

Kohinoor

BAR & GRILL

FINE INDIAN CUISINE

Street Food

Pani Puri Shots 9

India's most renowned street food features small semolina shells filled with a delicious mix of chickpeas and potatoes, accompanied by a tangy spicy water.

Naan & Hummus 9

Savor warm naan bread dipped in homemade hummus seasoned with paprika, olive oil, and lemon juice for a delicious snack that beautifully blends Middle Eastern and Indian flavors.

Wings Bone in or Boneless Curry

Butter Chicken

Nashville Hot

Bombay Spicy (Dry)

Bombay Chili Fries 6

Basket of Fries 5

Masala Tenders 8



Appetizer

Vegetable Samosa 6

Crispy patties filled with a delightful mixture of potatoes, ginger, and peas, gently seasoned with aromatic spices.

Aloo Tikki 8

Savory potato patties stuffed with aromatic spiced paneer.

Fish Fry Pakora 8

Tilapia fish is coated with corn flour, garam masala, garlic, lemon, black pepper, and cilantro, then deep-fried to perfection.

Shrimp Pakora 8

Jumbo shrimp, coated and fried in a chickpea batter.

Vegetable Pakora 8

Crispy vegetables, freshly sliced and deep-fried in a chickpea batter.



Soups & salads

Coconut shrimp Mushroom Soup 8

Tender shrimp and mushrooms are gently simmered in a luscious coconut cream sauce, enhanced with fresh basil and our special house-made garam masala.

Spring Mix Salad 8

Delight in our Fresh Garden Spring Mix Salad, featuring crisp lettuce, juicy grape tomatoes, crunchy bread crumbs, and cheese, all expertly tossed with our signature Vadouvan dressing.

Tomato Basil Soup 7

Indulge in a rich and creamy tomato soup infused with fresh basil and our signature house-made garam masala.

Tandoori Delicacies

Tandoori Delicacies: A tandoor is a traditional clay oven that is fueled by charcoal or gas for cooking. This method involves sealed heat, allowing the food to preserve its original flavor as it cooks in its own juices.

Grilled Margarita Shrimp

Jumbo Shrimp, marinated in a blend of garlic, lime juice, olive oil, Margarita salt, yogurt, and cilantro, are expertly cooked in a clay oven. They are served with your choice of basmati rice or seasoned vegetables on the side.

18

Tandoori Lamb Rack (bone in)

Tender juicy Lamb Chops marinated with homemade spices cooked in a clay oven. Served with a choice of basmati rice or seasoned vegetables.

21

Malai Tikka

Tender boneless chicken cubes, marinated in a blend of homemade seasonings, are expertly cooked in a clay oven. This dish is served with your choice of fragrant basmati rice or seasoned vegetables.

18

Sheesh Kebab

Savory ground lamb, expertly seasoned with spices, is grilled on skewers in a clay oven. It is served alongside your choice of fragrant basmati rice or flavorful seasoned vegetables.

17

Tandoori Chicken (bone in)

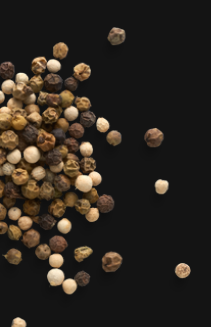
Tender chicken marinated in yogurt, blended with freshly ground herbs and spices, baked to perfection, and accompanied by your choice of Basmati rice or seasoned vegetables.

15

Kohinoor Grill for Two

Experience a majestic banquet starting with Vegetable Pakora and a meat platter including Chicken Tandoori, Chicken Malai Tikka, Lamb Chops, Margarita Shrimp, and Sheesh Kebab. Enjoy chicken curry with basmati rice, with a choice of Naan or Garlic Naan, and finish with Gulab Jamun for dessert.

55



SIGNATURE DISH'S



Curry

Chicken	16	Lamb	18
Shrimp	17	Fish	18

Savor a delectable curry prepared with onions, ginger, tomatoes, and garlic, infused with our unique blend of spices, and accompanied by fluffy basmati rice.

Masala

Chicken	16	Paneer	17
Shrimp	17	Fish	18
Vege	17	Mushroom	17

Our House Special Masala sauce features a delightful combination of tomato and onion gravy, enriched with cream, sliced onions, and bell peppers. Accompanied by aromatic basmati rice, it makes for an ideal meal.

Balti

Chicken	16	Lamb	18
Shrimp	17	Fish	18
Paneer	17	Mushroom	17

A delightful special sauce crafted from onion and tomato gravies, cream, soy sauce, cooking wine, and sliced onions and tomatoes. It pairs wonderfully with fragrant basmati rice.



Saag

Chicken	16	Lamb	18
Shrimp	17	Paneer	16

Delicious Garden Fresh Spinach, sautéed with ginger, garlic, and onions, then enriched with cream. This dish is served alongside fragrant basmati rice.

Coconut Mango Curry

Chicken	16	Lamb	18
Shrimp	17	Fish	18
Paneer	17	Mushroom	17

A distinct sauce is created by combining mango, coconut milk, and light cream with diced tomatoes. This delightful mixture is then paired with basmati rice for a delicious meal.

Methi

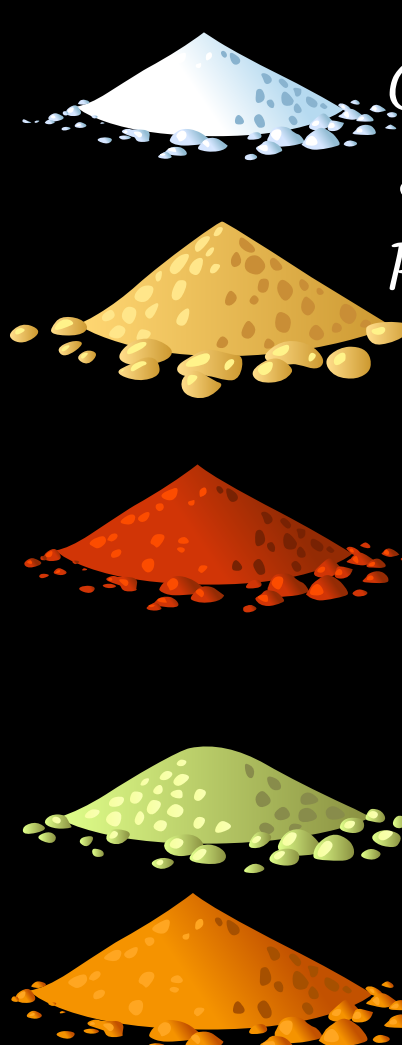
Chicken	16	Lamb	18
Shrimp	17	Fish	18
Paneer	17	Mushroom	17

A special sauce crafted from coconut milk, onion gravy, and tomato gravy, enriched with diced tomatoes and dried fenugreek leaves. This delightful dish is served alongside fragrant basmati rice.

Biryani

Chicken	15	Lamb	18
Shrimp	17	Goat	18

This exquisite royal delicacy features a blend of house-made biryani spices, meat, and rice, all beautifully combined and served with homemade curd.





Naan Bread

Butter Naan 4

The Butter naan is a flatbread crafted from house-made dough and baked in a clay oven. It is generously brushed with butter for added flavor.

Garlic Naan 5

Garlic naan is a delicious flatbread crafted from house-made dough and baked in a clay oven. It is topped with garlic, cilantro, and a generous brush of butter.

Rosmary & Ginger 5

It is a flatbread crafted from our homemade dough and baked in a clay oven, infused with ginger and rosemary for added flavor.



Refreshments

Soft Drinks 3

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

Juices 4

Cranberry, Apple, Pineapple, and Orange

Flavored Lemonades 5

Kiwi, Mango, Peach, Raspberry

Flavored Ice Tea 5

Kiwi, Mango, Peach, Raspberry

Frozen Lemonades 6

Kiwi, mango, peach, raspberry.

Teas & Coffee 3

Black Tea, Green Tea, Chai Tea, Coffee

Lassi : Mango or Rose 5

A Tasty Yogurt Drink Blended with Pulp, Sweetener, and Yogurt.



Chef's Special

Butter Chicken 17

A Must-Try Dish: Moti Mahal's Classic Butter Chicken Recipe
Butter Chicken, created in Moti Mahal's kitchens, is a delicious dish made with marinated chicken, roasted and cooked in homemade tomato sauce, cream, and garam masalas, best served with basmati rice.

Chana Masala 17

One of the most beloved dishes in India and Pakistan, Chana Masala is both vegan and gluten-free, making it a perfect companion for rice or naan. This hearty curry is rich in protein and fiber, crafted from chickpeas (also called garbanzo beans), onions, ginger, garlic, and tomatoes, seasoned with cumin powder and star garam masala. It is best enjoyed with Basmati rice.



Punjabi Goat Curry 18

Bone in

Punjab is a lush and vibrant region, famously known as the breadbasket of Southeast Asia. During special events and festivals, goat meat is the preferred choice for Punjabis. Goat curry is made with fresh onions, ginger, garlic, tomatoes, cumin powder, and a blend of aromatic garam masala, and is served alongside fragrant basmati rice.

Achari Mutton Gosht 18

Bone in

A Dish That Showcases the Power of Spices: Let's start with some succulent mutton.

Goat Curry, infused with tangy flavors, features coconut milk, mustard seeds, and a blend of onion, tomato, ginger, garlic, fennel, and fenugreek, all lightly enriched with coconut milk. This delightful dish is served alongside fragrant basmati rice.

