



FAIRFIELD RESTAURANT WEEK (OCT 8th TO OCT 14th, 2018)

Special lunch price \$ 20.00 (does not include taxes and gratuity)

Enjoy our special buffet lunch with the choice of soft drinks & Mango Lassi &

Choice of desserts with a cup of spiced Masala Chai or Madras Coffee.

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



FAIRFIELD RESTAURANT WEEK (OCT 8th TO OCT 14th, 2018)

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

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 & maze, 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 chilies 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- Fish 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