

Koh-i-Noor

Indian Restaurant & Lounge

MENU

Monday-Saturday 11 a.m.-3 p.m. and 4:30-10 p.m.

Sunday 12-3 p.m. and 4:30-9:30 p.m.

The last customers will be seated 40 minutes before closing.

All entrées are served with rice or naan unless otherwise noted, and all meat is boneless unless otherwise noted. Our paneer is made fresh daily. Many of our dishes are relatively mild but can be made spicy. If you'd like, please feel free to request more spice when you order.


All curries (except Koftas) are gluten free. Please let your server know of any food allergies.



APPETIZERS (VEG)

Vegan preparation available upon request.

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| 1 | MASALA PAPAD | \$2.99 |
| | Crispy lentil wafers topped with onion, tomato, and chili, and sprinkled with hot, crispy, spicy chat masala | |
| 2 | SAMOSAS (2 PCS) | \$3.99 |
| | Two crispy pastries stuffed with savory potato and peas | |
| 3 | ALOO TIKKI (2 PCS) | \$3.99 |
| | Deep-fried mashed potatoes stuffed with peas and spices | |
| 4 | MIXED VEGETABLE PAKORAS | \$4.99 |
| | Corn flour and potatoes dipped in spiced chickpea batter and fried | |
| 5 | SAMOSA CHAT | \$4.99 |
| | Smashed samosas, onion, yogurt, tamarind, chat masala | |
| 6 | ALOO TIKKI CHAT | \$4.99 |
| | Smashed aloo tikki garnished with onion, yogurt, chutneys, tamarind, and chat masala | |
| 7 | BHEL PURI | \$4.99 |
| | Assorted crispy rice noodles smothered with onion, tomato, and chutneys | |
| 8 | VEG COMBO PLATTER | \$5.99 |
| | One aloo tikki, one samosa, and vegetable mixed pakoras | |
| 9 | HOMEMADE CHEESE PAKORA | \$6.99 |
| | Homemade paneer cheese dipped in chickpea batter and fried | |

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| 10 | PANEER CHILI |  \$6.99 |
| | Homemade cheese marinated in chili, garlic, and ginger | |
| 11 | PANEER 29 | \$6.99 |
| | Homemade cottage cheese with onion, bell pepper, garlic, and ginger, sautéed in Indo-Chinese spices | |

APPETIZERS (NON-VEG)

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| 12 | FRIED CHICKEN | \$6.99 |
| | Chicken with egg, ginger, garlic, spices, and corn flour | |
| 13 | CHICKEN CHILI |  \$6.99 |
| | Marinated chicken breast with chilies, garlic, and ginger | |
| 14 | SHRIMP PAKORAS | \$7.99 |
| | Fresh shrimp deep fried with Indian herbs and spices | |
| 15 | SHRIMP CHILI |  \$7.99 |
| | Marinated fresh shrimp with chilies, garlic, and ginger | |
| 16 | GRILLED SHRIMP | \$7.99 |
| | Fresh shrimp sautéed with garlic, onion, and bell pepper | |
| 17 | CHICKEN SEKUWA | \$7.99 |
| | Marinated fresh chicken fillet with garlic, ginger, and Nepali spices, cooked in a tandoor oven | |
| 18 | CHICKEN 49 | \$9.99 |
| | Chicken battered in flour and deep fried with Indo-Chinese spices and herbs | |
| 19 | CHICKEN SHASHLIK | \$10.99 |
| | Chicken flavored with exotic spices and herbs | |

 DINE IN  TAKEOUT  DELIVERY  CATERING  BANQUETS  RESERVATIONS

Additional portions or substitutions may result in additional charges.

6 East Columbia Avenue, Champaign, IL 61820
KohinoorChampaign.com
217-552-1384

Kohinoor serves the finest Northern Indian dishes that use our original recipes. Our vibrant signature dishes are prepared with fresh ingredients and spices that have delighted patrons from around the world for forty years.

TANDOORI SPECIALS

Served with lentil soup and naan.

- 20 **TANDOORI CHICKEN (4 PCS/8 PCS)** \$9.99/13.99
Tandoori-barbecued bone-in chicken in yogurt, garlic, ginger, and spices
- 21 **TANDOORI MALAI CHICKEN (6 PCS)** \$11.99
Tandoori-roasted chicken with cheese and spices
- 22 **CHICKEN TIKKA (6 PCS)** \$11.99
Tandoori-barbecued chicken pieces marinated in mildly spiced yogurt and lemon juice
- 23 **TANDOORI GARLIC CHICKEN** \$13.99
Tandoori-roasted chicken marinated in garlic and ginger paste
- 24 **CHICKEN KABAB** \$13.99
Tandoori-roasted minced chicken blended with spices and herbs, hand rolled, and skewered
- 25 **PANEER TIKKA** \$11.99
Cubes of homemade cheese, bell pepper, and onion marinated in mixed spices and roasted in a tandoor oven
- 26 **TANDOORI SHRIMP (12 PCS)** \$13.99
Tandoori-roasted fresh shrimp with spices and herbs
- 27 **FISH TIKKA** \$13.99
Roasted fish, garlic, ginger, and spices
- 28 **SEEKH KABAB (4 PCS)** \$14.99
Lamb blended with spices and herbs, hand rolled, skewered, and roasted in a tandoor oven
- 29 **BOTI KABAB** \$14.99
Tender, boneless cuts of lamb slow roasted in the tandoor
- 30 **MIXED GRILL** \$15.99
Tandoori Chicken, Chicken Tikka, Garlic Chicken, Mala Chicken, and Seekh Kebab served on a hot platter
- 31 **KOHINOOR COMBINATION GRILL** \$17.99
Fish Tikka, Tandoori Shrimp, Tandoori Chicken, Chicken Tikka, Garlic Chicken, Mala Chicken, and Seekh Kebab on a hot platter

PANEER SPECIALS

\$11.99

- 32 **PANEER SAAG (MILD)**
Spinach with cheese and spices
- 33 **BHUNA PANEER MASALA**
Paneer cheese in our special kadai curry sauce with onion, tomato, and green pepper
- 34 **ALOO PANEER CHILI MASALA**
Paneer cheese and potato in a spicy curry
- 35 **PANEER KORMA**
Paneer cheese in a creamy curry
- 36 **PANEER MAKHANI (MILD)**
Paneer cheese in a creamy tomato curry
- 37 **PANEER TIKKA MASALA**
Paneer cheese with sautéed bell pepper and onion, served in a creamy tomato curry

- 38 **MUTTER MUSHROOM PANEER**
Fresh green peas, Paneer cheese, fresh mushrooms, tomato, and onion in sauce
- 39 **PANEER JALFRIZE**
Paneer with onion and tomato in a medium-hot curry
- 40 **KADAI PANEER**
Paneer in an onion and tomato curry with kadai masala
- 41 **PANEER BHURJI**
Homemade small curd cottage cheese with onion, tomatoes, garlic, ginger, and Indian spices and herbs

VEGETARIAN ENTRÉES


\$9.99

Vegan preparation available upon request.

- 42 **CHANA SAAG**
Fresh spinach with chickpeas and spices
- 43 **NAVRATAN CURRY**
Seasonal vegetables in sauce
- 44 **VEGETABLE CURRY**
Seasonal vegetables in a creamy sauce
- 45 **VEGETABLE KORMA (MILD)**
Seasonal vegetables in a creamy curry
- 46 **ALOO MUTTER**
Potatoes with green peas and spices in sauce
- 47 **CHANA ALOO**
Chickpeas, potatoes, fresh onion, tomato, and a blend of Indian spices and herbs in sauce
- 48 **CHANA MASALA**
Chickpeas, spices, onion, garlic, and ginger in sauce
- 49 **BHINDI MASALA**
Fresh okra with onion, tomato, and spices
- 50 **ALOO GOBI**
Cauliflower, potatoes, onion, garlic, ginger, and herbs sautéed in spices
- 51 **GOBI MASALA**
Tomato, vegetables, onion, garlic, ginger, and spices
- 52 **BAINGAN BHARTA**
Tender mashed eggplant blended with sautéed onion, tomato, and green peas
- 53 **VEGETABLES VINDALOO**
Assorted seasonal vegetables in a spicy curry
- 54 **DAL MAKHANI (MILD)**
Black lentils and freshly ground spices in creamy tomato curry
- 55 **YELLOW DAL**
Yellow lentils with Indian spices in a light curry
- 56 **BHUNA KOFTA**
Fresh vegetable rolls with green chili, onion, garlic, and ginger in a spicy sauce
- 57 **MALAI KOFTA (MILD)**
Fresh mixed vegetable rolls with cheese in a creamy curry

CHICKEN ENTRÉES

\$10.99

- 58 **CHICKEN TIKKA MASALA**
Chicken breast roasted in the tandoor with creamy tomato sauce
- 59 **BUTTER CHICKEN GINGER MASALA**
Chicken in a thick tomato curry sauce with butter and cream
- 60 **CHICKEN MAKHANI (MILD)**
Dark chicken in a thick, creamy tomato-based curry
- 61 **CHICKEN CURRY**
Chicken with spices and herbs
- 62 **CHICKEN JALFRIZE**
Tender pieces of chicken with sautéed onion, bell pepper, and spices in a light curry
- 63 **BHUNA CHICKEN CHILI MASALA** 
Chicken, green chilies, onion, tomato, garlic, and ginger in sauce
- 64 **CHICKEN VINDALOO** 
Chicken and potatoes in a spicy curry sauce with vinegar and seasonal vegetables
- 65 **GARLIC CHICKEN MASALA**
Chicken with sautéed garlic, onion, and tomatoes in sauce
- 66 **MUSHROOM CHICKEN GINGER MASALA**
Fresh mushrooms, chicken, tomatoes, onion, and ginger in sauce
- 67 **CHICKEN SAAG**
Tender chicken in spinach blended with spices and herbs
- 68 **CHICKEN KORMA**
Tender pieces of chicken in a cashew-based curry
- 69 **KOHINOOR CHICKEN ALOO**
Tender pieces of chicken with potatoes in a special curry
- 70 **KOHINOOR KABAB CHICKEN MASALA**
Tender chicken with green chilies, onion, tomatoes, garlic, and ginger in a special curry
- 71 **MOUNTAIN CHICKEN** **\$12.99**
Boneless chicken, mushroom, onion, tomato, bell pepper, and broccoli in a light curry-based sauce served on a sizzling platter

LAMB ENTRÉES

\$12.99

- 72 **LAMB CURRY**
Tender pieces of lamb with spices and herbs in sauce
- 73 **LAMB CHILI MUSHROOM MASALA** 
Lamb and mushrooms with fresh chili and spices
- 74 **LAMB MAKHANI (MILD)**
Chunks of lamb in a creamy tomato sauce
- 75 **LAMB VINDALOO** 
Tender pieces of lamb with vegetables in a spicy sauce
- 76 **LAMB GARLIC MASALA**
Lamb cubes with garlic in an aromatic curry
- 77 **LAMB SAAG**
Tender pieces of lamb with spinach and spices
- 78 **LAMB KORMA (MILD)**
Lamb cubes in a cashew curry
- 79 **LAMB JALFRIZE**
Lamb pieces, onion, bell pepper, and spices in sauce
- 80 **DAL ALOO GOSHT**
Lamb cubes, yellow lentils, potato, and a special blend of spices

- 81 **KOHINOOR LAMB ALOO GOSHT**
Chunks of lamb and potato with herbs in a special sauce
- 82 **KOHINOOR BHUNA GOSHT**
Cubes of lamb in gravy with browned onion, tomato, hot green chili, garlic, and ginger

SEAFOOD ENTRÉES

\$11.99

- 83 **SHRIMP CURRY**
Shrimp in an onion-based sauce
- 84 **GARLIC SHRIMP MUSHROOM MASALA**
Shrimp and mushrooms sautéed with onion, tomatoes, and chili in a spicy curry
- 85 **SHRIMP KORMA**
Shrimp in a cashew-based curry
- 86 **SHRIMP VINDALOO** 
Shrimp with potatoes in a spicy curry with vinegar
- 87 **BHUNA SHRIMP CHILI MASALA** 
Shrimp sautéed with onion, tomatoes, green chilies, spices, and herbs in a spicy curry
- 88 **SHRIMP MAKHANI (MILD)**
Shrimp in a creamy tomato curry
- 89 **FISH CURRY**
Fish with a special blend of spices in sauce
- 90 **FISH VINDALOO** 
Fish and seasonal vegetables in a spicy curry
- 91 **FISH MUSHROOM CHILI** 
Fish sautéed with onion, green pepper, mushroom, and chili in a spicy curry
- 92 **SHRIMP SAAG**
Tender shrimp in fresh blended spinach with garlic, herbs, and a house blend of mild spices
- 93 **SHRIMP TIKKA MASALA**
Shrimp cooked in special house blend of herbs and spices and a rich, creamy tomato-based sauce with a touch of butter
- 94 **MAJESTIC SHRIMP**
Shrimp, mushroom, onion, tomato, bell pepper, and broccoli in a light curry-based sauce served on a sizzling platter
- 95 **KOHINOOR FISH DOPYAZA**
Fish, onion, bell pepper, and grilled tomato in a mixed curry
- 96 **KOHINOOR SHRIMP DOPYAZA**
Shrimp, onion, bell pepper, and grilled tomatoes in curry

RICE ENTRÉES

Served with raita and curry sauce.

- 97 **VEGETABLE BIRYANI** **\$9.99**
Basmati rice with seasonal vegetables and mild spices
- 98 **PEAS PULAU** **\$9.99**
Basmati rice and green peas with spices
- 99 **CHICKEN BIRYANI** **\$10.99**
Basmati rice with chicken, vegetables, and biryani masala
- 100 **LAMB BIRYANI** **\$12.99**
Basmati rice with lamb, vegetables, and biryani masala
- 101 **SHRIMP BIRYANI** **\$12.99**
Basmati rice with shrimp, vegetables, and biryani masala
- 102 **KOHINOOR MIXED BIRYANI** **\$13.99**
Basmati rice with shrimp, lamb, chicken, vegetables, and biryani masala

FRIED RICE ENTRÉES

103	VEGETABLE FRIED RICE	\$10.99
	Basmati rice with green peas, soy, seasonal vegetables, and spices served with green chili vinegar	
104	MUSHROOM FRIED RICE	\$11.99
	Mushrooms and basmati rice with soy, seasonal vegetables, and spices served with green chili vinegar	
105	EGG FRIED RICE	\$11.99
	Egg and basmati rice with green peas, soy, seasonal vegetables, and spices served with green chili vinegar	
106	CHICKEN FRIED RICE	\$12.99
	Chicken and basmati rice with green peas, soy, seasonal vegetables, and spices served with green chili vinegar	
107	SHRIMP FRIED RICE	\$13.99
	Shrimp and basmati rice with green peas, soy, seasonal vegetables, and spices served with green chili vinegar	

SPECIALTY BREADS

108	NAAN	\$1.99
	Famous Indian-style leavened soft bread baked in a tandoor clay oven	
109	ROTI	\$2.99
	Unleavened whole wheat bread baked in the tandoor	
110	PARATHA	\$3.99
	Multi-layered whole wheat bread cooked with butter	
111	ALOO PARATHA	\$3.99
	Whole wheat bread stuffed with mashed potato and spices	
112	PANEER KULCHA	\$3.99
	Leavened bread stuffed with homemade cheese and herbs	
113	JAIPURI NAAN	\$3.99
	Leavened bread stuffed with mixed fruit and nuts	
114	ONION KULCHA	\$3.99
	Leavened bread stuffed with onion and spices	
115	GARLIC NAAN	\$3.99
	Leavened bread baked with chopped garlic	
116	BHATOORA	\$3.99
	Deep-fried leavened bread	
117	CHILI NAAN	\$3.99
	Tandoori-baked leavened soft bread stuffed with green chili	
118	CHILI GARLIC CHEESE NAAN	\$4.99
	Leavened bread baked with chopped garlic, chili, and parmesan cheese	
119	LAMB KEEMA NAAN	\$4.99
	Fresh naan stuffed with minced lamb	
120	CHEESE NAAN	\$4.99
	Leavened bread stuffed with parmesan cheese	
121	CHICKEN CHILI NAAN	\$4.99
	Leavened soft bread stuffed with minced chicken and green chili and baked in a tandoor oven	
122	KOHINOOR SPECIAL NAAN	\$5.99
	Leavened bread stuffed with onion, garlic, cheese, lamb, and chicken	

SIDE DISHES

123	BASMATI RICE	\$1.99
124	PAPADUM	\$1.99
125	INDIAN PICKLE	\$1.99
126	MASALA SADEKO	\$1.99
127	PLAIN YOGURT	\$1.99
128	MIXED RAITA	\$2.99
	Whipped yogurt with cucumber	
129	MANGO CHUTNEY	\$2.99
130	GREEN SALAD	\$3.99
	Lettuce, tomato, and cucumber with chef's dressing	

DESSERTS

131	KHEER	\$3.99
	Rice cooked with milk and sugar and topped with pistachios	
132	GULAB JAMUN	\$3.99
	Made with milk powder, deep fried, dipped in sugar syrup	
133	PISTA KULFI	\$3.99
	Traditional ice cream topped with pistachios and other nuts	
134	COCONUT KULFI	\$3.99
	Indian ice cream with coconut	
135	MANGO KULFI	\$3.99
	Indian ice cream with mango	
136	GAJAR KA HALWA	\$4.99
	Grated carrots gently cooked in milk and sprinkled with nuts and raisins	

DRINKS

137	MASALA TEA	\$1.99
	Tea leaves boiled with milk and Indian herbs	
138	MANGO LASSI	\$3.99
	A yogurt drink with mango purée, served chilled	
139	SWEET LASSI	\$3.99
	A sweet, refreshing yogurt drink	
140	MANGO SHAKE	\$4.99
	Mango purée with milk, served chilled	
141	DRINKS (FREE REFILLS)	\$1.99
	Pepsi	Raspberry Ice Tea
	Diet Pepsi	Unsweetened Ice Tea
	Cherry Pepsi	Lemonade
	Ginger Ale	Fruit Punch
	Mountain Dew	
	Sierra Mist	