WELCOME

ABOUT CORIANDER LEAF INDIAN RESTAURANT

Our Indian cuisine is characterized by the smell and taste of its exotic spices. Each condiment used is rigorously balanced, creating a simple and detailed blend and providing health benefits.

Only in our restaurant you can try authentic Indian cuisine, filled with the spicy aroma of oriental spices, prepared by professional chefs from India according to ancient Indian recipes. Our dishes are prepared from authentic products in the Indian tandoor oven. An individual approach to each guest, fast service and oriental cuisine will leave only bright, romantic and unforgettable memories in your heart! Our entire management work with that expectation.

COCKTAILS

Espresso Martini **16.00**
Espresso brew coffee,Espresso Liqueur,Gomme syrup, vanilla liqueur, Vodka

Margarita **16.00**
Espolon Tequila Reposado, Triple Sec, Gomme syrup, Pure Lime Juice

Gimlet **16.00**
Gin, Gomme syrup,Pure Lime Juice

WINE LIBRARY

SPARKLING

	Glass	Bottle
Lindauer Brut Cuvee (200ml) New Zealand	10.00	
Lindauer Fraise (200ml) New Zealand	10.00	
Te Hana Reserve Cuvee New Zealand		40.00

SAUVINGNON BLANC

The Ned Marlborough	10.00	45.00
Stratum Waipara Valley	10.00	45.00

CHARDONNAY

Chardonnay Stratum Waipara Valley	10.00	45.00
Trinity Hill Hawkes Bay	10.00	45.00

PINOT GRIS

Stratum Waipara Valley	10.00	45.00
The Ned Marlborough	10.00	45.00

GEWÜRTZTRAMINER

Saints Gisborne	10.00	45.00

RIESLING

	Glass	Bottle
Roaring Meg by Mt Difficulty Central Otago	10.00	45.00

PINOT NOIR

	Glass	Bottle
Kopiko Bay Waipara Valley	10.00	45.00
Roaring Meg by Mt Difficulty Central Otago	12.00	55.00

SHIRAZ/SYRAH

	Glass	Bottle
Aramis White Label Shiraz McLaren Vale/Australia	10.00	45.00
Trinity Hill Gimlett Gravels Hawkes Bay	11.00	50.00

CABERNET/MERLOT

	Glass	Bottle
Angus the Bull South Australia	10.00	45.00

ROSÉ

	Glass	Bottle
Stratum Rosé Waipara Valley	10.00	45.00

BEER

Steinlager Pure	10.00
Corona	10.00
Fortune Favours Adventurer (Pilsener)	11.00
Fortune Favours Wellingtonian (IPA)	11.00
Speight's Gold Medal Ale	10.00
Black Mac (Porter)	10.00
Steinlager Pure Light	10.00
King Fisher Bottle	10.00

TAP BEER

King Fisher	12.00

CIDER

Magners Apple Cider	10.00
Magners Berry Cider	10.00

SPIRITS

Black Label whisky	12.00
Glenfiddich old whisky	12.00
Jack Daniels whisky	10.00
Bacardi white Rum	10.00
Coruba Rum	10.00
Larios Gin	10.00
Russian Standard Vodka	10.00
42 Below Vodka	10.00
Canadian Club	10.00
Mckenna Bourbon	10.00
Jim Beam Bourbon	10.00
Makers Mark Bourbon	10.00
Jose Cuervo Especial Tequila	10.00
Red Bull & Vodka	12.00
Malibu	10.00
Hennessy Brandy	10.00

LIQUEURS

Bailey's, Cointreau	9.00
Kahlua	8.00

NON-ALCOHOLIC

Coca-cola, Coca-cola zero, Sprite, Fanta, L&P	6.00
Limca - very very limie and lemonie	6.00
Coca-cola Raspberry	6.50
Schweppes Lemonade Raspberry	6.50
Schweppes Lemonade	6.00
Schweppes Tonic or Soda water	6.00
Schweppes Soda & Lemon, Lime	6.00
Schweppes Ginger Ale	6.00
Schweppes Ginger Beer	6.00
Lemon Lime & Bitters	7.00
Voyage Sparkling Mineral water	6.00

JUICES

Keri Orange Juice, Keri Apple Juice	7.00
Keri Pineapple Juice	7.00
Keri Cranberry Juice	7.00
Most Sparkling Apple & Blackcurrant	7.00
Most Apple & Guava	7.00
Mango Lassi	7.00

BANQUETS

Coriander's Gold Banquet (per person) 45.00

Starters
One samosa, one onion bhaji, one lamb chop, chicken seekh kebab and Coriander's special tikka

Main Course
Each person can choose one main from the menu. Served with basmati rice, plain naan bread, popadoms and mango chutney.

Dessert
Your choice from our dessert menu.

Coriander Silver Banquet (per person) 35.00

Drinks
Any glass of soft drink

Starters
Tandoori chicken, onion bhaji, samosa

Main Course
Curry, rice and naan bread

Coriander's Kids Banquet (per person) 25.00
Two pieces of chicken tikka. Kids portion of butter chicken or mango chicken. One chocolate naan bread.

Dessert
Your choice from our desserts menu.

Conditions apply.

STARTERS

Sizzling Tandoori Platter For Two (GF) 32.00
Two lamb chops, two tandoori king prawns, chicken seekh kebab, two fish amritsari tikka and two Coriander's tikka

Coriander Platter For Two (GF) 28.00
Includes two samosa, two onion bhaji, chicken seekh kebab, two lamb chops and two chicken tikka

Vegetarian Platter For Two (GF) 22.00
Includes two samosa, two onion bhaji, two vegetable pakora and two cheese pakora

Vegetable Samosa (2 Samosa per portion) 7.00
Flaky Pasty filled with diced potatoes, peas and cumin, fried golden brown

Onion Bhaji (GF) (4 pieces per portion) 8.00
Crispy onion fritters, fresh herbs mixed with chickpea flour, deep fried

Vegetable Pakora (GF) 6.50
Selection of mixed vegetables and cottage cheese dipped in a chickpea batter and finished in hot oil

Tandoori Mushrooms (GF) (6 pieces per portion) 16.00
Mushroom dipped in spicy garlic and yoghurt marinade and cooked in tandoor

Paneer Tikka (GF) (6 pieces per portion) 16.00
Indian cottage cheese marinated in yoghurt and spices

Chicken Tikka (GF) (5 pieces per portion) 16.00
Chicken marinated in spices and yoghurt, cooked in skewer overflaming charcoal in the tandoor

Cream Tikka (GF) (5 pieces per portion) 16.00
Fillets of chicken marinated in yoghurt, crushed cashew, white pepper, cheese, freshspices, then coked in the tandoor

Fish Tikka (GF) (5 pieces per portion) 17.00
Yoghurt marinated fish fillet with mustard oiland spices, skewered and cooked in tandoor

Lamb Chops (GF) (4 pieces per portion) 20.00
Lamb cuts dipped in spicy yoghurt ovemight and cooked in tandoor

Tandoori King Prawn (GF) (8 pieces per portion) 18.00
King prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the tandoor

Tandoori Chicken Half (GF) ..... Half 15.00 / Full 25.00
Tender spring chicken marinated with fresh herb and spices, skewered and cooked in tandoor

MAINS

Chicken Vindaloo (DF,GF) **22.00**
Lamb Vindaloo (DF,GF) **24.00**
A popular dish of Goa and Kerala. Meat marinated in highly flavourful spicy mixture with vinegar

Butter Chicken (GF) **22.00**
Creamy, tangy and rich tomato sauce gravy coats the marinated chicken pieces to become this indulgence of butter chicken.

Mango Chicken (GF) **22.00**
Succulent chicken cooked in the tandoor and finished aromatic mango sauce and coconut cream.

Kadai Chicken (GF) **22.00**
Kadai Lamb (GF) **24.00**
This delicious, spicy and flavourful dish is made with onions, tomatoes, ginger, garlic and fresh ground spices

Bhuna Chicken (DF, GF) **22.00**
Bhuna Lamb (DF, GF) **24.00**
Chicken or lamb without water in ginger, garlic, fresh coriander, capsicum, onion and curry masala

Chicken Madras (DF, GF) **22.00**
Lamb Madras (DF, GF) **24.00**
A lipsmacking hot dish cooked with onions, ginger, garlic and spices. A very favourite South Indian dish

Chicken Saagwala (DF, GF) **22.00**
Lamb Saagwala (DF, GF) **24.00**
Tender pieces of meat cooked in spinach gravy with herbs and spices, fresh tomatoes and cream

Chicken Korma (GF) **22.00**
Lamb Korma (GF) **24.00**
A mild dish cooked in creamy sauce with almonds and spices

Chicken Roganjosh (DF, GF) **22.00**
Lamb Roganjosh (DF, GF)..... **24.00**
An aromatic dish of Kashmiri origin, cooked with roasted and ground cinnamon, cardamom, turmeric, coriander and garam masala

Chicken Tikka Masala (GF) **22.00**
Lamb Tikka Masala (GF) **24.00**
Boneless marinated chicken or lamb pieces simmered in a curry masala sauce, then prepared with a selection of herbs and spices

Chicken Jhalfrezee (DF,GF)..... **22.00**

Lamb Jhalfrezee (DF,GF) **24.00**
Jhal - spicy food; Frezee - stir frying. Served in thick spicy sauce with green chilli peppers, tossed with bell peppers, onion and tomatoes

Chicken Achari (DF,GF) **22.00**
Lamb Achari (DF, GF) **24.00**
A popular Rajasthani dish cooked with mustard oil, ginger, garlic onion seeds, fenugreek seeds and spices

Lal Mas (Lamb) (GF)..... **24.00**
Lamb meat cooked with red chilli sauce, garlic coriander and garam masala. A dish with a very authentic Indian taste

Bombay Chicken Masala (GF) **22.00**
Chicken cooked in typical Bombay style in a light curry sauce with herbs and spices, cream and fresh coriander

Chicken Do Payaza (GF) **22.00**
Lamb Do Payaza (GF)..... **24.00**
Cubes of chicken or lamb tossed with chunks of onion, in a vegetable gravy along with herbs and spices and cream

Chicken Phost (GF) **22.00**
Lamb Phost (GF) **24.00**
Tender cubes of Chicken or Lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices

Balti Dansak Chicken (DF, GF)..... **22.00**
Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream

Lamb Bombay (GF) **24.00**
Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander

All dishes can be made to taste – mild, medium, hot or extra hot.
All mains are served with Basmati Rice. Any extra rice will be charged $4.50 per portion.
To request dairy free and vegan option, please ask the duty manager.
Good things take time, if you are in a hurry please let our friendly staff know.

GF – Gluten Free

DF – Dairy Free

V – Vegan

SEAFOOD

Butter Prawns (GF) **25.00**
Creamy, tangy and rich tomato sauce gravy coats the marinated prawn pieces to become this indulgence of butter chicken or butter prawn.

Kadai Prawn (GF) **25.00**
This delicious, spicy and flavourful dish is made with onions, tomatoes, ginger, garlic and fresh ground spices

Fish Madras (DF,GF) **25.00**
A lipsmacking hot dish cooked with onions, ginger, garlic and spices. A very favourite South Indian dish

Prawn Saagwala (GF) **25.00**
Tender pieces of prawn cooked in spinach gravy with herbs and spices, fresh tomatoes and cream

Prawn Jalfrezee (DF, GF) **25.00**
Jhal - spicy food; Frezee - stir frying. Served in thick spicy sauce with green chilli peppers, tossed with bell peppers, onion and tomatoes

Fish Curry (GF) **25.00**
Chunks of gurnard fish cooked with onion, tomato ginger, garlic and aromatic Indian herbs and spices

Malabari Fish (GF) **25.00**
Gurnard fish cooked in a cramy sauce with ginger, garlic vinegar and capsicum

Prawn Do Payaza (GF) **25.00**
Cubes of prawn tossed with chunks of onion, in a vegetable gravy along with herbs and spices and cream

Goa Prawns (GF) **25.00**
A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices

Prawn Handi Masala (GF) **25.00**
Prawns cooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream

All dishes can be made to taste – mild, medium, hot or extra hot.
All mains are served with Basmati Rice. Any extra rice will be charged $4.50 per portion.
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VEGETARIAN

Palak Paneer (GF) **19.00**
Indian cottage cheese cubes cooked with spinach and spices

Shahi Paneer (GF) **19.00**
Homemade cottage cheese cooked with cream and tomatoes. A favourite North Indian dish

Kadai Paneer (GF) **19.00**
Homemade cottage cheese cooked in vegetable gravy with crushed onion, garlic, ginger and fresh ground kadai masala

Matar Paneer (GF) **19.00**
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs

Paneer Makhni (GF)..... **19.00**
Homemade cottage cheese cooked in a butter sauce with a touch of fenugreek

Malai Kofta **18.00**
Cottage cheese, potato dumpling and spices finished in hot oil and served with gravy made of cashew nuts and raisins

Mushroom Mutter (DF,GF)..... **18.00**
Mushroom and peas cooked in garlic, cream and spices

Mixed Vegetables (V, GF) **18.00**
Finely chopped mixed seasonal vegetables cooked with garlic, ghee and aromatic mix of spices

Daal Makhani (DF, GF) **18.00**
Kidney beans and blacklentis cooked with ghee, herbs and spices

Baingan Bharta (Seasonal) (V, GF) **18.00**
Egg plant toasted in tandoor and cooked with ginger, garlic, onion and tomato, seasoned with herbs and spices

Aloo Gobi (V, GF) **18.00**
Cauliflower and potatoes cooked with cumin, turmaric, coriander and spices

Vegetable Korma (GF)..... **18.00**
Vegetables cooked with homemade cheese simmered in a creamy sauce

Mushroom Do Payaza (GF) **18.00**
Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander

Vegetable Jalfrezee (DF, GF)..... **18.00**
Vegetables cooked with herbs and spices, coconut milk and capsicum

Butter Vegetables (GF)..... **18.00**
Vegetables cooked in a mild butter sauce and a touch of fenugreek

Tarka Daal (V,DF ,GF) **18.00**
Specially prepared lentil tempered with cumin seeds and garlic. Full of flavour and nutrition

All dishes can be made to taste – mild, medium, hot or extra hot.
All mains are served with Basmati Rice. Any extra rice will be charged $4.50 per portion.
To request dairy free and vegan option, please ask the duty manager.
Good things take time, if you are in a hurry please let our friendly staff know.

BIRYANI

Chicken Biryani (GF) **22.00**
Lamb Biryani (GF) **24.00**
Prawn Biryani (GF) **25.00**
Vegetable Biryani (GF) **19.00**
Basmati Rice cooked with chicken, lamb, prawn or vegetables, infused with fresh spices. A delicious, wholesome meal served with raita

SIDES

Poppadom (GF) **2.00**
4 Pieces

Raita (GF) **4.00**
Yoghurt mixed with cucumber and ground spices

Mixed Pickles (GF) **4.00**
A selection of mixed pickles to compliment your meal

Mango Chutney (GF) **4.00**
A chutney made from mango with other herbs and spices

Tamarind Chutney (GF) **4.00**
A sweet but tangy sauce, perfect with vegetarian starters

Leafy Mixed Salad (GF) **8.00**
Onions, cucumbers, cabbage, tomatoes with lemon juice and special mix of spices

Mint Chutney (GF) **4.00**
A delicious dip made from herbs, spices, mint leaves and yoghurt

Kashmiri pulao **8.00**
Basmati rice with cashews, almonds, sultanas and desiccated coconut

BREADS

Naan **3.50**
Leavened bread made of refined flour baked in the tandoor

Garlic Naan **4.00**
Leavened bread sprinkled with crushed garlic and baked in the tandoor

Chicken Naan **5.50**
Naan with stuffing of mildly spiced chicken

Keema Naan **5.50**
Naan with stuffing of spiced lamb mince

Kashmiri Naan **4.50**
Naan stuffed with nuts and raisins

Onion Kulcha **4.50**
Naan with stuffing of onions and spices

Paneer & Garlic Kulcha **5.50**
Naan sprinkled with crushed garlic, stuffed with homemade cottage cheese and spices

Vegetable Kulcha **4.50**
Naan stuffed with fresh seasoned vegetables and spices

Tandoori Roti **3.50**
Unleavened wholemeal flour bread baked in tandoor

Lacha Parantha **4.50**
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in tandoor.

Aloo Parantha **4.50**
Naan stuffed with potatoes, herbs and spices, onion and corinader

Chocolate Naan **6.00**
Leavened bread stuffed with crispy flakes of chocolate

DESSERTS

Chocolate Truffon with Meringue **8.00**

Crispy Chocolate and Caramel Mousse **8.00**

Panacotta and Mango Delight **8.00**

Vanilla ice cream **8.00**

Gulaab jamun **6.00**
Sweet milkmade dumplings soaked in flavoured sugar syrup

CHILDREN'S MENU

Baby Butter Chicken Meal **16.00**
Baby Butter Chicken, 1 baby naan, 1x rice

Chicken Nuggets **8.00**
8 pieces per portion

French Fries **6.50**

Butter Sauce & Chips **9.50**
Butter chicken sauce with fries