

BREADS, RICE & DIPS

Plain Nan ⓘ ⓘ	£3.50	Garlic Paratha ⓘ ⓘ	£4.50
Peshwari Nan ⓘ ⓘ ⓘ	£4.50	Roti ⓘ ⓘ	£1.50
Garlic Nan ⓘ ⓘ	£4.50	Garlic Roti ⓘ ⓘ	£1.95
Butter Nan ⓘ ⓘ	£4.50	Fried Rice ⓘ	£3.50
Garlic, Cheese & Chilli Nan ⓘ ⓘ	£4.95	Boiled Rice ⓘ	£3.50
Garlic & Coriander Nan ⓘ ⓘ	£4.95	Mushroom Fried Rice ⓘ	£4.50
Cheese Nan ⓘ ⓘ	£4.95	Egg Fried Rice	£4.50
Garlic & Cheese Nan ⓘ ⓘ	£4.95	Chips ⓘ	£3.90
Plain Paratha ⓘ ⓘ	£3.50	Indian Raita (large tub) ⓘ	£3.50
Peshwari Paratha ⓘ ⓘ ⓘ	£4.50	Homemade Yoghurt (large tub) ⓘ	£2.95

DESSERT

Galab Jamun (4pcs)	£4.95
Galab Jamun (6pcs)	£6.75
Chocolate Fudge Cake	£4.95

KIDS DISHES

Fish Fingers & Chips ⓘ	£7.50
Chicken Nuggets & Chips ⓘ (4pieces)	£6.50
Chicken Pakora & Chips	£7.95
Chicken Korma & Rice ⓘ	£7.95

 Contains Gluten

 Contains Nuts

 Contains Dairy

 Vegan

SET MEALS

curries also available in: Lamb £1.95 extra - King Prawn £4.95 extra
Fish £1.95 extra (per dish)

Set Meal for 1 £16.95

Poppadom Portion & Spiced Onions
Vegetable Pakora
Choice of Any 1 Curry
(chicken or veg)
Fried or Boiled Rice or Plain Nan

Set Meal for 2 £27.95

Poppadom Portion & Spiced Onions
Mix or Vegetable Pakora
Choice of Any 2 Curries
(chicken or veg)
Fried or Boiled Rice & Plain Nan

Set Meal for 3 £39.95

Poppadom Portion & Spiced Onions
Large Mix or Vegetable Pakora
Choice of Any 3 Curry
(chicken or veg)
2 Fried or Boiled Rice & 1 Plain Nan

Family Feast £52.95

Poppadom Portion & Spiced Onions,
Chicken Tikka & Large Mix Pakora
or Veg Pakora
Choice of Any 4 Curries
(chicken or veg)
2 Fried or Boiled Rice & 2 Plain Nan

Tandoori Platter for 2 ⓘ ⓘ - £25.00

Tandoori Chicken, Lamb Chops, Seekh Kebab,
Chips, Veg Pakora, Chicken Tikka, Lamb Tikka and Plain Nan

King Kebabs

Kebabs come with Nan, Sauce & Salad

Chicken Tikka Nan Kebab ⓘ ⓘ £11.95

Jumbo Nan Kebab ⓘ ⓘ (Chicken Tikka, Lamb Tikka & Seekh Kebab) £14.95

PARTY / FUNCTIONS ON REQUEST

Please Inform your server prior to
ordering your meal if you
have any food allergies
Thank You

INDIAN EATERY


Kohinoor
کوہنور ریسٹرینٹ



OPEN 6 DAYS:

(CLOSED MONDAYS)

Opening Times:

Sunday - Thursday: 4:00pm - 10:30pm

Friday & Saturday: 12:00pm - 10.30pm

16 Titchfield Street, Kilmarnock KA11PH

TEL: 01563 501 844

www.kohinoorkilmarnock.com

STARTERS

Vegetable Pakora	reg £4.50	large £6.95
Chicken Pakora	reg £7.50	large £10.00
Fish Pakora	reg £7.50	large £11.00
Paneer Pakora		£7.50
Mushroom Pakora		£5.95
Aubergine Pakora		£5.70
Gobi Pakora		£6.25
Mix Pakora (chicken, veg & mushroom)	reg £7.25	large £8.95
Haggis Pakora		£6.95
King Prawn Pakora		£9.95
Vegetable Samosa (2 pieces)		£5.95
Keema Samosa (2 pieces)		£5.95
Chilli Chicken		£7.50
cooked with bell peppers, onions & chilli sauce		
Onion Bhaji (2 pieces)		£5.95
King Prawn Poori		£9.50
Chana Poori		£5.95
Chicken Poori		£6.50
Chicken Dosa		£6.50
Aloo Dosa		£5.50
Spicy Mince Dosa		£6.50
Poppadom Portion		£1.95
Poppadom Tray		£7.50
(comes with 4 poppadoms, chutneys)		
Poppadom Portion		£1.95
Spiced Onions		£1.50
Mango Chutney		£1.50
Mixed Indian Pickle		£1.50
Raita		£1.50

TANDOORI STARTERS

(prepared In Clay Oven - Tandoor)		
Seekh Kebab (starter in skewers)	£7.00	
Chicken Tikka (starter)	£7.00	
Chicken Tikka Garlic Lime (starter)	£7.00	
Tandoori Chicken Starter	£7.00	
(quarter chicken on the bone)		
Lamb Tikka (starter)	£7.50	
Mixed Tikka (chicken tikka & lamb tikka)	£7.50	
Lamb Chops	£9.25	
(marinated in spices & cooked in tandoor)		
Tandoori King Prawns	£8.95	
(marinated in spices & cooked in tandoor)		

LOADED NAN

Pizza box filled with nan, topped with chips, cheese & choice of curries below
Chicken Korma
£15.95
Butter Chicken
£15.95
South Indian Garlic Chicken
£15.95
Chicken Chasni
£15.95

BIRYANI DISHES

Fragrant basmati rice layered with your choice of protein, gently spiced and slow-cooked with caramelised onions, saffron, and aromatic herbs. Served with house curry sauce.
Vegetable Biryani
£12.95
Chicken Breast Biryani
£14.50
Lamb Biryani
£15.50
King Prawn Biryani
£17.95

VEGETABLE & VEGAN

Baby Aubergine & Potato	£9.00
Baby aubergine cooked with spiced potatoes	
Fried Dried Okra with Tomato	£9.00
Ladyfinger cooked with fresh tomatoes	
Aloo Gobi & Green Beans	£9.00
potato & cauliflower	
Saag Paneer	£9.00
spinach with Indian cottage cheese	
Chana Aloo	£9.00
chickpeas & potato	
Tofu Garlic Chilli	£9.00
Chana Daal	£9.00
Tofu Saag	£9.00
Tofu Punjabi Tarka	£9.00
cooked with ginger, garlic, onions & plenty of green chilli	
Daal Makhani	£9.00
Shahi Paneer	£9.00

CHEF'S SPECIAL CURRIES

Available in:

Chicken £10.50 - Chicken Tikka £10.50 - Lamb £11.50 - King Prawn £15.95
Mixed Vegetable £9.50 - Paneer £10.50 - Fish (Haddock) £11.95

MEDIUM SPICED DISHES

Lamb Rara Gohst
Diced lamb combined with minced lamb & Indian spices
King Prawn Achari
Pickle-spiced curry with tangy notes from mustard, fennel, and nigella seeds.
Ching Ching Chicken
Indo-Chinese fusion curry with sweet chilli heat, garlic, julienne onions, and peppers.
Balti
Medium-spiced and full-flavoured, cooked in a thick tomato sauce with herbs and bold seasoning.
Chicken Chatinat
Our take on the South Indian classic, made with chilli flakes, chickpeas, and tamarind — one of our most popular dishes.
Dhansak*
A comforting lentil-based curry with sweet and sour notes, gentle heat, and topped with homemade garam masala.
Saag*
Earthy spinach curry with warming spices and your choice of protein.
Chicken Zalfrezi
A spicy, stir fried curry, bell peppers, onions, tomatoes in a rich tangy sauce. Full of flavour with a gentle kick.
<h2>HOT DISHES</h2>
Punjabi Tarka
Rustic and bold, tempered with garlic, cumin, sautéed onions, and a rich tomato base.
Ginger Chicken & Spinach Leaf
Ginger-spiced chicken with baby spinach in a chilli-laced savoury gravy.
Madras
A very hot dish
Curried King Prawn Kerala
Juicy king prawns simmered in a creamy coconut curry with a spicy kick, infused with fragrant curry leaves and a pop of mustardad

TRADITIONAL KORMA

Evolved from the traditional Qorma, this Scottish-adapted dish is mild, creamy and coconut-based with a gently sweet finish
Kashmiri Korma
Creamy coconut curry with a sweet touch of pineapple for a fruity twist.
Masala
this lightly spiced, balanced curry is made with deggi mirch, house masala yogurt, and fragrant fenugreek leaves.
Garlic Masala
Creamy masala yogurt base infused with pureed garlic confit for deep, mellow flavour.
Chasni
Creamy, sweet and tangy curry with a citrus kick — Kilmarnock's favourite

DELHI STYLE BUTTER CHICKEN

Delhi-style with lightly spiced, pan-seared chicken in a buttery tomato cream sauce.
Lamb Pasanda
Silky almond cream curry topped with toasted almond flakes and a hint of cardamom.s
Patia*
Sweet and tangy with mango chutney, finished with deggi mirch for a rich colour and gentle warmth.
Chicken Makhanai
tender chicken in a luxurious, buttery tomato cream sauce with cardamom-infused honey.
Chicken Pashwari Masala
north indian spiced with delicate honey & fresh cream