

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

Biriyani

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

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

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

£19.95

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	

Tandoori Special

(Rice or Nan is not included with the Mains)

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

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

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

£14.95

16. Lamb Tikka

Lamb on Seekhs (Steel Skewer) Cooked in Tandoori Oven with Onion & Peppers

£14.95

17. Tandoori Chicken

Over Night Marinated Half of Chicken on the Bone, Served with Mix Peppers & Onions

£14.95

18. Paneer Shashlik

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

£13.95

Classic Dishes

Chicken £11.95 King Prawn £14.95

Lamb £12.95 Vegetables £10.95

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19. Curry

Cooked in Medium 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 & Coconut in a Sweet Sauce

22. Madras

Hot Curry Sauce with Tomatoes, Coriander, Chilies & Mix Blend of Spices

23. Pathia

Cooked in a Sweet & Sour Sauce

24. Bhuna

Cooked with a Blend of Spices with Tomatoes & Fresh Coriander

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. Dopiaza

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

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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