

Cold Starters

From the heart of Persia

Houmous with pitta bread

There are as many types of houmous as there are homes where it is made! Pureed chick peas, sesame seed paste balanced with garlic, sharpened with lemon juice and unified with olive oil. This recipe has been handed down the generations.
£5

Green Salad £4

Mirza Ghassemi with pitta bread

This is a dish with history, a plate of food found on the banks of the Caspian Sea. Scorched aubergines, smoky and delicious, cooked in a light tomato sauce with egg and finely chopped garlic. Close your eyes and you're in the heart of Persia.
£5.50

Mixed Mezeh with Naan

Houmos, mirza ghassemi and yoghurt & roast garlic. (Heaven for garlic lovers)
£10

Mixed Indian Dips

4 popadoms, spiced onions, mango chutney and mixed raita
£6

Warm Starters

Welcome to the Punjab

Pakora

You will find pakora on every street corner, every home in the Punjab. It defines the Punjab. And now it has come to define Glasgow! Gram flour fritters, spiced and brought to life with any number of different fillings. The choice is yours...

Seasonal Vegetable Pakora £5

Chicken Breast Pakora £6

Fish Fillet Pakora £7

Pakora Sharing Platter (serves 4) £20

Seasonal Vegetable pakora, chicken breast pakora, fish fillet pakora

Pan-fried spicy Seabass fillet

Served on hot sizzling pan
£10

TANDOORIS SPECIALTIES STARTER

All these Starter are barbecued to sizzling perfection in the tandoori oven.
All served on hot sizzling pan

Chicken Chaat

This is a favourite at weddings; the men slake their thirst with excellent single malt whilst taking the edge off their hunger with Chicken Chaat. Almost tasty enough to make you want to pop the question!
For one £7/For two £12

Spicy Sheekh kebab

Lean minced lamb is marinated with lime coriander and cumin, then grilled.
For one £7/For two £13

Tandoori Spicy Lamb Chop

Tender lamb chops in chef's secret Gramm masala and cooked to perfection in the tandoor
For one £8/For two £14

Tandoori Chicken Tikka

Marinated tandoori chicken tikka
For one £7/For two £13

Tandoori Monkfish Tikka

Marinated tandoori monkfish tikka
For one £10 / For two £18

Tandoori King Prawn

Marinated tandoori king prawn
For one £10/For two £18

Tandoori Salmon

Marinated tandoori salmon
For one £10 / For two £18

Tandoori Sharing Platter (serves 4)

Spicy lamb chops, chicken tikka, chicken chaat and spicy sheekh kebab
£29

Tandoori Combo Sharing Platter (serves 4)

Spicy lamb chops, chicken tikka, chicken chaat, spicy sheekh kebab, king prawn & Monk fish
£41

KoolBa

The destination is the journey

Imagine a lush green valley in central Persia. At the base of the valley a river meanders below the treeline. Above the sky reigns supreme. On the side of the valley, not quite halfway down, nestles a small farmhouse. It feels like the house has been there as long as the river has meandered, the sun has shone. This farmhouse is what the Persians call a "Koolba".

The brothers' family have owned this Koolba for generations. When they moved to the city they counted the days until the holidays would return them to their rural idyl. What better place for boys to climb trees, swim in rivers and throw stones at goats?

This Koolba was unique. Geographically it marked the halfway point between the ancient capital of Constantinople and the Punjabi capital city of Lahore. It sat in the middle of the most important trading route between Asia Minor, Europe and the sub continent of India. Greeks and Turks would travel East, Indians and Afghans travel West. They all met at the Koolba.

That is why this Koolba is so special, so unique. Not only was the kitchen home to the great Persian classics, every traveller left a little something, from the East, a little something from the West. Spices from South India, peppers from the Mediterranean, all combined in the kitchen.

There is a through line, a story to be told from Persia to Punjab. The food evolves as you travel. The links between the traditions are plain to see. The meats, the breads, the vegetables. Subtle changes, finessed flavours mark the journey.

And so we bring you Koolba. The very best of Persian food, the very best of the Punjab, and beyond. The destination is the journey...

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KoolBa

THE DESTINATION IS THE JOURNEY

KoolBa

Best Curry Restaurant
in Britain

Curry Capital of Britain Awards 2015

PEOPLE
MAKE
GLASGOW

THE CURRY
CAPITAL OF
BRITAIN 2015

Main Courses

Passion for Persia

The Original Irani Kebab

Kofta (Kobideh) Kebab

Possibly the world's original and finest kebab. Perfectly balanced meat and spices grilled on an open charcoal barbecue. Cooked today the way it has been cooked for generations. Two skewers of lovely lean minced lamb meat served with salad and love. £14

Chicken (Joojeh) Kebab

Marinated chicken, skewered and barbecued. The spice mix for this dish is a family secret. When you taste it, you'll know why! Served with salad and dressing. £12

Majestic (Makhsoos) Kebab

One famous emperor of Persia loved both lamb and chicken. So he had the Court Chef combine both. He called it The Majestic Kebab. It is indeed majestic. It is two kebabs, a skewer each of chicken and lamb mince. £16

Shashlik Kebab

Marinated Scottish lamb fillet, skewered and grilled over barbecue, served with salad and dressing, mixed peppers and onion. This dish straddles Persia and can be found in modern day Pakistan. £15

Royal (Soltani) Kebab

One of the Koolba Brothers, can never decide between Shashlik and the Kofta Kebab. So, in his honour, we bring you the Royal Kebab. A skewer of each served with salad and dressing. He says that whenever he eats it, he feels like a King. £18

Persian Kebab Feast for Two/ Four people

I'm sure you saw this coming, I love ALL the kebabs at Koolba. So I wanted them ALL on a plate. Three skewers of beautifully barbecued meat and chicken. Shashlik, Kofta, Royal Chicken served on a bed of salad and accompanied with your choice of basmati rice, chips or plain naan bread. The best kebabs in Scotland. Sublime. £34/£64

Traditional Indian Dishes

Bhuna

This is one of our 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.

Dopiaza

"Do" is the Punjabi word for two, "Piazza" 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.

Saag

The Punjab is home to all the best vegetables in India. Drive through any town or village and the spinach stretched skyward. It's a staple of my family. Here we combine it with a luscious masala and let the spinach do all the talking...

Punjabi

The Punjabis like nothing more than a party. This dish is a party on a plate. Peppers, Onions, Ginger, Garlic and plenty of green chillies take the party from the plate right into your mouth.

Ceylonese

Ceylonese food is defined by spice and coconut. This curry balances the creamy coconut flavour with ground and whole spices and a dash of lemon juice.

Combine your traditional Indian dish with a choice of:

Indian Mixed Vegetable £11
Paneer £12
Chicken £13
Lamb £15
King Prawn £19

Biryani

A delicious combination of rice, meat and mixed raita on the side
King Prawns Biryani £21
Lamb Biryani £17
Chicken Biryani £15

Curry sauce order separately

KoolBa Indian Specialties

Sea Bass Kerelan Garlic chili

A South Indian specialty from the coastal towns of Kerala. This is the garlic and chilli lovers dream come true. Typically of South Indian food, this is a lighter, more nuanced dish but with all the flavour.

£18

Salmon Bangali style Fish curry

Salmon fillet marinated in exotic Bengali spicy sauce.

£18

Kerelan Garlic Chilli King Prawns

Prawns are the staple dish of the South Indian seaside town of Mangalore. Rich in garlic, suffused with spice and gorgeously chilli, this is a must for those that pursue authenticity.

£19

Lamb Balti

A Punjabi style. Chickpeas and tender lamb in a rich yoghurt masala.

£15

Lamb 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!

£15

Kerelan Garlic Chilli Chicken Tikka

A South Indian speciality from the coastal towns of Kerala. This is the garlic and chilli lovers dream come true. Typically of South Indian food, this is a lighter, more nuanced dish but with all the flavour.

£13

Chicken Tikka Jalfrezi

Freshly Jalfrezi is a typical punjabi dish cooked with capsicum, onions and a touch of cream

£13

Chicken Tikka Maseladar

Delicious chicken tikka smothered in a tandoori sauce, rich in tomatoes, peppers and fresh coriander.

£13

Nantara Chicken Tikka and King Prawns

Nantara cuisine is one of the most ancient in India. From the palaces and gardens of Mysore, this dish combines King Prawns and Chicken Tikka with a special Nantara sauce, finished with fresh chilli and coriander

£17

Butter Chicken Tikka

From the heart of old Delhi, a deliciously rich butter masala with bite size pieces of chicken tikka.

£13

Lamb Rogan Josh

Inspired by the dried Kashmiri dried chilli tempered with yoghurt, this is a much loved dish across all of North India. Tomatoes, chillies, coriander and tender lamb. Millions of Indians can't be wrong!

£15

Chicken Daal

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

£12

Chicken Tikka Masala

Invented in Glasgow, loved around the world, there is no dish that characterises better the love affair the Scots have with curry. Tandoori mouthfuls of chicken in a masala bursting with capsicums, ginger, garlic and chilli, tempered with cream. This is what made Scotland Brave!
£13

IF YOU WISH ANY OF THE CHICKEN DISHES TO BE SERVED AS A LAMB WE WILL HAPPILY DO SO (£2 SUPPLEMENT)

Sizzling Tandooris Specialties

All these dishes are barbecued to sizzling perfection in the tandoori oven, and are served with rice, curry sauce and fresh salad garnish. A different sauce of your choice can be selected from the menu for £2 extra. All served on hot sizzling pan.

Chicken Tikka Meal

Succulent chicken, marinated in yoghurt and spices cooked to perfection in tandoor. £20

Lamb Tikka Meal

Tender Scottish lamb fillet in chef's secret Gramm masala and cooked to perfection in the tandoor £22

Lamb Chops Meal

Tender Scottish lamb chops in chef's secret Gramm masala and cooked to perfection in the tandoor. £20

Monkfish Tandoori Meal

Best Scottish produce monkfish fillet marinated in aromatic spice cooked to perfection in the tandoor. £23

King Prawn Tandoori Meal

King prawn marinated in exotic Bengali spicy and cooked to perfection in the tandoor. £24

Salmon Tandoori Meal

Best Scottish produce Salmon fillet marinated in exotic Bengali spicy and cooked to perfection in the tandoor. £22.

Paneer Tikka Meal

Soft Paneer marinated in yoghurt and spices cooked to perfection in the tandoor £18

FOR TODAY'S CHEF SPECIALITY, PLEASE ASK YOUR SERVER

Rice, Bread, Side Dishes & Sundries

Basmati Rice	£3.30	Yoghurt & Roasted Garlic	£3.50
Mushroom Rice	£4.50	a cooling Persian yoghurt dip with herbs and garlic	
Coconut Rice	£4.50	Spicy Keema Paratha	£6
Spicy Keema Rice	£5.50	Aloo Gobi Saag	£6.95
Persian Style Naan	£3.30	Tark Daal	£6.95
Garlic and Coriander Naan	£4.00	Curry sauce	£5
Keema Naan	£5	Other variety of curry sauce (Creamy or Spicy)	£6
Cheese Naan	£5	Spiced Onion	£2
Peshwari Naan	£5	Mango Chutney	£3
Garlic & Cheese Naan	£6	Mixed Raita	£2
Chilli Butter Naan	£4	Mixed Pickle	£3
Chapati	£2.50	Poppadum	£1
Spicy Vegetable Paratha	£5.50	Spicy Masala Chips	£3

If you have any food allergies or dietary requirements please let us know. Although care has been taken to ensure dishes are made without nuts, there may be some traces. we cannot accept any responsibility for any allergic reaction from any dish. 10% Service charge will be added to tables of 6 or more people All our dishes are made to order and cooked fresh, we appreciate your patience during busy periods.