



# CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

**JANUARY 30**



**FEBRUARY 7**

## **Kohinoor Indian Restaurant**

6 E. Columbia Ave., Champaign | 217-552-1384

Hours: Monday, Wednesday–Thursday 11:00 a.m.–3:00 p.m. and 4:30–9:00 p.m.; Friday & Saturday 11:00 a.m.–3:00 p.m. and 4:30–10:00 p.m.; Sunday 12:00–3:00 p.m. and 4:30–9:30 p.m.

### **Dine-In Only**

#### **Vegetarian Option—\$26**

Includes a Samosa Appetizer, Mango Shake and Homemade Green Salad

#### **Entrée (Choose One)**

All entrées come with rice or naan

**Paneer Makhani (Mild)**—Paneer cheese in a creamy tomato curry

**Bhuna Paneer Masala**—Paneer cheese in our special kadai curry sauce with onion, tomato, and green pepper

**Paneer Tikka Masala**—Paneer cheese with sautéed bell pepper and onion, served in a creamy tomato curry

**Aloo Gobi**—Cauliflower, potatoes, onion, garlic, ginger, and herbs sautéed in spices

**Malai Kofta**—Fresh mixed vegetable rolls with cheese in a creamy curry

**Paneer Saag**—Spinach with cheese and spices

**Chana Masala**—Chickpeas, spices, onion, garlic, and ginger in sauce

**Vegetables Vindaloo**—Assorted seasonal vegetables in a spicy curry

**Vegetable Biryani**—Basmati rice with seasonal vegetables and mild spices

**Bhuna Kofta**—Fresh vegetable rolls with green chili, onion, garlic, and ginger in a spicy sauce

**Yellow Dal**—Yellow lentils with Indian spices in a light curry



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### **Dine-In Only**

### **Non-Vegetarian Option—\$31**

Includes a Samosa Appetizer, Mango Shake and Homemade Green Salad

#### **Entrée (Choose One)**

All entrées come with rice or naan

**Bhuna Chicken Chili Masala**—Chicken, green chilies, onion, tomato, garlic, and ginger in sauce

**Chicken Tikka Masala**—Tender chicken breast roasted in a tandoor oven with a creamy tomato sauce

**Kohinoor Bhuna Gosht**—Cubes of lamb in gravy with browned onion, tomato, hot green chili, garlic, and ginger

**Kohinoor Shrimp Dopyaza**—Shrimp, onion, bell pepper, and grilled tomatoes in curry

**Bhuna Shrimp Chili Masala**—Shrimp sautéed with onion, tomatoes, green chilies, spices, and herbs in a spicy curry

**Fish Makhani**—Fish in a creamy tomato curry

**Lamb Saag**—Tender pieces of lamb with spinach and spices

**Chicken Saag**—Tender pieces of chicken in spinach blended with spices and herbs

**Tandoori Garlic Chicken**—Tandoori-roasted chicken marinated in garlic and ginger paste

**Kohinoor Mixed Biryani**—Basmati rice with shrimp, lamb, chicken, vegetables, and biryani masala

**Tandoori Chicken**—Tandoori-barbecued bone-in chicken in yogurt, garlic, ginger, and spices

**River Shrimp**

**Mountain Chicken**