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 *Mild lentil soup cooked with light traditional spices, chicken and garnished with fresh cream*	950
Maushawa Soup Cal.310 *Concentrated mutton yakhni with mixed vegetables and herbs*	1050
Mutton Yakhani Cal.220 *Traditional mutton broth slow-cooked with mild spices,*	1200

Starters

Aloo Papri Chaat Cal.350 *Crispy papri, boiled potatoes, yogurt, tangy tamarind chutney with a medley of spices.*	1200
Smoked Baby Potato Chaat Cal.190 *Baby potatoes tossed with tamarind chutney, spice mix, and smoked yogurt dressing.*	1600
Gol Gappay (6 pcs) Cal.150 *Crispy semolina shells filled with tangy tamarind water and a spicy chickpea-potato mash.*	1500
Smoked Red Chili Paneer Tikka Cal.280 *Paneer cubes marinated in smoked red chili paste and grilled in a tandoor, delivering bold flavor with a hint of char coal.*	2500
Chicken Pakora Cal.330 *Chicken flavored with carom seeds and spices, coated with chickpeas flour and deep-fried*	1800
Lamb Trio Cal.480 *A decadent selection of Lamb Kulcha, Lamb Tawa Seekh Akhroti, and Lamb Galawati.*	3200

All prices are subject to applicable taxes

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BBQ

	PKR
Till Mill Jheenga Cal.380 *Char grilled prawns marinated in local spices and sesame*	5800
Fish Tikka Cal.280 *A delectable appetizer that combines tender fish bonless cubes marinated in blend of aromatic spices & grilled to perfection*	4800
Chicken Afghani Boti Cal.360 *Tender chicken cubes marinated in a creamy blend of mild spices and grilled for a rich, smoky Afghan flavor*	3800
Reshmi Seekh Kebab Cal.380 *Aromatic chicken mince with light spices*	2900
Lamb Namkeen Boti Cal.460 *Tender, slow-cooked ribs served with fragrant Kabuli pulao, a dish of spiced rice, raisins, and carrots, offering a perfect balance of flavours.*	5800
Aatishi Lamb Chops Cal.450 *Lamb chops marinated in yogurt and Pakistani spices, grilled over coal for a fiery, smoky finish.*	5200
Bihari Kebab Cal.250 *Tender marinated beef skewers, grilled to smoky perfection with a blend of aromatic spices for a melt-in-your-mouth experience.*	3200
Chapli Kebab Cal.280 *A flavorful, spiced minced meat patty, pan-fried to perfection, offering a crispy exterior and tender, juicy interior.*	2250
Pata Tikka Cal.310 *Lamb liver wrapped in fat, marinated in mustard and herbs, and grilled over open coal for deep, earthy flavor.*	3800
Mix BBQ Platter (for 4–6) Cal.980 *A sizzling feast of Aatishi Chops, Chatkhara Boti, Reshmi Kabab, Tandoori Jheenga, Sultani Kabab, and Lababi Kabab.*	16000 | 21000

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Seafood

	PKR
Fish Curry Cal.430 *Red Snapper cooked with burnt fenugreek seed, onion, tomato and spices*	4800
Jheenga-e-Lazeez Cal.530 *Prawns simmered in rich cashew nut, onion gravy with cardamom and mace powder*	5500

Chicken

Butter Chicken Cal.510 *Chicken tikka simmered in tomato and nutty gravy with chef special spices*	3800
Chicken Peshawari Karahi Cal.480 *Chicken cooked with rich tomato gravy black pepper and green chili*	3600
Rajasthani Handi Cal.430 *Spicy chicken curry cooked with yogurt, chilies, and robust Rajasthani spices.*	3600
Haiderabadi Murgh Masala Curry Cal.460 *Bone-in chicken simmered in rich peanut-sesame coconut curry, finished with fried curry leaves.*	3400
Tawa Tikka Cal.220 *Boneless meat cubes marinated in aromatic spices and seared on a griddle for a smoky crust.*	3500

Mutton and Lamb

Mutton Handi Laziz Cal.520 *A mutton stew with rich flavour, slowly cooked to perfection for a rich savory flavor*	5200
Badami Mutton Shanks Cal.620 *Slow-braised mutton shanks in a velvety almond curry, rich, deep, and comforting.*	5400
Lamb Dum Pukht Cal.520 *A hearty lamb stew with salt and lamb fat, slow-cooked to perfection for a rich savory flavor*	5400

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	PKR
Shinwari Karahi Cal.550 *Authentic Shinwari-style lamb karahi, cooked with tomatoes*	5200
Sulemani Karahi Cal.580 *A delicately spiced karahi with tender meat tomatoes and a hint of lemon*	4400
Mutton Bhunna Qeema Cal.495 *Minced mutton cooked with onion, tomato and spices*	4900
Maghaz Masala Cal.850 *Lamb brain cooked with Mughlai spices, indulgent, creamy, and royally spiced.*	3800
Ribs with Kabuli Pulao Cal.330 *Tender, slow-cooked ribs served with fragrant Kabuli pulao, a dish of spiced rice, raisins, and carrots, offering a perfect balance of flavours.*	10500
Raan with Kabuli Pulao Cal.670 *Succulent lamb leg, marinated and cooked to perfection, paired with aromatic Kabuli pulao for a rich, flavourful meal*	12500

Biryani

Chicken Dum Biryani Cal.660 *An aromatic delicacy of basmati rice and chicken layered in a sealed clay pot*	3200
Mutton Dum Biryani Cal.720 *An aromatic delicacy of basmati rice and mutton slowly cooked in a sealed clay pot*	3900
Mix Vegetable Biryani Cal.360 *A fragrant and aromatic Pakistani rice dish made by layering long-grain basmati rice with mixed vegetables, herbs, and a blend of spices.*	2500
Kabuli Pulao Cal.470 *Afghan-style rice with sweet raisins, sliced carrots and a touch of cinnamon.*	1850

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Vegetables and Daal

	PKR
Palak Paneer Cal.230 *Aromatic spinach cooked in local spices and cream*	2500
Mutter Paneer Cal.210 *Cottage cheese cooked with green peas, brown onion and cashew nut gravy*	2800
Khatte Aloo Cal.190 *Baby potatoes tossed in tangy tamarind, zeera, mustard seeds, and home-style spices.*	1800
Tandoori Gobi Masala Cal.190 *Cauliflower florets tandoor-roasted and folded into a rich tomato-spice masala.*	2100
Daal Makhni Cal.280 *Whole daal mash cooked with local spices and cream*	2100

Paratha and Roti

Tandoori Roti Cal.150	150
Tandoori Lacha Paratha Cal.200	250
Tandoori Aloo Paratha Cal.300	390

Selection of Naan

Plain Naan Cal.210	250
Roghni Naan Cal.270	290
Garlic Naan Cal.250	290
Naan-e-Cheese Cal.260	1150
Naan-e-Zaatar Cal.260	350
Taftan Cal.425	290

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Meetha

	PKR
Gur Waly Chawal Cal.311	1200
Hot Gulab Jaman Cal.161	1050
Kulfi Falooda Cal.346	1800
Besan Barfi Cal.210	1500
Mithas Platter Cal.520 *A decadent trio of Gur Walay Chawal, Kulfi Falooda and Pathay Ka Halwa.*	3400

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Classics

	PKR
Lassi Sweet I Saltish	700 I 700
Flavored Lassi Mango I Rose	850 I 850
Rooh Afzah	650
Shikanji	650
Imli Aur Aloo Bukhara Sharbat	600

Mocktails

Paan Punch	1050
Koh Sunset	1150
Lemonade Mint I Lychee	950 I 950

Still and Sparling Water

Still Water S I L	450 I 570
Sparkling Water Local S I L	700 I 870
Sparkling Water Imported S I L	2200 I 3200

Soft Drink and Juices

Soft Drinks	600
Fresh lime 7 UP	600
Pakola	600
Coconut Water	900
Sugarcane Juice	800
Seasonal Fresh Juice	

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Hot Beverage

	PKR
Karak Chai I Doodh Patti Chai	750
Masala Chai I Adrak wali Chai	750
Peshawari Kahwa I Sulaimani Chai	700
Kashmiri Chai	850
Cappuccino I Latte I Americano	1350

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