

- 61 Mushroom Mutter (DF,GF)** 16.20
Mushroom and peas cooked in garlic, cream and spices
- 62 Mixed Vegetables (V, GF)** 16.20
Finely chopped mixed seasonal vegetables cooked with garlic, ghee and aromatic mix of spices
- 63 Daal Makhani (DF, GF)** 16.20
Kidney beans and blacklentils cooked with ghee, herbs and spices
- 64 Baingan Bharta (Seasonal) (V, GF)** 16.20
Egg plant toasted in tandoor and cooked with ginger, garlic, onion and tomato, seasoned with herbs and spices
- 65 Aloo Gobi (V, GF)** 16.20
Cauliflower and potatoes cooked with cumin, turmeric, coriander and spices
- 66 Vegetable Korma (GF)** 16.20
Vegetables cooked with homemade cheese simmered in a creamy sauce
- 67 Mushroom Do Payaza (GF)** 16.20
Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander
- 68 Vegetable Jalfreze (DF, GF)** 16.20
Vegetables cooked with herbs and spices, coconut milk and capsicum
- 69 Butter Vegetables (GF)** 16.20
Vegetables cooked in a mild butter sauce and a touch of fenugreek
- 70 Tarka Daal (V,Df,GF)** 16.20
Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition

BIRYANI

- 71 Chicken Biryani (GF)** 19.80
- 72 Lamb Biryani (GF)** 21.60
- 73 Prawn Biryani (GF)** 22.50
- 74 Vegetable Biryani (GF)** 17.10
Basmati Rice cooked with chicken, lamb, prawn or vegetables, infused with fresh spices. A delicious, wholesome meal served with raita

BREADS

- 75 Naan** 3.15
Leavened bread made of refined flour baked in the tandoor
- 76 Garlic Naan** 3.60
Leavened bread sprinkled with crushed garlic and baked in the tandoor
- 77 Chicken Naan** 4.95
Naan with stuffing of mildly spiced chicken
- 78 Keema Naan** 4.95
Naan with stuffing of spiced lamb mince
- 79 Kashmiri Naan** 4.05
Naan stuffed with nuts and raisins

- 80 Onion Kulcha** 4.05
Naan with stuffing of onions and spices
- 81 Paneer & Garlic Kulcha** 4.95
Naan sprinkled with crushed garlic, stuffed with homemade cottage cheese and spices
- 82 Vegetable Kulcha** 4.05
Naan stuffed with fresh seasoned vegetables and spices
- 83 Tandoori Roti** 3.15
Unleavened wholemeal flour bread baked in tandoor
- 84 Lacha Parantha** 4.05
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in tandoor.
- 85 Aloo Parantha** 4.05
Naan stuffed with potatoes, herbs and spices, onion and coriander
- 86 Chocolate Naan** 5.40
Leavened bread stuffed with crispy flakes of chocolate

SIDES

- 87 Poppadom (GF)** 1.80
4 Pieces
- 88 Raita (GF)** 4.05
Yoghurt mixed with cucumber and ground spices
- 89 Mixed Pickles (GF)** 3.60
A selection of mixed pickles to compliment your meal
- 90 Mango Chutney (GF)** 3.60
A chutney made from mango with other herbs and spices
- 91 Tamarind Chutney (GF)** 4.05
A sweet but tangy sauce, perfect with vegetarian starters
- 92 Leafy Mixed Salad (GF)** 7.20
Onions, cucumbers, cabbage, tomatoes with lemon juice and special mix of spices
- 93 Mint Chutney (GF)** 3.60
A delicious dip made from herbs, spices, mint leaves and yoghurt
- 94 Kashmiri pulao** 07.20
Basmati rice with cashews, almonds, sultanas and desiccated coconut

MIXERS/SODAS

- 95 Coke, Coke Zero, Sprite, L&P, Fanta** 4.00
- 96 Mango Lassi** 5.40


COMBO OPTIONS

- 97 Combo 1** 48.00
2x curries, 2x rice, 2x naan, 1x onion bhaji, 1x 1.5l Coke
- 98 Combo 2** 75.00
3x curries, 3x rice, 2x naan, 1x onion bhaji, 1x 1.5l Coke
- 99 Family Combo** 95.00
4x curries, 4x rice, 4x naan, 2x onion bhaji, 1x 1.5l Coke



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STARTERS

- 1 Sizzling Tandoori Platter For Two (GF) 28.80**
Two lamb chops, two tandoori king prawns, chicken seekh kebab, two fish amrisari tikka and two Coriander's tikka
- 2 Coriander Platter For Two (GF) 25.20**
Includes two samosa, two onion bhaji, chicken seekh kebab, two lamb chops and two chicken tikka
- 3 Vegetarian Platter For Two (GF) 19.80**
Includes two samosa, two onion bhaji, two vegetable pakora and two cheese pakora
- 4 Vegetable Samosa (2 Samosa per portion) 6.30**
Flaky Pasty filled with diced potatoes, peas and cumin then fried golden brown
- 5 Onion Bhaji (GF) (4 pieces per portion) 7.20**
Crispy onion fritters, fresh herbs mixed with chickpea flour, deep fried
- 6 Vegetable Pakora (GF) 5.85**
Selection of mixed vegetables and cottage cheese dipped in a chick-pea batter and finished in hot oil
- 7 Tandoori Mushrooms (GF) (6 pieces per portion) 14.40**
Mushroom dipped in spicy garlic, yoghurt marinade, cooked in tandoor
- 8 Paneer Tikka (GF) (6 pieces per portion) 14.40**
Indian cottage cheese marinated in yoghurt and spices
- 9 Chicken Tikka (GF) (5 pieces per portion) 14.40**
Chicken marinated in spices and yoghurt, cooked in skewer overflaming charcoal in the tandoor
- 10 Cream Tikka (GF) (5 pieces per portion) 14.40**
Fillets of chicken marinated in yoghurt, crushed cashew, white pepper, cheese, freshspices, then coked in the tandoor
- 11 Fish Tikka (GF) (5 pieces per portion) 15.30**
Yoghurt marinated fish fillet with mustard oiland spices, skewered and cooked in tandoor
- 12 Lamb Chops (GF) (4 pieces per portion) 18.00**
Lamb cuts dipped in spicy yoghurt overnight and cooked in tandoor
- 13 Tandoori King Prawn (GF) (8 pieces per portion) 16.20**
King prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the tandoor
- 14 Tandoori Chicken Half (GF) Half 13.50 / Full 22.50**
Tender spring chicken marinated with fresh herb and spices, skewered and cooked in tandoor



MAINS

All mains are served with Basmati Rice. All dishes can be made to your taste – mild, medium, hot or extra hot

- 15 Chicken Vindaloo (DF,GF) 19.80**
- 16 Lamb Vindaloo (DF,GF) 21.60**
A popular dish of Goa and Kerala. Meat marinated in highly flavourful spicy mixture with vinegar
- 17 Mango Chicken (GF) 19.80**
Succulent chicken cooked in the tandoor and finished aromatic mango sauce and coconut cream

- 18 Butter Chicken (GF) 19.80**
- 19 Butter Prawns (GF) 22.50**
Creamy, tangy and rich tomato sauce gravy coats the marinated chicken pieces to become this indulgence of butter chicken or butter prawn.
- 20 Kadai Chicken (GF) 19.80**
- 21 Kadai Lamb (GF) 21.60**
- 22 Kadai Prawn (GF) 22.50**
This delicious, spicy and flavourful dish is made with onions, tomatoes, ginger, garlic and fresh ground spices
- 23 Bhuna Chicken (DF, GF) 19.80**
- 24 Bhuna Lamb (DF, GF) 21.60**
Chicken or lamb without water in ginger, garlic, fresh coriander, capsicum, onion and curry masala
- 25 Chicken Madras (DF, GF) 19.80**
- 26 Lamb Madras (DF, GF) 21.60**
- 27 Fish Madras (DF,GF) 22.50**
A lipsmacking hot dish cooked with onions, ginger, garlic and spices. A very favourite South Indian dish
- 28 Chicken Saagwala (DF, GF) 19.80**
- 29 Lamb Saagwala (DF, GF) 21.60**
- 30 Prawn Saagwala (DF, GF) 22.50**
Tender pieces of meat cooked in spinach gravy with herbs and spices, fresh tomatoes and cream
- 31 Chicken Korma (GF) 19.80**
- 32 Lamb Korma (GF) 21.60**
A mild dish cooked in creamy sauce with almonds and spices
- 33 Chicken Roganjosh (DF, GF) 19.80**
- 34 Lamb Roganjosh (DF, GF) 21.60**
An aromatic dish of Kashmiri origin, cooked with roasted and ground cinnamon, cardamom, turmeric, coriander and garam masala
- 35 Chicken Tikka Masala (GF) 19.80**
- 36 Lamb Tikka Masala (GF) 21.60**
Boneless marinated chicken or lamb pieces simmered in a curry masala sauce, then prepared with a selection of herbs and spices
- 37 Chicken Jhalfreeze (DF,GF) 19.80**
- 38 Lamb Jhalfreeze (DF,GF) 21.60**
- 39 Prawn Jalfreeze (DF, GF) 22.50**
Jhal - spicy food; Freeze - stir frying. Served in thick spicy sauce with green chilli peppers, tossed with bell peppers, onion and tomatoes
- 40 Chicken Achari (DF,GF) 19.80**
- 41 Lamb Achari (DF, GF) 21.60**
A popular Rajasthani dish cooked with mustard oil, ginger, garlic onion seeds, fenugreek seeds and spices
- 42 Lal Mas (Lamb) (GF) 21.60**
Lamb meat cooked with red chilli sauce, garlic coriander and garam masala. A dish with a very authentic Indian taste

- 43 Bombay Chicken Masala (GF) 19.80**
Chicken cooked in typical Bombay style in a light curry sauce with herbs and spices, cream and fresh coriander
- 44 Fish Curry (GF) 22.50**
Churnks of gurnard fish cooked with onion, tomato ginger, garlic and aromatic Indian herbs and spices
- 45 Malabari Fish (GF) 22.50**
Gurnard fish cooked in a cramy sauce with ginger, garlic vinegar and capsicum
- 46 Chicken Do Payaza (GF) 19.80**
- 47 Lamb Do Payaza (GF) 21.60**
- 48 Prawn Do Payaza (GF) 22.50**
Cubes of chicken, lamb or prawn tossed with chunks of onion, in a vegetable gravy along with herbs, spices and cream
- 49 Chicken Phost (GF) \$19.80**
- 50 Lamb Phost (GF) \$21.60**
Tender cubes of Chicken or Lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices
- 51 Balti Dansak Chicken (DF, GF) 19.80**
Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream
- 52 Lamb Bombay (GF) 21.60**
Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander
- 53 Goa Prawns (GF) 22.50**
A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices
- 54 Prawn Handi Masala (GF) 22.50**
Prawns cooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream



VEGETARIAN

- 55 Palak Paneer (GF) 17.10**
Indian cottage cheese cubes cooked with spinach and spices
- 56 Shahi Paneer (GF) 17.10**
Homemade cottage cheese cooked with cream and tomatoes. A favourite North Indian dish
- 57 Kadai Paneer (GF) 17.10**
Homemade cottage cheese cooked in vegetable gravy with crushed onion, garlic, ginger and fresh ground kadai masala
- 58 Matar Paneer (GF) 17.10**
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs
- 59 Paneer Makhni (GF) 17.10**
Homemade cottage cheese cooked in a butter sauce with a touch of fenugreek
- 60 Malai Kofta 16.20**
Cottage cheese, potato dumpling and spices finished in hot oil and served with gravy made of cashew nuts and raisins