



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 \$9.00
Shallow fried patties made out of spiced potato, peas and spinach paste.

Onion Bhaji \$7.00
Sliced onions dipped in lightly spiced chickpea flour batter and deep fried

Vegetable Samosa (2 pcs) \$7.00
Deep fried pastry filled with subtly flavoured potato & peas.

Mix Pakora \$7.00
Sliced vegetables dipped in a batter of special roasted ground spices & chickpea flour and deep fried.

Paneer Pakora \$14.00
Paneer dipped in a batter of special roasted ground spices & chickpea flour and deep fried.

Samosa Chat (1 pcs) \$10.00
Crunchy samosas garnished with yoghurt and tamarind chutney.

Tikki Chat \$10.00
Deep fried spiced potato patties garnished with yoghurt and tamarind chutney.

Paneer Tikka Half \$14.00 Full \$25.00
Chunks of cottage cheese marinated in Tandoori spices, then seared in the Tandoor.

Papadom with Mango Chutney \$7.00

Non - Veg

Garlic Tikka Half \$14.00 Full \$25.00
Boneless Chicken cubes marinated with fresh chopped garlic, vinegar, salt & pepper, thick yoghurt, indian spices and vegetable oil.

Chicken Tikka Half \$14.00 Full \$25.00
Boneless Chicken pieces marinated overnight in Tandoori spices & smoke roasted in the Tandoor.

Tandoori Chicken Half \$14.00 Full \$24.00
Leg and breast portions marinated in Tandoori spices and roasted in the Tandoor.

Chicken Lollipops \$16.00

Seekh Kebab Half \$15.00 Full \$25.00
Lightly spiced minced lamb rolled on skewers & roasted in the Tandoor.

Seekh Kebab

Half \$15.00 Full \$25.00

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.

Prawns Pakora

\$15.00

Prawns dipped in a batter of special roasted ground spices & chickpea flour and deep fried.

Fish Pakora

\$15.00

Boneless fishes dipped in a batter of special roasted ground spices & chickpea flour and deep fried.

SIZZLERS

Platters

For 2 to Share

Vegetarian Platter

\$20.00

Samosa, Mix Pakora, Hara Bhara Kebab, Onion Bhaji.

Mixed Platter

\$23.00

Samosa, Mix Pakora, Chicken Tikka, Seekh Kebab.

Tandoori Platter

\$27.00

Portion of Chicken Tikka, Garlic Tikka, Seekh Kebab, Tandoori Chicken.

Kohinoor's Special

Paneer Bhurji

\$20.00

Cumin seeds with fried chopped onion-tomato and cottage cheese and Indian spices.

Kohinoor Butter Chicken – (Indian way)

\$25.00

Bone pieces of chicken marinated and cooked in a mild creamy tomato sauce with Indian touch

Goat Rara Gost (Chef Special)

\$20.00

Goat Curry

\$20.00

Goat meat cooked on bones with exotic blend of Indian herbs and spices.

Samundri Khazana – Kohinoor's Special

\$30.00

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 \$18.00 | LAMB \$20.00

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. 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 \$17.00 Dry \$20.00
Chinese style chicken / paneer pieces cooked with chilli and capsicum.

Manchurian Veg Gravy \$17.00 Dry \$20.00
A tasty Indo Chinese dish of fried veg balls in a spicy, sweet and tangy sauce

Chicken Manchurian Gravy \$17.00 Dry \$20.00
A tasty Indo Chinese dish made with fried chicken ball in a spicy, sweet and tangy sauce

Fried Rice Veg \$15.00
Indian basmati rice cooked with mixed vegetables

Fried Rice Chicken \$17.00
Indian basmati rice cooked with chicken

Veg Noodles \$15.00

Chicken Noodles \$17.00

Seafood \$20.00

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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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.

Deshi Fish Curry

Vegetarian \$17.00

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 \$18.00

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

Shahi Mushrooms

Mushroom cooked in cashew nut based tomato gravy

Veg Korma

Mixed vegetables cooked in cashew nut paste and creamy gravy.

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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 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 cashew nut tomato gravy with capsicum flavour.

Kadai Mushroom

Mushroom marinated with spices & cooked with thick onion cashew nut tomato gravy with capsicum flavour.

Mushroom Mattar

Mushroom pieces cooked with onion & spices.

Rice

Vegetable Biryani

Steamed basmati rice and vegetables cooked with rich flavor.

\$17.00

Chicken Biryani

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

\$19.00

Lamb Biryani

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

\$22.00

Prawn Biryani

\$22.00

Extra Rice

\$3.00

Family Pack Biryani

Chicken \$45.00

Lamb \$50.00

Prawn \$50.00

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

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Roti / Breads

Tandoori Roti Whole wheat buttered bread.	\$3.00
Plain Naan Plain flour handmade flat bread garnished with butter.	\$3.00
Butter Naan – Kohinoor's Specialty Plain flour handmade flat bread layered with butter.	\$4.00
Lachha Paratha Whole meal flaky bread.	\$4.00
Garlic Naan Naan garnished with garlic & fresh coriander.	\$4.00
Cheese Naan Naan stuffed with NZ cheddar cheese & spices.	\$5.00
Cheese & Garlic Naan	\$5.50
Paneer /Onion Kulcha / Aaloo Kulcha Naan stuffed with spiced homemade cottage cheese / spiced onions / potatoes.	\$6.00
Peshawari Naan Naan filled with dried fruits & nuts.	\$6.00
Keema Naan Naan filled with spiced lamb mince.	\$6.00

Accompaniments

For 2 to Share

A choice of: Sweet mango chutney Chilli paste Mixed Pickles Mint Chutney Tamarind Chutney Tomato & Onion kachumber Raita Circa onion.	\$3.00 (each)
Poppadoms	\$3.00
Garden Salad Tomato, Cucumber, Carrot , Onion	\$10.00
Onion Salad 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.

Curry with rice (Butter Chicken with Rice)	\$13.00
Butter Chicken, rice and naan bread	\$15.00
Chicken Nuggets & Chips	\$10.00
Chips	\$5.00

Desserts

Gulab Jamun	\$5.00
Mango Kulfi	\$6.00
Rice Pudding	\$6.00



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www.kohinoorindiancuisine.co.nz



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