

KOHINOOR GRILL

Frontier Indian Cuisine

5 West Main Street
Freehold, NJ 07728
732.637.5070

PARKING AVAILABLE AROUND BACK

Welcome to Kohinoor Grill.

We look forward to having you as our guest at our restaurant where we promise to take you on a culinary journey through India. Offering you only the best service, our ultimate goal at Kohinoor Grill is to make sure our guests have an unforgettable dining experience.

GRAND LUNCH BUFFET

Tue-Fri: \$12.95

Sat-Sun \$14.95

- Free Delivery (within 5 miles)
- Private Room Available
- We Cater For All Occasions

Zagat Rated

Voted NJ Monthly's Best Indian Restaurant

Monday Closed

Lunch

Tuesday-Friday
11:30am - 3:00pm

Saturday-Sunday
12:00pm - 3:30pm

Dinner

Friday-Saturday
5:30pm - 11:00pm

Sunday-Thursday
5:00pm - 10:30pm



www.KohinoorGrill.com

  @kohinoorgrill

Vegetable Starters

Potli Samosa \$6.00
Crisp patties stuffed with peas and potatoes.

Dahi Aloo Papri \$6.00
A light, refreshing mixture of crisps, potatoes & chick peas in a tamarind sauce.

Bombay Bhel Puri \$6.00
A fine mix of crisp flour and puffed rice with chopped onions, green chili, diced tomatoes & herbs.

Garam Lukme \$6.00
Assorted vegetable fritters.

KurKuri Bhindi Chaat \$7.00
Fresh crispy okra tossed with tomatoes, cucumbers, onions and spices, dressed with a tangy sauce.

Aloo Bharvan \$8.00
Potatoes with a savory stuffing of raisins & cashews.

Suhz Seekh Kabab \$8.00
Skewered rolls of minced vegetables.

Aloo Ki Tikki \$8.00
Spiced potato patties, served with a side of cholley.

Pickled Mushrooms \$8.00
Mushrooms marinated in pickled seasoning, cooked in a clay oven.

Paneer Tikka \$9.00
Homemade cottage cheese kabab

Pudeena Paneer Tikka \$9.00
Homemade cottage cheese kabab with mint, a perfect choice for vegetarians.

Grilled Vegetables \$9.00
Our special tandoori vegetables from the best pick of greens, onions, bell peppers, cottage cheese and broccoli, served hot with pineapple and tomatoes.

Paneer Shashlik \$10.00
A fine mix of bell peppers and onions with cottage cheese in a tangy sauce.

Accompaniments

Raita

A cool yogurt sauce made with cucumber and roasted cumin, garnished with fresh cilantro
\$3.00

Fresh Garden Salad

Garden fresh cucumbers and greens salad.
Veg: \$4.00
Tandoori Chicken: \$5.00

Tomato Shorba

Light tomato soup tempered with ground black pepper.
Veg: \$5.00 Chicken: \$6.00

Sweet Corn Soup

Crushed and whole sweet corn comes together with a colorful assortment of juicy vegetables in sumptuous soup.
Veg: \$5.00 Chicken: \$6.00

Mulligatawny Soup

A tasty lentil soup flavored with fresh spices and herbs.
Veg: \$5.00 Chicken: \$6.00

Non-Veg Starters

Mal Mal Kabab \$10.00
Tender rolls of ground chicken and cashew nut paste cooked in a clay oven.

Haryali Kabab \$10.00
Boneless pieces of chicken marinated in mint, coriander, and cooked to perfection.

Tangri Kabab \$10.00
Chicken drumsticks marinated in yogurt and spices.

Aatish Kabab \$10.00
Chicken pieces marinated in a pickle seasoning enough to tickle your palate.

Sharabi Kabab \$10.00
Boneless morsels of chicken marinated in spices, our version of chicken tikka.

Afghani Kabab \$10.00
Boneless morsels of chicken marinated in ginger, garlic and cardamom

Malai Kabab \$10.00
Boneless chicken breast marinated in ginger, garlic, and an array of herbs, spices, and flavored with mace.

Chicken Bihari \$10.00
Boneless chicken marinated in ginger, garlic, fresh herbs & spices, a chef speciality.

Kabab Trio \$11.00
A tasting trio of haryali kabab, aatish kabab, & malai kabab

Lamb Seekh Kabab \$11.00
Skewered tender rolls of ground lamb.

Barrah Kabab \$11.00
Boneless lamb marinated in yogurt, ginger, and garlic.

Amritsari Fried Fish \$11.00
Cat fish fried to perfection.

Fish Tikka \$11.00
Cubes of salmon fillet marinated in yogurt and spices with a subtle flavor of ajwain.

Tawa Crab \$11.00
Fresh flaked crabmeat cooked with curry leaves, onions, tomatoes, and ginger.

Tandoori Shrimp \$12.00
Jumbo shrimps marinated in yogurt, ginger, and mace cooked in a clay oven.

All food can be cooked mild, medium or hot. All entrees are served with basmati rice. Any special request will be accommodated to the best of our ability. Gratuity of 18% will be charged to a party of 4 or more (dine-in only). Please inform your server if you have any food or nut allergies. Vegan options available. All major credit cards accepted.

From Our Clay Oven

Tandoori Chicken (Half) \$16.00

Half a chicken marinated with yogurt and spices.

Malai Kabab \$20.00

Boneless chicken breast seasoned with an array of herbs, spices, ginger, garlic, and an added touch with mace.

Kohinoor Afghani Kabab \$20.00

Boneless morsels of chicken marinated in ginger, garlic and cardamom

Chicken Tikka \$20.00

Boneless morsels of chicken marinated in yogurt and spices.

Gilafi Chicken Seekh \$20.00

Tender rolls of ground chicken and cashew nut paste cooked in a clay oven.

Pudina Paneer Tikka \$20.00

An exotic mint-flavored homemade cottage cheese kabab for vegetarians.

Grilled Vegetables \$20.00

Our special tandoori vegetables from the best pick of greens, onions, bell peppers, cottage cheese, broccoli, and tandoori gobhi served hot with pineapple and tomatoes.

Achhari Chicken Tikka \$20.00

Chicken pieces marinated in a pickle seasoning enough to tickle your palate.

Haryali Chicken Kabab \$20.00

Boneless pieces of chicken marinated in mint and coriander.

Peshawari Kabab \$22.00

Boneless lamb marinated in yogurt, ginger, and garlic.

Gilafi Lamb Seekh \$22.00

Minced lamb marinated with cheese, Indian spices and saffron.

Mahi Tandoori \$22.00

Fillet of salmon spiced and roasted in a clay oven.

Shrimp Kohinoor \$24.00

Jumbo shrimps marinated in a traditional style, cooked in a tandoor.

Kohinoor Ke Chaamp \$24.00

Baby lamb chops marinated in fresh ginger and garlic cooked to your taste.

Kohinoor Tandoori Grill \$24.00

A delicious combination of, malai kababs, haryali kababs, boti kabab, tandoori shrimp and fish tikka.

Chicken Entrées

Chicken Makhani \$16.00

Tender morsels of chicken roasted in the clay oven & tossed in a rich creamy spiced tomato sauce. Unquestionably the most loved delicacy in Northern India.

Chicken Tikka Masala \$16.00

The most popular Indian dish, cooked in mildly spiced tomato onion gravy with green peppers, onions, & fresh cilantro.

Chicken Kali Mirch \$16.00

A tangy chicken curry cooked with freshly grounded black pepper corns.

Chicken Vindaloo \$16.00

Morsels of chicken in a hot and tangy sauce, not for the faint-hearted.

Chicken Curry \$16.00

Chicken cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic, chills and a variety of spices.

Chicken Saagwala \$16.00

Boneless pieces of chicken sautéed with sweet tender spinach and enhanced with aromatic spices.

Kadai Chicken \$16.00

Chicken sautéed in an Indian wok with hot green peppers and a blend of spices.

Shahi Murgh Korma \$16.00

Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with dry fruits and nuts.

Chicken Khasta Keema \$16.00

Ground chicken cooked with ginger, green peas and spices.

Chicken Kohinoor \$16.00

Chicken cooked in a special in house sauce. Not to Miss.

Chicken Methi \$16.00

Chicken cooked in fenugreek leaves - a specialty of the Chef.

Fish & Seafood Specialty

Methi Machli \$18.00

Fish cooked in fenugreek. Chef's specialty.

Goan Fish Curry \$18.00

A traditional Goan fish curry cooked to perfection with a taste of coconut milk.

Punjabi Fish Curry \$19.00

A traditional fish curry with an array of Indian spices. Punjabi di shaan.

Shrimp Bhuna \$19.00

Shrimps cooked in a wok with freshly ground spices and herbs.

Goan Shrimp Curry \$19.00

A traditional Goan shrimp curry cooked to perfection with a taste of coconut milk.

Kadai Shrimp \$19.00

Shrimp sautéed in an Indian wok with hot & green peppers and a blend of spices.

Lamb & Goat

Gazab Ki Boti \$17.00

Cubes of lamb roasted in a clay oven, cooked with ginger, chilies and freshly ground spices.

Keema Mattar \$17.00

Ground lamb cooked with ginger, green peas and spices.

Lamb Vindaloo \$17.00

The fiery hot dish from Goa made with our succulent lamb in a tangy sauce.

Rara Bhuna Goat \$17.00

Goat meat stir-cooked in a spicy sauce.

Lamb Rogen Josh \$17.00

Lamb cubes cooked with onion, tomatoes & yogurt spiced with the chef's special mix and garnished with cilantro.

Mughlai Goat Curry \$17.00

Goat cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic, chills and a variety of spices.

Lamb Kohinoor Korma \$17.00

Tender chunks of lamb cooked in a special silky korma sauce along with potatoes, garnished with dried fruits & nuts.

Vegetable Entrées

Kadai Mushroom \$14.00

Semi-dry and colorful dish of mushroom cooked in Indian Wok with green peppers, tomatoes, and garnished with cilantro and ginger.

Bhindi Masala \$14.00

Fresh okra tossed with onions & spices then sprinkled with fresh cilantro.

Paneer Bhurji \$14.00

Shredded and scrambled cottage cheese with spices.

Paneer Dilruba \$14.00

Cubed cottage cheese cooked in a creamy tomato sauce.

Palak Paneer \$14.00

Fresh creamed spinach cooked with a cubes homemade cottage cheese.

Kadai Paneer \$14.00

A semidry and colorful dish of homemade cottage cheese cooked in an Indian wok with green bell peppers & tomatoes, garnished with ginger and cilantro.

Methi Mattar Malai \$14.00

Fenugreek leaves with green peas in a rich creamy sauce.

Navratan Korma \$14.00

Fresh vegetables cooked in a korma sauce with fruits & nuts.

Aloo Jeera \$14.00

Savory potatoes cooked with cumin seeds, onion, tomatoes & ginger.

Sarson Ka Saag \$14.00

Mustard greens cooked Punjabi style goes perfect with corn bread.

Dal Patiala \$14.00

A smooth delicacy from the kitchens of the North -West Frontier.

Dal Kohinoor \$14.00

A harmonious combination of black lentils cooked over a slow fire.

Palak Ke Kofte \$14.00

Spinach and cottage cheese rounds cooked in a savory spice sauce.

Aaj Ka Aloo \$14.00

Today's special potato dish.

Aloo Gobhi Masala Dum \$14.00

Cauliflower and potatoes cooked with ginger and fresh Indian spices.

Dahi Baingan \$14.00

An exotic and colorful eggplant delicacy cooked in yogurt and spices.

Pindi Cholley \$14.00

Chickpeas cooked with onions, garlic, ginger & spices, then garnished w/ cilantro.

Vegetable Jalfrezi \$14.00

Fresh vegetables cooked with onion, tomatoes, and bell peppers w/ ground spices.

Palak Bhutta \$14.00

Flavorful combination of fresh green spinach and corn cooked w/ginger & fenugreek.

Baingan Bharta \$14.00

Buttery baked & ground eggplant lightly sautéed with onion, tomatoes & spices.

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Vegetable Entrées

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Savory potatoes cooked with cumin seeds, onion, tomatoes & ginger.

Sarson Ka Saag \$14.00
Mustard greens cooked Punjabi style goes perfect with corn bread.

Pindi Cholley \$14.00
Chickpeas cooked with onions, garlic, ginger & spices, then garnished w/ cilantro.

Vegetable Jalfrezi \$14.00
Fresh vegetables cooked with onion, tomatoes, and bell peppers w/ ground spices.

Palak Bhutta \$14.00
Flavorful combination of fresh green spinach and corn cooked w/ginger & fenugreek.

Baingan Bharta \$14.00
Buttery baked & ground eggplant lightly sautéed with onion, tomatoes & spices.

Rice Selection

Basmati Rice Pulao \$4.00
Naturally aromatic long grain rice.

Kashmiri Pulao \$10.00
Saffron rice with dry fruits.

Handi Vegetable Biryani \$14.00
Basmati rice cooked with vegetables, herbs & spices. (Served with raita)

Dum Ke Degh Se Biryani \$18.00
Basmati rice cooked with your choice of Lamb/Goat/Chicken. (Served with raita)

Dum Ke Degh Se Shrimp Biryani \$19.00
Basmati rice cooked with shrimp, herbs & spices. (Served with raita)

Bread Selection

Butter Naan \$4.00
Crispy white flour bread garnished with dry onion seeds.

Tandoori Roti \$3.00
An unleavened whole-wheat bread.

Maki Ki Roti \$4.00
Corn bread

Garlic Naan \$4.00
Bread made of white flour topped with fresh minced garlic.

Onion Kulcha \$4.00
Bread made of white flour topped with fresh onion.

Aloo Parantha \$4.00
A flat bread with potato stuffing.

Pudina Parantha \$4.00
Minted whole-wheat bread.

Lacha Parantha \$4.00
Multilayered whole wheat bread.

Jalebi Parantha \$4.00
Multilayered flour bread.

Special Stuffed Breads \$5.00
Your choice of keema, paneer, or dry fruits.

Kohinoor Parantha \$6.00
A specialty of the house, Not To Miss.

Kohinoor Bread Basket \$16.00
A custom ordered bread basket, with a combination of any 3 breads listed above.

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Desserts

Ice Cream \$4.00
Your choice of Mango / Vanilla / Chocolate / Lychee / Carrot.

Shakori Rasmalai \$5.00
Sweet, spongy, cottage cheese dumpling, flavored with cardamom.

Moong Dal Halwa \$5.00
Lentil Pudding with clarified butter, milk ,saffron and cardamom.

Gulab Jamun \$5.00
A light warm pastry made from milk & soaked in honey.

Badami Kheer \$5.00
Cool rice pudding cooked with almonds.

Casata Ice Cream \$6.00

Malai Ice Cream \$6.00

Kohinoor Paan Masala Ice Cream \$7.00

Orange Kulfi \$7.00

Gajar Halwa \$7.00

Tea & Coffee

Tea \$2.00
Regular/ Masala Chai

Coffee \$2.00
Hot Coffee with your choice of milk or cream.

Soft Drinks

Soda \$2.00

Iced Tea \$2.00

Fresh Lemonade \$2.00

Bottled Spring Water \$2.00

Fruit Punch \$3.00

Orange Juice \$3.00

Shirley Temple \$3.00

Pine Apple Juice \$3.00

Cranberry Juice \$3.00

Pinacolada (Virgin) \$4.00

Fresh Lime Soda (Sweet/Salted) 4.00

Mango Lassi (Sweet/Salted) \$4.00

Large Pellegrino Water \$5.00

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