



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

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—\$25

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—\$30

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