

### 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.  
£4

### Shirazi Salad

The Persians, like the Punjabis are noted for their great love of salad. Rather than a side dish with a main meal they serve salad as a starter. The salad encourages the appetite, sharpens the palate and also happens to make you feel a little more virtuous!  
£4

### Panir and Sabzi

If there was a single dish that exemplified the journey from Persia to Punjab, then this must be it. Salty, tangy feta cheese served with herbs, olives and salad.  
£5

### 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.  
£4.50

### Mixed Mezeh with Naan

Houmos, mirza ghassemi and yoghurt & roast garlic. (Heaven for garlic lovers)  
£9

### 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 £4.50

Chicken Breast Pakora £5.50

Fish Pakora £6

### Poori

Like Persia, the Punjab does breads by the basket. Poori is one of the favourites. Deep fried and crispy, comforting and delicious.

### Channa Poori

Perhaps the most famous poori dish, often served as a breakfast dish. Spicy and sweet chickpea curry nestled into the perfect poori.  
£5

### Chicken Poori

£6

### Prawn Poori

A more decadent dish, the sweet spice of the curried prawns  
£6

### 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!  
£5.50

### Spicy Sheekh kebab

Minced lamb is marinated with lime coriander and cumin, then grilled  
£6

### Tandoori Spicy Lamb Chop

£7

### Tandoori Chicken Tikka

Marinated tandoori chicken tikka  
£6

### Sharing Plate (serves 3-4)

Vegetable pakora, chicken pakora, fish pakora and chicken chaat.  
£18

### Tandoori Sharing Plate (serves 3-4)

Spicy lamb chops, chicken tikka, chicken chaat and spicy sheekh kebab  
£22

# 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



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 minced lamb meat served with salad and love.

£12

#### 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.

£15

#### Shashlik Kebab

Marinated 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.

£17

#### Persian Kebab Feast for Two

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.

£32.50

## 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 unctious, packed full of ginger, garlic and fresh tomato flavour.

### 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 cardamum, 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 chillis 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 £10  
Paneer £11  
Chicken £12  
Lamb £14  
King Prawn £17

### Biryani

A delicious combination of rice, meat and mixed raita

King Prawns Biryani £19  
Lamb Biryani £16  
Chicken Biryani £14

Curry sauce order seperately

## Koolba Indian Specialities

### Catch of the Day Punjabi Fish Curry

£14

### 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.

£17

### King Prawn Balti

A Punjabi take on sea water shellfish. Chickpeas and King Prawn in a creamy, rich yoghurt masala.

£17

### 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!

£14

### 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 Chasni

The Chasni is a stalwart of the West of Scotland, not known much beyond. It comes from the Indian obsession with Chinese food. This Chasni is sweet and sour, delicate and creamy. A great dish for those who are looking for an alternative to Korma.

£13

### Chicken Tikka Jaipuri

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

£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

£16

### 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!

£14

### Lyllpuri Chicken Tikka

Lyllpur is one of the biggest and most influential Punjabi cities and is noted for its authentic food. Red peppers, mushrooms, garlic, ginger all finished with Heather Honey. Immense.

£13

### Special Lamb Dopiaza

Lamb is the food for parties and functions. This is a regular Lamb Dopiaza taken to another place! Extra crispy onions, button mushrooms and fresh coriander will take you to another place!

£14

### Chicken Tikka Shimla

In the foothills of the Himalayas, Shimla was the Summer capital of the British Raj. This dish harks back from those days. Similar to a Bhuna, this curry is emboldened with paprika, mushrooms and Kashmiri chilli.

£13

### Keema Curry

£12

### 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 capiscums, ginger, garlic and chilli, tempered with cream. This is what made

Scotland Brave!

£13

### Chicken Tikka Meal

Marinated tandoori chicken served with fresh salad, rice and curry sauce.

£19

### Lamb Tikka Meal

Marinated tandoori lamb served with fresh salad, rice and curry sauce.

£21

If you wish any of the chicken dishes to be served as a lamb version we will happily do so (£2 supplement)

FOR TODAY'S CHEF SPECIALITY, PLEASE ASK YOUR SERVER

## Rice, Bread, Side Dishes & Sundries

Basmati Rice £3	Spicy Keema Paratha £6
Mushroom Rice £4.50	Garlic & Cheese Naan £6
Persian Style Naan £3	Chilli Butter Naan £4
Garlic and Coriander Naan £3.90	Aloo Gobi Saag £6.95
Keema Naan £5	Tark Daal £6.95
Cheese Naan £5	Curry sauce £5
Peshwari Naan £5	Other variety of curry sauce (Creamy or Spicy) £6
Chapati £2	Spiced Onion £2
Spicy Vegetable Paratha £5	Mango Chutney £3
Yoghurt & Roasted Garlic a cooling Persian yoghurt dip with herbs and garlic £3.50	Mixed Raita £2
Coconut Rice £4.50	Mixed Pickle £3
Spicy Keema Rice £5.50	Poppadum £1
	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.