



# Kohinoor

## The Indian Cuisine

It is our pleasure to welcome you at Kohinoor Indian Restaurant in Henderson. While you have given us opportunity to serve Traditional Indian Cuisine, we would make sure that you enjoy the Delicious food along with the high quality of service.

We have chosen the name Kohinoor for our restaurant as it is named after a symbolic Diamond which has travelled from India to England, as has the famous Butter Chicken from Delhi to London. And from there on it has grown to become one of the most popular Indian Curry. Well at Kohinoor Indian Restaurant we try our best to give you a choice of popular Indian dishes as well as traditional ones. Please talk to our staff if you need information about any dish you are keen on.

Indian Cuisine is blend of different regions of the country. While North Indians prefer to eat mild to medium curries, South Indian like their curries HOT. At Kohinoor our chefs make sure that you get your desired taste as we can cook all our Mains to suit your taste.

### FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain these ingredients - Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish & Shellfish.



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# STARTERS

## Vegetarian

**Hara Bhara Kebab – Kohinoor's Specialty** \$8.00  
Shallow fried patties made out of spiced potato, peas and spinach paste.

**Onion Bhaji** \$6.00  
Sliced onions dipped in lightly spiced chickpea flour batter and deep fried

**Vegetable Samosa (2 pcs)** \$6.00  
Deep fried pastry filled with subtly flavoured potato & peas.

**Mix Pakora** \$6.00  
Sliced vegetables dipped in a batter of special roasted ground spices & chickpea flour and deep fried.

**Samosa Chat (1 pcs)** \$7.00  
Crunchy samosas garnished with yoghurt and tamarind chutney.

**Tikki Chat** \$9.00  
Deep fried spiced potato patties garnished with yoghurt and tamarind chutney.

**Paneer Tikka** Half \$12.00 Full \$19.00  
Chunks of cottage cheese marinated in Tandoori spices, then seared in the Tandoor.

**Soya Chaap** \$13.00

**Papadom with Mango Chutney** \$6.00

## Non - Veg

**Garlic Tikka** Half \$12.00 Full \$21.00  
Boneless Chicken cubes marinated with fresh chopped garlic, vinegar, salt & pepper, thick yoghurt, indian spices and vegetable oil.

**Chicken Tikka** Half \$12.00 Full \$21.00  
Boneless Chicken pieces marinated overnight in Tandoori spices & smoke roasted in the Tandoor.

**Tandoori Chicken** Half \$13.00 Full \$22.00  
Leg and breast portions marinated in Tandoori spices and roasted in the Tandoor.

**Seekh Kebab** Half \$12.00 Full \$22.00  
Lightly spiced minced lamb rolled on skewers & roasted in the Tandoor.

**Prawns Tandoori** Half \$13.00 Full \$24.00  
Shelled prawns marinated in Tandoori spices then gently cooked in the Tandoor.

# SIZZLERS

## Platters

For 2 to Share

**Vegetarian Platter** \$17.00  
Samosa, Mix Pakora, Hara Bhara Kebab, Onion Bhaji.

**Mixed Platter** \$20.00  
Samosa, Mix Pakora, Chicken Tikka, Seekh Kebab.

**Tandoori Platter** \$25.00  
Portion of Chicken Tikka, Garlic Tikka, Seekh Kebab, Tandoori Chicken.

## Banquets

All banquets are for a minimum of 2 people. Guaranteed Satisfaction.

**Vegetarian Banquet** \$24.00  
Entrée: Vegetarian platter. per person  
Mains: Dal Makhni, Malai Kofta, Veg Korma, Naan, Rice, Poppadoms

**Mini Banquet** \$26.00  
Entrée: Onion Bhaji, Pakora and Chicken Tikka. per person  
Mains: Butter Chicken, Lamb Rogan Josh, Veg Korma, Plain Naan

**Maharaja Banquet** \$30.00  
Entrée: Mixed Platter per person  
Mains: Chicken Vindaloo, Lamb Rogan Josh, Butter Chicken, Veg Korma, Plain Naan Bread

## Kohinoor's Special

**Paneer Bhurji** \$17.00  
Cumin seeds with fried chopped onion-tomato and cottage cheese and Indian spices.

**Kohinoor Butter Chicken** – (Indian way) \$19.00  
Bone pieces of chicken marinated and cooked in a mild creamy tomato sauce with Indian touch

**Goat Rara Gost (Chef Special)** \$17.00

**Goat Curry** \$16.00  
Goat meat cooked on bones with exotic blend of Indian herbs and spices.

**Samundri Khazana – Kohinoor's Special** \$25.00  
A feast for seafood lovers – Scallops, baby octopus, calamari & prawns cooked in a thick tomato & coconut gravy.



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# MAIN COURSE

(All our mains are served with Basmati Rice)

**CHICKEN \$15.00 | LAMB \$17.00**

## **Bhuna** Chicken / Lamb

Meat pieces cooked in chef's unique spice mix/masala.

## **Butter** Chicken / Lamb

Boneless pieces of meat, marinated, seared in the Tandoor and cooked in a mild creamy tomato sauce.

## **Tikka Masala** Chicken / Lamb

Boneless meat pieces, marinated seared in the Tandoor and cooked in a spicy tomato gravy with green peppers and sliced onions.

## **Vindaloo** Chicken / Lamb

Meat cooked in a vinegar and chilli sauce. This dish was brought to Goa by the Portuguese. The Goans added plentiful amounts of spice & chilli.

## **Saagwala** Chicken / Lamb

A Punjabi speciality – tender morsels of meat simmered delicately in Spiced creamed spinach.

## **Methi** Chicken / Lamb

Cook with Fenugreek leaves in onion and tomato gravy.

## **Korma** Chicken / Lamb

Cooked in a moderately spiced cashew nut paste and cream sauce.

## **Goan Chicken Masala** (Chef's Special)

## **Jalfrezi** Chicken / Lamb

Cooked with onions and vegetables in a tomato gravy.

## **Madras** Chicken / Lamb

Curry prepared with coconut & classic South Indian spices.

## **Mango** Chicken / Lamb

Cooked in mango sauce, lightly spiced.

## **Kadai** Chicken / Lamb

Cooked with chopped onions and green peppers in tomato gravy.

## **Rogan Josh** Chicken / Lamb

Cooked in the classic Kashmiri style with tomatoes, onions, garlic, ginger & exotic spices.

*So we can serve you as per your taste*



### **Dal Gosht** Chicken / Lamb

Cooked with red lentils, ginger, lemon & coriander.

### **Lamb Rara Gost** (Chef Special)

### **Nawabi** Chicken / Lamb

A truly royal curry with onions, tomatoes, cream & coconut.

### **Keema Mattar** (Lamb only)

Cooked with green peas in a spicy sauce.

## Indo-Chinese

### **Chilly Chicken / Paneer**

Gravy \$14.00    Dry \$16.00

Chinese style chicken / paneer pieces cooked with chilli and capsicum.

### **Manchurian Veg**

Gravy \$13.00    Dry \$15.00

A tasty Indo Chinese dish of fried veg balls in a spicy, sweet and tangy sauce

### **Chicken Manchurian**

Gravy \$14.00    Dry \$16.00

A tasty Indo Chinese dish made with fried chicken ball in a spicy, sweet and tangy sauce

### **Fried Rice Veg**

\$13.00

Indian basmati rice cooked with mixed vegetables

### **Fried Rice Chicken**

\$14.00

Indian basmati rice cooked with chicken

### **Veg Noodles**

\$13.00

### **Chicken Noodles**

\$15.00

## Seafood \$18.00

### **Bombay Fish Masala**

Fish fillet cooked in spicy onion & tomato gravy, finished with lemon & black peppercorns.

### **Goan Fish Curry**

Fish fillets cooked in a tangy tomato & coconut gravy, finished with cream & zesty lemon.

### **Butter Prawns**

Prawns simmered in a tomato based butter sauce.

### **Prawn Malbari**

Shelled prawns cooked with sautéed onions, capsicums, tomatoes & coconut milk.

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MILD

MEDIUM  
SPICY

HOT

INDIAN  
HOT



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### Prawn Masala

Shelled prawns cooked in spicy sauce with green peppers & sliced onions.

### Prawn Vindaloo

Prawns cooked in a vinegar and chilli sauce. This dish was brought to Goa by the Portuguese. The Goans added plentiful amounts of spice & chilli.

**Vegetarian \$14.00**

### Dal Tadka

Red lentils cooked with fresh herbs, ginger, garlic, spices & fresh coriander

### Aloo Gobi

Potatoes & cauliflower florets cooked with exotic spices, ginger & fresh coriander.

### Dhal Makhani

Black lentils cooked overnight on slow fire with fresh herbs & ginger.

### Chana Masala

Whole chickpeas cooked in onion and tomato gravy with chef's special ground spices.

### Vegetable Jalfrezi

Mixed vegetables cooked with onions in tomato gravy.

### Saag Aloo

Potatoes cooked in a lightly spiced spinach puree.

**Vegetarian \$15.00**

### Bhindi Masala

Indian Okra pieces cooked with Onion & spices.

### Butter Veges

Veges cooked in a mild creamy tomato sauce

### Mix Veg

Stir fry vegetable cooked with cumin seed, chopped masala and touch of cashew gravy

### Soya Chaap Curry (Chef Special)

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## Veg Korma

Mixed vegetables cooked in cashew nut paste and creamy gravy.

## Malai Kofta

Lightly spiced mashed potatoes & home-made cottage cheese balls, deep fried & served in rich cashew nut creamy gravy.

## Butter Paneer / Mushrooms

Paneer / Mushrooms cooked in a creamy tomato sauce.

## Shahi Paneer

Paneer / mushroom cooked in cashew nut based tomato gravy

## Mattar Panner

Mushrooms & peas cooked with onions & ginger with a touch of garlic.

## Palak Paneer / Mushroom

Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions & tomatoes.

## Paneer Tikka Masala

Home-made cottage cheese marinated and seared in Tandoor oven, cooked in spiced onion, capsicum and tomato gravy.

## Kadai Paneer

Home made Cottage cheese marinated with spices & cooked with thick onion cashewnut tomato gravy with capsicum flavour.

## Rice

### Vegetable Biryani

Steamed basmati rice and vegetables cooked with rich flavor.

\$14.00

### Chicken Biryani

Steamed basmati rice, meat & vegetables cooked with rich flavor.

\$15.00

### Lamb Biryani

Steamed basmati rice, lamb meat & vegetables cooked with rich flavor.

\$16.00

### Prawn Biryani

\$17.00

### Extra Rice

\$3.00

### Family Pack Biryani

Chicken \$40.00

Lamb \$45.00

Prawn \$50.00

Our Biryanis are accompanied with Cucumber Raita to enhance your taste.

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## Roti / Breads

<b>Tandoori Roti</b> Whole wheat buttered bread.	\$3.00
<b>Plain Naan</b> Plain flour handmade flat bread garnished with butter.	\$3.00
<b>Butter Naan – Kohinoor's Specialty</b> Plain flour handmade flat bread layered with butter.	\$4.00
<b>Lachha Paratha</b> Whole meal flaky bread.	\$4.00
<b>Garlic Naan</b> Naan garnished with garlic & fresh coriander.	\$4.00
<b>Cheese Naan</b> Naan stuffed with NZ cheddar cheese & spices.	\$4.00
<b>Cheese &amp; Garlic Naan</b>	\$4.50
<b>Paneer / Onion Kulcha / Aaloo Kulcha</b> Naan stuffed with spiced homemade cottage cheese / spiced onions / potatoes.	\$4.50
<b>Peshawari Naan</b> Naan filled with dried fruits & nuts.	\$4.50
<b>Keema Naan</b> Naan filled with spiced lamb mince.	\$4.50

## Accompaniments

For 2 to Share

<b>A choice of:</b> Sweet mango chutney   Chilli paste   Mixed Pickles Mint Chutney   Tamarind Chutney   Tomato & Onion kachumber Raita   Circa onion.	\$3.00 (each)
<b>Poppadoms</b>	\$3.00
<b>Poppadoms with mango chutney</b>	\$4.00
<b>Garden Salad</b> Tomato, Cucumber, Carrot, Onion	\$5.00
<b>Onion Salad</b> In an Indian meal Salads serve as an accompaniment rather than a course and can be eaten with entree or mains	\$3.00



## Kid's Menu

For children 8 years and under, accompanied by an Adult dinner.

<b>Curry with rice</b> (Butter Chicken with Rice)	\$8.00
<b>Butter Chicken with rice, naan bread</b>	\$10.00
<b>Chicken Nuggets &amp; Chips</b>	\$8.00
<b>Chips</b>	\$5.00

## Desserts

<b>Gulab Jamun</b>	\$5.00
<b>Mango Kulfi</b>	\$5.00
<b>Rice Pudding</b>	\$5.00



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[www.kohinoorindiancuisine.co.nz](http://www.kohinoorindiancuisine.co.nz)



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