



Kool Ba

CHRISTMAS MENU

Papadoms and spiced onions

STARTER

Seasonal Vegetable 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...

Chicken Pakora

A classic, invented in the Punjab, perfected in Glasgow!

Fish Pakora

Fish filet in spicy butter

Houmous topped with Tandoori Chicken Tikka & 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 Roasted garlic, sharpened with lemonjuice and unified with extra virgin olive oil. This recipe has been handed down the generations.

MAIN

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!

South Indian Garlic Chilli Chicken Tikka

Garlic and chillies are crushed together and added to a seasoned, spiced tomato masala. The taste of South India.

Butter Chicken Tikka

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

Vegetable Karahi

This is one of our absolute old favourites 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

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

Salmon Bengali style Fish curry

Salmon fillet marinated in exotic Bengali spicy sauce.

All served with Basmati Rice OR plain Naan

DESSERT

Chocolate Pudding & Ice Cream

or

Gulab Jam & Ice Cream

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 you travel. All our dishes are made to order and cooked fresh, we appreciate your patience during busy periods