**Koolba’s Lunch**
2 course meal £9.95
**Please note this menu is fixed**

**Starter**

**Vegetable Pakora**chopped vegetable, spiced and deep fried as fritters. Every mouthful is magic!

**Chicken Breast Pakora**a classic, invented in the Punjab, perfected in Glasgow!

**Homous with Pitta Bread**

**Mashed chickpeas with garlic, lemon juice and olive oil.**

**Mains**

**Royal Barbeque Chicken**
Sizzling 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 Daal**From the heart of Muslim Punjab, this is festival food. Slow cooked chicken and lentils brought together in an effortlessly delicious masala.

**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!

**Saag paneer**
Fresh Punjabi’s cheese cooked with succulent spinach, onions and simmered in a rich garlic-ginger.

**Accompaniments**

Plain Nan
Basmati Rice