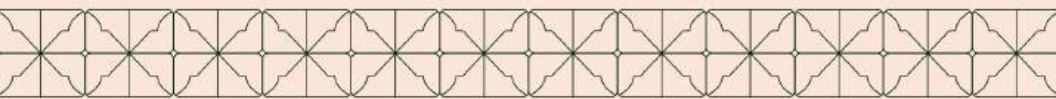


KOH

MENU





Cooking in Pakistan has always been influenced by regional traditions, with each of the country's four provinces offering its own unique dishes. In Punjab, for example, Mughlai cuisine, known for its use of tandoor ovens and complex preparations, plays a significant role. In Balochistan, chefs use the sajji method to barbecue whole lamb and bake stick bread in a deep pit.

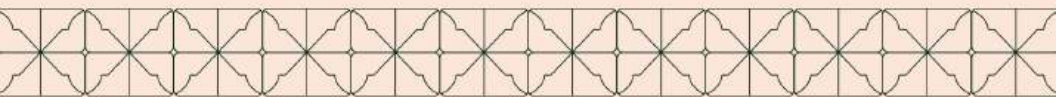
Sindh is famous for its Palla Tisto, a delicacy where fish is cleaned, stuffed with a spice paste, and then baked. In Khyber Pakhtunkhwa, cooking is simpler, with a heavy emphasis on lamb dishes.

Ceremonial events like weddings have inspired the creation of many elaborate dishes. A popular dish at wedding feasts is chicken curry, often served with pilaf or biryani.

Mughlai cuisine, which originated at the Mughal court, continues to be prominent in Lahore. Dishes such as chicken tandoori, where chicken is cooked at a low temperature in tandoor ovens, and murgh musallam, a whole chicken roasted with special spices, are examples of this culinary tradition.

Throughout history, the creative and often generous use of spices, herbs, seeds, and seasonings has allowed cooks to elevate simple ingredients into extraordinary dishes, creating a rich and exotic cuisine.

Indulge in these unique flavors at "KOH," where you can savor a cuisine steeped in tradition and bursting with flavor.



Soups

PKR

Mulligatawny Soup Cal.330

950

Mild lentil soup cooked with light traditional spices, chicken and garnished with fresh cream

Zafrani Murgh Shorba   Cal.310
Creamy saffron flavoured soup

900

Maushawa Soup   Cal:310
Concentrated mutton yakhni with mixed vegetables and herbs

850

Starters

Chicken Pakora   Cal.330
Chicken flavored with carom seeds and
spices, coated with chickpeas flour and
deep-fried

1800

Paneer Pakora   Cal.310
Traditional homemade spiced soft cheese
in chickpeas flour and deep fried

1500

Aloo Papri Chaat   Cal.350
Crispy papri, boiled potatoes, yogurt, tangy tamarind chutney with a medley of spices.

1200

All prices are subject to applicable taxes



Egg



Nuts



Sesame



Gluten



Dairy



Shellfish

BBQ

PKR

- | | |
|---|------|
| Till Mill Jheenga   Cal.380 | 5800 |
| <i>Char grilled prawns marinated in local spices and sesame</i> | |
| Reshmi Seekh Kebab   Cal.380 | 2900 |
| <i>Aromatic chicken mince with light spices</i> | |
| Nawabi Kalmi Kebab   Cal.300 | 4200 |
| <i>Juicy chicken drumsticks marinated in rich spices, yogurt, and cream, grilled to tender perfection with a royal touch</i> | |
| Chicken Afghani Boti   Cal.360 | 3800 |
| <i>Tender chicken cubes marinated in a creamy blend of mild spices and grilled for a rich, smoky Afghan flavor</i> | |
| Lamb Namkeen Boti  Cal.460 | 5800 |
| <i>Tender, slow-cooked ribs served with fragrant Kabuli pulao, a dish of spiced rice, raisins, and carrots, offering a perfect balance of flavours.</i> | |
| Chapli Kebab   Cal.280 | 2250 |
| <i>A flavorful, spiced minced meat patty, pan-fried to perfection, offering a crispy exterior and tender, juicy interior.</i> | |
| Bihari Kebab  Cal.250 | 3200 |
| <i>Tender marinated beef skewers, grilled to smoky perfection with a blend of aromatic spices for a melt-in-your-mouth experience.</i> | |

Seafood

- | | |
|---|------|
| Fish Curry    Cal.430 | 4800 |
| <i>Red Snapper cooked with burnt fenugreek seed, onion, tomato and spices</i> | |
| Jheenga Masala    Cal.470 | 5500 |
| <i>Prawns cooked with mustard seed, onion, tomato and curry leaves</i> | |
| Jheenga-e-Lazeez     Cal.530 | 5800 |
| <i>Prawns simmered in rich cashew nut, onion gravy with cardamom and mace powder</i> | |

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Dairy



Shellfish

Chicken

	PKR
Butter Chicken    Cal.510	3800
<i>Chicken tikka simmered in tomato and nutty gravy with chef special spices</i>	
Chicken Peshawari Karahi  Cal.480	3600
<i>Chicken cooked with rich tomato gravy black pepper and green chili</i>	
Murgh-E- Shalimar    Cal.460	3400
<i>Chicken tossed with garlic, onion, fresh spinach, green chili and sesame seeds</i>	
Chicken Dum Pukht  Cal.410	4400
<i>Juicy chicken with skin slow-cooked in a sealed pot with garlic, green chili and lemon</i>	

Mutton and Lamb

Mutton Handi Laziz  Cal.520	5200
<i>A mutton stew with rich flavour, slowly cooked to perfection for a rich savory flavor</i>	
Roghan Josh    Cal.470	5400
<i>Lamb simmered with onion, garlic, ginger and local spices</i>	4900
Mutton Bhunna Qeema  Cal.495	5400
<i>Minced mutton cooked with onion, tomato and spices</i>	
Lamb Dum Pukht  Cal.520	
<i>A hearty lamb stew with salt and lamb fat, slow-cooked to perfection for a rich savory flavor</i>	
Shinwari Karahi  Cal.550	5200
<i>Authentic Shinwari-style lamb karahi, cooked with tomatoes</i>	
Sulemani Karahi  Cal.580	4400
<i>A delicately spiced karahi with tender meat tomatoes and a hint of lemon</i>	
Ribs with Kabuli Pulao    Cal.330	9500
<i>Tender, slow-cooked ribs served with fragrant Kabuli pulao, a dish of spiced rice, raisins, and carrots, offering a perfect balance of flavours.</i>	
Ran with Kabuli Pulao    Cal.670	12,800
<i>Succulent lamb leg, marinated and cooked to perfection, paired with aromatic Kabuli pulao for a rich, flavourful meal</i>	

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Shellfish

Biryani

					PKR
Chicken Dum Biryani			Cal.660		3900
<i>An aromatic delicacy of basmati rice and chicken layered in a sealed clay pot</i>					
Mutton Dum Biryani				Cal.720	4500
<i>An aromatic delicacy of basmati rice and mutton slowly cooked in a sealed clay pot</i>					
Jumbo Prawn Biryani				Cal.800	5200
<i>Jumbo prawns and basmati rice prepared with saffron and homemade biryani masala</i>					

Vegetables and Daal

Palak Paneer		Cal.230		3200
<i>Aromatic spinach cooked in local spices and cream</i>				
Daal Makhni		Cal.280		2900
<i>Whole daal mash cooked with local spices and cream</i>				
Gobhi Adraki Masala		Cal.190		2800
<i>Cauliflower tossed with onion, tomato and local spices</i>				
Mutter Paneer			Cal.270	3800
<i>Cottage cheese cooked with green peas, brown onion and cashew nut gravy</i>				

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Shellfish

Paratha and Roti

	PKR
Tandoori Roti   Cal.150 <i>Soft, fluffy flatbread baked in a traditional tandoor, offering a warm, slightly charred flavour with a perfect balance of texture.</i>	150
Tandoori Lacha Paratha   Cal.200 <i>Layered, crispy paratha cooked in a tandoor, with a golden-brown crust and a soft, flaky interior for a delightful experience.</i>	250
Tandoori Aloo Paratha   Cal.300 <i>Delicious paratha stuffed with a spiced potato filling, baked in a tandoor to achieve a crispy outer layer and soft, flavourful inside.</i>	390

Selection of Naan

Plain Naan    Cal.210 <i>Soft, fluffy flatbread baked in a tandoor, offering a mild and comforting taste to complement any dish</i>	250
Garlic Naan    Cal.250 <i>Fluffy naan topped with a generous spread of minced garlic, baked to golden perfection for a flavorful and aromatic experience</i>	290
Roghni Naan    Cal.270 <i>Soft, warm naan brushed with rich butter, creating a perfect balance of tenderness and flavour</i>	290
Naan-e-Zaatar     Cal.260 <i>A savory naan topped with a blend of za'atar spices, offering a unique herbal and tangy flavour with each bite</i>	350
Naan-e-Cheese    Cal.260 <i>Naan stuffed with combination of different cheeses</i>	390

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Shellfish

Meetha

PKR

Gur Waly Chawal  Cal.311

1200

Hot Gulab Jaman   Cal.161

1050

Kulfi Falooda    Cal.346

1800

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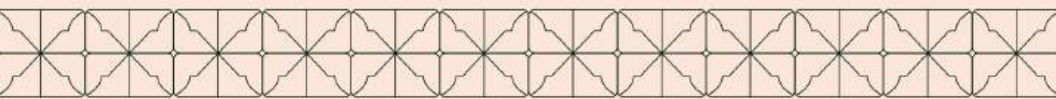
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Classics

	PKR
Lassi Sweet I Saltish	700
Flavored Lassi Mango I Rose	800
Rooh Afzah	650
Shikanji	650
Imli Aur Aloo Bukhara Sharbat	550

Mocktails

Chai Martini	850
Paan Punch	950
Lemonade Mint I Lychee	750 850

Still and Sparling Water

Still Water S I L	450 570
Sparkling Water Local S I L	650 870
Sparkling Water Imported S I L	1950 2900

Soft Drink and Juices

Soft Drinks	550
Fresh lime 7 UP	570
Pakola	570
Coconut Water	900
Sugarcane Juice	800
Seasonal Fresh Juice	

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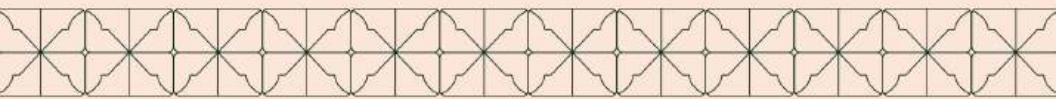
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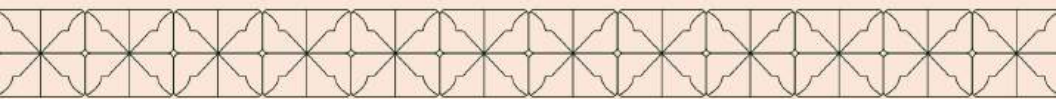


Dairy



Shellfish





Hot Beverage

	<i>PKR</i>
Karak Chai Doodh Patti Chai	500
Masala Chai Adrak wali Chai	550
Peshawari Kahwa Sulaimani Chai	570
Kashmiri Chai	600
Cappuccino Latte Americano	820

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