

FAIRFIELD RESTAURANT WEEK (OCT 9TH – 15TH, 2017)

Special dinner price \$ 35.00 (does not include taxes and gratuity)
CHOOSE ONE FROM EACH COURSE!

APPETIZERS

LASUNI GOBI- Cauliflower florets tossed with garlic, tomato sauce and green herbs.

CALAMARI COROMANDEL – Calamari stir fried with onions, bell peppers, garlic & curry leaves

CHILLI CHICKEN – Batter fried chicken tenders with peppers, tomatoes, onions and spices

SHOLA KEBAB – Lamb gently cooked with cardamom & maza, skewered in tandoor

ENTRÉE – all entrée will be served with basmati rice, choice of naan and tadka dal

CHICKEN TIKKA – Chunks of chicken breast marinated with yogurt, herbs and spices

GHUSTABA- NZ lamb racks cooked in Tandoor with yogurt and scented with nutmeg & Ajwain

CHICKEN TIKKA MASALA- Chicken breast broiled in Tandoori oven & cooked in a creamed tomato curry

CHICKEN MADRAS- Chicken stewed in a hot coconut curry, red chillies and mustard Seeds

ROGANJOSH- A traditional lamb curry with crushed tomatoes, herbs and spices

LAMB VINDALOO- A spicy and tangy lamb curry with potatoes

MEEN TRAVANCORE- Tilapia marinated with southern spices & herbs, stewed in a spicy curry sauce

PRAWN BALCHAO- Shrimps cooked fresh tomatoes & flavored with curry leaves & spices

CHANA MASALA- Chick peas cooked with freshly ground spices, garlic and ginger

SAG PANIR- An all time favorite Punjabi dish with spinach and homemade cheese

GOOTHI VONKAYA KOORA- Baby eggplant cooked with chef's choicest spices and nut sauce

CHOOSE ANY DESSERT FROM OUR SELECTION OR CHOOSE ANY TEA/ COFFEE

Available only at COROMANDEL CUISINE OF INDIA, 17 PEASE AVE, SOUTHPORT, CT 06890