

STREET FOOD SNACKS (STARTERS)

MINI POPPADOMS (D) £3.50

served with an accompaniment of dips

PALAK PATTA CHAAT (D) £7.50

Healthier take on Chaat, where Spinach leaves are batter fried and topped with Tamarind & Mint chutney and finished with Yoghurt, fine gram sev and pomegranate seeds

AMRITSARI ALOO TIKKI CHOLE (D,Q) £6.50

Indulge in crunchy spiced potato cutlets, with a medley of onions and chilies. A drizzle of Tamarind chutney, refreshing green chutney and sweet yoghurt, all topped off with a sprinkling of fine gram sev and juicy pomegranate seeds

YOGHURT BOMBS (D,Q) £6.50

Crispy fried puff balls, stuffed with lightly spiced potato, chickpeas, onion & coriander. Topped with yoghurt, tamarind & green chutney, gram fine sev & pomegranate seeds- This is where the fun begins!

MR AJMER KE PAKORE (ONION BHAJI) £6.00

The real onion bhaji in its true form. Onions, potato & fresh spinach, lightly spiced in a chickpea flour batter. Moreish to say the least.

BHINDI FRIES £6.50

Freshly sliced Okra fingers, artfully seasoned and coated in gram flour and lightly fried to perfection

CHILLI PANEER (D) £8.50

Indulge in luscious chunks of paneer cheese bathed in a tangy chili and garlic sauce with crunchy peppers and onions

GOBI MANCHURIAN (G, M) £8.50

An Indo-Chinese classic. It features crispy and crunchy fried cauliflower coated in a sweet, tangy, chili sauce with ginger and coriander

CHILLI CHICKEN (E,Q) £9.50

The ultimate Indo-Chinese dish originating in Mumbai is now a staple street food choice. Aromatic, ginger & garlic in a sticky tangy soy sauce with peppers, coriander and onion

HONEY GARLIC CHICKEN £9.50

Sticky boneless chicken bites, in a garlic honey sauce.
A staff favourite!

CHICKEN LOLLIPOP (Q) £8.50

Succulent chicken wings, impeccably crispy and coated, bathed in a tantalisingly spicy Szechuan sauce leaving you wanting more with every bite

LAMB SAMOSAS (2PCS) (Q) £5.50

Indulge in perfection with these crispy samosas featuring filo pastry and savoury Lamb mince. Accompanied by a cumin & tamarind sauce. It's a flavour packed delight!

KALEJI POPPERS (Q) £9.50

Experience the rich flavours of deep-fried coated chicken livers, infused with the enticing combination of onion, garlic, lemon, curry leaves and fennel

AMRITSARI FISH (G, F) £9.50

Indulge in the timeless flavours of Amritsar with these lightly battered and spiced fish chunks. Served alongside a zesty green chilli chutney, its a classic delight for the senses

PRAWNS KURKURE (G, C) £10.50

Crispy fried prawns- an exquisite starter featuring a perfect balance of moderate spice and subtle tanginess

TANDOOR & GRILL

TANDOORI CHICKEN 1/2 (D, M) £12.50

Specially marinated chicken, cooked in a tandoor and accompanied by a fresh chutney made with young coriander and mint

CHICKEN TIKKA (D, M) £9.00

Tender Morsels of chicken marinated in a signature blend of in house spices (5 pieces)

LAMB TIKKA (D, M) £12.00

Tender chunks of Lamb marinated in a medley of spices, including garam masala and turmeric

MURGH MALAI TIKKA (D) £9.00

Tender chicken morsels infused with a subtle marinade of yoghurt, cream cheese & cardamom

HARYALI CHICKEN TIKKA (D, M) £9.00

Tender chicken marinated in a medley of fresh green herbs, with. signature blend of in house spices

ACHARI TANGDI CHICKEN (D, M) £9.00

Deliciously spicy and tangy marinated chicken legs cooked in the tandoor.

AADRAKHI LAMB CHOPS (D, M) £14.99

Ginger marinated Lamb Chops, cooked in the tandoor

LAMB SHEEKH KEBAB £11.50

Spiced minced lamb with the aromatic blend of crushed coriander and mint

TANDOORI KING PRAWNS (D, C, M) £16.00

King Prawns finished with a coriander club signature house rub

SALMON TIKKA (D, F, M) £16.00

Salmon marinated in chef spices. Cooked in the Tandoor

HARA BARA KEBAB (G) £9.50

Fresh and green spinach, peas, carrots & potatoes lightly fried

PANEER TIKKA (D) £10.50

Spiced cottage cheese with a medley of colourful peppers and onions

MALAI BROCCOLI (D, M) £9.50

Brocoli flavoured with cream cheese, cardamom & cream finished in the tandoor

THE CORIANDER CLUB MIXED GRILL (D.,M) £25.00

Tandoori Chicken, Lamb Sheekh, Chicken Tikka, Lamb Chop & Tandoori Prawn

MIXED GRILL VEG PLATTER (D,G,M) £17.50

Hara Bara Kebab, Paneer Tikka, Vegetable Samosa and Malai Brocoli

ALLERGY REFERENCE

Gluten (G) Dairy (D) Fish (F) Crustacean (C) Nuts (N) Mustard (M)
Eggs (E) Celery (C)

*Our dishes are prepared in areas where allergenic ingredients are present. We cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients including crustaceans

PUNJABI CLASSICS

TARIWALA CHICKEN (ON THE BONE) £13.99

In house special on the bone chicken curry inspired by traditional homestyle punjabi cooking

DHABHA MURGH MASALA £12.99

Dhabha chicken curry served on the bone, an in-house special inspired by Gurmali's Dhabha (Love Chicken bhuna? This is the dish for you)

OLD DELHI BUTTER CHICKEN (D, N) £14.50

Tandoori chicken simmered in a creamy tomato and fenugreek base, finished with cream

SHAHI PATIALA MURGH (D, N) £14.50

Off the bone chicken served in a rich, nut based sauce, with ghee, cream & yoghurt (Love Korma. This is the dish for you)

KADHAI CHICKEN/LAMB £14.50-£15.50

Finished with a mix of peppers and onion with smoked red chilli and a medley of chefs spices. (Love Jalfrezi? This is the dish for you)

MURGH KALI MIRCH £14.50

chicken in a yoghurt based sauce with the warmth of freshly ground black pepper

SAAG CHICKEN/LAMB (M) £14.00-14.50

A winter greens delicacy, tender meat pieces in a slow cooked base of mustard greens with fresh ginger, garlic & chilli

THE CORIANDER CLUB SP. CHICKEN £14.99

The ultimate Indo-Chinese dish originating in Mumbai is now a staple street food choice. Aromatic, ginger & garlic in a sticky tangy soy sauce with peppers, coriander and onion

THE CORIANDER CLUB SP. LAMB £15.99

Whisky flavoured Lamb, in a spicy signature sauce and chef's special spice blend

LAMB ROGAN JOSH £15.50

An ode to our Northern frontiers

NALLI NIHARI £18.99

Proudly borrowed from our neighbours, lamb shank slow cooked in aromatic spices & saffron

TARIWALI MACHI (F, M) £15.50

Homestyle fish curry from the land of the five rivers

PUNJABI PRAWN CURRY (C, M) £15.99

Marinated Prawns, simmered with coconut milk, ginger and curry leaves

BIRYANI

DUM VEGETABLE BIRYANI £13.99

Slow cooked, layered rice a with a medley of seasonal vegetables, caramelised brown onions, a touch of creamy yoghurt, and a sprinkle of refreshing mint

DUM CHICKEN BIRYANI £13.99

Basmati rice, stir-fried to perfection with crispy fried onions, fragrant mint, and the luxurious essence of Iranian saffron

DUM LAMB BIRYANI £15.99

long grain basmati rice, expertly stir-fried with the irresistible combination of fried onions, aromatic mint, special spices, and delicately garnished with rose petals.

DUM PRAWN BIRYANI £16.99

Basmati rice stir fried to perfection, showcasing succulent King Prawns, and delightful crunch of crispy onions, the aromatic freshness of mint, all complimented by a side of refreshing raita.

CHICKEN TIKKA BIRYANI £16.99

Basmati rice stir fried to perfection, showcasing succulent Chicken Tikka, and delightful crunch of crispy onions, the aromatic freshness of mint, all complimented by a side of refreshing raita.

PUNJABI CLASSICS VEGETARIAN

North Indians love their vegetarian dishes. So let these be your main event! Not a side dish

BIBI DA SAAG (M) £11.00

Punjab in a bowl, the highlight of winter months, slow cooked winter greens with fresh ginger, garlic & chilli

SAAG PANEER (D, M) £12.50

Chunks of paneer, cooked in our signature Saag base

SHAHI PANEER KOFTA (D, N, G) £11.00

The Shahi Kofta is delight for your senses, melts in your mouth Kofta made of Paneer, Potato and dry fruits served in a tangy gravy

MATTER PANEER (D) £10.00

Peas and chunks of paneer in a homestyle base with a blend of in house spices and fresh coriander

PANEER BUTTER MASALA (D, N) £10.00

A luxurious North Indian curry, velvety tomato - cashew based gravy enriched with butter, cream and spices.

ALOO GOBI (M) £10.00

Spiced cauliflower and potatoes cooked with cumin, green chilli and turmeric

KADHAI PANEER (D) £10.00

Chunks of paneer and mix of peppers and onion with smoked red chilli and a medley of chefs spices

CHANNA MASALA £10.00

Chickpea curry, a deep and smokey tomato masala sauce

ALOO BAINGAAN SABJI £10.00

A household staple of a baby aubergines and potatoes in a spicy onion and tomato masala sauce, finished with fresh coriander

PUNJABI BHINDI £10.00

Stir fried Okra with onion, tomato & lemon, served with onion seed and fresh coriander

TADKA DAL £10.00

Tempered red lentils with asafoetida, onions and tomato and fresh coriander

DHABHA DAL MAKHANI (D) £10.00

Rich and slow cooked black gram and kidney beans with burnt garlic, tomatoes and brown onions

TURMERIC & FENUGREEK POTATOES £9.50

Our take on the classic Bombay Aloo, lightly spiced potatoes and fenugreek in tangy sauce

RICE

BASMATI RICE	£4.00
PULAO RICE (D)	£4.00
MUSHROOM RICE (D)	£5.00
JEERA RICE (D)	£5.00
LEMON RICE	£5.00
KEEMA RICE	£7.50
CHICKEN FRIED RICE	£7.50
EGG FRIED RICE	£6.50
VEG FRIED RICE	£6.50

CHICKEN	£10.95
LAMB	£12.50
VEGETABLE	£7.50

PRAWN	£16.50
SALMON	£16.50

NAGA

Feeling brave? Cooked in a rich, spicy sauce infused with bold Naga chilli - a fiery favourite for those who love heat.

KORMA

All time favourite for those that love something mild and sweet. Served in a slowly cooked delicious cream-based sauce

BHUNA

Slowly cooked with tomato, onion and capsicum. Rich flavours created with our chef spices. A classic thats medium spiced

MADRAS

A bold and spicy South Indian curry, known for its rich tomato base and vibrant blend of spices. Perfect for those who love a fiery kick!

BAITI

A flavourful, aromatic curry cooked in a traditional Balti pan, featuring a rich tomato and onion base infused with bold spices. Perfectly balanced for a hearty and satisfying meal!

JALFREZI

A vibrant and spicy dish made with tender meat or vegetables stir-fried with peppers, onions, and fresh green chilies in a thick, flavourful sauce. A perfect choice for spice lovers!

DOPIAZA

Slowly cooked with tomato, onion and capsicum

DANSAK

A classic thats sweet & sour served with ground lentils for incredible depth and flavour

VINDALOO

Turn up the heat with this super spicy sauce served on sliced potato.

ROGAN JOSH

Served in a tomato based sauce, infused with our signature spice. Medium spiced

PATHIA

Sweet & sour in a delicious slow cooked, onion based sauce

ACCOMPANIMENTS

GARLIC NAAN (D, G)	£3.50
BUTTER NAAN (D, G)	£3.50
CORIANDER NAAN (D, G)	£3.50
CHILLI CHEESE NAAN (D, G)	£4.50
KEEMA NAAN (D, G)	£4.75
PESHWARI NAAN (D, G, N)	£4.50
ALOO PARATHA	£4.00
TANDOORI ROTI (D, G)	£3.50
LACCHA PARATHA (D, G)	£4.50
CORIANDER CLUB MIXED BREAD BASKET (D, G)	£10.00

Garlic naan, Butter naan, Tandoori Roti

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