

## shorbas (SOUPS)

- Mulligatawny** ..... 3.99  
Delicately spiced lentils with mixed vegetables, lemon and peppers.
- Tomato Soup** ..... 3.99  
A creamy blend of tomatoes with garlic & herbs.
- Lentil Soup** ..... 3.99  
Split lentils cooked with herbs & spices.
- Rasam Soup** ..... 3.99  
Tomato based spicy soup flavored with a special mix of herbs & spices.
- Chicken Soup** ..... 3.99  
Delicately spiced chicken broth with cubed chicken.
- Shrimp Soup** ..... 4.99  
Delicately spiced seafood broth with shrimp.

## vegetarian shurwat (APPETIZERS)

- Coriander Spl. Platter** .... 7.99  
1 each of vegetable samosa, vegetable pakora, aloo tikki & paneer pakora
- Vegetable Samosa** .... 3.99  
Crisp pastry filled with spiced potato & green peas. 2 per order.
- Vegetable Pakora** ..... 3.99  
Fried fritters made of vegetables mixed in chickpea batter 5 per order.
- Gobi Pakora** ..... 3.99  
Fritters made of cauliflower florets dipped in chickpea batter. 5 per order.
- Bhel** ..... 4.99  
Puffed rice tossed with potato, onion, tomato, coriander & chutney.
- Aloo Chana Chaat** .... 4.99  
Deep fried potato cubes with garbanzo bean, garnished with coriander & tamarind chutney
- Samosa Chaat** .... 4.99  
Delicious combination of vegetable samosa topped with chana masala and garnished with yogurt, coriander & tamarind chutney

## non-vegetarian shurwat (APPETIZERS)

- Meat Samosa** .... 4.99  
Crisp pastry filled with spiced ground meat and green peas. 2 per order.
- Fish Amritsari** .... 6.99  
Fritters, made of strips of fish dipped in chickpea batter. 5 per order.
- Crab Cutlets** .... 6.99  
Fraky crabmeat patties mixed with onions, tomato coriander, Indian spices & fried to a golden brown
- Coconut Shrimp** .... 6.99  
Jumbo shrimp coated in coconut & fried till golden brown. 5 per order

## tandoori breads

- Special Bread Basket** .... 7.99  
1 each: plain naan, garlic naan & aloo paratha.
- Naan** .... 1.99  
Light & fluffy north Indian white bread
- Garlic Naan** .... 2.99  
Naan bread topped with garlic & coriander
- Chilli Naan** .... 2.99  
Naan bread topped with chillies & coriander.
- Chilli Cheese Naan** .... 2.99  
Naan bread stuffed with chillies, cheese & coriander.
- Peshawari Naan** .... 2.99  
Stuffed with raisins, nuts & cranberries.
- Kheema Naan** .... 2.99  
With ground lamb, Indian spices & coriander
- Aloo Naan** ..... 2.99  
Whole wheat bread stuffed with spiced potatoes
- Aloo Paratha** ..... 2.99  
Whole wheat, bread stuffed with spiced potatoes.
- Tandoori Roti** .... 1.99  
Whole wheat bread baked in the tandoor Oven
- Laccha Paratha** .... 2.99  
with yogurt, coriander & tamarind chutney  
Whole wheat bread layered & basted with melted butter.
- Onion Kulcha** .... 2.99  
Naan bread stuffed with onion & coriander.
- Poori / Bhatara** .... 2.99  
Deep fried, puffed unleavened wheat bread.

## side orders

- Raita** .... 3.99  
A salad Made of grated cucumber & carrots in yogurt w/cumin & coriander
- Green Salad** .... 3.99  
Lettuce, tomatoes, onion, cucumber & carrots
- Onion Salad** .... 2.99  
Spices of onion with green chillies.
- Mango Chutney** .... 2.99  
Sweet & spicy pickle made of mangoes.
- Mixed Pickle** .... 1.99  
Pickle of mangoes, carrots, lemon & green chillies.
- Mint Chutney** .... 1.99  
Delicate sauce of mint & coriander leaves in yogurt.
- Tamarind Chutney**..... 1.99  
Puree of tamarind, dates & roasted cumin.
- Onion Chutney** ..... 1.99  
Diced onion with spicy tomatoes & tamarind sauce
- Coconut Chutney** .... 2.99  
Fresh coconut ground with green chillies & spices.
- Papadum** ..... 1.99  
Crisp wafers made of lentils.
- Plain Rice** .... 2.99

## tandoori pakwans

- Tandoori Mix Platter** .... 15.99  
A combination of chicken tikka, tandoori chicken shrimp tikka, salmon tikka & sheekh kebab.
- Tandoori Lamb Chop** .... 18.99  
Fine selected lamb chops marinated in herbs & spices and grilled In the tandoor.
- Tandoori Chicken** .... 10.99  
Bone-In chicken marinated in yogurt, herbs & spices. Grilled in the tandoor
- Chicken Tikka** .... 10.99  
Boneless chicken marinated In yogurt, herbs & spices. Grilled in the tandoor
- Lamb Boti Kebab** .... 12.99  
Boneless lamb marinated in herbs & spices. Grilled In the tandoor oven, Tender & juicy
- Sheekh Kabab** ..... 12.99  
Ground spiced lamb cooked on skewers in the tandoor.
- Tandoori Shrimp** ..... 13.99  
Jumbo shrimp marinated in yogurt with herbs & spices. Cooked on Skewers In the tandoor.
- Paneer Tikka** .... 10.99  
On skewers with bell peppers & onion.
- Tandoori Lobster** .... 18.99  
Maine lobsters marinated In yogurt with herbs & spices, cooked on skewers in the clay oven.
- Methi Salmon** .... 13.99  
Salmon fillet marinated with special spices fenugreek leaves & coriander. Baked in the tandoor.



## subzian (VEGETABLE DISHES)

- Chana Masala** ..... 9.99  
Garbanza beans with onion & spices in a tomato gravy, garnished with ginger & coriander.
- Bindi Masala** ..... 9.99  
Okra sauteed with onion, tomato & spices, garnished with coriander.
- Bombay Aloo** ..... 9.99  
Potato cooked with tomato, onion, ginger, garlic, herbs & coriander.
- Karahi Aloo Gobi** ..... 9.99  
Cauliflower & potato cooked with tomato, onion, ginger, garlic herbs & coriander.
- Madras Vegetable Curry**..... 9.99  
Vegetables cooked with spices, coconut milk and coriander.
- Vegetable Chetnad**..... 9.99  
Seasonal vegetables with ginger, garlic & spices
- Malai Kofta** ..... 9.99  
Potato, cottage cheese, raisins & nut croquettes cooked in a rich & creamy sauce.
- Navratan Korma** ..... 9.99  
Vegetables in a creamy cashew sauce with raisins, cashew nuts and almonds.
- Paneer Butter Masala**..... 9.99  
Cottage cheese cooked in a buttery sauce, fenugreek leaves & coriander.
- Paneer Kadai** ..... 9.99  
Cottage cheese cooked with onion, tomato bell peppers, spices & coriander.
- Matar Paneer** ..... 9.99  
Cottage cheese & peas cooked in a mild buttery sauce with fenugreek leaves & coriander.
- Vegetable Jalfrezi** ..... 9.99  
Vegetables cooked in tomato-based sauce & garnished with coriander.
- Palak Paneer** .... 9.99  
Cottage cheese cooked with a creamy, lightly spiced spinach.
- Baingan Bharta** .... 9.99  
Roasted eggplant cooked with onion, tomato & garnished with coriander.
- Daal Tadka** .... 9.99  
Yellow split peas w/onion, tomato, curry leaves, mustard & cumin seeds & coriander.
- Daal Makhni** .... 9.99  
Black lentils cooked with onion, tomato, spices and a dash of cream. Garnished with coriander.
- Paneer/Gobi Chili** .... 10.99  
Battered cottage cheese strips and cauliflower floret tossed with chillies & spices in special sauce.

## murg ke pakwan (Chicken)

- Chicken Tikka Masala**... 10.99  
Chicken tikka, bell pepper & onion in a creamy tomato sauce.
- Chicken Korma** .... 10.99  
Boneless cubed chicken lightly spiced and simmered in a creamy cashew nut-based sauce.
- Butter Chicken/** .... 10.99  
**Chicken Makhni**  
Boneless tandoori chicken in a cream & butter sauce.
- Chicken Saag** ..... 10.99  
Boneless chicken lightly spiced and cooked in a creamed spinach sauce.
- Chicken Curry** .... 10.99  
Boneless chicken cooked in a light gravy with spices & coriander.
- Chicken Chetnad**.... 10.99  
Boneless chicken with ginger, garlic, ground spices & coriander.
- Chicken Kadai** .... 10.99  
Boneless chicken cooked with tomato, onion, bell pepper & spices.
- Chicken Jalfrezi** ..... 10.99  
**Masala**  
Juliened chicken cooked in a tangy tomato based masala sauce
- Chicken Methi Malai**..... 10.99  
Boneless chicken with fenugreek cooked in a rich & creamy sauce.
- Mango Chicken Curry**..... 10.99  
Boneless chicken with mango pulp and spices.
- Chicken Madras** ..... 10.99  
Boneless chicken pieces cooked with spices & coconut milk.
- Chicken 65** ..... 10.99  
Chicken marinated in spices and deep-fried
- Chili Chicken** ..... 10.99  
Fried chicken strips tossed with chillies and spices in a special chilli sauce.

## chawal ka khazana (Rice Dishes)

- Coriander Special Biryani** .... 12.99  
Basmati rice cooked with lamb, chicken, shrimp, vegetables, nuts, raisins, herbs & spices. Garnished with fried onion & coriander.
- Vegetable Biryani** .... 9.99  
Basmati rice with vegetables, nuts, raisins, herbs & spices. Garnished with saffron & fried onions.
- Chicken Biryani** .... 10.99  
Basmati rice with boneless chicken, nuts, raisins, herbs & spices. Garnished w/saffron & fried onion
- Goat Biryani** .... 11.99  
Basmati rice with bone-in goat, nuts, raisins, herbs & spices. Garnished w/saffron & fried onion.
- Lamb Biryani** .... 11.99  
Basmati rice with boneless lamb, nuts, raisins, herbs & spices. Garnished w/saffron & fried onion.
- Shrimp Biryani** ..... 12.99  
Basmati rice with jimbo shrimps, nuts, raisins, herbs & spices. Garnished w/saffron & fried onion.
- Basmati Rice** ..... 12.99  
Simply plain, steamed, fragrant basmati rice,
- Vegetable Fried Rice** .... 10.99  
Stir-fried vegetables with rice, Indian-chinese-style.
- Chicken Fried Rice**... 10.99  
Stir-fried chicken and vegetables with rice, Indian-Chinese-style.
- Egg Fried Rice** .... 10.99  
Stir-fried egg and vegetables with rice, Indian, Chinese-style.

## noodle dishes

- Vegetable Hakka Noodles** .... 10.99  
Soft to mein noodles tossed with vegetables
- Chicken Hakka Noodles** .... 10.99  
Soft to mein noodles tossed with chicken

## ghosht ke pakwan (Lamb & Goat)

- Lamb Boti Kabab Masala** .... 11.99  
Tender tandoori lamb cubes in a creamy tomato sauce garnished with coriander
- Keema Matar** .... 11.99  
Ground lamb & peas cooked in a light gravy with freshly ground spices. Garnished with coriander.
- Curry** ..... 11.99  
Lamb or goat cubes cooked in a light gravy with spices & garnished with coriander.
- Saagwala** ..... 11.99  
Lamb or goat lightly spiced & cooked with spinach
- Korma** ..... 11.99  
Lamb or goat cooked in a creamy cashew sauce.
- Kadi** ..... 11.99  
Lamb or goat cooked in onion, tomato & bell pepper with coriander.
- Rogan Josh** ..... 11.99  
Lamb or goat cooked with onion, garlic, onion, tomato, ginger, herbs & spices in a yogurt, almond & cashew-nut paste sauce.
- Madras** .... 11.99  
Lamb or goat cubes cooked in coconut milk with spices & coriander.
- Makhni** ..... 11.99  
Lamb or goat cubes cooked in butter & cream.
- Mutton Masala** .... 11.99  
Goat cooked in an onion & tomato-based masala sauce, garnished with coriander.



## goa house specialties

- Xacuti** ..... 9.99  
A Goan speciality cooked with sauteed ground spices, roasted coconut & coconut milk.
- Vindaloo** ..... 9.99  
Cottage cheese cooked with onion, tomato bell peppers, spices & coriander.

An Indian classic, cooked with potatoes in a spicy vinegar sauce.  
Both above dishes available in your choice of:

- Vegetables** ..... 10.99
- Chicken** ..... 11.99
- Lamb Or Goat** ..... 12.99
- Shrimp Or Fish** ..... 12.99
- Goan Fish Curry** ..... 12.99  
Fish cooked in a tightly spiced coconut based sauce.
- Goan Shrimp Curry** ..... 12.99  
Shrimp cooked in a lightly spiced coconut based sauce.

## south indian dishes

All served with sambhar & chutney.

- Sada Dosa** .... 8.99  
Rice crepe
- Masala Dosa** .... 9.99  
Rice crepe with potato & onion.
- Chicken Tikka Dosa**.... 9.99  
Rice crepe with chicken tikka
- Kheema Dosa** ..... 9.99  
Rice crepe with ground lamb.
- Chili Cheese Dosa** ..... 9.99  
Rice crepe with shredded cheese & green chillies.

## samudri khazana (Sea Food)

- Shrimp Curry** .... 12.99  
Shrimp cooked in a light gravy with ground spices & coriander
- Shrimp Korma** .... 12.99  
Shrimp cooked in a lightly spiced creamy cashew nut-based sauce.
- Shrimp Tikka Masala**.... 12.99  
Tandoori shrimp in a creamy tomato based sauce with bell pepper & onion. Garnished with coriander
- Shrimp Methi Malai** .... 12.99  
Shrimp in a rich cream sauce with fenugreek leaves & coriander
- Shrimp Kadai** .... 12.99  
Cooked in a karahi with onion, tomato, bell peppers & coriander.
- Shrimp Madras** .... 12.99  
Cooked with spices, coconut milk & coriander.
- Fish Korma** ..... 12.99  
Salmon grilled & cooked in a lightly spiced creamy cashew nut-based sauce.
- Fish Tikka Masala** ..... 12.99  
Tandoori salmon in a creamy tomato-based sauce with bell pepper, onion & coriander.
- Salmon Methi Malai** ..... 12.99  
Salmon in a rich cream sauce with fenugreek leaves & coriander.
- Lobster Korma** ..... 18.99  
Lobster cooked in a lightly spiced creamy cashew nut-based sauce.
- Lobster Tikka Masala** ..... 18.99  
Tandoori lobster in a creamy tomato-based sauce with bell pepper, onion & coriander.
- Crab Curry** ..... 12.99  
Lumps of king crab cooked in a light gravy with freshly ground spices.

## methai (Desserts)

- Gulab Juman** .... 3.99  
Fried dumplings of milk & cheese, soaked in honey syrup with pistachios & saffron.
- Rice Pudding** ..... 3.99  
Basmati rice pudding, simmered in milk until tender. Garnished with slivered almonds & saffron.
- Rasmalai** .... 4.99  
Cottage cheese patties sweetened in milk flavored with almonds, pistachios & saffron.
- Gajjar Halwa** ..... 3.99  
Pudding made of grated carrots, cooled with milk & homemade cheese flavored with cardamon.

## drinks

- Mango Lassi** .... 2.99  
Yogurt drink made with ripe alphonso mango pulp
- Butter Milk** .... 2.99  
Yogurt drink with cilantro, chopped chillies & cumin.
- Sweet Lassi** .... 2.99  
Refreshing yogurt drink flavored with rose water.
- Mango Juice** .... 2.99
- Salty Lassi** ....2.99  
Yogurt drink lightly salted.
- Mango Milkshake** .... 2.99



Indian food is  
*a beautiful mix*  
of Indian culture & its flamboyance.

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will enthrall your taste buds !

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