

DRAUGHT BEER

115. COBRA (HALF PINT)	£3.95
116. COBRA (PINT)	£5.50
117. GUINNESS (DRAUGHT CAN)	£5.20

BOTTLES BEER

118. COBRA (660ml)	£5.95
119. COBRA (330ml)	£4.95
120. KING FISHER (660 ml)	£5.95
121. TIGER (330ml)	£4.95
122. COORS LIGHT	£4.95

CIDER BOTTLES

123. KOPPARBERG (Strawberry & Lime)	£4.95
124. MAGNERS	£4.95

MIXED DRINKS

125. WEST COAST COOLER	£3.95
126. WKD BLUE	£3.95

VODKA

127. ABSOLUT VODKA	£4.95
128. GREY GOOSE	£5.95
129. SMIRNOFF	£4.95

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130. BOMBAY SAPPHIRE	£5.25
131. HENDRICKS	£5.95
132. PINK GIN	£5.25

RUM

133. BACARDI	£5.20
134. CAPTAIN MORGAN SPICED	£5.20
135. MALIBU	£5.20

COGNAC

136. HENNESSY	£5.75
137. REMY MARTIN	£6.95

WHISKEY

138. BUSHMILL	£5.20
139. JAMESON	£5.20
140. JACK DANIELS	£5.20
141. GLENFIDDICH (12yr)	£6.50
142. CHIVAS REGAL (12yr)	£6.50

LIQUORS

143. COINTREAU	£5.50
144. JAGERMEISTER	£4.75
145. BAILEY'S	£4.75
146. TIA MARIA	£4.75
147. TEQUILA	£4.75
148. SAMBUCA	£4.75



STARTERS

1. ONION BHAJI <i>Sliced Onions Gently Spiced Mixed with Gram Flour and Deep Fried until Golden Brown.</i>	£5.95
2. KOHINOOR MIX PLATTER (FOR TWO) <i>Chicken Tikka, Chicken Pakora, Onion Bhaji, Samosa & Seek Kebab.</i>	£12.95
3. CHICKEN PAKORA <i>Sliced Chicken Breast Marinated with Spices Ginger & Garlic Mixed with Gram Flour & Deep Fried.</i>	£6.50
4. CHICKEN CHAAT POORI <i>Chicken Cooked with Onion, Tomatoes & Spices Served in Fried Poori Bread.</i>	£6.95
5. CHICKEN TIKKA <i>Chicken Marinated In Yoghurt & Spices, Cooked in Tandoor Oven.</i>	£6.95
6 .LAMB TIKKA <i>Lamb Marinated in Yoghurt & Spices, Cooked in Tandoor Oven.</i>	£6.95
7. SHEEK KEBAB <i>Lamb Minced Meat Delicately Spiced with Fresh Garlic, Ginger, Mince</i>	£6.95
8. PRAWN POORI <i>Prawns Cooked with Onion, Tomatoes & Spices Served In Fried Poori Bread.</i>	£6.95
9. CHICKEN OR VEGETABLE SAMOSA <i>Chicken or Vegetables Wrapped in Triangle Shapes Filo Pastry & Deep Fried.</i>	£6.95
10. KOHINOOR SPECIAL CHICKEN <i>Grilled Chicken with A Kohinoor Spices</i>	£6.95

TANDOORI SPECIAL (Rice & Nan Not Included)

All these dishes are marinated in yogurt, ginger & garlic paste before being left to soak in the meat. When ordered they are skewered on Seekhs (a steel skewer) & cooked in a Tandoori oven. They are then served on a Sizzler with vegetable curry sauce.

11. MIX-GRILL £22.95

Chicken Tikka, Lamb Tikka, Seekh Kebab, Tandoori Chicken & King Prawn.

12. TANDOORI KING PRAWN £22.95

King Prawn Cooked in Tandoori Oven with Onion, Green Peppers & Tomatoes.

13. CHICKEN TIKKA £16.95

Chicken on Seekhs (Steel-Skewer) And Cooked in Tandoori Oven with Onion, Peppers & Tomatoes for an Authentic Taste.

14. SEEKH- KEBAB £17.95

Lamb Minced Marinated with Stick on Seekhs (Steel-Skewer) & Grilled in Tandoori Oven with Onion & Peppers.

15. LAMB TIKKA £17.95

Lamb on Seekhs (Steel-Skewer) and Cooked in Tandoori Oven with Onion, Peppers & Tomatoes

16. TANDOORI CHICKEN £16.95

Over Night Marinated Half of Chicken on The Bone comes with Mix Peppers & Onions.

17. PANEER SHASHLIK £14.95

Paneer Marinated and Cooked Over Tandoori Oven with Onion, Tomato & Peppers

CLASSIC DISHES

All of the following dishes are available in: -

CHICKEN £13.95 / LAMB £15.95 / KING PRAWN £17.95 / VEGETABLES £11.95

18. CURRY

Cooked in Medium Curry Sauce

19. KORMA

Cooked in Cream, Coconut, Ground Almonds with Sweet Creamy Sauce

20. TIKKAMASALA

Smothered in A Creamy Sauce with Ground Almonds, Coconut in A Sweet Sauce

21. MADRAS

Hot Curry Sauce with Tomatoes Coriander Chillies & Mix Blend Of Spices

22. PATHIA

Cooked in A Sweet & Sour Sauce

23. BHUNA

Cooked with A Blend of Spices with Tomatoes & Fresh Coriander

24. VINDALOO

Cooked in A Very Hot Thick Spices Sauce with Potatoes

25. BALTI

Squared Onions, Peppers, Green Chillies & Tomatoes Cooked in A Balti Paste

26. DOPIAZA

Cooked with Mix Indian Herbs and Lots of Fried Squared Onions & Tomatoes

27. DANSAK

Cooked with Lentils, Pineapple & a Touch of Sweet & Sour Sauce.

SOFT DRINKS

COKE £3.50

COKE ZERO £3.50

FANTA ORANGE £3.50

FANTA LEMON £3.50

SPRITE £3.50

95. STILL WATER 330ml £3.50

96. SPARKLING WATER 330ml £3.50

97. STILL WATER 750ml £6.50

98. SPARKLING WATER 750ml £6.50

99. RED BULL £3.30

100. SODA WATER £2.05

101. TONIC WATER £2.05

102. B55 APPLE £4.50

103. B55 ORANGE £4.50

104. APPLE JUICE £2.95

105. ORANGE JUICE £2.95

106. PINEAPPLE JUICE £2.95

107. CRANBERRY JUICE £2.95

108. MANGO LASSI £3.50

109. SWEET LASSI £3.50

HOT BEVERAGES

110. TEA £3.50

111. HERBAL TEA £3.50

112. AMERICANO £3.95

113. ESPRESSO (Single/Double) £2.95/£3.95

114. IRISH COFFEE £6

WINE

Las Condas Cabernet Sauvignon Chile	£18.95
Las Condas Merlot Chile	£18.95
Las Condas Sauvignon Blanc Chile	£18.95
Las Condas Chardonnay Chile	£18.95
Arcano Pinot Grigio Rose Italy	£18.95

RED WINE

Mar de Lisboa Portugal	£21.00
Altosur Malbec Argentina	£23.00
Vina Bujanda Joven Rioja Spain	£21.00
Montepulcino Umani Ronchi Italy	£22.00
St Johns Motley Bunch GSM (Grenache/Shiraz/Mourvedre) Australia	£30.00

WHITE WINE

Renideo Pinot Grigio Italy	£20.00
Heart Of Stone Sauvignon Blanc N/Z	£26.00
Castro Martin Albarino Spain	£29.00
Long Beach Chenin Blanc South Africa	£21.00
Villa Wolf Pinot Blanc Germany	£24.00

SPARKLING

Quadri Prosecco Italy	£26.00
Ti Amo Prosecco Italy 20 cl bottle	£9.50
Laurent Lequart Extra Brut Reserve NV Champagne	£50.50

CHEF'S SPECIALS

(ALL FOLLOWING DISHES ARE AVAILABLE IN)

CHICKEN TIKKA £15.95 / LAMB TIKKA £17.95 / KING PRAWN £18.95 / VEGETABLES £13.95

28. ROGANJOSH

Cooked with Mix Spices, Tomatoes, Garlic & Topped with Medium Creamy Sauce.

29. BUTTER CHICKEN

Cooked with Special Creamy Butter Sauce Flavoured with Fenugreek Leaves.

30. GARLIC CHILLI

Cooked in Fresh Garlic, Green Chillies, Onions & Peppers to Create an Aromatic & Spicy Dish

31. PASANDA

Cooked with Herbs & Ground Almonds, Sweet Creamy Sauce with Red Wine

32. NAGA SPECIAL

Naga Chilli Pickle comes with Garlic, Ginger, Combination of Indian Spices, Coriander & Thick Hot Sauce

33. HOT JALFREZI

Julienne Onions, Peppers, Green Chillies, Garlic, Ginger & Coriander, in a Hot Savoury Sauce

34. CREAMY JALFREZI

Cooked with Tomatoes, Onions, Green Peppers, in a Rich Creamy Sauce of Almond & Coconut

35. KARAHI

Cooked with Whole Coriander Seeds, Jeera Seeds, Fennel Seeds, Onion, Peppers, Chilli, Tomato, to Create A Rich Aromatic & Thick Sauce

36. PUDINA

Cooked with Fresh Mint Leaves, Herbs & Spices, form a Rich & Delicious Sauce

37. MALABAR

Cooked with Curry Leaves, Mustard Seeds, Chilli, Coconut Cream & Spices

38. PANJABI MASALA

Cooked with Garlic, Ginger, Green Peppers, Masala Sauce in a Blend of Herbs & Spices

39. JAL-JAL

Cooked with Fresh Garlic, Ginger, Onion, Green Pepper, Green Chilli, Tomato, Coriander, A Dash Of Worcestershire Sauce & A Touch of Yoghurt.

40. METHI MALAI

Cooked with Creamy Yoghurt & Fenugreek Sauce

41. ACHARI

Cooked in Fresh Home-Made Pickle Sauce

42. SAAG

Cooked with Spinach, Specially Selected Herbs & Spices

VEGETARIAN DISHES

MAIN DISH £11.95 / SIDE DISH £8.50

43. DAL TARKA

Lentils Cooked with Garlic & Light Spices

44. SAAG PANNER

Homemade Cheese & Spinach Cooked with Traditional Spices.

45. SAAG ALOO

Spinach And Potatoes Cooked in A Sauce with Herbs & Spices.

46. DAL MAKHANI

Black Lentils Cooked in A Rich Tomato Sauce, Butter & Cream.

47. MATTAR PANEER

Homemade Cheese with Garden Peas, Cooked with Ginger, Garlic And Spices.

48. ALOO GOBI

Potatoes And Cauliflower Cooked in Light Spices.

49. CHANA MASALA

Chickpeas Cooked in Spices & Tomatoes.

50. BOMBAY ALOO

Potatoes Lightly Spiced in a Medium Sauce.

51. BANGAN BHARTA (AUBERGINE)

Aubergine Mashed & Cooked with Garlic, Ginger & Spices.

BIRIYANI

(Our biriyani dishes are cooked with specially selected long basmati rice together with a mixture of spice and served with vegetables & curry sauce)

52. KOHINOOR SPECIAL BIRIYANI

£19.95

53. CHICKEN BIRIYANI

£14.95

54. LAMB BIRIYANI

£15.95

55. KING PRAWN BIRIYANI

£17.95

56. VEGETABLES BIRIYANI

£13.95

57. CHICKEN TIKKA BIRIYANI

£15.95

58. LAMB TIKKA BIRIYANI

£16.95

RICE DISHES

59. PILAU RICE

£3.50

60. BOILED RICE

£3.50

61. FRIED RICE

£3.95

62. EGG FRIED RICE

£3.95

63. MUSHROOM RICE

£3.95

64. VEGETABLES RICE

£3.95

65. PEAS RICE

£3.95

66. GARLIC RICE

£3.95

BREADS

67. PLAIN NAAN

£3.25

68. GARLIC NAAN

£3.50

69. PESHWARI NAAN

£3.50

70. CHEESE NAAN

£3.50

71. KHEEMA NAAN

£3.50

72. CHILLI NAAN

£3.50

73. CORIENDER NAAN

£3.50

74. TANDOORI ROTI

£3.00

75. TANDOORI PARATHA

£3.50

EXTRAS

76. CHIPS

£3.50

77. RAITA

£3.50

78. MANGO CHUTNEY

£1.95

79. MINT SAUCE

£1.95

80. MIX PICKLE

£1.95

81. POPADOM

£1.20

82. CHUTNEY SET

£3.75

83. ONION CHUTNEY

£1.95

KID'S SPECIAL

84. CHICKEN KORMA & RICE

£8.95

85. CHICKEN TIKKA MASALA & RICE

£8.95

86. CHICKEN GOJONS & CHIPS

£8.95

87. CHICKEN NUGGETS & CHIPS

£8.95

88. FISH FINGERS & CHIPS

£8.95

DESSERTS

89. GULAB JAMUN

£4.95

90. GULAB JAMUN with any ice cream

£5.95

91. VABILLA ICE CREAM

£4.95

92. CHOCLATE ICE CREAM

£4.95

93. HONEYCOMB ICE CREAM

£4.95

94. CHOCLATE FUDGE CAKE

£4.95

Food allergies & intolerances information.

Please be advised that food preparation at KOHINOOR may contain the following: -
CEREALS containing GLUTEN, PEANUT, NUTS, MILK, SOYA, MUSTARD, EGGS, FISH, SESAME SEEDS.
Please inform our staff of any allergies or dietary requirements you may have.