

Vegetarian Dishes

(Rice or Nan is not included with the Mains)

Main Dish £9.95

Side Dish £7.95

44. Dal Tarka

Lentils Cooked with Garlic & Light Spices

45. Saag Panner

Homemade Cheese & Spinach Cooked with Traditional Spices.

46. Saag Aloo

Spinach & Potatoes Cooked in a Sauce with Herbs & Spices.

47. Dal Makhani

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

48. Mattar Paneer

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

49. Aloo Gobi

Potatoes & Cauliflower Cooked in Light Spices.

50. Chana Masala

Chickpeas Cooked in Spices & Tomatoes.

51. Bombay Aloo

Potatoes Lightly Spiced in a Medium Sauce

Biryani

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

52. Kohinoor Special Biryani	£16.95
53. Chicken Biryani	£13.95
54. Lamb Biryani	£14.95
55. King Prawn Biryani	£16.95
56. Vegetables Biryani	£12.95
57. Chicken Tikka Biryani	£14.95
58. Lamb Tikka Biryani	£15.95

Rice

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

Bread

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

Extras

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

Meal Deals

King Prawn extra **£4**

Meal Deal 1

£19.95

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

Meal Deal 2

£36.95

2x Papadom, 2x Dip, Choice of Starter, 2x Any Classic Dish, 2x Pilau Rice or Boiled Rice, 2x Can

Food Allergies and 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.



Takeaway Menu

SIT IN RESTAURANT

DELIVERY

TAKEAWAY

02892 440475

kohinoorindiancuisine.com

25 Antrim Street

Lisburn BT28 1AU

OPENING HOURS

Monday to Sunday:

4:00 pm to 10:30 pm

Starters

1. Onion Bhaji	£5.95
Sliced Onions, Gently Spiced and Mixed with Gram Flour & Deep Fried Until Golden Brown	
2. Kohinoor Mix Plater for 2	£10.95
Chicken Tikka, Chicken Pakora, Onion Bhaji, Samosa & Sheek Kebab	
3. Chicken Pakora	£6.50
Sliced Chicken Breast Marinated with Spiced Ginger & Garlic Mixed with Gram Flour & Deep Fried	
4. Chicken Chaat Poori	£6.95
Chicken Cooked with Onion, Tomatoes & Spices, Served in Fried Poori Bread	
5. Chicken Tikka	£6.95
Chicken Marinated in Yogurt & Spices, Cooked in Tandoori Oven	
6. Lamb Tikka	£6.95
Lamb Marinated in Yogurt & Spices, Cooked in Tandoori Oven	
7. Sheek Kebab	£6.95
Lamb Minced Meat Delicately Spiced with Fresh Garlic Ginger & Mince	
8. Prawn Poori	£6.95
Prawns Cooked with Onion,Tomatoes & Spices, Served in Fried Poori Bread	
9. Chicken Samosa	£6.95
Chicken Wrapped in Triangle Shapes Filo Pastry & Deep Fried	
10. Vegetable Samosa	£6.95
Vegetables Wrapped in Triangle Shapes Filo Pastry & Deep Fried	
11. Kohinoor Special Chicken	£6.95
Grilled Chicken with a Kohinoor Spices	
12. Mix Grill	£17.95
Chicken Tikka, Lamb Tikka,Seekh Kebab, Tandoori Chicken& King Prawn	
13. Tandoori King Prawn	£17.95
King Prawn Cooked in Tandoori Oven with Onion, Green Peppers & Tomatoes	
14. Chicken Tikka	£14.95
Chicken on Seekhs, Cooked in Tandoori oven with Onion, Peppers, & Tomatoes	

15. Seekh Kebab	£14.95
Lamb Minced Marinated with Stick on Seekhs (Steel Skewer) & Grilled in Tandoori Oven with Onion & Peppers	
16. Lamb Tikka	£14.95
Lamb on Seekhs (Steel Skewer) Cooked in Tandoori Oven with Onion & Peppers	
17. Tandoori Chicken	£14.95
Over Night Marinated Half of Chicken on the Bone, Served with Mix Peppers & Onions	
18. Paneer Shashlik	£13.95
Paneer Marinated and Cooked overTandoori Oven with Onion, Tomato & Peppers	

Classic Dishes

Chicken	£11.95	King Prawn	£14.95
Lamb	£12.95	Vegetables	£10.95
(Rice or Nan is not included with the Mains)			
19. Curry	Cooked in Mediium Curry Sauce		
20. Korma	Cooked in Cream,Coconut,& Ground Almonds with Sweet Creamy Sauce		
21. Tikka Masala	Smothered in a Creamy Sauce with Ground Almonds & Cocont in a Sweet Sauce		
22. Madras	Hot Curry Sauce with Tomatoes, Corianders, Chillies & Mix Blend of Spices		
23. Pathia	Cooked in a Sweet & Sour Sauce		
24.Bhuna	Cooked with a Blend of Spices with Tomatoes & Fresh Corianders		
25. Vindaloo	Cooked in Very Hot Thick Spices Sauce with Potatoes		
26. Balti	Squared Onions, Peppers, Green Chillies & Tomatoes, Cooked in a Balti Paste		
27. Dopiazza	Cooked with Mix Indian Herbs & Lots of Fried Squared Onions & Tomatoes		
28. Dansak	Cooked with Lentils, Pineapple & a Touch of Sweet & Sour Tomato		

Chefs Specials

Chicken Tikka	£13.95	King Prawn	£15.95
Lamb Tikka	£14.95	Vegetables	£11.95
(Rice or Nan is not included with the Mains)			
29. Rogan Josh	Cooked with Mixed Spices, Tomatoes, Garlic & Topped with Medium Creamy Sauce		
30. Butter Chicken	Cooked with Special Creamy Butter Sauce Flavoured with Fenugreek Leaves		
31. Garlic Chilli	Cooked in Fresh Garlic, Green Chillies, Onions & Peppers to Create an Aromatic & Spicy Dish		
32. Pasanda	Cooked with Herbs & Ground Almonds, Sweet Creamy Sauce with Red Wine		
33. Naga Special	Naga Chilli Pickle Comes with Garlic, Ginger, Combination of Indian Spices, Coriander & Thick Hot Sauce		
34. Hot Jalfrezi	Juliene Onions, Peppers, Green Chillies, Garlic & Ginger, Coriander in a Hot Savoury Sauce		
35. Creamy Jalfrezi	Cooked With Tomatoes, Onions & Green Peppers, in a Rich Creamy Sauce of Almond & Coconut		
36. Karahi	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		
37. Pudina	Cooked with Fresh Mint Leaves, Herbs & Spices, with a Rich & Delicious Sauce		
38. Malabar	Cooked with Curry Leaves, Mustard Seeds, Chilli, Coconut Cream & Spices		
39. Panjabi Masala	Cooked With Garlic, Ginger, Green Peppers & Masala Sauce In Blend of Herbs & Spices		
40. Jal-Jal	Cooked with Fresh Garlic, Ginger, Onion, Green Pepper, Green Chilli, Tomato, Coriander, A Dash of Worcestershire Sauce & a Touch of Yoghurt.		
41. Methi Malai	Cooked with Creamy Yoghurt & Fenugreek Sauce		
42. Achari	Cooked in Fresh Homemade Pickle Sauce		
43. Saag	Cooked with Spinach, Specially Selected Herbs & Spices		