**To Start**

- **Flatbreads** — **Recommended with Red Wine**
  - Garlic and olive oil with Mozzarella, Spinach, Onions, tomatoes, feta, and Chicken, drizzled with a balsamic glaze.
- **Chicken Manchurian**
  - Chicken marinated with Coriander, Onion, Ginger & Mild Spices cooked with Manchurian Sauce.
- **Vegetable Pakora**
  - Fresh cut vegetables fried in Chickpea Batter.
- **Aloo Tikki** — **Recommended**
  - Potato patties stuffed with spiced paneer and peas.
- **Fish Fry Pakora** — **Recommended**
  - Tilapia fish cut fried in Fish batter (mustard, garlic, red chilli powder, onion).
- **Shrimp Crunch**
  - Jumbo Shrimp coated with shredded coconut and bread crumbs.
- **Spicy Curry Wings** — **Recommended**
  - Tender Chicken, lightly fried with Mustard, Cumin, Turmeric, Garam Masala and Spicy Curry Sauce.
- **Chicken Strips**
  - Tender Chicken, lightly fried with batter.
- **Mix Platter**
  - Paneer Pakora, vegetable Pakora, Chicken Strips, Shrimp Crunch.

**Soups & Salads**

- **Garden-Fresh Salad**
  - Fresh garden Salad with bread crumbs, Cheese, apple tossed with our signature dressing.
- **Kohinoor Salad bowl** — **Recommended**
  - Fresh green salad with chicken, Apple, Cheese, Bread crumbs, and nuts.
- **Sea Food Salad bowl**
  - Fresh green salad with Shrimp, Spinach, Apple, Cheese, and nuts.
- **Tomato Basil Soup**
  - Red ripe tomatoes slowly simmered in a rich cream sauce and seasoned with basil, bread Crumbs and selected herbs.
- **Coconut shrimp Mushroom Soup**
  - Shrimp and Mushroom slowly cooked in a rich Coconut cream sauce and seasoned with ginger and selected herbs.
- **Lemon Chicken Soup** — **Recommended**
  - Roasted Chicken cooked with carrots, white rice and lemon seasoned with black peppers and selected spices.

**Kohinoor Kebabs**

- **Grilled Tuna Kebabs**
  - Cubes of Tuna marinated in herbs and spices cooked in our tandoor oven served with Choice of basmati rice or seasoned Vegetables.
- **Grilled Margarita Shrimp** — **Recommended**
  - 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.
- **Steak and Bell Pepper Kebab**
  - Tender beef cubes marinated in herbs and spices cooked in tandoor oven served with choice of basmati rice or seasoned Vegetables.
- **Minty Lamb Kebab** — **Recommended**
  - Lamb kebab marinated with mint and ginger, served in our Tandoor oven served with choice of basmati rice or seasoned Vegetables.
- **Tandoori Lamb Chops** — **Recommended**
  - 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.
- **Tandoori Chicken** — **Recommended**
  - Chicken marinated in yoghurt, freshly ground herbs, and spices baked in our Tandoor (oven) served with a Choice of Basmati Rice or seasoned Vegetables.
- **Malai Tikka**
  - Boneless Chicken cubes marinated in masala spices cooked on a slower in our tandoor (oven). Served with Choice of Basmati rice or seasoned Vegetables.

**The Signature Dish’s**

- **Masala** — **Recommended**
  - Methi Curry cooked with cream, Ginger, tomatoes and garlic spiced up with curd powder and Fenugreek leaves with a light touch of coconut milk. Served with Basmati Rice.
- **Chicken** — **Recommended**
  - Jalfrezi Curry prepared with fresh onion, ginger, garlic, Carrots, potatoes, peas and Tomatoes, with a light touch of cream. Served with Basmati Rice.
- **Biriyani**
  - A classic aromatic Indian rice dish flavored with cubes of tender lamb or Chicken fragrant with saffron.
- **Goan Curry**
  - Goan Curry Fish or Shrimp sautéed in Garlic, and tomato, and garlic spiced up with coconut flakes and a light touch of coconut milk. Served with basmati rice.
- **Fish**
  - Jumbo Shrimp coated with shredded coconut and bread crumbs.

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**Allergy advice:** All our food is prepared in a kitchen where nuts, gluten & other allergens are present. If you have a food allergy, please let us know before ordering. Full allergen information is available.
Delicious Vegetarian Dish

Saag Paneer ........................................... 14
Garden Fresh Spinach and Cheese, onions, ginger, and garlic spiced up with cream powder and with light touch of cream, served with Basmati Rice.

Malai Kofta ........................................... 14
Minced vegetable balls seasoned with fresh green and served with naan.

Matar Paneer ......................................... 14
Home made Chilled and green peas. Cooked in sauce, spiced up with cream powder and Garam Masala with a light touch of cream, served with Basmati Rice.

Chana Masala ......................................... 13
Garbanzo beans cooked with fresh tomatoes, onions, and numerous spices in flavorful sauce. Served with Basmati rice.

Methi Mushroom Matar ................................ 13
Garden Fresh mushrooms and green peas. Cooked in sauce, spiced up with cream powder and Fenugreek leaves with a light touch of coconut milk, served with Basmati Rice.

Paneer Masala .......................................... 14
Mozzarella cheese cooked in house Special Masala sauce with sliced onions, tomatoes, and bell peppers served with Basmati rice.

Mushroom Masala ..................................... 13
Mozzarella cheese cooked in house Special Masala sauce with sliced onions, tomatoes, and bell peppers served with Basmati rice.

Paneer Balti ........................................... 14
Balti Curry cooked with onion, ginger, tomatoes, and garlic spiced up with both masalas and a light touch of cream, served with Basmati rice.

Naan

Naan ..................................................... 3
Naan seasoned with garlic and cilantro.

Garlic Naan ............................................. 4
Naan seasoned with garlic and cilantro.

Paneer Naan ........................................... 4
Naan stuffed with seasoned homemade cheese.

Peshwari Naan ......................................... 4
Naan stuffed with cinnamon and raisin.

Kohinoor Naan ......................................... 5
Naan stuffed with seasoned Chicken, homemade cheese, and spices.

Spiced Scallop Karahi .................................. 16
Scallops cooked in house Special Karahi sauce with sliced onions, ginger, and tomatoes. Served with basmati rice.

Tuna Steak ............................................. 16
Tuna marinated in fresh garlic and ginger with blended herbs and spices served with choice of seasoned vegetables or Basmati rice.

Chana Masala ........................................... 15
Garbanzo beans cooked with fresh tomatoes, onions, and numerous spices in flavorful sauce. Served with Basmati rice.

Mango Lassi ............................................ 5
Mango Pulp with yogurt Drink.

Soft Drinks ............................................ 3
Pepsi, Diet Pepsi, Mtn Dew, Sierra mist, Dr Pepper, Diet Mtn Dew, Ice Tea, Lemonade.

Juices ................................................. 4
Cranberry, Pineapple, Orange.

Flavored Lemonades .................................. 4
Kiwi, Mango, Peach, Raspberry, strawberry.

Flavored Ice Tea ...................................... 4
Kiwi, Mango, Peach, Raspberry, strawberry.

Frozen Lemonades .................................... 5
Kiwi, Mango, Peach, Raspberry, strawberry.

Coffees & Teas ........................................ 3
Black Tea, Green Tea, Chai Tea, Coffees.

Shakes .................................................. 6
Oreo Cookie, Mango, Vanilla, Strawberry.

Mango Lassi ............................................ 5
Mango Pulp with yogurt Drink.

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