



Kohinoor Bistrō

Where Every Bite is a Gem



RESTAURANT MENU



Jadu Indian Streets ka

Lucknow Special Dahi Bhalla

Soft lentil fritters soaked in yogurt, topped with tangy tamarind and green spicy chutney garnished with pomegranate seeds and coriander

\$9.99

Delhi se Chana Bhatura

Spicy chickpea curry served with fluffy deep fried bread bhatura

\$12.99

Kulcha Chana Amritsar Wala

Crunchy, leavened flatbread served with flavourful spice chickpea curry, a popular north Indian combo

\$12.99

Kurkure aloo ki tiki chaat

Crispy potato patties topped with tangy chutneys, yogurt and a blend of spice for burst of flavors

\$8.99

Dahi Batata Puri

Crispy puris filled with spiced potato yogurt, tangy chutneys and sprinkle of chat masala

\$8.99

Pani Princess

Crisp puris filled with tangy, spicy, flavored water

\$8.99

Punjabi Samosa Chaat

Crispy samosa topped with yogurt tangy chutneys, chickpeas and blend of spice for delicious treat

\$8.99

Special Momos

Kurkure Momos

Crispy deep-fried dumplings filled with spice veggies offering a crunchy twist on classic momos

\$11.99

Afghani Malai Momos

Soft dumplings coated in rich creamy malai sauce offering a smooth and flavourful bite

\$12.99

Chili Momos

Spicy dumplings tossed in chilli sauce for a bold flavourful kick

\$11.99

Steam Momos

Soft and juicy dumplings steamed to perfection, with flavourful vegetable

\$12.99

Kohinoor Gravy Momos

Soft dumpling served in a rich savory gravy, packed with bold, spice and flavours

\$12.99

Appetizers Veg

Malai Soya Chaap

Tender soya chaap marinate in rich, creamy malai sauce grilled in tandoor to perfection for a melt-in-your-mouth experience

\$14.99

Tandoori Paneer Tikka

Marinated paneer grilled in tandoor, seasoned with spice and yogurt for a smoky and flavourful bite

\$14.99

Meatless lollipop

Crispy plant based lollipop with bold spice, offering a perfect vegetarian twist on classic snack

\$13.99

Tangy Baby Corn

Crispy baby corn tossed in tangy sauce, delivering a burst of Variant flavors

\$13.99

Hot Garlic Gobi

Crispy cauliflower tossed in spice, flavourful garlic hot sauce for a fiery and delicious bite

\$13.99

Appetizers Nonveg

Drunken Chicken Tikka

Juicy chicken marinate in a spice and a hint of alcohol grilled in tandoor for perfection and flavourful experience

\$16.99

Tandoori Lamb Chop

Tender lamb marinated in aromatic Indian spice to perfection with smoky finish

\$18.99

Chicken Legs

Tender, spiced chicken leg grilled to perfection in tandoor offering a juicy and flavourful bite

\$12.99





Nabalic tandoori chicken (half/full)

Succulent chicken marinated in yogurt and spice, cooked in tandoor for smoky, flavourful finish

\$14.99

\$27.99

Malai se Bhara Chicken Tikka

Tender chicken marinated in creamy malai, and mild spice grilled in tandoor for a rich melt-in-your-mouth taste

\$15.99

Peshawari Chicken Tikka

Boneless chicken marinated with traditional spice, typically yogurt and herbs grilled in tandoor

\$15.99

Achari Murg

Chicken marinated in tangy pickling spices grilled to perfection for a zesty and smoky flavor

\$15.99

Cheese Chicken Lollipop

Crispy chicken lollipop tossed in melted cheese offering a savory and indulgent bites

\$13.99

Drums of Heaven

Crispy chicken lollipop marinated in spice offering a spicy taste for a heavenly burst of flavours

\$12.99

Thai Chicken Lollipop

Infused with Thai sauce and herbs served with tangy flavors

\$13.99

Fish Pakora

Tender fish pieces coated in spice batter and deep fried to crisp perfection

\$14.99

Chicken 65

Spicy, deep fried chicken bites marinated in bold south Indian spices for a fiery and flavourful kick

\$14.99

Indo Chinese Food

Dragon chicken

Crispy chicken strips tossed in spicy tangy sauce with peppers onions nuts for a bold flavourful dish

\$16.50

Veg Manchurian(dry/gravy)

Crispy vegetable balls tossed in spicy tangy indo Chinese gravy for flavourful bite

\$15.99

Chili Paneer(dry/gravy)

Crispy paneer toasted in tangy sauce with peppers and onions for bold flavour

\$15.99

Hakka noodles (veg/chicken)

Noodles toasted with vegetables and spices for flavorful and aromatic indo Chinese dish

\$15.99

\$16.99

Schezwan Noodles (veg/chicken)

Noodles toasted with vegetable and schezwan sauce which gave a spicy flavourful dish

\$15.99

\$16.99

Fried Rice (veg/chicken)

Rice mixed with vegetables and flavourful spice for a classic and savory dish

\$14.99

\$15.99

Schezwan Fried Rice (veg/chicken)

Rice toast with vegetable and bold schezwan sauce for a fiery flavourful kick

\$14.99

\$15.99

Crispy Chili Potato

Tossed in a spicy tangy sauce with peppers and onions for a crunchy and flavourful bite

\$12.99

Sabzi ka Khazana Veg

Chef Special Curry

Paneer toasted in a gravy from British India with some twist of chilli and tangy taste

\$16.99

Lasooni Dhania Paneer

Special dish have a rich flavour of garlic and coriander for spicy dish

\$15.99

Paneer Tikka Masala

Popular dish of paneer cooked in spicy onion tomato gravy with bell peppers and onions

\$16.99

Paneer Lababdar

Rich and creamy vegetarian north Indian curry with paneer and home-made cashew tomato gravy

\$16.99





Kohinoor Paneer Handi

Delicious paneer cubes in a creamy cashew tomato onion gravy with mild spice

\$16.99

Chef Special Veg Handi



Traditional veg handi twisted with some coconut flavours served semi-gravy

\$16.99

Dhaba Wali Dal

Tasty melody of variation dals cooked with lots of spices, aromatic with some

\$15.99

Kohinoor Dal Makhni

Signature-style black lentils simmered overnight on slow-fire

\$15.99

Punjabi Dal Tadka

Made of yellow lentils cooked with fresh onions and tomato

\$14.99

Adraki Aloo Gobi

Potato and cauliflower cooked with spice, offering a classic, comforting north Indian dish

\$14.99

Do Pyaz ki Bhindi

Okra cooked with onions and spices in a flavourful, aromatic gravy for a delicious, home style dish

\$14.99

Paneer Kadhai

Paneer cube cooked in spiced onion-based gravy with bell peppers and aromatic Indian spice

\$16.99

Malai Paneer Bhurji

Crumbled paneer cooked with creamy malai and mild spice for a rich flavour full dish

\$16.99

Sahi Paneer

Soft paneer cooked in a rich creamy mild spice gravy for a royal flavourful experience

\$16.99

Methi Malai Matar

Creamy curry of green piece paneer and fresh fenugreek leaves cooked in rich mild spiced malai sauce

\$16.99

Shahi Malai Kofta

Soft cottage cheese dumplings in a rich creamy and mild spice royal gravy with nuts

\$17.50

Chana Masala

Spicy and flavourful chickpea curry cooked with onions and tomatoes with some aromatic spices

\$14.99

Kadi Pakora

Tangy yogurt-based curry with soft flour fritters seasoned with aromatic spices

\$14.99

Palak Paneer

Soft paneer cubes simmered in a flavourful spinach gravy seasoned with aromatic spice

\$15.99

Sabzi ka Khazana Nonveg

Butter chicken (bone/boneless)

Creamy tomato based curry with tender chicken infusion with a delight blend of aromatic Indian spices

\$16.99

\$17.50

Chicken Do Pyaza

Juicy chicken cooked with double the onions in rich spiced gravy for a flavourful aromatic dish

\$16.99

Tari Wala Chicken

Is a popular Punjabi curry, boneless chicken is cooked in thin spice gravy of onions and tomatoes

\$15.99

Chicken Tikka Masala

Tender chunks of boneless chunk chicken breast cooked in aromatic, creamy yogurt tomato sauce with onions and bell peppers

\$16.99

Murg Malai Handi

Boneless chicken cooked in rich creamy and cashew sauce for mild flavour

\$16.99

Kadhai Chicken

Boneless chicken is cooked in onion, bell peppers and tomatoes, simmered in a robust kadhai gravy with the flavor of ginger and garlic

\$16.99

Punjabi Lamb Curry

Boneless lamb simmered in a robust sauce with tomato ginger and onion with a blust of Indian spices

\$18.99

Lamb Kadhai

Tender lamb pieces cooked with onions, bell peppers and tomatoes seasoned with a blend of aromatic Indian spicy in a kadhai

\$18.99

Goan Fish Curry

A tangy and coconut-based curry in fusion with traditional Goan spices

\$17.50





Boatsman Shrimp Curry

Succulent shrimp cooked in a flavourful, spiced coconut-based curry inspired by coastal flavours

\$17.50

Shrimp/Fish Masala Wali

Juicy shrimp/fish cooked in a rich spiced tomato and onion gravy, bursting with bold masala flavours

\$17.50

Chicken Vindaloo

Spicy and tangy curry cooked with garlic and bold goan spices

\$16.50

Saag Lamb

Tender lamb meat simmered in a flavourful spinach-gravy infusion with Indianspice

\$18.99

Bhuna Tawe ka Chicken

Spice chicken cooked on tawa with some chicken chunks for a smoky flavourful and rustic dish

\$16.50

Chicken Lababdar

Succulent chicken cooked in a rich creamy tomato-based gravy with aromatic spice for a luxury flavour

\$15.99

Breads

Plain Naan

Leavened white flour bread traditionally baked in a clay oven, is known for its softness and slide char

\$3.99

Butter Naan

Fluffy, butter-infused traditional Indian bread

\$4.49

Garlic Naan

Garlic infusion flatbread baked in perfection to accompany your meal

\$4.99

Chilli Naan

Naan bread seasoned with chopped green chili and cilantro baked in traditional tandoor

\$4.99

Onion Naan

Bread seasoned some chopped onions and herbs

\$4.99

Cheese Naan

Bread stuffed with cheese cooked in clay oven

\$4.99

Bread Basket

A mixture of butter, garlic, chilli naan and butter roti

\$14.99

Tandoori Roti

Freshly baked traditional flat bread from the tandoor oven

\$2.99

Butter Roti

Rich melt in the mouth flatbread with buttery finishing

\$3.40

Lacha Paratha

Multi-layered whole wheat bread traditionally prepared in tandoor, enriched with some butter and soft flaky texture

\$5.99

Paneer Kulcha

Traditional Indian bread stuffed with rich, creamy paneer

\$7.99

Onion Kulcha

Bread stuffed with onions and herbs

\$7.99

Ambarsari Kulcha

Crispy, flaky stuffed bread with potatoes paneer and some herbs baked intandoor to perfect crispness

\$7.99

Gobi Paratha

Whole wheat bread Stuffed with cauliflower, herbs served hot with butter or yogurt

\$7.99

Paneer Paratha

Whole wheat bread Stuffed with paneer and herbs served hot with butter or yogurt

\$7.99

Onion Paratha

Whole wheat bread Stuffed with onion and herbs served hot with butter or yogurt

\$7.99

Mix Paratha

Whole wheat bread Stuffed with onion, Aloo, paneer and herbs served hot with butter or yogurt

\$7.99

Bhatura

fluffy deep-fried bread bhatura

\$4.49

Biryani Jhol Masala ki

Chicken Biryani (bone/boneless)

Aromatic basmati rice layered with spiced chicken garnished with fried onions and herbs

\$15.99

\$16.99

Lamb Biryani

Tender lamb pieces nestled in aromatic basmati rice seasoned with traditional spice

\$17.50





Vegetable Biryani

Aromatic basmati rice mixed with assorted fresh and traditional spice

\$14.99

Shrimp Biryani

Aromatic basmati rice layered with spiced shrimp garnished with fried onions and herbs

\$16.99

Basmati Rice

Steam Rice

Soft and fluffy white rice

\$5.99

Jeera Rice

Aromatic basmati rice infused with cumin seeds and spice served steaming hot

\$7.50

Mumbai Tawa Rice

Basmati rice sauteed with mix vegetables seasoned with pav bhaji masala and blend of aromatic spices

\$12.99

Saffron Matar Rice

Basmati rice cooked with green peas and hint of saffron finishing with pure desi

\$9.99

Salad

Lâcha Onion

Thin sliced onion marinated tangy spicy green chutney seasoned with red chilli powder and chaat masala with some lemon

\$3.99

Onion Salad

Thin sliced onion seasoned with red chilli powder and chaat masala with some lemon

\$4.50

Green Salad

Thinly sliced onion, cucumber and tomatoes seasoned with chaat masala and some lemon

\$5.99

Pasta Salad

Fresh pasta tossed with variant veggies, herbs and light vinaigrette

\$6.99

Fusion

Panner Poutine

\$7.99

Butter Chicken Poutine

\$8.45

Samosa Poutine

\$7.99

Tomato Cream Soup

\$5.50

Add Ons

Vegetable Raita

\$4.99

Masala Raita

\$4.49

Plain Yogurt

\$3.99

Bondi Raita

\$4.75

Mix Pickle

\$0.99

Mint and Cilantro Chutney

\$0.99

Tamarind Chutney

\$0.99

Kuch Mitha Ho Jaye

Vermicelli Custard Falooda



A layered dessert and a fusion of samaya and custard with chai seeds

\$7.99

Kohinoor Falooda

It is a packed with delicious layer of sweetened milk, rose syrup nuts, jelly and topped with vanilla ice cream

\$7.99

Katoori Rabdi



Savai rabdi Katoori is a unique dessert recipe in this recipe home made Rabri is made without Mawa and it is served in edible Savai kachoris

\$6.99

Gulab Jamun with Ice-Cream

It is a combo of hot Gulab jamun served with scoop of vanilla ice cream

\$6.99





Gulab Jamun with Rabdi

It is a combo of Gulab jamun served with rabdi

\$6.99

Rasmalai

Saffron, spongy cottage cheese dumplings soaked in sweet, saffron flavoured milk, garnished with nuts

\$6.99

Brownie with Ice-Cream

It is a combo of hot brownie served with a scoop of vanilla ice cream

\$6.99

Thandai

A refreshing traditional Indian drink made with milk aromatic spice,nuts and hint of rose ,saffron perfect for cooling down

\$5.99

Pops

All Canadian drinks

Please note 15% gratuity on six people or more

Our food contains nuts, please ask for diet restrictions

\$2.49

Thand Pa Thanda

Mango Lassi

Traditional Indian drink with mango and yogurt

\$5.99

Special Pink Lassi

A sweet and creamy yogurt drink with a hint of rose flavour,offering a refreshing and aromatic twist

\$5.99

Sweet Lassi

A creamy beverage made by blend of yogurt milk and sugar offering flavour and served chill

\$5.99

Salty Lassi

A creamy beverage made by blend of yogurt milk and salt offering served chill

\$4.99

Kachi Lassi

Made by milk,water and hint of salt served chill

\$3.99

Lemonade

Refreshing citrus beverage

\$5.99

Oreo Shake

A rich and creamy milkshake blend with crushed Oreo cookies for a sweet and chocolatey indulgence

\$6.99

Kitkat Shake

A creamy milk shake blend with chunks of Kitkat chocolate for deliciously crunch and chocolatey treat

\$6.99

Mango Shake

A creamy and refreshing blend of ripe mangoes and milk perfect for sweet and fruity treat

\$6.99





Kohinoor Bistrô

WHERE EVERY BITE IS A GEM



1443 MAIN ST E, HAMILTON ON



+1 905-547-5556



THEKOHINOORBISTRO.CA



thekohinoorbistro

We Value your
Feedback!

Follow us for Daily
Delights!