

Coriander

5 :: Voorhees



[www.coriandernj.com](http://www.coriandernj.com)

910 Haddonfield-Berlin Road  
Voorhees, NJ 08043

**PH: 856.566.4546**

Open Daily

Lunch: Monday-Sunday 11:30am-2:30pm

Dinner: Monday-Thursday 5:30-10pm

Friday-Saturday 5-10:30pm

Sunday 5-9:30pm

Reservations Requested

BYOB

Catering Available

Prix-Fixe Menu

Private Dining Room Available

Semi-Private Dining Room Available

Takeout Available

Weekend Brunch Available

\$7 Off Bills of \$35 or more with The DiningOut Card



**Good times and good company call for good food.** Coriander is not your average Indian restaurant; this is where traditional India meets the contemporary. Cuisine in India has evolved since Americans first embraced it in the 1960s; at Coriander, Chef Vipul Bhasin brings these updates to South Jersey, offering healthier, lighter fare while remembering his roots in authentic Indian cuisine. His neoclassical dishes blend age-old, time-tested recipes with new twists to create flavorful biryanis, kebabs and to-die-for curries. The décor at Coriander has the spirit of the Indian home, a place where you feel warmth and welcome in every bite, making it relaxed and cozy, while the professional service is attentive without being overbearing. The cosmopolitan clientele is a mix of locals and city dwellers. Pick up a bottle of your favorite wine at one of several nearby wine shops or enjoy a traditional Indian treat. So, when you're ready to see how Indian food has changed, think about the long and expensive flight to India. The tolls to Voorhees are much more reasonable, and you can leave your passport at home.

## sample menu selections

### appetizers and soups::

**Dahi Ka Shorba (Yogurt and Herb Soup) 4.95**

A delicate blend of yogurt and herbs tempered with fresh condiments; served hot—a house delicacy

**Crispy Lasooni Gobi 6.95**

Crispy cauliflower tossed in tangy garlic sauce—a vegetarian favorite of most Indians

**Tandoori Paneer Tikka 9.95**

Fresh homemade cottage cheese coated with mint; marinated, skewered and cooked in charcoal oven

**Fish Peri-Peri 7.95**

A Goan specialty; tilapia fillet coated with red chilies, ginger, garlic, wine vinegar and a blend of spices delicately sautéed

**MMT (Mirch Murg Tikka) 10.95**

Boneless pieces of chicken marinated overnight in green chilli paste and cooked in tandoor

**Shrimp Masala 14.95**

Shrimp cooked in an exquisite sauce made with tomatoes, onions, peppers and blend of freshly ground house spices

**Tandoori Raan 17.50**

Leg of spring lamb marinated in spices and cooked slowly in the true Northwest frontier style

**Tandoori Chicken 9.95**

Spring chicken marinated overnight in a blend of yogurt, ginger and garlic; masterfully barbecued over charcoal—the best-known Indian delicacy

**Kadai Paneer 11.95**

Cottage cheese fingers and green peppers sautéed in kadai with tomatoes, ginger and fresh green coriander

**Baingan Patiala 9.95**

Classical North Indian dish; eggplant tempered with kalaunji tossed with onions, tomatoes and fresh herbs

**entrées::**

**Murg Lababdar** 14.50

Boneless chicken breast simmered in rich onion and tomato gravy with a subtle coriander flavor; savor this with laccha paratha—a house specialty

**Chicken Xacutti** 13.95

Hot chicken delicacy from Goa cooked in exotic spicy gravy with poppyseeds

**Kurkuri Bhindi (okra)** 9.95

Crisp okra with fennel and coriander

**desserts::**

**Gulab Jamun with Vanilla Ice Cream** 4.95

Popular indian delicacy; a “khoya” dumpling dipped in rose-flavored syrup; served warm with a scoop of vanilla Ice cream

**Kulfi with Fresh Berries** 4.95

An Indian ice cream served with fresh berries that are delicately poached and flavored with crème-de-cassis

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