

APPETIZERS

VEGETABLE APPETIZERS

Dahi Bhatata Puri 🌾.....9.00
Small puri with potatoes, tomato, tamarind, yogurt & herbs

Samosa Chaat 🌾13.00
Spiced potato patties, topped with chickpeas, mint, tamarind and yogurt sauce

Lasuni Gobi 🌾13.00
Mini cauliflower flowerets tossed with garlic, tomato sauce and green herbs

Vegetable Bhajia 🌾 13.00
An assortment of vegetable fritters (eggplant, potato, cauliflower, onions)

MEAT APPETIZERS

Chicken 65 🌶️🌾..... 15.00
Chicken breast marinated in South Indian spices and tossed with curry leaves, garlic, and ginger

Sheekh Kebab..... 14.00
Ground lamb with cumin, coriander, mint, and cilantro, grilled in Tandoor

Coromandel Platter 🌾 16.00
An assortment of wings, chicken tikka, sheekh kebab, malai kebab, and kheema samosa (serves 2)

Kheema Samosa 🌾11.00
Pastries filled with spiced ground lamb and green peas. 2 pieces



SOUPS & SIDES

Mulligatawny Soup7.00
Made with lentils and vegetables

Achar 🌶️🌶️4.00
Pickled vegetables in hot sour spicy sauce

Nimma Rasam 🌶️🌶️.....7.00
South indian hot and sour soup made with tomato, Tamarind, herbs, and spices

SALADS

Coromandel's Salad9.00
Fresh garden vegetables and chickpeas served with Chef's special dressing

Salmon Salad 17.00
Mix salad with grilled salmon

Coromandel's Sham Savera 🌾 .. 12.00
Spinach and homemade cheese dumpling served with a tangy tomato honey glazed sauce

Vegetable Samosa 🌾10.00
A pastry stuffed with spiced potatoes and peas (2 PCS)

Vegetable Platter 15.00
An assortment of vegetable bhajia (eggplant, potato, cauliflower, spinach, and onion fritters) and 1pc of Vegetable samosa (Serves 2)

Onion Bhajia13.00
Onion fritters

Shrimp Varuval 🌶️ 15.00
Shrimp with onion, garlic coriander and southern spices

Chicken Malai Kebab14.00
Chicken breast marinated with saffron, cardamom, garlic and yogurt, cooked in tandoor

Calamari Coromandel 🌶️🌾.....15.00
Calamari stir fried with garlic, onions, green pepper, curry leaves and spices

Mango Chutney4.75
Sweet mango relish

Raita4.75
Yogurt, cucumber, and carrot relish

Desi Pyaaz4.25
Fresh sliced red onion, tomato & lemon seasoned w/ chat masala chilies

Chicken Salad 15.00
Mix salad with grilled chicken

Shrimp Salad..... 17.00
Mix salad with grilled tandoori shrimp

BREADS 🌾

Naan5.00
Traditional Punjabi bread baked in Tandoor

Tawa Paratha5.00
Multi layered whole wheat bread cooked in Tawa

Onion Kulcha5.50
Naan topped with onions, peppers, and cilantro

Garlic Naan5.50
Naan topped with chopped garlic and cilantro

Kheema Naan7.00
Naan stuffed with minced lamb

Peshwari Naan7.00
Naan stuffed with nuts, raisins, and cottage cheese.

Tandoori Roti4.50
Whole wheat bread cooked in Tandoor

Chapati4.75
Whole wheat bread grilled on a griddle

Aloo Paratha.....7.00
Whole wheat bread stuffed with spiced potatoes

Cheese Naan.....7.00
Naan stuffed with cheese and cilantro

Aloo Naan.....6.00
Naan stuffed spiced potatoes and peas

Onion/Garlic Chili Naan6.00
Naan topped w/ chili & your choice of garlic or onion

RICE 🌾

Biryani

Layered saffron basmati rice cooked with your choice of meat or vegetable stew in a traditional way.

Vegetable Biryani 19.00

Chicken Biryani 22.95

Lamb Biryani..... 24.95

Goat Biryani..... 24.95

Shrimp Biryani 25.95

Chitrannam

Flavored rice of your choice with curry leaves and mustard seeds

Lemon Rice 10.95

Tamarind Rice 10.95

Coconut Rice..... 10.95

Tomato Rice 10.95

Jeera Rice 10.95

Extra Rice5.50

SEAFOOD

Kerala Fish Curry 🌶️ 25.95
Salmon with tomatoes, black tamarind, red onions and spices

Manglorian Prawn 25.95
Black tiger prawns cooked in a coconut stew, flavored with mustard seeds and curry leaves

Meen Moilee 🌶️ 25.95
Salmon prepared with mustard seeds, turmeric, ginger and spices with a splash of coconut milk

Tandoori Shrimp Masala 25.95
Shrimp cooked in a creamy tomato sauce

Kolmino Patio 🌶️ 25.95
Shrimp curry with sharp chilis, sweet jaggery, tamarind and herbs

Shrimp Saag..... 25.95
Shrimp tossed in delicately spiced spinach

Prawn Balchao 🌶️🌶️ 25.95
Prawns cooked with garlic, crushed tomatoes and curry leaves

Nellore Chapla Koora 🌶️ 25.95
Spicy salmon curry cooked with red chilis, peanuts, ginger garlic, and sesame seeds

Shrimp/Fish Mango Curry..... 25.95
Shrimp/fish stew with green mango in Southern spices and coconut milk

Shrimp Korma..... 25.95
Shrimp mildly spiced in creamy cashew curry sauce

FROM THE GRILL

Tandoori Fish 25.95
Salmon delicately marinated and cooked in Tandoor

Chicken Tikka..... 22.95
Chicken breast marinated with yogurt, herbs, and spices

Tandoori Chicken 22.95
The "King of Kebabs", ½ chicken on the bone grilled in Tandoor oven

Paneer Tikka20.95
Cubed cottage cheese marinated with herbs and spices, grilled in Tandoor, topped with onions, bell peppers & tomatoes

Gustaba30.95
New Zealand lamb chops cooked in Tandoor, marinated in yogurt and scented with nutmeg and ajwain, served with pan fried vegetables

Shrimp Malai Kebab/Tandoori Shrimp..... 25.95
Jumbo shrimp marinated in yogurt, lemon juice, and tandoori spices

VEGETARIAN

Bagara Baingen 🌶️ 19.95
Rich and spicy sauteed eggplant cooked with sesame seeds, coconut, and tamarind

Malai Kofta 🌾 19.95
Vegetable and cheese dumplings served in a mild cashew and almond sauce

Gucchi Mutter Paneer..... 19.95
Mushrooms, green peas, and paneer cooked with onions, bell peppers, and roasted spices

Paneer 20.95
(Choice of Kadai, Shahi, Makhani) preparation

Bombay Aloo 🌶️🌾 19.95
Potatoes cooked with onions and tomatoes, tempered with cumin seeds, topped with cilantro

Chole Peshwari..... 19.95
Chickpeas and potatoes cooked with fresh tomatoes, onions and ginger in a special masala

Dal Coromandel/Dal Makhani.. 19.95
Lentils of the day

Saag..... 19.95
Choice of paneer/mushroom/chickpeas in spinach gravy

Bhindi Do Pyaza 🌶️🌾..... 19.95
Fresh okra stir fried with onions, ginger, tomatoes, herbs, and spices

Sabji Masala..... 19.95
Mixed vegetables cooked in a creamy tomato sauce

Sabji Bhaji 19.95
Mix vegetables sauteed with ginger, curry leaves, and mustard seeds in a mildly spiced curried sauce

Aloo Gobi 19.95
Potato and cauliflower cooked in mild curry sauce

Navarathan Korma 19.95
Mixed vegetables stewed in a mildly spiced creamy cashew and almond sauce

Paneer Kurchan 20.95
Grated paneer cooked with chopped onion, green peppers in a creamy tomato curry sauce.

CHICKEN

Chicken Tikka Masala/ Butter Chicken 22.95
Chicken broiled in a Tandoori oven and cooked in a creamy tomato curry sauce

Kodi Vepudu 🌶️ 22.95
Chicken tossed with onions, green chilis, curry leaves, peanuts, coconut, and southern spices

Chicken Saag 22.95
Chicken tossed in delicately spiced spinach

Melagu Kozhi Chettinad 🌶️22.95
The authentic "Deviled Chicken" in a black peppercorn sauce.

Chicken Madras 🌶️ 22.95
Chicken cooked in hot coconut curry with red chilis, mustard seeds, and herbs

Chicken Bhuna 🌶️ 22.95
Chicken cooked with onions, tomatoes, bell peppers and double roasted spices

Egg Curry 22.95
Mildly spiced egg curry made with coconut milk, kerala spices

Chicken Vindaloo 🌶️🌶️ 22.95
Chicken in a hot and sour tangy sauce with potatoes

Doi Murgh..... 22.95
Lightly curried chicken, cooked with homemade yogurt, freshly ground coriander and cilantro

Chicken Korma 22.95
Chicken mildly spiced in creamy cashew curry sauce

Andhra Chilli Chicken 🌶️🌾 22.95
Chicken tenders with peppers, onion, and curry leaves in a spicy sauce



LAMB/GOAT

Mamsam Koora 🌶️ 25.95
Chunks of lamb tossed with garlic, green chilis, coconut, and peanut curry sauce

Kadhai Champ 30.95
Home-style lamb chops curry with ground spices and herbs

Rogan Josh 25.95
A traditional lamb curry with onions and tomatoes

Lamb/Goat Mappas..... 25.95
An authentic Kerala lamb preparation cooked with coconut milk, curry leaves, and southern spices

Lamb/Goat Saag 25.95
Lamb cooked in delicately spiced spinach. Punjab specialty

Lamb/Goat Phaal 🌶️🌶️ 25.95
Lamb cooked with a fiery blend of chilis, onions, tomatoes, and spices

Lamb/Goat Pasanda 25.95
Lamb cooked in a creamy cashew and almond sauce, flavored with cardamom

Goat Curry 🌶️ 25.95
Goat on the bone cooked homestyle with fresh ground spices

BOLLYWOOD KITCHEN

BOLLYWOOD PIZZA (14")

- Navarathan Vegetable Pizza 21.95

Thin crust topped with onion, peppers, cauliflower, broccoli, corn, mushrooms, chickpeas and cheese

Chicken Makhani Pizza 25.95

Thin crust topped with chicken tikka, onion, peppers, and cheese

Lamb Curry Pizza..... 27.95

Thin crust topped with lamb, curry onion, pepper, and cheese
- Chef's Special Pizza 33.50

Thin crust topped with shrimp, chicken, lamb, cheese, onions and peppers

Chicken Manchurian Pizza ... 25.95

Thin crust topped with chicken, onions, peppers and a garlic Manchurian sauce

BOLLYWOOD TACOS

- Chole Taco 14.95

Chickpea curry, lettuce, tomato, onion, and Chef's sauce

Chicken Tikka Taco..... 15.95

Chicken tikka, onion, peppers, lettuce, and Chef's sauce

Lamb Curry Taco..... 16.95

Ground lamb curry, onion, tomato, and Chef's sauce

Tandoori Fish Taco 17.95

Tandoori fish, lettuce, onion, tomato, and chef's sauce
- Shrimp Taco 17.95

Shrimp curry, lettuce, tomato, and Chef's sauce

Panner Taco 15.95

Panner (cottage cheese), red onion, peppers in a soft corn tortilla & chef's sauce

BOLLYWOOD WINGS

- Tandoori Wings (8pcs) 15.95

Mango Spicy Wings (8pcs)..... 15.95
- Honey Garlic Wings (8pcs)..... 15.95

Vindaloo Spicy Wings (8pcs)... 15.95

BOLLYWOOD INDO-CHINESE

- Chili Paneer..... 19.95

Crispy battered paneer tossed in sweet spicy, tangy chili sauce with garlic, onion, peppers

Chili Shrimp 26.95

Crispy battered shrimp tossed in sweet spicy chili sauce with garlic, onion, peppers

Chicken Hakka Noodles..... 22.95

Noodles stir fried with chicken breast,
- vegetables in a savory sauce

Shrimp Hakka Noodles 26.95

Noodles stir fried with shrimp, vegetables in a savory sauce

Vegetable Hakka Noodles.... 19.95

Noodles stir fried with vegetables in a savory sauce



DESSERTS

- Gulab Jamun..... 6.00

Dry milk balls soaked in cardamom flavored honey sugar syrup

Kheer 6.00

Traditional Indian rice pudding
- Semiya Payasam 6.00

Thin rice noodle pudding

Ras Malai 6.00

Cottage cheese soaked in cardamom flavored reduced milk sauce

LUNCH BOXES TO GO

Served Daily 11am-3pm
All Boxes include basmati rice, vegetable of the day and naan

	Vegetable	Chicken	Lamb/Goat	Seafood
Korma Creamy cashew curry sauce	13.95	15.95	16.95	17.95
Madras Hot coconut curry sauce	13.95	15.95	16.95	17.95
Masala Creamy tomato curry sauce	13.95	15.95	16.95	17.95
Saag Creamy spinach curry sauce	13.95	15.95	16.95	17.95
Vindaloo	13.95	15.95	16.95	17.95
Hot & tangy sour sauce w/ potatoes				
Butter Chicken				15.95
Creamy tomato sauce w/ onions & peppers				
Dal Tadka/Dal Makhani				13.95
Yellow lentils or mix of lentils w/ spices				
Paneer Makhani				13.95
Tomato curry creamy sauce w/ onions & peppers				
Tandoori Chicken/Chicken Tikka				15.95
Grilled in Tandoor oven				
Tandoori Shrimp/Fish				17.95
Grilled in Tandoor oven				

CATERING

	BY THE TRAY			
	Small	Medium	Large	X-Large
	10-15	20-25	35-45	50-60
Vegetable Appetizer	 45.00	75.00	120.00	 160.00
Meat Appetizer	 60.00	105.00	185.00	 250.00
Chicken	 75.00	105.00	175.00	 235.00
Beef	 85.00	 160.00	250.00	 300.00
Lamb	 85.00	 160.00	250.00	 325.00
Fish	 90.00	 165.00	225.00	 275.00
Shrimp	110.00	 170.00	280.00	 375.00
Rice	 25.00	45.00	60.00	 90.00
Vegetable	 50.00	85.00	145.00	 190.00
Bread	 25.00	45.00	60.00	 90.00
Dessert	 40.00	95.00	125.00	 175.00

Coromandel
Indian Bistro • Asian • Fusion

All prices are subject to change without notice.
Prices do not include sales tax.
Consumer Advisory:
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduce the risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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