



# Koolba

## MENU

Our philosophy is to use only the best ingredients, cooked fresh every day.

We use no preservatives or food colourings, GM products or do we ever substitute quality for price.

All of our produce is sourced locally where possible.

All of our dishes are prepared and cooked on site, we buy nothing pre-prepared.

Our commitment is to provide honest, fresh, authentic cooking, offering a taste of Persia and India cooked with passion.

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# Starters

## Cold Starters

<b>Humous</b> Mashed chickpeas with garlic, lemon juice and olive oil.	£3.70
<b>Shirazi Salad</b> Chopped tomato, cucumber, onions and mint mixed with lemon juice and olive oil	£2.80
<b>Chicken Olivieh</b> Chopped egg, potato, chicken and pickled cucumber, mayonnaise and olive oil	£3.90
<b>Panir and Sabzi</b> Fresh herbs, slice of tomato, cucumber, onions, gherkins, olives and feta cheese	£4.30
<b>Mirza Ghassemi</b> Grilled aubergine, eggs and diced garlic all simmered in tomato sauce	£3.90
<b>Mixed Indian dips with 4 Crispy popadom</b> Spiced onions, mango chutney, mixed raita	£6.90
<b>Mixed Mezeh with Fresh Naan bread (for 2)</b> Homous, mirza ghassemi and mast-o-moosir(if you really like garlic)	£8.90

## Warm Starters

<b>Homemade Vegetable Pakora</b>	£3.50
<b>Homemade Chicken Pakora</b>	£4.70
<b>Fish Pakora</b>	£4.70
<b>Chana Poori</b>	£3.50
<b>Prawn Poori</b>	£4.90
<b>Chicken Chatt</b>	£3.90
<b>Garlic Mushrooms</b> Handpicked Mushrooms sautéed in creamy garlic sauce	£3.50
<b>Combo Platter (for 3 or 4)</b> A tasty selection of vegetable pakora, chicken pakora, chicken chaat and fish pakora	£14.90

# Persian Main Courses

Persian cuisine or the cuisine of Iran is diverse, with each province featuring dishes, culinary traditions and styles distinct to their regions.

Herbs are frequently used along with fruits such as plums, pomegranates, quince, prunes, apricots, and raisins. The main Persian cuisines are combinations of rice with meat, chicken or fish and some onion, vegetables, nuts, and herbs. To achieve a balanced taste, characteristic Persian flavourings such as saffron, dried limes, cinnamon, and parsley are mixed delicately and used in some special dishes.

<b>Koobideh</b> 2 skewers of mixed lamb mince, onion and special spices served with fresh salad & dressing, tomato, cucumber, onions, gherkins, lemon and grilled tomato	£9.50
<b>Barbequed Chicken</b> A skewer of sizzling Barbequed chicken marinated in special spices, olive oil and saffron. served with fresh salad & dressing, slice of tomato, cucumber, onions, gherkins, lemon and grilled tomato	£9.90
<b>Barg (Steak)</b> A skewer of marinated flat lamb fillet, served with fresh salad & dressing, tomato, cucumber, onions, gherkins, lemon and grilled tomato	£9.90
<b>Chenjeh (best lamb ever!)</b> A skewer of tender lamb marinated in onion juice and olive oil served with fresh salad & dressing, slice of tomato, cucumber onions, gherkins, lemon and grilled tomato.	£13.50
<b>Marinated Fish</b> Whole Seabass marinated with lemon and special spices, served with fresh salad & dressing, tomato, cucumber, onions, gherkins and lemon.	£14.50
<b>Barbequed Vegetable</b> 2 skewers of Barbequed mushroom, peppers and onions served with fresh salad dressing, tomato, cucumber, onions, gherkins, lemon and grilled tomato.	£8.90
<b>Joojeh Sabzi</b> 1 skewer each of chicken and vegetable BBQ served with fresh salad & dressing, tomato, cucumber, onions, gherkins, lemon and grilled tomato.	£12.90
<b>Makhsoos</b> 1 skewer each of chicken BBQ and koobideh served with fresh salad & dressing, tomato, cucumber, onions, gherkins, lemon, grilled tomato	£12.90
<b>Soltani</b> 1 skewer each of barg and koobideh served with fresh salad & dressing, slice of tomato, cucumber, onions, gherkins, lemon, grilled tomato	£13.50

Please note that rice or naan are not included with the above dishes Please order separately

<b>KoolBa Mixed Grill Fabulous Meal for Two People</b> 1 skewer each of koobideh, barg and chicken BBQ served with tomatoes, cucumbers, onions, gherkins, lemon, grilled tomatoes & basmati saffron rice	£24.50
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## Indian Main Courses

The cuisine of India is characterized by its sophisticated and subtle use of many spices and herbs grown across the Indian subcontinent and also for the widespread practice of vegetarianism across its society.

Considered by some to be one of the world's most diverse cuisines, each family of this cuisine is characterized by a wide assortment of dishes and cooking techniques. As a consequence, Indian cuisine varies from region to region, reflecting the varied demographics of the ethnically diverse subcontinent.

## Traditional Indian Dishes

**Bhoona** - A rich flavoursome condensed sauce with garlic, ginger and tomatoes

**Dopiaza** - An aromatic dish with oddles onions

**Spinach** - Succulent spinach, onions with kidney beans simmered in a rich garlic-ginger tarka

**Punjabi** - A potent fusion of peppers, onions, ginger, garlic and green chillies

**Ceylonese Korma** - Lashings of creamed coconut

**Kashmiri Korma** - Plenty of cream with a touch of coconut cream and fruit

**Patia** - A tangy sweet 'n' sour sauce

**Biryani (supp £2.00)** - All Biryanis consist of meat or mixed vegetables cooked together with rice and separate curry sauce.

All the above served with a choice of:

Mixed vegetable	£7.90
Chicken	£8.90
Tender Lamb	£9.90

## Koolba Indian Specialities

**Lamb Karahi** £10.90

This Karahi dish is prepared with diced capsicum, onions, fresh herbs, masala sauce and fresh green chillies

**Lamb Rogan Josh** £10.90

A flavoursome fusion of tomatoes, paprika and a host of spice with a touch of yoghurt

**Chicken Tika Chasni** £10.90

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

**Special Lamb Dopiaza** £10.90

our famous tender lamb goes hand in hand with onions and mushroom to create our chef loved dish

**Royal Jalfrezi** £10.90

Chicken Tikka style with mild spices, fresh cream, ground cashew nuts, sultanas and almonds.

**Chicken Tika Masaledar** £10.90

Red in appearance because of the rich tandoori sauce tangy and tasty to the palate.

**Chicken Tika Masala** £10.90

A mouth-watering marinade of exotic Punjabi spices: garlic, ginger, cumin, capsicum and onions, simmered in a yoghurt sauce.

**Jalfrezi Chicken Tika** £10.90

Freshly Jalfrezi a typical Punjabi dish cooked with capsicum, onions and a touch of cream.

**Chicken Shimla** £10.90

Cooked in a thick bhoona sauce with mushrooms, paprika and fresh coriander

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## Koolba Indian Specialities Cont..

### South Indian Garlic Chilli Chicken £10.90

Freshly peeled garlic and ripe green chillies crushed together in a spicy tomato sauce.

### Chicken Tikka Special Spicy Masala £10.90

Created from fresh tomato, sliced onions bulit green chilli.

### Chicken Tika Jaipuri £11.50

A potent fusion of peppers, onions, garlic, ginger and mushrooms with a touch of tangy sweet 'n' sour simmered in exotic jaipuri spices.

### Lyllpuri Chicken Tikka £11.50

Cooked in garlic ginger, red capsicums fried mushrooms, onions and touch of honey.

### Nantara Chicken Tikka & Prawns £12.50

Prepared in special nantara sauce, cooked gently with chicken, prawns and herbs spices retaining all the natural flavours with onion and fresh chili, garnished with fresh coriander leaves.

### King Prawn Special Spicy Masala with garlic £13.95

King prawn cooked slowly with green paper mushroom and onions all the natural flavours with a touch of jaipuri spices.

### King Prawn Chasni £13.95

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.

### King Prawn Achari £13.95

King prawn cooked in a variety of mixed pickle.

### King Prawn Balti £13.95

Kabli Chana (tangy chickpeas) a flourish of fresh creamy yoghurt and a touch of achari mixed pickle for that extra bite.

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## Accompaniments

### Basmati Rice £2.50

### Khobiz (Naan) £2.50

Freshly baked in bread clay oven

### Chapatti £1.20

### Keema Naan £4.25

Spicy mince naan

### Peshwari Naan £4.25

Sweet with coconut

### Cheese Naan £4.25

With cheddar cheese

### Spicy Vegetable Partha £4.25

### Mast-O-Moosir £2.90

Yoghurt, fresh herbs and garlic

### Olives £1.80

### Spiced Onions £1.50

### Mango Chutney £1.50

### Mixed Raita £1.90

### Crispy Popadoms £1.00

## Desserts

### Ice Cream £3.50

Home made real dairy ice cream

### Chocolate Fudge cake £3.50

### Baklawa and Ice Cream £4.20

Traditional miniature pastries filled with nuts and pistachios

### Cake and Ice Cream £4.20

### Dessert's of the day £3.80