



KOHINOOR

THE GEM OF FLAVOURS

Continental & Indian

Takeaway Menu

📍 387 Marine Parade, Napier South, Napier 4110

🌐 <https://kohinoor.co.nz/>

☎ 062110742



Continental Menu

📍 387 Marine Parade, Napier South, Napier 4110

🌐 <https://kohinoor.co.nz/>

☎ 062110742

Breakfast 7 am to 11 am

TOAST & MORE



Muesli

\$14

choice of milk / yogurt Berry Compote, Banana & Seasonal Fruit

Smoothy Bowl

\$15

Mixed berries, Banana, Milk, Maple syrup, Topped with Seasonal fruits, chia seeds, Granola and nuts

French toast

\$20

egg, bacon & maple syrup and grilled banana

Plain toast

\$11

Two toast (baguette/ sourdough or gluten-free toast)and choice of Marmalade, honey, hazelnut or vegemite

EGGS & Toast

\$11

Slice of toast - (baguette/ sourdough or gluten-free toast) with butter and Choice of two eggs - fried, sunny side, scrambled, & pouch



Flossy's Favourite toast

\$22.50

Slice of toast - (baguette/ sourdough or gluten-free toast) with butter and Choice of two eggs - fried, sunny side, scrambled, & pouch, potato hash, creamy mushrooms, black beans, hollandaise & sourdough



Mushrooms on Toast

\$15

Creamy mushrooms. Choose bread- (baguette/ sourdough or gluten free)

Add ON +

(Streaky bacon - \$6.5, Potato hash (gf) - \$6.50, Sausage (gf) - \$6.5, Hollandaise - \$2.5, Chilli beef (gf) - \$6.5, Grilled tomato - \$4.5, New Orleans style bacon & red beans (gf) - \$6.5, Avocado - \$4 Black beans (gf) (v) - \$5, Creamy mushroom (vt) (gf) - \$6.5, Extra one egg - \$3 / two eggs - \$5, Marmalade, honey, or vegemite \$3, Extra toast - \$3)

SPECIALTIES

Kohinoor Big Breakfast \$22

Two eggs, potato hash, red beans, bacon, sausages, hollandaise & choice of bread (baguette /sourdough / gluten free) + avocado - \$4

Cyco Scramble \$18

Tempeh, mushroom, onion, peppers, artichoke, grilled tomato, black beans, corn tortillas

Huevos Rancheros (GF) \$17

Corn tortillas, black beans, cheese, fried eggs, Guacamole & salsa & crema

Breakfast Burrito \$14

Tortilla, scrambled eggs, black beans, cheese + salsa & guacamole Add on to go inside burrito: - Potato hash - \$3, Bacon - \$3, sausage - \$3

Kohinoor Lamb Shank \$28

Tender Hawke's Bay lamb, slow-cooked to perfection with aromatic spices. Served with roasted vegetables, fragrant rice, and a refreshing Muskalan salad.



SANDWICHES

Egg, cheese & tomato \$10

Grilled veg sandwich \$18

cucumber, tomato, lettuce, butter, haloumi cheese, onion relish

Grilled chicken sandwich \$18

Chicken, cucumber, tomato, lettuce, butter, cheese, onion relish

Grilled Chicken, ham \$20

with Swiss cheese, pickle, honey mustard

Toasted Baguette sandwiches

(Choose your sauce - creole, come back, chipotle, honey mustard, barbeque)

All in one \$18

Cheese, Egg, bacon, sausage, tomato, hollandaise & lettuce

Tempeh \$15

3 piece tempeh, tomato, lettuce, beetroot(vegan)

Coated Prawn or fish \$17

cornmeal tomato, Lettuce, gherkins



11 am to All day

WAFFLES & BEIGNETS



Beignets

\$10

New Orleans donuts. Great for dunking into your coffee. Served all day

Chocolate Beignets

\$10

Beignets filled with Chocolate

Waffles with fried chicken

\$18.5

fried chicken & maple syrup

Waffles Mixed berry compote

\$18.50

with ricotta & maple syrup

Two plain waffles

\$12

with waffles & maple syrup

Waffles with ice cream

\$15

with chocolate syrup & wiped cream/ ice cream

SMALL BEGINNINGS

Hush puppies (VG, GF)

\$12

accompanied with a mix of Comeback & Cocktail Sauce

Corn chips (GF, V)

\$9.5

with salsa + guacamole

Curly fries (V)

\$9.5

Hastie hot wings (GF)

\$18

with Siracha or Ranch & Celery

Garlic bread

\$7.5

with herb, chilli & garlic



BURGERS



(Add Fries - \$ 5)

Club burger

\$25

Beef patty, caramelised onions, Swiss cheese, bacon, fried egg, fried pickle, BBQ Sauce, creole sauce, lettuce, tomato.

Veg Burger

\$20

olive, pickled veg, lettuce, artichoke, roasted pepper, tomato, beetroot, grilled haloumi, Swiss cheese, green goddess, chipotle sauce

Chicken burger

\$22

fried chicken , pickle, lettuce, garlic aioli , Swiss cheese – with fries

STRAIGHT TO THE SOURCE

Gumbo

\$24

Traditionally cooked Roux with Sausage, Chicken & Rice.

Cajun blackened fish (GF)

\$32

Tartare Sauce, Bourbon Mash, Salad Greens

Prawn Noor Pasta

\$24

Prawns, cream sauce, green capsicum, celery & onion, Creole spice, Parmesan

'Send it!' Jerk

\$27

chicken GF Breast in 18 spice marinade -a hint of rum. Grilled in jerk rub, salsa, lime, red beans + rice

Fried Chicken basket

\$21

with Buttermilk fried chicken, curly fry's comeback sauce

Jambalaya The All time FAV

\$27

Chicken, Prawns, Sausage & Rice in a Tomato Based Creole Sauce.

Veg Jambalaya

\$25

With Artichokes, Capsicum, panner & Rice in a Tomato Based Creole Sauce

Kohinoor ribs

\$31

with BBQ sauce, curly fries with Creole, Aioli sauce



SWEET THINGS

(HOMEMADE PIES - Served with cream or yogurt. ADD \$2 for ice cream)

Bananas Foster

\$14

Bananas sautéed in a caramel sauce, flambéed with rum & banana liquor, served with vanilla ice cream.

Apple pie

\$9.50

Kohinoor goodness, fresh apples with cinnamon spice

Chocolate pie

\$11

Key lime pie

\$9.50

Cookie crumb base with a sweet lime mousse-like filling

Pecan and bourbon

\$9.50

Scrumptious toffee flavours with toasted pecans

Pumpkin pie

\$9.50

Delicately spiced old fashion style



LITTLE ONES' MENU

U-Egg

\$7

fried/ scramble or poached egg on toast

Waffle and Banana

\$7.5

Munchkin's Combo

\$11

basket of curly fries with battered chicken or fish bites

Barbie's Big smile

\$11

Nachos (GF) - corn chips, black bean, cheese

Cheesee

\$7

flour tortilla and cheese



HOT AND COLD DRINKS

Smoothies (Ask for dairy free) \$8

Banana Chocolate, Raspberry, Blue berries, Mango, Peanut butter

Frappes \$8

Mango, Raspberry, Blueberry, Chocolate

Juice \$6

apple / orange/ ginger beer



Coffees

Reg

Large

Flat White

\$5

\$5.5

Latte

\$5

\$5.5

Cappuccino

\$5

\$5.5

Mochaccino

\$5.5

\$6

Hot Chocolate

\$5

\$5.5

Pink Hot chocolate

\$6

\$6.5

Espresso

\$4

\$4.5

Long Black

\$4

\$4.5

Americano

\$4

\$4.5

Chai Latte

\$4.5

\$5

Lemon, Honey & Ginger

\$4

\$4.5

Tea

\$4.5

\$5

Masala tea

\$5

\$5.5

Fluffy

\$4

\$4.5

Almond milk, Soy milk

\$1



☎ 062110742

VEG STARTER

Onion Bhaji (DF, GF, V)

\$9

Spiced chickpea-battered onion slices fried to perfection

Samosa (DF,V)

\$9

Pastry stuffed with potato, green peas and ground spices then fried golden brown

Paneer Pakora (6 pcs) (GF)

\$15

Spiced chickpea-battered Indian cottage cheese, deep-fried to perfection.

Chilli paneer

\$21

Spicy stir-fry featuring capsicum, onion, and spring onion, coated in soy sauce and our homemade chili chutney.

Bombay Aloo (DF, GF, V)

\$15

Diced potatoes cooked with cumin seeds and spices

Crispy Cauliflower bites (DF)

\$18

Cauliflower pieces marinated in special batter and deep fried garnished with curry leaves



Paneer Momos (6pcs)

\$18

Made with white flour, paneer, onion, ginger, garlic, steam Cooked & served with red chutney

Honey chilli Potato

\$18

Crispy fried coated potatoes, tossed in a glossy honey-soy based sauce

Tandoori Brockley

\$19

broccoli florets are marinated in a spiced yogurt-based mixture and then grilled to perfection

Veg Platter for 2

\$25

Samosa, onion bhaji, paneer Pakora, Dal kebab

Dal kebab (GF, DF,NF)

\$15

Coarsely grinded chick pea Then added spices, onions & herbs to the dough, deep fried.

NON VEG STARTER

Tandoori chicken Full \$27 Half \$17

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor

Chicken Momos (6pcs)(DF) \$18

Chicken momos made with white flour, chicken mince, onion, ginger, garlic, steam cooked, & served with red chutney.



Chicken Lollipops (6pcs) \$18

Chicken wings marinated overnight and deep fried

Tandoori Chicken tikka (GF) \$19

Fillets of chicken marinated in yogurt and spices overnight, then skewered and cooked in the tandoor (4 piece).



Chicken65 \$20

Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves

Bali Prawns (DF) \$23

Marinated prawns coated in bread crumbs fried them until golden

Chilli chicken \$22

Boneless chicken deep fried and sauteed with onion, garlic, capsicum, soy sauce.

Lamb chops (GF) \$28

Lamb chops marinated with yoghurt and spices and grilled in Tandoor 4 pcs

Tandoori prawns(GF) \$23

Marinated prawns cooked in the tandoor

Tasting platter for 2 \$30

Chicken tikka, Malai tikka, tandoori chicken, lamb sheekh kebab

Mix platter \$28

Samosa, onion bhaji, chicken tikka, Tandoori chicken



Apolo Fish -(DF)**\$28**

Boneless fish fillets marinated and deep fried. tempering for a flavour burst with garlic, ginger, chilli, curry leaves and special sauce.

Lamb sheekh Kebab**\$21**

Minced lamb prepared using a mixture of ginger, garlic, green chillies, white pepper and cooked in the tandoor. (5PCS)

Achari chicken tikka**\$19**

Chicken marinated overnight in mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. (4PCS)

Malai chicken tikka**\$21**

Chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. (4PCS)

Tikka platter for 2**\$28**

Chicken tikka, Malai tikka, achari tikka



MAINS (CHICKEN/LAMB/ PRAWNS)

(Served with complementary rice)

Indian style Butter chicken (GF)**\$25**

World famous Indian style butter chicken with bone

Lamb shank (GF)(DF)**\$28**

Hawke's Bay Lamb marinated in Kohinoor's special masala cooked in onion gravy

Chicken changezi (GF)**\$25**

Rich creamy gravy dish specially prepared with milk, cashews, fresh cream, tomatoes, and garam masala.

Goat Curry with bone (GF)(DF)**\$24**

Red meat delicacy cooked on the bone with crushed whole spices chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala and red chillies

Murgh Kalimirch (GF)**\$23**

This fragrant and aromatic curry is made in a yogurt gravy with freshly ground black pepper



Rada chicken (GF) \$25

Delectable chicken cooked in a spicy and flavoured lamb mince gravy.

Butter chicken (GF) \$22

Boneless chicken Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices

Butter Prawns (GF) \$25

Tomato gravy enriched with crushed cashews, cream, and spices.

Mughlai chicken with bone (GF) \$24

Boned chicken cooked with tandoori masala gravy

Chicken Chettinad (GF)(DF) \$24

Chicken with bone cooked with red chilli, garlic, onion, tomato & dry coconut. Fairly hot

Lamb Rogan josh(GF, DF) \$23

Lean meatcooked with roasted & crushed spices

Achari chicken(GF) \$22

Achari Lamb \$23

Achari Prawns \$24

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours.

Kurma Chicken (GF) \$22

Kurma Lamb \$23

A mild gravy dish cooked in almond, cream and spices

Tikka masala Chicken (GF) \$22

Tikka masala Lamb \$23

Tikka masala Prawns \$24

A famous dish cooked with onions, tomatoes, spices and finished with yogurt





Kadai Chicken (GF) \$22

Kadai Lamb \$22

Kadai Prawns \$24

Cooked in thick masala gravy with diced capsicum, onions and fresh coriander

Jalfrezi Chicken (DF) \$23

Jalfrezi Lamb (DF) \$24

Jalfrezi Prawns (DF) \$25

A dish cooked with capsicum, tomatoes, cream and finished with spring onions

Saag Chicken (GF) \$23

Saag Lamb \$24

Saag Prawns \$25

Cooked with spinach puree and onion tomato gravy fresh coriander and ginger

Vindaloo chicken (DF) \$22

Vindaloo Lamb (DF) \$23

Vindaloo Prawns (DF) \$24

A hot dish cooked with chillies and special vindaloo sauce

Madras Chicken (DF) \$23

Madras Lamb (DF) \$24

Madras Prawns (DF) \$25

A traditional south Indian dish made with onions tomatoes, shredded coconut, curry leaf and coconut milk

Bhuna Chicken (DF) \$23

Bhuna Lamb (DF) \$24

Boneless meat cooked with ginger, garlic, fresh coriander, capsicum, onion and spices

Bengali Fish (DF,GF) \$25

A popular Bengali fish dish. Cooked with ginger, garlic, onions, tomatoes and carom seeds & freshly ground spices.

Malabari Fish (DF,GF) \$25

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.



VEGETARIAN



Butter paneer (GF) \$22

A homemade cottage cheese with crushed cashews, cream and spices

Palak paneer (GF) \$22

Cubes of homemade cottage cheese cooked with spinach and spices

Shahee paneer (GF) \$22

homemade cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds

Kadai paneer (GF) \$23

Cooked in thick masala gravy with diced capsicum, onions and fresh coriander

Paneer tikka masala (GF) \$23

Homemade cottage cheese cooked in secret receipt of yogurt cream and spices

Kaju paneer (GF) \$24

A dish cooked with cashew pieces, paneer and spices



Dal makhana (GF) \$21

Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

Vegetable Korma (GF) \$21

Freshly assorted vegetables cooked with cashew, almond gravy cream and spices

Paneer Achari (GF) \$22

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavour.

Malai Kofta \$22

Dumpling made with potatoes, paneer, nuts deep fried and cooked with cream, tomatoes and crushed almonds

Mutter Mushroom \$22

mushrooms and peas in a creamy onion, tomato and cashew sauce

Methi Mutter Malai Paneer (GF) \$24

Fenugreek leaves, green peas and cottage cheese cooked in a rich, flavourful combination and creamy gravy.





VEGAN

Dal Tadka (GF, DF)

\$20

Yellow split lentils cooked with cumin seed, ginger, garlic, tomatoes and turmeric.

Veg Madras (GF, DF)

\$21

A traditional south Indian dish made with assorted vegetables, shredded coconut, onions tomato gravy, curry leaf and coconut milk

Mix veg Masala (GF, DF)

\$20

fresh vegetables cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices,

Bhindi Masala (GF, DF)

\$20

An okra dish with onions, tomatoes and ground spices

Egg plant curry (GF, DF)

\$21

Roasted eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Black dal (GF, DF)

\$21

Black lentils and kidney beans cooked with onion, tomatoes, coconut cream and spices

BIRYANI



Chicken Boneless

\$22

Lamb Biryani (Boneless)

\$23

Goat Biryani with bone

\$23

Dum Biryani Chicken

\$22

Veg Biryani

\$20

Prawn Biryani

\$24



Indo – Chinese Noodles

Veg Noodles \$19

Noodles sauteed with garlic, carrot, cabbage, capsicum, soy sauce

Chicken Noodles \$21

Noodles sauteed with chicken, capsicum, soy sauce, vinegar and finished with egg

Fried rice veg \$19

Fried rice egg \$19

Fried rice chicken \$21

🌶️ **Schezwan fried rice veg** \$19

🌶️ **Schezwan fried rice egg** \$19

🌶️ **Schezwan fried rice chicken** \$21

🌶️ **Schezwan Noodles veg** \$19

🌶️ **Schezwan Noodles egg** \$19

🌶️ **Schezwan Noodles chicken** \$21

Breads

Plain Naan \$4.5

Butter Naan \$4.5

Garlic Naan \$5

Cheese & Garlic Chilli Naan \$7

Cheese & Garlic Naan \$7

Keema (Lamb mince) Naan \$8

Kerala Parotta \$4

Cheese Naan \$6.5

Chicken Naan \$7

Chicken & cheese Naan \$8

Flaky Roti canai \$5

Roti \$4.5

Butter Roti \$5

Garlic Roti \$5.5

Paneer Kulcha \$8

Onion kulcha \$7.5

Aloo Kulcha \$7.5

Peshwari Naan \$7



KID'S MENU

(Small size curry with rice and naan)

Butter chicken	\$15
Chicken korma	\$15
Lamb Rogan josh	\$16
Lamb korma	\$16
French fries	\$7



RICE

Plain Rice	\$4.5
Coconut rice	\$8
Pece pulao	\$8
Tangy (Tamarind) rice	\$10
Jeera Rice	\$8



SIDES

Papadum	\$3
Masala papadum (2 piece)	\$10
Papadum topped with onion, tomato cucumber and spices	
Raitha	\$7
Mint sauce	\$5
Kohinoor Salad	\$9
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.	
Cucumber salad	\$7
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices	
Onion Salad	\$6



DRINKS



Coke Range 300	\$4
Mango lassi	\$6
Strawberry Lassi	\$6
Lassi Sweet/Salt/ Lemon	\$7



DESSERTS

Home made Gulab jamun	\$8
Ravva Kesari	\$8

Traditional South Indian dessert made with semolina, sugar, ghee, nuts and raisins(nuts and raisins optional)

Gulab Jamun with Ice cream	\$10
KULFI (flavours available)	\$10
Brownie With ice cream	\$12



Kindly let our staff know if you have any allergies or specific dietary needs



DELIVERY AVAILABLE

LUNCH DEALS START FROM \$15
UNDERTAKE PARTY BOOKINGS AND CATERING

 **387 Marine Parade, Napier South, Napier 4110**

 <https://kohinoor.co.nz/>

 **062110742**