

# 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**

**02890020101**

**kohinoorindiancuisine.com**

51 High St, Hollywood BT18 9AB,

**OPENING HOURS**

**Monday to Thursday**

4:00pm - 10:00pm

**Friday to Saturday**

4:00pm - 10:30pm

**Sunday 4:00pm -10:00pm**

# 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 £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 over Tandoori Oven with Onion, Tomato & Peppers

# 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, 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. 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