

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 £25

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

King Prawn Tandoori Meal £30

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

Lamb Chops Meal £30

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

Salmon Tandoori Meal £30

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

Monkfish Tandoori Meal £30

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

Paneer Tikka Meal £24

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

FOR TODAY'S CHEF SPECIALITY, PLEASE ASK YOUR SERVER

Passion for Persia

(Scotland's Best Kabab - The Original Irani Kabab)

Kofta (Kobideh) Kabab

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. £16

Chicken Kofta Kebab

Two skewers of lovely minced chicken served with salad and love. £12

Chicken (Joojeh) Kabab

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. £14

Majestic (Makhsoos) Kabab

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. £20

Shashlik Kabab

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. £19

Royal (Soltani) Kabab

One of the Koolba Brothers, can never decide between lamb Barg 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. £22

Lamb Kabab Barg

Kabab Barg is one of the old and traditional kababs, which is very popular among all and this kabab is known as one of the most luxurious kababs. £18

Bakhtiari Kabab

Another delicious Persian Kebab that is somehow a mixture of Kabab Barg and Joojeh Kabab. £19

Vegetable kabab

Two skewered of Marinated vegetables with KoolBa's special spicy grilled over barbecue, haven for the Vegetarian & vegan alike... £14

Chicken wings (Baal- kababi) Starter or Main

The chicken wings are marinated Olive oil and lemon juice making them tender and delicious... is the best so share. £12

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. Four skewers of beautifully barbecued meat and chicken. Lamb barg, Kofta, Royal Chicken and chicken kofta served on a bed of salad and accompanied with your choice of basmati rice, plain naan bread or chips. The best kebabs in Scotland. Sublime. £50/£95

Ask your server for the dish of the day

Rice, Bread, Side Dishes & Sundries

Basmati Rice	£3.5	House Dal makhani	side £8/ Main £12
Mushroom Rice	£5	(Black Daal)	
Coconut Rice	£5	Curry sauce	£6
Spicy Keema Rice	£6	Other variety of curry sauce	£7
Steamed Basmati Saffron Rice	£5	(Creamy or Spicy)	
Persian Style Naan	£3.5	Spiced Onion	£3
Garlic and Coriander Naan	£4.5	Mango Chutney	£3
Keema Naan	£7	Cucumber yoghurt dip	£3
Cheese Naan	£6	Spinach Borani (yoghurt dip)	£3
Peshwari Naan	£7	Shalot dip (mast m ser)	£4
Garlic & Cheese Naan	£6	a cooling Persian yoghurt dip with herbs	
Chilli Butter Naan	£5	Mixed Raita	£3
Chapati	£3	Turshi (mixed vegetable pickle)	£4
Tandoori chapatti 'Roti'	£4	Spicy Mixed Pickle	£4
Spicy Vegetable Paratha	£7	Poppadum	£1.5
Spicy Keema Paratha	£8	2 Poppadums	£2
Aloo Gobi Saag	£7.95	Spicy Masala Chips	£5
Tark Daal	£7	Chips	£4

Kids Menu

£5

Chicken nuggets & chips + drink
Fish fingers & chips + drink



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.

WWW.KOOLBA.COM

109 CANDLERIGGS | GLASGOW | G1 1NP

0141 552 2777

 koolbaglasgow

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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

Cold Starters

From the heart of Persia

Houmous with Naan £6

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 extra virgin olive oil. This recipe has been handed down the generations.

Shirazi Salad £6

Tabouli Salad £6

Chicken Oliveh with naan £7

Mirza Ghassemi with Naan £6

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.

Mixed Mezeh with Naan for 2 £15

Houmos, mirza ghassemi and yoghurt & Shalot dip (mast m ser). (Heaven for garlic lovers)

Paneer and Sabzi £7

Mint, raddish, spring onions, fresh herbs and feta cheese.

Mix Olives £6

Yoghurt Trio £7

Mixed Indian Dips £8

4 popadoms, spiced onions, mango chutney and mixed raita

Warm Starters

Welcome to the Punjab

Soup of the day £5

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
£6

Chicken Breast Pakora
£8

Fish Fillet Pakora
£8

Pakora Sharing Platter (serves 4) £28

Seasonal Vegetable pakora, chicken breast pakora, fish fillet pakora

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 £9/For two £17

Spicy Sheekh kebab

Lean minced lamb is marinated with KoolBa's special spicy, then grilled.

For one £9/For two £16

Tandoori Spicy Lamb Chop

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

For one £12/For two £22

Spicy Seabass Fillet

Served on hot sizzling pan

For one £12 / For two £22

Tandoori Chicken Tikka

Marinated tandoori chicken tikka

For one £11/For two £20

Tandoori Monkfish Tikka

Marinated tandoori monkfish tikka

For one £13 / For two £24

Tandoori King Prawn

Marinated tandoori king prawn

For one £13/For two £24

Tandoori Salmon

Marinated tandoori salmon

For one £13 / For two £24

Tandoori Sharing Platter (serves 4)

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

£40

Tandoori Combo Sharing Platter (serves 4)

Spicy lamb chops, chicken tikka, chicken chaat, spicy sheekh

kebab, king prawn & Monk fish

£50

Main Courses

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, ”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.

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.

Daal

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

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 £12

Punjabi (cheese) Paneer £13

Chicken Tikka £15

Lamb £17

King Prawn £20.

Biryani Meal

A delicious combination of rice, meat and Curry Sauce, mixed raita,

Persian naan on the side (Fab Meal for one)

King Prawns Biryani £26

Lamb Biryani £24

Chicken Tikka Biryani £21

Mixed vegetable £18

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.

£20

Salmon Bangali style Fish curry

Salmon fillet marinated in exotic Bengali spicy sauce.

£20

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.

£22

Monkfish 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 the entire flavor coupled with Best Scottish produce monkfish fillet from water of Shetland.

(East meet west)

£22

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!

£17

Lamb Balti

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

£17

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.

£15

Chicken Tikka Jalfrezi

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

£15

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

£15

Chicken Tikka Maseladar

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

£15

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

£20

Butter Chicken Tikka

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

£15

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!

£17

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!

£15

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