



Coriander's (NZ)

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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ITEM	PRICE
Butter Chicken The most popular Indian dish, cooked in a mild butter sauce with a touch of fenugreek.	\$29.50
Mango Lassi A refreshing yogurt and mango drink.	\$7.00
Chicken Tikka Masala Morceaux de poulet tikka marinés, cuits dans le tandoor, puis mijotés à la poêle avec un mélange soigneusement choisi d'...	\$29.50
Lamb Korma Morceaux d'agneau mijotés dans une sauce onctueuse aux arômes de curry et d'herbes épicées.	\$32.00
Palak Paneer Faux-paneer frais mijoté dans une sauce aux épinards avec des tomates fraîches, des herbes parfumées et des épices, le t...	\$25.00

Starters

ITEM	PRICE
Special Sizzling Platter Includes two lamb chops, two tandoori king prawns, two chicken seekh kebab, two fish amritsari tikka and two Coriander's...	\$44.00
Coriander's Platter Includes two samosa, two onion bhaji, two chicken seekh kebab, two lamb chops and two chicken tikka	\$40.00
Vegetarian Platter Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora.	\$34.00
Vegetable Samosa A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a home made flaky pastry, deep-fried....	\$10.00
Onion Bhaji Crispy onion fritters, fresh herbs mixed with chickpea flour, deep-fried. Three pieces per portion. Served with mint chu...	\$10.00
Vegetable Pakora Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil.	\$9.00
Tandoori Mushroom Mushrooms marinated in garlic and yoghurt, cooked in the Tandoor.	\$23.00
Cheese Pakora Morceaux de fromage indien enveloppés de coriandre, trempés légèrement dans une pâte de pois chiches, puis frits jusqu'à...	\$17.00
Paneer Tikka Demi-douzaines de morceaux de paneer maison, subtilement marinés dans un mélange de yaourt et d'épices aromatiques.	\$24.00
Chicken Tikka Morceaux de poulet imprégnés d'un mélange d'épices et de yaourt, grillés à la perfection sur charbon ardent dans un tand...	\$24.00
Lamb Tikka Lamb marinated in spices, cooked on a skewer over flaming charcoal in the Tandoor. Six pieces per portion.	\$26.00
Lamb Chops Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoori masala roasted in the Tandoor. Four pieces...	\$26.00
Tandoori King Prawns King Prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the Tandoor. Eigh...	\$26.00
Tandoori Chicken (Half) Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly ground spices and yoghurt, ske...	\$22.00
Tandoori Chicken (Full) Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly ground spices and yoghurt, ske...	\$32.00

ITEM	PRICE
Tandoori Chicken Wings Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices. Skewered and cooked in the Tandoor. Eight...	\$20.00
Fish Tikka Chunks of gurnard marinated in a yoghurt sauce with herbs and spices, cooked in the Tandoor. Five pieces per portion.	\$22.00
Prawn Pakora Prawns dipped in a chickpea flour with herbs and spices, then deep-fried. Eight pieces per portion.	\$22.00
Coriander's Special Tikka Morceaux de poulet tendres marinés dans un mélange de yaourt, de fenugrec et d'épices fraîchement moulues, puis cuits au...	\$24.00
Chef's Special Kebab Un mélange de poulet et d'agneau hachés, rehaussé d'un assortiment d'herbes et d'épices, puis délicatement grillé au tan...	\$24.00
Coriander's Crispy Chicken Quatre morceaux de notre poulet croustillant spécial, accompagnés d'une mayonnaise épicée.	\$12.00
Harabhara Kebab (Vegan) Green vege kofta with coriander and tomato chutney.	\$24.00
Honey Chilli Cauliflower (Vegan) Marinated cauliflower with mustard and spices baked in a clay oven.	\$24.00
Crispy Potatoes Crispy potatoes, deep fried in chickpea batter and spices.	\$10.00
Tandoori chicken drumssticks - 4 pcs Chicken drums marinated in yoghurt, fenugreek and fresh ground spices, then cooked in the tandoor. Five pieces per porti...	\$16.00
Chilli Chicken Chicken pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.	\$21.00

Chicken Mains

ITEM	PRICE
Butter Chicken (Chicken Mains) The most popular Indian dish, cooked in a mild butter sauce with a touch of fenugreek.	\$29.50
Chicken Tikka Masala (Chicken Mains) Faux-filet de poulet assaisonné, rôti au Tandoor, puis mijoté dans une sauce crémeuse aux épices variées.	\$29.50
Chicken Korma Tendres morceaux de poulet cuits au Tandoor, mijotés dans une sauce onctueuse parfumée aux herbes et épices.	\$29.50
Mango Chicken Morceaux de poulet mijotés dans une sauce de mangue parfumée, rehaussés d'une touche de crème, d'herbes fraîches et d'ép...	\$29.50
Murg Akbari Chunks of chicken cooked in a mild creamy sauce, then finished with vegetable gravy and egg.	\$29.50
Chicken Bhuna Masala A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curr...	\$29.50
Chicken Vindaloo A hot dish. It is cooked with vinegar, capsicum, spices and coriander. DF available.	\$29.50
Bombay Chicken Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander.	\$29.50
Chicken Madras A dish for those who enjoy a hot curry. Diced chicken cooked in a lamb gravy with onion, herbs and spices, garlic and gi...	\$29.50
Chicken Posht Tender cubes of chicken sautéed in a vegetable gravy with garlic, ginger, herbs and spices, tomatoes and poppy seeds.	\$29.50
Chicken Achari Chicken marinated and cooked in the Tandoor and then prepared in the pan with ginger, garlic onion seeds, Indian pickle...	\$29.50

ITEM	PRICE
Chicken Saag	\$29.50
Morceaux de poulet savoureux mijotés dans une sauce onctueuse aux épinards, agrémentée de tomates fraîches et d'un mélan...	
Murg Kadai	\$29.50
Poulet mijoté dans une sauce aux légumes, accompagné d'oignons écrasés, d'ail, de gingembre et d'une touche de crème, pa...	
Chicken Jalfreze	\$29.50
Morceaux de poulet mélangés avec du poivron, des herbes et une variété d'épices, le tout mijoté dans du lait de coco et...	
Balti Dhansak Chicken	\$29.50
Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream.	
Chicken Do Payaza	\$29.50
Cubes of chicken tossed with chunks of onion, in a vegetable gravy along with herbs and spices and cream.	
Lamb Mains	

ITEM	PRICE
Lamb Vindaloo	\$32.00
Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all time favourite hot dish. DF ava...	
Lamb Saag Meat	\$32.00
Tender pieces of lamb cooked in a spinach gravy with fresh tomatoes, herbs and spices, finished with cream. DF available...	
Lamb Kadai	\$32.00
Chunks of lamb cooked in a vegetable gravy, with crushed tomatoes, herbs and spices, onions and fresh coriander.	
Lamb Rogan Josh	\$32.00
Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala. DF available.	
Meat Bhuna Masala	\$32.00
A dry dish. Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, crushed tomatoes, fresh coriander and c...	
Lamb Tikka Masala	\$32.00
Morceaux d'agneau mijotés dans une sauce masala aux épices, puis cuits à la poêle avec une variété de condiments et une...	
Lamb Jalfreze	\$32.00
Morceaux d'agneau mijotés avec des herbes fraîches et des épices, accompagnés de poivrons, lait de coco et tomates. Opti...	
Lamb Korma (Lamb Mains)	\$32.00
Tendres morceaux d'agneau mijotés dans une sauce onctueuse, imprégnée de masala de curry et d'herbes aromatiques.	
Lamb Madras	\$32.00
Lamb pieces cooked with herbs and spices, onion, garlic, ginger, and fenugreek tossed in a lamb gravy. DF available.	
Lamb Posht	\$32.00
Tender cubes of lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spi...	
Lamb Do Payaza	\$32.00
Lamb pieces tossed with chunks of onion, in a vegetable gravy along with herbs and spices, cream and fresh coriander.	
Lamb Bombay	\$32.00
Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander.	
Lamb Balti	\$32.00
Chunks of lamb cooked in a variety of spices to give an exotic aroma such as cardamom, ginger, garam masala, cumin seeds...	
Lamb Achari	\$32.00
A spicy dish. Diced lamb cooked in a vegetable gravy, finished with ginger, garlic, onion and mixed pickles. DF availabl...	

Seafood Mains	
ITEM	PRICE
Butter Prawns	\$32.00
Prawns cooked in a mild butter sauce with a touch of fenugreek.	

ITEM	PRICE
Goa Prawns A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices	\$32.00
Prawn Handi Masala Crevettes mijotées dans une sauce aux légumes, parfumée de masala au curry et de poivrons, le tout rehaussé d'herbes aro...	\$32.00
Prawn Jalfrezee Crevettes cuisinées avec du gingembre et de l'ail, accompagnées de poivrons colorés, de lait de coco, de tomates savoure...	\$32.00
Kadai Prawns Crevettes mijotées dans une sauce aux légumes agrémentée d'oignons écrasés, d'ail, de gingembre, de crème et de coriandr...	\$32.00
Prawn Saagwala Prawns cooked in a spinach gravy with herbs and spices, fresh tomatoes and cream. DF available.	\$32.00
Prawn DoPayaza Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream.	\$32.00
Fish Curry Fillets of gurnard cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices	\$32.00
Goa Fish Malabari A classic Goan specialty. Gurnard cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.	\$32.00
Fish Madras A hot dish. Gurnard fish cooked in a lamb gravy with freshly ground herbs and spices, onion, garlic and ginger.	\$32.00

Vegetarian Mains

ITEM	PRICE
Palak Paneer (Vegetarian Mains) Homemade cottage cheese cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.	\$25.00
Paneer Makhni Carrés de paneer faits maison mijotés dans une sauce onctueuse au beurre, agrémentée d'une pointe de fenugrec.	\$25.00
Kadai Paneer Faux	\$25.00
Vegetable Posht Un mélange de légumes mijoté avec des oignons, ail, et gingembre, agrémenté de coriandre fraîche et de tomates, le tout...	\$25.00
Malai Kofta Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.	\$25.00
Mushroom Masala Mushrooms and green peas cooked in a vegetable gravy with garlic. Vegan available.	\$25.00
Mushroom DoPayaza Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander.	\$25.00
Mixed Vegetables Vegetables cooked with a rich blend of spices, green herbs and cheese. Vegan available.	\$25.00
Vegetable Jalfrezee Vegetables cooked with herbs and spices, coconut milk and capsicum. Vegan available.	\$25.00
Vegetable Korma Vegetables cooked with homemade cheese simmered in a creamy sauce.	\$25.00
Butter Vegetables Vegetables cooked in a mild butter sauce with a touch of fenugreek.	\$25.00
Aloo Gobi Pommes de terre et chou-fleur mijotés avec des graines de cumin, du curcuma et de la coriandre, relevés de savoureuses é...	\$25.00
Aloo Jeera Pommes de terre en dés mijotées avec des graines de cumin et une sélection d'épices aromatiques. Option végane disponibl...	\$25.00

ITEM	PRICE
Daal Makhani Lentilles noires et haricots rouges mijotés doucement avec des herbes et épices aromatiques, rehaussés d'une touche de c...	\$25.00
Tarka Daal Specially prepared yellow lentils tempered with cumin seeds and garlic. Full of flavour and nutrition. Vegan available.	\$25.00
Baigan Bharta Eggplant roasted in Tandoor, then mashed and cooked with garlic, ginger and seasoned with herbs and spices. Vegan availa...	\$25.00
Vegan (New)	
ITEM	PRICE
Vegan Jalfreze De tendres morceaux de soja cuits avec un mélange d'herbes aromatiques, d'épices délicates, de lait de coco crémeux et d...	\$26.00
Vegan Do Payaza Large, firm soy pieces cooked with fancy onions and tomato along with ginger, garlic, spices and fresh coriander.	\$26.00
Vegan Vindaloo Diced soy pieces cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.	\$26.00
Vegan Achari Large marinated soy pieces, prepared in a pan with ginger, garlic, onion seeds, Indian pickle and spices.	\$26.00
Vegan Bhuna Masala A dry dish of soy pieces, stir fried with onion, ginger, garlic, herbs, and spices, capsicum, fresh coriander and curry...	\$26.00
Vegan Saag Tender soy pieces cooked in a spinach gravy with fresh tomatoes, herbs, spices and fresh coriander.	\$26.00
Vegan Madras De savoureuses bouchées de soja mijotées dans une sauce tomate parfumée, rehaussées de poudre de fenugrec, de gingembre...	\$26.00
Vegan Butter " Chicken" Morceaux de soja marinés avec du jus de poivron frais, lait de soja, sauce onctueuse de noix de cajou, tomate, herbes fr...	\$26.00
Breads	
ITEM	PRICE
Naan Leavened bread made of refined flour and baked in the Tandoor.	\$6.50
Garlic Naan Naan bread coated with fresh crushed garlic.	\$7.00
Kashmlri Naan Fillet bread stuffed with nuts and raisins.	\$8.00
Chicken Naan Fillet bread stuffed with diced chicken and spices.	\$8.00
Keema Naan Fillet bread with lamb mince, herbs and spices, onions, and coriander.	\$8.00
Onion Kuicha Fillet bread stuffed with crispy onion, coriander & spices.	\$8.00
Paneer Kuicha Fillet bread stuffed with grated paneer and spices.	\$8.00
Vegetable Kulcha Fausses	\$8.00
Tandoori Roti Roti traditionnel cuisiné à partir de farine complète.	\$6.00

ITEM	PRICE
Tandoori Prantha Un pain plat à base de farine de blé entier, généreusement badigeonné de beurre clarifié, infusant délicatement les note...	\$7.50
Aloo Prantha Naan stuffed with potatoes, herbs and spices, onions, and coriander.	\$8.00
Chocolate Naan Leavened bread stuffed with crispy flakes of chocolate.	\$8.00
Paneer Kulcha with Garlic Fillet bread stuffed with grated paneer and spices and coated with garlic..	\$8.50
Cheese and Garlic Naan Flatbread stuffed with grated mozzarella , crushed garlic and parsley.	\$8.50
Rice	

ITEM	PRICE
Saada Chawal Extra plain basmati rice. (All curries are served with one portion)	\$7.00
Kashmiri Pulao Basmati rice with almonds, cashew nuts, raisins and coconut.	\$9.00
Chicken Biryani Chicken pieces sautéed in garlic and ginger, then cooked with basmati rice in a vegetable gravy.	\$32.00
Lamb Biryani Morceaux d'agneau sautés à l'ail et au gingembre, ensuite mijotés avec du riz basmati dans une sauce aux légumes.	\$32.00
Vegetable Biryani Riz basmati parfumé mélangé à des légumes de saison frais.	\$28.00

Accompaniments

ITEM	PRICE
Side Dish Platter Un assortiment comprenant du raita crémeux, chutney de mangue, kechumber frais et un mélange de pickles épicés.	\$15.00
Papadom Four pieces. Seasoned dough made from peeled black gram flour, cooked in the Tandoor.	\$5.00
Raita Yoghurt mixed with cucumber, tomatoes and onion. This is a great option to cut the heat out of spicier dishes.	\$6.00
Mint Chutney A delish dip made from herbs and spices, mint leaves and yoghurt.	\$6.00
Mix Pickle A mixture of pickles to complement your meal.	\$6.50
Corianders Hot Pickle A very spicy blended pickle.	\$6.00
Mango Chutney	\$6.00
Kechumber Diced onions, tomatoes, cucumber and coriander with lemon juice and spices.	\$6.00
Garden Salad Une salade croquante composée d'oignons, tomates et concombres rehaussée d'un assortiment de masala et d'un trait de cit...	\$12.00
Sliced Onions Fines rondelles d'oignon rouge rehaussées de citron frais et d'un mélange de masalas épicé.	\$6.00

Drinks

ITEM	PRICE
Mango Lassi (Drinks) Un mélange onctueux de yaourt et de mangue pour une boisson fruitée et veloutée.	\$7.00
Coke 330ml can of coke.	\$4.00
Sprite 330ml can of Sprite.	\$4.00
Red Bull 250ml can of Red Bull.	\$6.00
Orange Juice false	\$7.00
Ginger Beer Bottle of Ginger Beer	\$5.50
Pineapple Juice 1 liter bottle of juice	\$7.00
Cranberry Juice One liter bottle of juice	\$7.00
Coke Zero	\$4.00
Dry Ginger Ale false	\$6.00