

# To Start

- Vegetable Samosa**-----Recommended -----6  
Crispy patties stuffed with potatoes and peas, lightly seasoned with spices
- Vegetable Pakora**-----Recommended -----8  
Fresh cut vegetables fried in Chickpea Batter.
- Paneer Pakora**-----8  
Cheese Fritters Sandwiched with mint ,Coriander cooked in a coat of chickpea batter.
- Aloo Tikki**-----Recommended -----8  
Potato patties stuffed with spiced paneer and peas.
- Fish Fry Pakora** -----8  
Tilapia fish cut fried in Fish batter (Corn flour, Garam Masala, garlic, Lemon, black pepper, onion).
- Shrimp Crunch**-----8  
Jumbo Shrimp coated with shredded coconut and bread crumbs.
- Spicy Curry Wings**-----Recommended -----9  
Tender Chicken, lightly fried with batter Cooked with Mustard, Cumin, Turmeric, Garam Masala and Spicy Curry Sauce.
- Chicken Strips** -----6  
Tender Chicken, lightly fried with batter .
- Mix Platter** -----15  
Paneer Pakora, Aloo Tikki, vegetable pakora, Shrimp Crunch.



## Soups & Salads

- Garden-Fresh Salad**-----8  
Fresh garden Salad with Lettuce, Grape tomatoes bread crumbs, Cheese, tossed with our signature dressing.
- Lentils Soup**-----7  
lentils Cooked with ,onions , Tomatoes, Ginger, and garlic spiced up with cumin powder ,and with light Garam Masala.
- Tomato Basil Soup**-----7  
Red ripe tomatoes slowly simmered in a rich cream sauce and seasoned with basil , bread Crumbs ,and selected herbs.
- Coconut shrimp Mushroom Soup**-----8  
Shrimp and Mushroom slowly cooked in a rich Coconut cream sauce and seasoned with Ginger ,and selected herbs.

# Tandoori Delicacies

**Tandoori Delicacies:** Tandoori is a traditional Clay Oven fired by charcoal or gas in which food is cooked. This is a sealed heat cooking method by which food retains original flavor as it cooks in its own juice.

**Grilled Margarita Shrimp**-----Recommended-----17  
Jumbo Shrimp marinated in garlic, Lime juice, olive oil, tequila, and cilantro cooked in our Tandoor oven served with choice of basmati rice or seasoned Vegetables.

**Minty Lamb Kebab**-----Recommended-----18  
Tender Lamb marinated with mint and herbs spices cooked on a skewer in our tandoor oven served with choice of basmati rice or seasoned Vegetables.



**Tandoori Lamb Chops**-----Recommended-----21  
Tender juicy Lamb Chops marinated in freshly Ground herbs and Spices Cooked in our Tandoor (oven), served with Choice of basmati rice or seasoned Vegetables.

**Malai Tikka**-----Recommended-----17  
Boneless Chicken cubes marinated in masala spices cooked on a skewer in our tandoor (oven). Served with Choice of basmati rice or seasoned Vegetables.

**Sheesh Kebab**-----17  
Seasoned ground lamb, onions and ginger, cooked on a skewer in our Tandoor (oven). Served with a Choice of basmati rice or seasoned Vegetables.

**Tandoori Wings (with bone in)**-----17  
Chicken Wings marinated in yogurt, freshly ground herbs, and spices baked in our Tandoor (oven) served with a Choice of Basmati Rice or seasoned Vegetables.

**Tandoori Chicken (with bone in)**-----17  
Chicken marinated in yogurt, freshly ground herbs, and spices baked in our Tandoor (oven) served with a Choice of Basmati Rice or seasoned Vegetables.



**Kohinoor Grill for Two**-----Recommended----- 55

A Royal feast! Starts with vegetable Pakora meat platter (Chicken Tandoori, Chicken malai Tikka, minty lamb Kebab, Margarita Shrimp, and Sheesh Kebab). Served with chicken curry, basmati rice, Choice of a Naan or a Garlic Naan and Dessert Gulab Jamun.

# The Signature Dish's

## Curry --- Recommended

Chicken-----15 ,Lamb -----16, Shrimp -----16,Fish-----16

Curry Cooked in onions ,ginger, tomatoes and garlic spiced up with House masala served with basmati rice.

## Masala --- Recommended

Chicken ---16,Vege ---15, Shrimp ---16,Fish---17,Paneer ---16, Mushroom ---15

Masala Curry Cooked in house Special Masala sauce with sliced onions, Tomatoes, and bell peppers served with basmati rice.

## Balti --- Recommended

Chicken ---16,Lamb ---17, Shrimp ---16,Fish---17,Paneer ---16, Mushroom ---15

Balti Curry Cooked with onions ,ginger, tomatoes and garlic spiced up with balti masala and a light touch of Cream served with basmati rice.

## Dal --- Recommended

Chicken-----15 ,Lamb -----16, Shrimp -----16,Plain Dal-----15

lentils Cooked with ,onions , Tomatoes, Ginger, and garlic spiced up with cumin powder ,and with light Garam Masala, Served with Basmati Rice.



## Methi

Chicken ---16,Lamb ---17, Shrimp ---16,Fish---17,Paneer ---16, Mushroom ---15

Methi Curry cooked with onions , Ginger, tomatoes, and garlic spiced up with cumin powder and Fenugreek leaves with a light touch of coconut Milk ,Served with Basmati Rice.

## Saag --- Recommended

Chicken-----16 ,Lamb -----17, Shrimp -----16,Paneer -----15

Garden Fresh Spinach, onions , Ginger, and garlic spiced up with cumin powder ,and with a light touch of Cream ,Served with Basmati Rice.

## Jalfrazi

Chicken-----15 ,Lamb -----16, Shrimp -----16,vege-----15

Jalfrazi Curry prepared with fresh onions, ginger, garlic, Carrots , potatoes , peas and Tomatoes, with a light touch of a cream ,Served with Basmati Rice.

## Biryani

Chicken -----16,Lamb -----17, Shrimp -----17

One of the most amazing royal delicacies made with special spices, meat and rice mixed together served with homemade curd.

# Chef's Special

## Butter Chicken -----17

This one's a keeper. Butter Chicken was invented in the kitchens of Moti Mahal years Ago, yet it continues to be the best chicken Dish you can ever have.

Marinated overnight, The chicken Roasted and cooked in home made Tomato Sauce , Cream and Star Garam Masalas. , Served with Basmati Rice.

## Chana Masala -----17

One of the most popular Dish in Indian and Pakistan. It is vegan and gluten-free and pairs well with rice or naan .

Chana masala is a protein and fiber-packed, vegan, and gluten-free curry made with chickpeas, also known as garbanzo beans and, onions, ginger, garlic, and Tomatoes, cumin powder and Star Garam Masala. ,Served with Basmati Rice.

## Punjabi Goat Curry -Bone in -----18

Punjab is green and Great known as bread basket of south east Asia. Special events and festivals goat is the first choice for Punjabis.

Goat Curry prepared with fresh onions, ginger, garlic, and Tomatoes, cumin powder and Star Garam Masala. ,Served with Basmati Rice.



## Achhari Mutton Gosht -Bone in -----18

A Dish that describe a power of spices. Let us kick it off with some tender mutton.

Goat Curry Cooked with pickled flavors Coconut milk, mustard seeds, with onion, Tomato, ginger, garlic, fennel and fenugreek, light touch with coconut milk. served with basmati rice.

## Mutton Biryani -----Bone in -----18

Mutton biryani is a delicious dish made of meat, spices, herbs & yogurt.

A classic aromatic indian rice dish flavored with cubes of tender Bone in Goat fragrant with saffron. Serve side of yogurt.



### Allergy advice:

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients- if you have a food allergy, please let us know before ordering. Full allergen information is available.

# Naan

*Our Breads are Baked to order in our authentic Tandoori clay oven.*

- Naan-----4
- Garlic Naan-----recommended-----5  
Naan seasoned with garlic and cilantro.
- Rosemary Ginger Naan-----5  
Naan seasoned with Rosemary and Ginger.
- Onion & Chili Naan -----5  
Naan Seasoned with Onions and chili.



## Refreshments

- Soft Drinks-----3  
Pepsi, Diet Pepsi, Mtn Dew, Sierra mist, Dr Pepper, Ice Tea, Lemonade.
- Juices -----4  
Cranberry, Apple, Pineapple, Orange
- Flavored Lemonades-----5  
Kiwi, Mango, Peach, Raspberry
- Flavored Ice Tea-----5  
Kiwi, Mango, Peach, Raspberry
- Frozen Lemonades-----6  
Kiwi, Mango, Peach, Raspberry
- Teas & Coffee-----3  
Black Tea, Green Tea, chai, coffee .
- Lassi: Mango or Rose -----5  
A yogurt drink made with pulp, sugar and yogurt.



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# Welcome



# Kohinoor

BAR & GRILL