KoolBa's Set Menu Mixed Indian Dips

(share for 4 people)

4 popadoms, spiced onions, mango chutney and mixed raita

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!

Mixed Pakora

Vegetable Pakora & Chicken Breast Pakora

Mains

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 Tikka Daal

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

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!

Lamb 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 dish is emboldened with paprika, mushrooms and Kashmiri chilli.

Mixed vegetable 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.

Service with Rice, plain Naan or Garlic Coriander Naan

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.