

SHURWAT (APPETIZERS)

CORIANDER SPECIAL PLATTER (2pcs ea.) \$7.99

A combination of our finest appetizers which include vegetable samosas, vegetable, paneer and gobi pakoras

VEGETABLE SAMOSA (2pcs) \$2.99

Crisp pastry filled with potatoes and green peas

VEGETABLE PAKORA \$2.99

Golden fried fritters of vegetables in chickpeas batter

GOBI PAKORA \$3.99

Golden fried cauliflower florets with chickpeas batter

PANEER PAKORA \$5.99

Golden fried cottage cheese with chickpeas batter

BHEL \$4.99

Puffed rice, potatoes, onions, tomatoes, mint & tamarind

chutney, garnished with coriander

ALOO CHANA CHAT \$4.99

Potato, garbanzo, coriander and tamarind chutney

SAMOSAS CHAT \$4.99

Samosa, garbanzo, yogurt, coriander & chutneys

MEAT SAMOSA (2pcs) \$3.99

Crisp pastry filled with ground meat and green peas

FISH AMRITSARI \$6.99

Golden fried fish with chickpeas batter and spices

CRAB CUTLETS (2pcs) \$6.99

Flaky crabmeat, onions, tomatoes, coriander, Indian spices

and shallow fried to golden brown

COCONUT SHRIMP \$6.99

Golden fried Shrimp with spices and coconut flakes

SHORBAS (SOUPS)

MULLIGATAWNY (VEG) 2.99

Delicately spiced lentils with mix vegetables flavored with lemon and peppers

TOMATO 2.99

A creamy blend of tomatoes with garlic and herbs

LENTIL 2.99

Split lentils cooked with spices and herbs

RASAM 2.99

A tomato based soup cooked with spices and herbs, a spicy concoction

CHICKEN 3.99

Delicately spiced soup with chicken broth and cubes of chicken

SHRIMP 3.99

Delicately spiced soup with seafood broth and shrimp

TANDOORI PAKWANS

CORIANDER TANDOORI MIX PLATTER \$15.99

A combination of (chicken tikka, tandoori chicken, lamb boti, shrimp tikka, salmon tikka and sheekh kebab)

CORIANDER TANDOORI LAMB CHOPS \$18.99

Finest selected lamb chop, marinated with spices and herbs, grilled to perfection in our traditional clay oven

TANDOORI CHICKEN \$9.99

Bone-in chicken marinated in yogurt, mild spices and herbs, roasted in our traditional clay oven

CHICKEN TIKKA \$9.99

Boneless chicken marinated in yogurt, mild spices and herbs, roasted in our traditional clay oven

LAMB BOTI KABAB \$12.99

Boneless lamb, marinated in spices, herbs, grilled to perfection in our traditional clay oven

SHEEKH KABAB \$12.99

Freshly ground lamb, lightly spiced, cooked on skewers in our traditional clay oven

TANDOORI SHRIMP \$13.99

Jumbo shrimps marinated in yogurt, herbs, spices, cooked in our traditional clay oven

PANEER TIKKA \$10.99

Cottage cheese marinated in yogurt, herbs, spices, cooked in our traditional clay oven

TANDOORI LOBSTER \$18.99

Maine lobsters marinated in yogurt with herbs, spices cooked on skewers in our traditional clay oven

METHI SALMON \$13.99

Fresh Salmon filet marinated with spices, fenugreek leaves and coriander cooked in our traditional clay oven

FRESH TANDOORI BREADS

CORIANDER SPECIAL BREAD BASKET \$6.99

A combination of naan, garlic naan and aloo paratha

BUTTER NAAN \$1.99

A light and fluffy north Indian white bread

GARLIC NAAN \$2.99

Naan bread topped with garlic, coriander

CHILI NAAN \$2.99

Naan bread topped with chilies, coriander

CHILLI CHEESE NAAN \$2.99

Naan bread stuffed with chilies, cheese, coriander

PESHAWARI NAAN \$2.99

Naan bread stuffed with raisins, nuts, cranberries

KHEEMA NAAN \$2.99

Naan bread stuffed with lightly spiced ground lamb

ALOO NAAN \$2.99

Naan bread stuffed with delicately spiced potatoes

ALOO PARATHA \$2.99

Whole wheat bread stuffed with spiced potatoes

TANDOORI ROTI \$1.99

Whole wheat bread

LACCHA PARATHA \$2.99

Whole wheat bread, layered with melted butter

ONION KULCHA \$2.99

Naan bread stuffed with chopped onions, coriander

POORI / BHATURA \$1.99

Deep fried and puffed unleavened wheat bread

MURG KE PAKWAN (CHICKEN) \$9.99

CHICKEN TIKKA MASALA

Chicken tikka, bell peppers, onions cooked in a creamy tomato based sauce, garnished with coriander

CHICKEN KORMA

Boneless chicken cubes lightly spiced and simmered in a creamy cashew nut based sauce

BUTTER CHICKEN (CHICKEN MAKHNI)

Boneless pieces of tandoori chicken cooked in a creamy sauce with a dash of butter and cream

CHICKEN SAAG

Boneless pieces of chicken lightly spiced and cooked in spinach with a dash of cream

CHICKEN CURRY

Boneless pieces of chicken cooked in a light gravy and spices garnished with coriander

CHICKEN CHETINAD

Boneless pieces of chicken cooked with ginger, garlic and ground spices

CHICKEN KADAI

Boneless pieces of chicken cooked with onions, tomatoes, bell peppers, spices and coriander

CHICKEN JALFREZI MASALA

Julienned chicken cooked in a tangy tomato based masala sauce

CHICKEN METHI MALAI

Boneless pieces of chicken, fresh fenugreek leaves cooked in a rich and delicious creamy sauce

MANGO CHICKEN CURRY

Boneless pieces of chicken cooked in a light gravy with mango pulp and freshly ground spices

CHICKEN MADRAS

Boneless pieces of chicken cooked with spices and coconut milk

CHICKEN 65

Chicken marinated with spices and deep fried

CHILI CHICKEN

Battered chicken strips tossed with chilies spices and special chili sauce

OUR HOUSE SPECIALITIES FROM GOA

XACUTI

A Goan speciality cooked with sauteed ground spices & coconut milk. Made with your choice of meat or mixed vegetables. (Chicken \$10.99, Fish \$11.99, Goat \$11.99, Lamb \$11.99, Shrimp \$11.99, Vegetables \$9.99).

VINDALOO

An Indian classic - cooked with potatoes in a spicy vinegar sauce. Made with your choice of meat or mixed vegetables. (Chicken \$10.99, Fish \$11.99, Goat \$11.99, Lamb \$11.99, Shrimp \$11.99, Vegetables \$9.99).

Goan Fish Curry \$11.99

Seasonal fish cooked in a lightly spiced coconut-based sauce a staple in Goa

Goan Shrimp Curry \$11.99

Shrimp cooked in a traditional, lightly spiced coconut-based

SUBZIAN (VEGETABLES) \$8.99

CHANA MASALA

Garbanzo cooked with spices in an onion and tomato gravy, finished with julienned ginger and coriander

BHINDI MASALA

Okra sautéed with onions tomatoes and spices, garnished with coriander

BOMBAY ALOO

Potato cubes cooked with fresh tomatoes, onions, ginger, garlic and herbs. Garnished with coriander

KARAHI ALOO GOBI

Cauliflower and potatoes cooked with fresh tomatoes, onions, ginger, garlic, herbs, garnished with coriander

MADRAS VEGETABLE CURRY

Vegetable cooked with spices and coconut milk, garnished with coriander

VEGETABLE CHETINAD

Vegetable cooked with ginger, garlic and ground spices

MALAI KOFTA

Potato, cottage cheese, raisin and nut croquettes, cooked in rich and delicious creamy sauce

NAVRATNA KORMA

Vegetables, cottage cheese, cooked in mild cashew nut based sauce with raisins, cashew nuts and almonds

PANEER BUTTER MASALA

Cottage cheese cooked in mild buttery sauce, fenugreek leaves, garnished with coriander

PANEER KADAI

Cottage cheese cubes cooked with onions, tomatoes, bell peppers and spices garnished with coriander

MATAR PANEER

Cottage cheese cubes and peas cooked in mild buttery sauce and finished with fenugreek leaves and coriander

VEGETABLE JALFREZI

Seasonal vegetables cooked in a tangy tomato based sauce, garnished with coriander

PALAK PANEER

Home made cottage cheese cubes cooked with lightly creamed and spiced spinach

BAINGAN BHARTA

Eggplant roasted in our clay oven and then cooked with onions and tomatoes and garnished with coriander

DAAL TADKA

Split peas cooked with onions, tomatoes, curry leaves, mustard seeds, cumin seeds, garnished with coriander

DAAL MAKHNI

Black lentils cooked with onions, tomatoes, spices, garnished with coriander and a dash of cream

Paneer Chili \$8.99

Battered cottage cheese strips tossed with chillies and spices in a special chili sauce.

Gobi Chili \$8.99

Cauliflower florets tossed with chillies and spices in a special chili sauce.

GHOSHT KE PAKWAN(LAMB/GOAT) \$10.99

LAMB BOTI KABAB MASALA

Tender cubes of lamb grilled, cooked in a creamy tomato based sauce, garnished with coriander

KHEEMA MATAR

Ground lamb and peas cooked in a light gravy and freshly ground spices, garnished with coriander

LAMB / GOAT CURRY

Chunks of tender lamb cooked in a light gravy and freshly ground spices, garnished with coriander

LAMB/GOAT SAAGWALA

Boneless pieces of lamb/goat lightly spiced and cooked in spinach

LAMB/GOAT KORMA

Lamb/goat cubes lightly spiced and cooked in a creamy cashew nut based sauce

LAMB/GOAT KADAI

Lamb/Goat cooked with onions, tomatoes, bell peppers, garnished with coriander

LAMB/GOAT ROGAN JOSH

Lamb/Goat cooked with onions, ginger, garlic, yogurt, cashew nut & almond paste, tomatoes with herbs and spices, garnished with coriander

LAMB/GOAT MADRAS

Boneless cubes of lamb/goat cooked with spices and coconut milk, garnished with coriander

LAMB/GOAT MAKHNI

Chunks of lamb/goat cooked in a creamy sauce with a dash of butter and cream, garnished with coriander

MUTTON MASALA (GOAT)

Pieces of goat cooked in a onion and tomato based masala sauce, garnished with coriander

SAMUDRI KHAZANA (SEAFOOD)

SHRIMP CURRY \$11.99

Large shrimps cooked in a light gravy and freshly ground spices, garnished with coriander

SHRIMP TIKKA MASALA \$11.99

Shrimps grilled in clay oven, cooked in a creamy sauce with bell peppers and onions, garnished with coriander

SHRIMP / FISH KORMA \$11.99

Large shrimps / fish in a creamy cashew nut based sauce

FISH TIKKA MASALA \$11.99

Fish grilled in clay oven, cooked in a creamy sauce with bell peppers and onions, garnished with coriander

LOBSTER TIKKA MASALA \$18.99

Lobster grilled in clay oven, cooked in a creamy sauce with bell peppers and onions, garnished with coriander

LOBSTER KORMA \$18.99

Lobsters in a creamy cashew nut based sauce

SHRIMP METHI MALAI \$11.99

Large shrimp, fresh fenugreek leaves cooked in a rich and delicious creamy sauce, garnished with coriander

SALMON METHI MALAI \$11.99

Salmon, fresh fenugreek leaves cooked in a rich and delicious creamy sauce, garnished with coriander

SHRIMP MADRAS \$11.99

Jumbo shrimps, spices, coconut milk and coriander

SHRIMP KADAI \$11.99

Jumbo shrimps cooked with onions, tomatoes and bell peppers, garnished with coriander

CRAB CURRY \$11.99

Lumps of king crab cooked in a light gravy and freshly ground spices

CHAWAL KA KHAZANA (RICE)

CORIANDER SPECIAL BIRYANI \$12.99

Basmati rice cooked with lamb, chicken, shrimp, vegetables, nuts, raisins, spices, herbs and coriander

VEGETABLE BIRYANI \$8.99

Basmati rice cooked with vegetables, nuts, raisins, spices, herbs, garnished with saffron and fried onions

CHICKEN BIRYANI \$9.99

Basmati rice cooked with boneless chicken, nuts, raisins, spices, herbs, garnished with saffron and fried onions

GOAT BIRYANI \$10.99

Basmati rice cooked with bone-in-goat, nuts, raisins, spices, herbs, garnished with saffron and fried onions

LAMB BIRYANI \$10.99

Basmati rice cooked with boneless lamb, nuts, raisins, spices, herbs, garnished with saffron and fried onions

SHRIMP BIRYANI \$11.99

Basmati rice cooked with jumbo shrimps, nuts, raisins, spices, herbs, garnished with saffron and fried onions

VEGETABLE FRIED RICE \$8.99

Stir fried vegetables with rice Indian Chinese style

EGG FRIED RICE \$9.99

Stir fried vegetables, eggs with rice, Indian Chinese style

CHICKEN FRIED RICE \$9.99

Stir fried chicken and vegetables, Indian Chinese style

VEGETABLE / CHICKEN HAKKA NOODLES \$9.99

Stir fried vegetables/chicken, noodles

SOUTH INDIAN

SADA DOSA \$8.99

Rice crepes served with sambhar and chutneys

MASALA DOSA \$9.99

Rice crepes topped with potatoes and onions served with sambhar and chutneys

CHICKEN TIKKA DOSA \$9.99

Rice crepes topped with spices, chicken tikka served with sambhar and chutneys

KHEEMA DOSA \$9.99

Rice crepes topped with ground lamb served with sambhar and chutneys

CHILI CHEESE DOSA \$9.99

Rice crepes layered with shredded cheese and chopped green chilies served with sambhar and chutneys

SIDE ORDERS

RAITA \$3.99

A salad made of grated cucumbers, carrots, yogurt garnished with roasted cumin powder and coriander

GREEN SALAD \$3.99

Lettuce, tomatoes, onions, cucumbers and carrots

ONION SALAD \$2.99

Slices of onions served with green chilies

MANGO CHUTNEY \$1.99

Sweet and spicy pickle made of mangoes

MIXED PICKLE \$1.99

A spicy pickle made of raw mangoes, carrots, lemon, green chilies and freshly ground spices

MINT CHUTNEY \$1.99

A delicate sauce made out of mint leaves, coriander leaves with yogurt

TAMARIND CHUTNEY \$1.99

A puree made out of tamarind, dates and flavored with roasted cumin

ONION CHUTNEY \$1.99

Onions mixed with spicy tomatoes and tamarind sauce

COCONUT CHUTNEY \$2.99

Fresh coconut ground with green chilies and spices

PAPAD \$1.99

Crisp wafers made of lentils

BASMATI RICE \$2.99

METHAI (DESERTS)

GULAB JAMUN \$2.99

Deep fried dumplings made with milk and cheese, soaked in honey syrup with pistachios and saffron

RASMALAI \$2.99

Home made cheese patties sweetened in milk and flavored with almonds, pistachios, and saffron

RICE PUDDING \$2.99

Basmati rice, simmered until tender in milk, served chilled, garnished with slivered almonds and saffron

GAJJAR HALWA \$2.99

Grated carrot cooked with milk, cardamom, served warm with slivered almonds and saffron

BEVERAGES

Mango Lassi \$2.99

Refreshing yogurt drink with ripe alphonso mango pulp.

Sweet Lassi \$2.99

A refreshing sweetened yogurt drink flavored with rose water.

Salty Lassi \$2.99

A drink made with fresh yogurt, lightly salted

Butter Milk \$2.99

Yogurt drink with cilantro, chopped green chiles, roasted cumin and lightly salted.

Nimbu Pani \$2.99

A refreshing home made lemonade served chilled with a dash of chat masala

Nimbu Soda \$2.99

A refreshing home made lemonade with club soda served chilled with a dash of chat masala

Masala Tea \$2.99

Special Tea made with cardamom, mint, cinnamon, cloves and milk

Mango Juice/Milkshake \$2.99



Address : 2201 Murray Ave, Pittsburgh PA

15217

Tel : 412 904 3654, 412 626 6116 Fax : 412

904 3657

Business Hours

Monday - Saturday: 11:30Am - 10:00Pm

Sunday : 12:00Pm - 10:00Pm

Buffet Hours

Monday - Saturday: 11:30Am - 3:00Pm

Sunday: 12:00Pm - 10:00Pm

We Love To Cater To All Occasions And Events