

TANDOOR & GRILL

TANDOORI CHICKEN (D, M)

TENDER CHUNKS OF CHICKEN MARINATED IN A SIGNATURE BLEND OF IN HOUSE SPICES SERVED ON A SIZZLER £14.00

CHICKEN TIKKA (D, M)

TENDER MORSELS OF CHICKEN MARINATED IN A SIGNATURE BLEND OF IN HOUSE SPICES £14.00

MURGH MALAI TIKKA (D)

TENDER CHICKEN INFUSED WITH A SUBTLE MARINADE OF YOGHURT, CREAM CHEESE, CARDAMOM, GINGER & GARLIC £13.50

HARYALI CHICKEN TIKKA (D, M)

TENDER CHICKEN MARINATED IN A MEDLEY OF FRESH GREEN HERBS, WITH A SIGNATURE BLEND OF IN HOUSE SPICES £14.00

TANDOORI CHICKEN WINGS (D) NEW RECIPE

TANDOOR COOKED SPICY WINGS, SERVED WITH CORIANDER & MINT CHUTNEY £10.00

ACHARI TANGDI CHICKEN (D, M)

DELICIOUSLY SPICY AND TANGY MARINATED CHICKEN LEGS COOKED IN THE TANDOOR. £14.00

AADRAKHI LAMB CHOPS (D, M)

GINGER MARINATED LAMB CHOPS, COOKED IN THE TANDOOR £16.50

TANDOORI KING PRAWNS (D, C, M)

KING PRAWNS FINISHED WITH A CORIANDER CLUB SIGNATURE HOUSE RUB £18.00

SALMON TIKKA (D, C, F, M)

Salmon MARINATED IN CHEF SPICES. COOKED IN THE TANDOOR £16.50

HARA BARA KEBAB

FRESH AND GREEN SPINACH, PEAS, CARROTS & POTATOES LIGHTLY FRIED £9.50

PANEER TIKKA (D)

SPICED COTTAGE CHEESE WITH A MEDLEY OF COLOURFUL PEPPERS AND ONIONS £12.50

MALAI BROCCOLI (D, M)

BROCCOLI FLAVOURED WITH CREAM CHEESE, CARDAMOM & CREAM FINISHED IN THE TANDOOR £9.50

MIXED GRILL VEG PLATTER (D,G,M)

HARA BARA KEBAB, PANEER TIKKA, VEGETABLE SAMOSA AND MALAI BROCOLI £19.50

THE CORIANDER CLUB MIXED GRILL (D,M)

CHICKEN DRUMSTICKS, LAMB SHEEKH, CHICKEN TIKKA, LAMB CHOP & TANDOORI KING PRAWN £32.00

RICE

JEERA RICE (D)

£5.00

PULAO RICE (D)

£4.00

BASMATI RICE

£4.00

MUSHROOM RICE (D)

£5.00

LEMON RICE (M)

£5.00

KEEMA RICE

£7.50

CHICKEN FRIED RICE

£6.50

EGG FRIED RICE

£6.50

VEG FRIED RICE

£7.50

PREFER A CLASSIC CURRY?
OUR CHEFS ARE HAPPY TO CREATE
IT WITH THE CORIANDER TWIST.

PUNJABI CLASSICS

OLD DELHI BUTTER CHICKEN (D, N) CUSTOMER FAVOURITE

TANDOORI CHICKEN SIMMERED IN A CREAMY TOMATO AND FENUGREEK BASE, FINISHED WITH CREAM £15.00

TARIWALA CHICKEN (ON THE BONE)

IN HOUSE SPECIAL ON THE BONE CHICKEN CURRY INSPIRED BY TRADITIONAL HOMESTYLE PUNJABI COOKING

DHABA MURGH MASALA

DHABA CHICKEN CURRY SERVED ON THE BONE, AN IN-HOUSE SPECIAL INSPIRED BY GURMAIL'S DHABA (LOVE CHICKEN BHUNA? THIS IS THE DISH FOR YOU) £15.00

SHAIH PATIALA MURGH (D, N)

OFF THE BONE CHICKEN SERVED IN A RICH, NUT BASED SAUCE, WITH GHEE, CREAM & YOGHURT (LOVE KORMA? THIS IS THE DISH FOR YOU) £15.00

KADHAI CHICKEN/LAMB

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) £15.00 / £16.00

MURGH KALI MIRCH

CHICKEN IN A SPICED SAUCE WITH THE WARMTH OF FRESHLY GROUND BLACK PEPPER £15.00

SAAG CHICKEN/LAMB (M)

A WINTER GREENS DELICACY, TENDER MEAT PIECES IN A SLOW COOKED BASE OF MUSTARD GREENS WITH FRESH GINGER, GARLIC & CHILLI £15.00

THE CORIANDER CLUB SP. CHICKEN

TENDER CHICKEN CHUNKS, IN A SPICY WHISKEY FLAVOURED SIGNATURE SAUCE AND CHEF'S SPECIAL SPICE BLEND £15.00

THE CORIANDER CLUB SP. LAMB

TENDER LAMB CHUNKS LAMB, IN A SPICY WHISKEY FLAVOURED SIGNATURE SAUCE AND CHEF'S SPECIAL SPICE BLEND £16.00

LAMB ROGAN JOSH

AN ODE TO OUR NORTHERN FRONTIERS £15.50

NALLI NIHARI

PROUDLY BORROWED FROM OUR NEIGHBOURS, LAMB SHANK SLOW COOKED IN AROMATIC SPICES & SAFFRON £18.50

TARIWALI MACHI (F, M)

HOMESTYLE FISH CURRY FROM THE LAND OF THE FIVE RIVERS £17.00

PUNJABI PRAWN CURRY (C, M)

MARINATED PRAWNS, SIMMERED WITH COCONUT MILK, GINGER AND CURRY LEAVES £17.50

MON-SAT : 12PM - 2.30 PM / 5PM-10PM

SUN : 12PM - 9.30 PM
98 ROYAL AVE., CALCOT, READING RG31 4UT

0118 327 2112



DID YOU KNOW?

WE OFFER CATERING FOR
-WEDDINGS
-CORPORATE EVENTS
-PRIVATE FUNCTIONS
-EVENT ROOM AVAILABLE FOR BOOKINGS

WE CAN EVEN SET UP A FOOD STALL!

STREET FOOD STARTERS / SHARING PLATES

MINI POPPADOMS (D)

SERVED WITH AN ACCOMPANIMENT OF DIPS £4.00

PALAK PATTAA CHAAT (D)

NEW TAKE ON CHAAT, WHERE SPINACH LEAVES ARE COATED & FRIED, TOPPED WITH TAMARIND & MINT CHUTNEY AND FINISHED WITH YOGHURT, FINE GRAM SEV AND POMEGRANATE SEEDS £8.50

AMRITSARI ALOO TIKKI CHOLE (D,G)

INDULGE IN CRUNCHY SPICED POTATO CUTLETS ON A BED OF SAUCY CHICKPEAS. A DRIZZLE OF TAMARIND CHUTNEY, REFRESHING GREEN CHUTNEY AND SWEET YOGHURT. ALL TOPPED OFF WITH A SPRINKLING OF FINE GRAM SEV, JUICY POMEGRANATE SEEDS AND FRESH SALAD. £8.00

YOGHURT BOMBS (D,G)

CRISPY FRIED TAPIOCA 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! £7.50

MR AJMER KE PAKORE (ONION BHAJI)

THE REAL ONION BHAJI IN ITS TRUE FORM. ONIONS, POTATO & FRESH SPINACH, LIGHTLY SPICED IN A CHICKPEA FLOUR BATTER. MOREISH TO SAY THE LEAST... £7.50

BHINDI FRIES

FRESHLY SLICED OKRA FINGERS, ARTFULLY SEASONED AND COATED IN GRAM FLOUR AND LIGHTLY FRIED TO PERFECTION. SPRINKLED WITH BLACK SALT. £8.00

CHILLI PANEER (D)

INDULGE IN LUSCIOUS CHUNKS OF PANEER CHEESE BATHED IN A TANGY CHILLI AND GARLIC SAUCE WITH CRUNCHY PEPPERS AND ONION. £9.00

GOBI MANCHURIAN (G, M)

AN INDO-CHINESE CLASSIC. IT FEATURES CRISPY AND CRUNCHY FRIED CAULIFLOWER COATED IN A SWEET, TANGY, CHILI SAUCE WITH GINGER AND CORIANDER £8.00

CHILLI CHICKEN (G)

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

STICKY BONELESS CHICKEN BITES, IN A GARLIC HONEY SAUCE. A STAFF FAVOURITE! £10.00

CHICKEN LOLLIPOP (G)

SUCCULENT CHICKEN WINGS, IMPECCABLY CRISPY AND COATED, BATHED IN A TANTALISINGLY SPICY SZECHUAN SAUCE LEAVING YOU WANTING MORE WITH EVERY BITE. £9.50

LAMB SAMOSAS (3PCS) (G)

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! £8.00

KALEJI POPPERS (G)

EXPERIENCE THE RICH FLAVOURS OF DEEP-FRIED COATED CHICKEN LIVERS, INFUSED WITH THE ENTICING COMBINATION OF ONION, GARLIC, LEMON, CURRY LEAVES AND FENNEL. £9.50

AMRITSARI FISH (G, F)

INDULGE IN THE TIMELESS FLAVOURS OF AMRITSAR WITH THESE LIGHTLY BATTERED AND SPICED FISH CHUNKS. IT'S A CLASSIC DELIGHT FOR THE SENSES. £10.50

PRawns KURKURE (G, C)

CRISPY FRIED PRawns- AN EXQUISITE STARTER FEATURING A PERFECT BALANCE OF MODERATE SPICE AND SUBTLE TANGINESS. £10.50



PUNJABI CLASSICS VEG

NORTH INDIANS LOVE THEIR VEGETARIAN DISHES. SO LET THESE BE YOUR MAIN EVENT! NOT A SIDE DISH

BIBI DA SAAG (M)

PUNJAB IN A BOWL, THE HIGHLIGHT OF WINTER MONTHS. SLOW COOKED WINTER GREENS WITH FRESH GINGER, GARLIC & CHILLI. £12.00

SAAG PANEER (D, M)

CHUNKS OF PANEER, COOKED IN OUR SIGNATURE SAAG BASE. £12.50

SHAIH PANEER KOFTA (D, N, G)

THE SHAHI KOFTA IS DELIGHT FOR YOUR SENSES. MEETS IN YOUR MOUTH KOFTA MADE OF PANEER, POTATO AND DRY FRUITS SERVED IN A TANGY GRAVY. £13.00

MATTER PANEER (D)

PEAS AND CHUNKS OF PANEER IN A HOMESTYLE BASE WITH A BLEND OF IN HOUSE SPICES AND FRESH CORIANDER. £12.00

PANEER BUTTER MASALA (D, N)

A LUXURIOUS NORTH INDIAN CURRY, VELVET TOMATO - CASHEW BASED GRAVY ENRICHED WITH BUTTER, CREAM AND SPICES. £12.50

ALOO GOBI (M)

SPICED CAULIFLOWER AND POTATOES COOKED WITH CUMIN, GREEN CHILLI AND TURMERIC. £11.00

KADHAI PANEER (D)

CHUNKS OF PANEER AND MIX OF PEPPERS AND ONION WITH SMOKED RED CHILLI AND A MEDLEY OF CHEFS SPICES. £12.50

CHANNA MASALA

CHICKPEA CURRY, A DEEP AND SMOKEY TOMATO MASALA SAUCE. £12.00

ALOO BAINGAAN SABJI

A HOUSEHOLD STAPLE OF A BABY AUBERGINES AND POTATOES IN A SPICY ONION AND TOMATO MASALA SAUCE, FINISHED WITH FRESH CORIANDER. £11.00

PUNJABI BHINDI

STIR FRIED OKRA WITH ONION, TOMATO & LEMON, SERVED WITH ONION SEED AND FRESH CORIANDER. £12.00

TADKA DAL

TEMPERED RED LENTILS WITH ASAFOETIDA, ONIONS AND TOMATO AND FRESH CORIANDER. £11.00

DHABA DAL MAKHANI (D)

RICH AND SLOW COOKED BLACK GRAM AND KIDNEY BEANS WITH BURNT GARLIC, TOMATOES AND BROWN ONIONS. £12.00

TURMERIC & FENUGREEK POTATOES

OUR TAKE ON THE CLASSIC BOMBAY ALOO, LIGHTLY SPICED POTATOES AND FENUGREEK IN TANGY SAUCE. £8.50

ALLERGY REFERENCE

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

Eggs (E) Celery (C)

*Our dishes are prepared in a kitchen where allergens and 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.

"STEPPING INTO THE CORIANDER RESTAURANT IN TILEHURST FEELS LIKE RETURNING HOME. THE AROMA OF THE FOOD EVOKEs MEMORIES OF PUNJAB. THE WARMTH, SPICES, AND LOVE THAT PERMEATES EVERY DISH"

