Koolba pre-theatre

2 course £10.95 (Rice or Plain Naan included).

Please note this menu is fixed

Starters

Chicken Chaat

beautifully spiced chicken wings freshly cooked in the tandori oven

#### **Vegetable Pakora**

chopped veggies coated in a tasteful batter and deep fried until crisp.

#### **Homous with Pitta Bread**

mashed chickpeas with garlic, lemon juice and olive oil.

Mains

Royal Barbeque ChickenSizzling skewer of marinated chicken served with tomatoes & fresh salad

Chicken tikka Karahi  
a Karahi is a steel cooking utensil, similar to a wok. This is a more robust dish, a potent masala bursting with spice and flavour and plenty of green chillies!

Chicken Bhuna  
this is one of my absolute favourites. Unlike most other North Indian curries the meat is added earlier on in the process. This means the sauce can remain thick and unctuous, packed full of ginger, garlic and fresh tomato flavour.

Chicken Tikka Masala  
invented in Glasgow, loved around the world, there is no dish that characterizes the love affair the Scots have with curry. Tandoori mouthfuls of chicken in a masala bursting with capsicums, ginger, garlic and chilli, tempered with yoghurt. This is what made Scotland Brave!

Mixed vegetable Dopiaza  
“Do“is the Punjabi word for two,”Piaza“is the word for onions. Two Onions. That's what defines this dish. Slow cooked onions form the base of this masala invigorated with the flavours of fresh cardamom, clove and black pepper.

Accompaniments

Plain Nan

Basmati Rice