

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 BROCCOLI

£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

DHABHA MURGH MASALA

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

£15.00

SHAHI 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 CHEF'S 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



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SUN : 12PM - 9.30 PM

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STREET FOOD STARTERS / SHARING PLATES

MINI POPPADOMS (D)

SERVED WITH AN ACCOMPANIMENT OF DIPS

£4.00

PALAK PATTI 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 O. F 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

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!

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

SHAHI PANEER KOFTA (D, N, G)

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

£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, VELVETY TOMATO - CASHW 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 CHEF'S 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

DHABHA DAL MAKHANI (D)

RICH AND SLOW COOKED BLACK GRAM AND KIDNEY BEANS WITH BURNED 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 (CE)

*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

"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"

BIRYANI

DUM VEGETABLE BIRYANI

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

£15.50

DUM CHICKEN BIRYANI

BASMATI RICE, STIR-FRIED TO PERFECTION WITH CRISPY FRIED ONIONS, FRAGRANT MINT, AND THE LUXURIOUS ESSENCE OF IRANIAN SAFFRON

£16.50

DUM LAMB BIRYANI

LONG GRAIN BASMATI RICE, EXPERTLY STIR-FRIED WITH THE IRRESISTIBLE COMBINATION OF FRIED ONIONS, AROMATIC MINT, SPECIAL SPICES, AND DELICATELY GARNISHED WITH ROSE PETALS.

£17.50

DUM PRAWN BIRYANI

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.

£18.00

CHICKEN TIKKA BIRYANI

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.

£16.50

ALLERGY REFERENCE

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COFFEE & CHAI

CARDOMOM HOT CHOCOLATE

£5.00

A DELICATE AND AROMATIC INFUSION OF THE FINEST GREEN CARDAMOM AND COFFEE WITH FLAKES OF LUXURIOUSLY RICH CHOCOLATE

DESI MASALA CHAI

£4.00

RICH TAPESTRY OF FLAVOURS AS CINNAMON, CARDAMOM, GINGER, CLOVES, AND BLACK PEPPERCORNS DANCE TOGETHER IN PERFECT HARMONY

AMERICANO	£3.00
FLAT WHITE	£3.50
LATTE	£3.50
CAPPUCCINO	£3.50
ESPRESSO	£3.00
EARL GREY	£2.50
LIQUOR COFFEE	£9.00

NAAN

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

INDIAN DESSERT

WARM CHOCOLATE FONDANT

A HEAVENLY DESSERT THAT'S PERFECTLY BAKED, CRISPY EXTERIOR THAT GIVES WAY TO A MOLTEN, GOOEY CENTER OF RICH, VELVETY CHOCOLATE

£6.00

MALAI KULFI

RICH, CREAMY GOODNESS OF SWEETENED CONDENSED MILK, SLOW-COOKED TO PERFECTION, OUR MALAI KULFI BOASTS A LUSCIOUS TEXTURE AND A SUBTLE SWEETNESS THAT'S HEIGHTENED BY AROMATIC CARDAMOM

£5.00

MANGO KULFI

VELVETY AND RICH, THIS FROZEN TREAT IS A CELEBRATION OF RIPE, LUSCIOUS MANCOES BLENDED WITH CREAMY CONDENSED MILK

£5.00

PISTACHIO KULFI

FINELY GROUND PISTACHIOS, LOVINGLY BLENDED WITH CONDENSED MILK TO CREATE A CREAMY AND DECADENT DELIGHT

£5.00

GULAB JAMUN

SOFT, DEEP-FRIED DUMPLINGS, MADE FROM MILK SOLIDS, SOAKED IN A FRAGRANT ROSE-CARDAMOM SYRUP, WITH A MELT-IN-YOUR-MOUTH TEXTURE

£5.00

STICKY TOFFEE PUDDING

WARM STICKY TOFFEE PUDDING SERVED WITH VANILLA ICE CREAM

£7.00

"I'VE EATEN AT MANY RESTAURANTS ACROSS THE UK, BUT THE TASTE HERE IS UNMATCHED. THE FLAVOURS ARE SO AUTHENTIC THAT THEY FEEL LIKE THEY'VE BEEN PASSED DOWN THROUGH GENERATIONS. EVERY BITE REMINDS ME OF THE FOOD I GREW UP COOKING WITH CARE AND HEART."

"IT'S NOT JUST ABOUT THE FOOD... IT'S ABOUT EXPERIENCING TRADITION, CULTURE, AND COMFORT, ALL ON ONE PLATE. FOR ME, THIS IS THE UK'S NUMBER ONE RESTAURANT FOR PUNJABI FOOD, AND I CAN'T RECOMMEND IT ENOUGH."



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SUN : 12PM - 9.30 PM

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COCKTAILS £10.50

MOSCOW MULE

VODKA, LIME JUICE, GINGER, GINER BEER

FRESH BERRIES MOJITO.

BARCORDI, BLOCKBERRY, RASBERRY, FRESH MINT

GIN ROSE SPRITZ

GIN, GRAPEFRUIT SYRUP, LIME JUICE, ROSE, SYRUP, LEMONADE

CLASSIC MOJITO

HAVOND 7, LIMIE, FRESH MINT

MANGO SCHEZUAN RUSH

VODKA, SCHEZUAN SPICED SUGAR, ALPHONSO MANGO PURÉE

PEACH BELLINI

PROSECCO, POCCH PURGO, VANILLA

LYCHEE MARTINI

GIN, LYCHEE PUREE, ST. GERMAIN, PINK GRAPEFRUIT

MARGARITA

TEQUILLA REPASADO, LIME JUICE

STRAWBERRY MARTINI

VODKA, GIN, FRESH STRAWBERRY PUREE

BOMBAY CHOW NEGRONI

SPICED GIN, COMPARI, COCCHI TORINO

CHOCOLATE MARTINI

VODKA, CHOCOLATE LIQUEUR, BAILEYS

KIR ROYALE

CRÈME DE CASSIS, PROSECCO

COCO COLADA

WHITE RUM, PINEAPPLE JUICE, LIME JUICE, COCONUT SORBET

ELDERFLOWER FIZZ

ELDERFLOWER LIQUEUR, LIME JUICE, PROSECCO

MOCKTAILS

MANGO SCHEZUAN RUSH

£5.50

SCHEZUAN SPICED SUGAR, ALPHONSO MANGO PURÉE, GINGER BEER

NIMBU PANI

£4.50

SWEET AND SALTED CHILLED LIME JUICE

MANGO LASSI

£4.50

FRESH BERRIES MOJITO

£5.50

BLACKBERRY, RASBERRY, FRESH MINT, LIME

MOJITO

£5.50

LIME, MINT, APPLE JUICE



LIQUEUR

SAMBUCA	£8.00
TEQUILA	£8.00
BAILEYS IRISH CREAM	£8.00
AMARETTO	£8.00
COINTREAU	£8.00
PORT	£7.00

VODKA

ABSOLUT	£7.50
GREY GOOSE	£9.50
CIROC	£9.50

GIN

GORDON'S	£7.50
BOMBAY SAPPHIRE	£7.50
TANQUERAY	£7.00
HENDRICKS	£9.00
OPHIR	£9.00

WINE

VINA CERRADA TINTO RIOJA |
FAT BARREL CABERNET SHIRAZ |
EQUINO MALBEC |
CHIANTI SANTILARIO
PINOT NOIR VDF PATRIARCHE |
CROZES HERMITAGE COMTADINE |

175ML	£7.50	£26.00
175ML	£7.50	£30.00
175ML	£7.50	£31.00
		£31.00
		£32.00
		£55.00

WHITE WINE

PINOT GRIGIO BELLO TRAMONTO
TEMPUS TWO SILVER SERIES CHARD
INKOSI CHENIN BLANC
AUTANTIQUE VIOGNIER IGP
LA PETITE SAUVIGNON BLANC
CHABLIS DOMAINE DUPREE

175ML	£7.50	£25.00
175ML	£7.50	£26.00
175ML	£7.50	£28.00
		£31.00
		£32.00
		£56.00

ROSE

VILLA BLANCHE GRENACHE ROSE

175ML	£7.50	£32.00
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SPARKLING

PIRANI PROSECCO

125ML	£6.00	£32.00
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CHAMPAGNE

MOËT & CHANDON
LAURENT PERRIER ROSE NV
DOM PÉRIGNON

£75

£160

£250

BEER

DRAUGHT

KINGFISHER
BOMBAY BICYCLE
PORETTI
CARLSBERG
SOMERSBY CIDER

HALF £3.00 FULL £6.00

BOTTLE

PERONI	£4.00
TUSKER / PEACOCK CIDER(500 ML)	£5.00
ALCOHOL FREE (330ML)	£3.50

ALCOHOL FREE

ALCOHOL FREE BEER	£3.50
MAGNERS CIDER	£3.50
NATUREO MUSCAT WHITE WINE - SPAIN	175ML £7.50 £32.00
GORDONS GIN (50ML)	£6.00

WHISKEY

SINGLE MALT

SCOTCH WHISKEY

GLENMORANGIE 12 YEARS	£11.00
OBAN 15 YEARS	£14.00
GLENFIDDICH 15 YEARS	£14.00

BOURBON WHISKEY

MAKER'S MARK	£9.00
JAMESON IRISH WHISKY	£9.00
JOHNNIE WALKER (BLACK LABEL)	£11.00
JOHNNIE WALKER (DOUBLE BLACK)	£13.00
CHIVAS REGAL SCOTCH 15 YEARS	£14.00

SOFT DRINKS

COCA COLA / DIET COKE / COKE ZERO	£3.00
JUICES	£3.50
ORANGE, APPLE, PINEAPPLE, CRANBERRY	
STILL / SPARKLING WATER	£4.00
FEVER TREE BOTTLE MIXERS	£3.00

KEY LEGAL REQUIREMENTS FOR LICENSED PREMISES:
MANDATORY MEASURES: SPECIFIC ALCOHOLIC DRINKS MUST BE SOLD IN PRESCRIBED QUANTITIES USING GOVERNMENT-STAMPED (ICE OR UKCA MARKED) MEASURING EQUIPMENT (OPTICS, THIMBLE MEASURES OR LINED GLASSES).
SPIRITS (GIN, RUM, VODKA, WHISKY): MUST BE SERVED IN EITHER 25ML OR 50ML MEASURES, OR MULTIPLES THEREOF. A PREMISES MUST CHOOSE ONE SIZE AND USE IT CONSISTENTLY ACROSS ALL BARS ON THE PREMISES.
STILL WINE: MUST BE AVAILABLE IN 125ML AND 175ML GLASSES, OR MULTIPLES THEREOF. 250ML IS ALSO A COMMON SIZE BUT THE SMALLER 125ML MEASURE MUST BE OFFERED/AVAILABLE.
DRAUGHT BEER AND CIDER: MUST BE SOLD IN THIRD OF A PINT, HALF PINT, TWO-THIRD OF A PINT, OR MULTIPLES OF HALF A PINT (E.G., A PINT).
FORTIFIED WINES (PORT, SHERRY, ETC.): MUST BE SOLD IN 50ML OR 70ML QUANTITIES, OR MULTIPLES THEREOF.