

## Drinks

<b>Can of Drink</b>	<b>£1.50</b>
Coke, Diet Coke, Sprite, Fanta Orange, Fanta Lemon	
<b>500 ml Bottle</b>	<b>£1.95</b>
Coke, Diet Coke, Sprite, Fanta Orange, Fanta Lemon	
<b>1l Bottle</b>	<b>£2.50</b>
Coke, Diet Coke, Sprite, Fanta Orange, Fanta Lemon	
<b>Still Water</b>	<b>£1.50</b>

## Extras

<b>75. Chips</b>	<b>£2.95</b>
<b>76. Raita</b>	<b>£2.95</b>
<b>77. Mango Chutney</b>	<b>£1.20</b>
<b>78. Mint Sauce</b>	<b>£1.20</b>
<b>79. Mix Pickle</b>	<b>£1.20</b>
<b>80. Papadom</b>	<b>£1.00</b>
<b>81. Onion Chutney</b>	<b>£1.20</b>
<b>82. Chicken Goujons &amp; Chips</b>	<b>£6.95</b>
<b>83. Chicken Nuggets &amp; Chips</b>	<b>£6.95</b>
<b>84. Fish Fingers &amp; Chips</b>	<b>£6.95</b>



## Starters

<b>1. Onion Bhaji</b>	<b>£4.95</b>
Sliced Onions, Gently Spiced and Mixed with Gram Flour & Deep Fried Until Golden Brown	
<b>2. Kohinoor Mix</b>	<b>£9.95</b>
<b>Plater for 2</b>	
Chicken Tikka, Chicken Pakora, Onion Bhaji, Samosa & Sheek Kebab	
<b>3. Chicken Pakora</b>	<b>£5.50</b>
Sliced Chicken Breast Marinated with Spiced Ginger & Garlic Mixed with Gram Flour & Deep Fried	
<b>4. Chicken Chaat Poori</b>	<b>£5.95</b>
Chicken Cooked with Onion, Tomatoes & Spices, Served in Fried Poori Bread	
<b>5. Chicken Tikka</b>	<b>£5.95</b>
Chicken Marinated in Yogurt & Spices, Cooked in Tandoori Oven	
<b>6. Lamb Tikka</b>	<b>£5.95</b>
Lamb Marinated in Yogurt & Spices, Cooked in Tandoori Oven	
<b>7. Sheek Kebab</b>	<b>£5.95</b>
Lamb Minced Meat Delicately Spiced with Fresh Garlic Ginger & Mince	
<b>8. Prawn Poori</b>	<b>£5.95</b>
Prawns Cooked with Onion, Tomatoes & Spices, Served in Fried Poori Bread	
<b>9. Chicken Samosa</b>	From <b>£5.95</b>
Chicken Wrapped in Triangle Shapes Filo Pastry & Deep Fried	
<b>10. Vegetable Samosa</b>	From <b>£5.95</b>
Vegetables Wrapped in Triangle Shapes Filo Pastry & Deep Fried	
<b>11. Kohinoor Special Chicken</b>	<b>£5.95</b>
Grilled Chicken with a Kohinoor Spices	

## Meal Deals

<b>King Prawn extra</b>	<b>£3</b>
<b>Meal Deal 1</b>	<b>£18.95</b>

1x Papadom, 1x Dip, Choice of Starter, 1x Any Classic Dish, 1x Pilau Rice or Boiled Rice, 1x Can

<b>Meal Deal 2</b>	<b>£35.95</b>
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2x Papadom, 2x Dip, Choice of Starter, 2x Any Classic Dish, 2x Pilau Rice or Boiled Rice, 1x Can



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**02892 440475**  
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**25 Antrim Street**  
**Lisburn BT28 1AU**

**OPENING HOURS**  
**Monday to Sunday:**  
**4:00 pm to 10:30 pm**

**SCAN ME**



**TO ORDER ONLINE**

# Tandoori Special

All Dishes Marinated in Yoghurt, Ginger & Garlic Paste,  
Left to Soak in the meat, Skewered and Cooked in a  
Tandoori Oven

<b>12. Mix Grill</b> Chicken Tikka, Lamb Tikka, Seekh Kebab, Tandoori Chicken & King Prawn	<b>£16.95</b>
<b>13. Tandoori King Prawn</b> King Prawn Cooked in Tandoori Oven with Onion, Green Peppers & Tomatoes	<b>£16.95</b>
<b>14. Chicken Tikka</b> Chicken on Seekhs, Cooked in Tandoori oven with Onion, Peppers, & Tomatoes	<b>£13.95</b>
<b>15. Seekh Kebab</b> Lamb Minced Marinated with Stick on Seekhs (Steel Skewer) & Grilled in Tandoori Oven with Onion & Peppers	<b>£14.95</b>
<b>16. Lamb Tikka</b> Lamb on Seekhs (Steel Skewer) Cooked in Tandoori Oven with Onion & Peppers	<b>£14.95</b>
<b>17. Tandoori Chicken</b> Over Night Marinated Half of Chicken on the Bone, Served with Mix Peppers & Onions	<b>£13.95</b>
<b>18. Paneer Shashlik</b> Paneer Marinated and Cooked over Tandoori Oven with Onion, Tomato & Peppers	<b>£12.95</b>

# Classic Dishes

<b>Chicken</b>	<b>£10.95</b>	<b>King Prawn</b>	<b>£13.95</b>
<b>Lamb</b>	<b>£11.95</b>	<b>Vegetables</b>	<b>£9.95</b>
(Rice or Nan is not included with the Mains)			
<b>19. Curry</b> Cooked in Medium Curry Sauce			
<b>20. Korma</b> Cooked in Cream, Coconut, & Ground Almonds with Sweet Creamy Sauce			
<b>21. Tikka Masala</b> Smothered in a Creamy Sauce with Ground Almonds & Coconut in a Sweet Sauce			
<b>22. Madras</b> Hot Curry Sauce with Tomatoes, Corianders, Chillies & Mix Blend of Spices			
<b>23. Pathia</b> Cooked in a Sweet & Sour Sauce			
<b>24. Bhuna</b> Cooked with a Blend of Spices with Tomatoes & Fresh Corianders			
<b>25. Vindaloo</b> Cooked in Very Hot Thick Spices Sauce with Potatoes			
<b>26. Balti</b> Squared Onions, Peppers, Green Chillies & Tomatoes, Cooked in a Balti Paste			
<b>27. Dopiaza</b> Cooked with Mix Indian Herbs & Lots of Fried Squared Onions & Tomatoes			
<b>28. Dansak</b> Cooked with Lentils, Pineapple & a Touch of Sweet & Sour Tomato			

# Chefs Specials

<b>Chicken Tikka</b>	<b>£12.95</b>	<b>King Prawn</b>	<b>£15.95</b>
<b>Lamb Tikka</b>	<b>£13.95</b>	<b>Vegetables</b>	<b>£10.95</b>
(Rice or Nan is not included with the Mains)			
<b>29. Rogan Josh</b> Cooked with Mixed Spices, Tomatoes, Garlic & Topped with Medium Creamy Sauce			
<b>30. Butter Chicken</b> Cooked with Special Creamy Butter Sauce Flavoured with Fenugreek Leaves			
<b>31. Garlic Chilli</b> Cooked in Fresh Garlic, Green Chillies, Onions & Peppers to Create an Aromatic & Spicy Dish			
<b>32. Pasanda</b> Cooked with Herbs & Ground Almonds, Sweet Creamy Sauce with Red Wine			
<b>33. Naga Special</b> Naga Chilli Pickle Comes with Garlic, Ginger, Combination of Indian Spices, Coriander & Thick Hot Sauce			
<b>34. Hot Jalfrezi</b> Julienne Onions, Peppers, Green Chillies, Garlic & Ginger, Coriander in a Hot Savoury Sauce			
<b>35. Creamy Jalfrezi</b> Cooked With Tomatoes, Onions & Green Peppers, in a Rich Creamy Sauce of Almond & Coconut			
<b>36. Karahi</b> Cooked With Tomatoes, Onions & Green Peppers, in a Cooked with Whole Coriander Seeds, Jeera Seeds, Fennel Seeds, Onion, Peppers, Chilli, Tomato & a Rich Aromatic & Thick Sauce			
<b>37. Pudina</b> Cooked with Fresh Mint Leaves, Herbs & Spices, with a Rich & Delicious Sauce			
<b>38. Malabar</b> Cooked with Curry Leaves, Mustard Seeds, Chilli, Coconut Cream & Spices			
<b>39. Panjabi Masala</b> Cooked With Garlic, Ginger, Green Peppers & Masala Sauce In Blend of Herbs & Spices			
<b>40. Jal-Jal</b> Cooked with Fresh Garlic, Ginger, Onion, Green Pepper, Green Chilli, Tomato, Coriander, A Dash of Worcestershire Sauce & a Touch of Yoghurt.			
<b>41. Methi Malai</b> Cooked with Creamy Yoghurt & Fenugreek Sauce			
<b>42. Achari</b> Cooked in Fresh Homemade Pickle Sauce			
<b>43. Saag</b> Cooked with Spinach, Specially Selected Herbs & Spices			



# Vegetarian Dishes

**Main Dish £8.95 Side Dish £6.95**

<b>44. Dal Tarka</b> Lentils Cooked with Garlic & Light Spices	
<b>45. Saag Panner</b> Homemade Cheese & Spinach Cooked with Traditional Spices.	
<b>46. Saag Aloo</b> Spinach & Potatoes Cooked in a Sauce with Herbs & Spices.	
<b>47. Dal Makhani</b> Black Lentils Cooked in a Rich Tomato Sauce, Butter & Cream.	
<b>48. Mattar Paneer</b> Homemade Cheese with Garden Peas, Cooked with Ginger, Garlic & Spices.	
<b>49. Aloo Gobi</b> Potatoes & Cauliflower Cooked in Light Spices.	
<b>50. Chana Masala</b> Chickpeas Cooked in Spices & Tomatoes.	
<b>51. Bombay Aloo</b> Potatoes Lightly Spiced in a Medium Sauce	

# Biryani

Cooked with Specially Selected Long Basmati Rice Together  
with a Mixture of Spice and Served with Vegetables, Curry  
Sauce

<b>52. Kohinoor Special Biryani</b>	<b>£15.95</b>
<b>53. Chicken Biryani</b>	<b>£12.95</b>
<b>54. Lamb Biryani</b>	<b>£13.95</b>
<b>55. King Prawn Biryani</b>	<b>£15.95</b>
<b>56. Vegetables Biryani</b>	<b>£11.95</b>
<b>57. Chicken Tikka Biryani</b>	<b>£13.95</b>
<b>58. Lamb Tikka Biryani</b>	<b>£14.95</b>

# Rice

<b>59. Pilau Rice</b>	<b>£2.95</b>
<b>60. Boiled Rice</b>	<b>£2.95</b>
<b>61. Fried Rice</b>	<b>£3.15</b>
<b>62. Egg Fried Rice</b>	<b>£3.15</b>
<b>63. Mushroom Rice</b>	<b>£3.15</b>
<b>64. Vegetables Rice</b>	<b>£3.15</b>
<b>65. Garlic Rice</b>	<b>£3.15</b>

# Bread

<b>66. Plain Naan</b>	<b>£2.50</b>
<b>67. Garlic Naan</b>	<b>£2.95</b>
<b>68. Peshwari Naan</b>	<b>£2.95</b>
<b>69. Cheese Naan</b>	<b>£2.95</b>
<b>70. Kheema Naan</b>	<b>£2.95</b>
<b>71. Chilli Naan</b>	<b>£2.50</b>
<b>72. Coriander Naan</b>	<b>£2.50</b>
<b>73. Tandoori Roti</b>	<b>£2.95</b>
<b>74. Tandoori Paratha</b>	<b>£2.95</b>