overnight & cooked in an exotic sauce.
- PASSANDA NAWABI**   8.95  
Marinated pieces of chicken or lamb cooked in cream and delicate herbs, a Kashmiri recipe.
- NOORJAHANI-KING PRAWN**  11.95  
King Prawn cooked to perfection with a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices. A very well balanced dish.
- NOORJAHANI-CHICKEN OR LAMB**  8.95  
Chicken or Lamb cooked to perfection with a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger and a unique blend of spices. A very well balanced dish.
- TANDOORI KING PRAWN MASALA**   11.95  
Marinated large prawns cooked in a creamy sauce made from almonds and coconuts, a fusion of special tandoori spices
- JINGHA HARA JHUL**  11.95  
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.
- HARIALI JINGHA**  11.95  
King prawn cooked with spinach, yoghurt, garlic, fresh coriander, green chillis and whole grain mustard with a touch of olive oil.
- MURGH HARA JHUL**  8.95  
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.
- MAHI MASALA (SALMON)**  9.50  
Scottish marinated salmon, cooked with onion, tomato, green chilli, and grain mustard.

## TANDOORI SELECTIONS

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

- BARAH KEBAB (LAMB CHOPS)** 9.50  
Tender baby lamb chops marinated overnight and grilled to a very classic taste.
- SULA SALMON** 9.50  
A classical Rajasthani kebab of salmon, gently baked in the tandoor with fresh ground herbs and spices.
- TANDOORI MIXED GRILL** 11.95  
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.
- TANDOORI KING PRAWN** 11.95  
King prawns flavoured with mixed spices and tenderly grilled in the Tandoor.
- CHICKEN OR LAMB TIKKA** 7.50  
Boneless chicken or lamb pieces marinated with mild spices and grilled in the Tandoor.
- TANDOORI CHICKEN (HALF)** 6.95  
Tender chicken on the bone prepared with mild spices and grilled in the Tandoor.
- CHICKEN OR LAMB SHASHLIK** 7.95  
Chicken or lamb pieces marinated with coriander and spices grilled with onions, capsicum and tomatoes.
- KING PRAWN SHASHLIK** 12.50  
Marinated king prawns mixed with coriander and spices grilled with onions, capsicum and tomatoes.
- PANEER SHASHLIK** 7.50  
Cubes of home-made cheese, grilled with onions, capsicum and tomatoes.

## 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** 9.50
- CHICKEN / LAMB / PRAWN** 8.50
- TANDOORI KING PRAWN** 12.50
- SPECIAL MIXED** 11.50
- VEGETABLE** 7.95

## SALADS

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

- GREEN SALAD** 1.75

## TRADITIONAL DISHES

All traditional dishes are available in Chicken with an additional charge of £1 for Lamb, Baby Prawn and £3.50 extra for King Prawns

- KORAI / JALFREZI**   7.50  
Street-cooking method, tampered with fresh green garlic, chopped onion and peppers cooked in a medium sauce and served in an iron skillet.
- BALTI**  7.50  
Chef's Special and frontier-style Balti dishes, refined and based on fresh coriander, garlic, green chillies, tomatoes and tamarind sauce.
- TIKKA MASALA**   7.50  
The country's most popular dish, boneless pieces of diced chicken or lamb breast prepared with home-made almond and herbed masala sauce.
- DANSAK**  7.50  
Dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour.
- PATHIA**  7.50  
Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.
- PALAK (SPINACH)**  6.95  
Traditional Punjabi dish, cooked with fresh spinach tempered with garlic and onion.
- KORMA**   6.95  
Very mild dish cooked in rich sauce of almonds, coconut and fresh cream.
- MADRAS**  6.50  
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.
- VINDALOO**  6.50  
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.
- DOPIAZA**  6.95  
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.
- ROGAN**  6.95  
A traditional dish from Mirpur, Pakistan. A blend of authentic freshly grounded medium spices and garnished with tomato, capsicum, fenugreek and coriander.
- BHUNA**  6.95  
Bhuna dishes are spicy and medium hot (semi-dry).

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Indian fusion

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## BANGLADESHI SPECIALITIES

<b>JHAL CHICKEN OR LAMB</b> 	8.95
<i>Thin fillets of chicken or lamb cooked with the Chef's unique very hot spices.</i>	
<b>CHICKEN OR LAMB NAGA</b> 	8.50
<i>Chicken or lamb cooked in a spicy sauce with a touch of naga – a very hot and aromatic chilli.</i>	
<b>BENGAL FISH</b> 	8.95
<i>Fresh-water fish from the Bay of Bengal pan – fried with onions, capsicum and coriander in a medium sauce.</i>	
<b>ADHA DIYA</b> 	8.50
<i>Pieces of chicken or lamb cooked with lots of garlic, ginger, coconut and cream – garnished with spring onions.</i>	
<b>AAM DIYA</b> 	8.50
<i>Pieces of chicken or lamb tikka cooked with mango, cream and coconut sauce – garnished with sultanas &amp; sliced almonds</i>	
<b>CHICKEN BEGUNI</b> 	8.95
<i>Pieces of delicately spiced pieces of chicken, cooked with mashed aubergine, peas, olive oil and fresh ground spices, served on the aubergine skin.</i>	

## NEPALESE SPECIALITIES

<b>MURGH KATHMANDU</b>	9.50
<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>	
<b>GURKHA JINGHA</b>	11.95
<i>Large prawns marinated in whole grain mustard, lemon juice and ground spices, cooked in a medium sauce – garnished with cherry tomatoes.</i>	
<b>KACHILA</b>	8.95
<i>Classic Nepalese meat-ball dish, slow pan fried lamb meat-balls served on a exotic sauce of yoghurt, ginger, cumin, fresh herbs &amp; onion gravy – garnished with curry leaves</i>	
<b>LAMB SHANK</b>	10.95
<i>Traditional slow cooked Nepalese Lamb Shank, served with a rich gravy of tomato, freshly ground spices, yoghurt and lime. (Subject to availability)</i>	







## RICE DISH & BREAD

<b>PILAU RICE</b>	2.60
<b>BOILED RICE</b>	2.30
<b>MUSHROOM RICE</b>	2.90
<b>CORIANDER RICE</b>	2.90
<b>COCONUT RICE</b>	2.90
<b>SPECIAL FRIED RICE</b>	3.10
<b>NAN</b>	2.10
<b>KEEMA NAN</b>	2.50
<b>PESHWARI NAN</b>	2.50
<b>GARLIC NAN</b>	2.50
<b>PARATHA</b>	2.60
<b>ALOO PARATHA</b>	2.90
<b>CHAPATI</b>	1.20
<b>TANDOORI ROTI</b>	1.60
<b>CORIANDER SPECIAL NAN</b>	2.50
<i>With cheese and green chillies</i>	

## VEGETABLE SIDE DISH

<b>GOBI GULISTAN</b> <i>(cauliflower and peas)</i>	3.75
<b>CHANA MASALA</b> <i>(chick peas)</i>	3.75
<b>MIXED VEGETABLES CURRY OR BHAJI</b>	3.75
<b>SAAG BHAJI</b> <i>(spinach)</i>	3.75
<b>BHINDI BHAJI</b> <i>(okra)</i>	3.75
<b>BOMBAY POTATOES</b>	3.75
<b>DAAL TARKA</b> <i>(lentils)</i>	3.75
<b>MUSHROOM BHAJI</b>	3.75
<b>CAULIFLOWER BHAJI</b>	3.75
<b>SAAG ALOO</b> <i>(spinach with potatoes)</i>	3.75
<b>MISTI LAO BHAJI</b> <i>(sweet pumpkin)</i>	3.75
<b>SAAG DAAL</b> <i>(spinach and lentils)</i>	3.75
<b>BAINGON MOTOR</b> <i>(aubergine and peas)</i>	3.75
<b>SAAG PANEER</b> <i>(spinach with cheese)</i>	4.50
<b>MOTOR PANEER</b> <i>(peas with cheese)</i>	4.50

## VEGETABLE MAIN DISH

<b>VEGETABLE DANSAK</b> 	5.95
<b>MIXED VEGETABLE JALFREZI</b> 	5.95
<b>GARLIC MUSHROOM</b> 	5.95
<b>PANEER KORAI</b> 	7.50
<b>BAINGON ALOO DUPIAZA</b> 	5.95
<b>VEGETABLE HARA JHUL</b> 	6.50

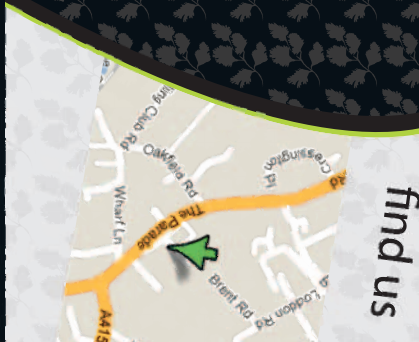
## CONDIMENTS

<b>PAPADOM</b>	0.60
<b>MASALA PAPADOM</b>	0.60
<b>RAITHA</b>	1.75
<b>CHUTNEY (per portion)</b>	0.60

*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.*

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

The Coriander | 58-60 The Parade | Bourne End | Buckinghamshire | SL8 5SS



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