

KOOLBA'S SET MENU

Sunday-Friday 6pm(last order) table back by 7.30pm
Saturday 4pm(last order) tables back by 5.30pm
1 Course ±16.95, 2 Course ±21.95, 3 Course meal ±24.95.
PLEASE NOTE THIS MENU IS FIXED & SUBJECT TO AVAILABILITY.

Soup of the Day

STARTER

Homous with Pitta Bread

Mashed chickpeas with garlic, Lemon juice and extra virgin olive oil.

Prawn poori

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

Mixed pakora

Chicken & Vegetable mixed pakora

Creamy garlic mushrooms Deliciously Creamy Garlic Mushrooms

MAIN

Chicken (Joojeh) Irani Kebab

Saffron 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.

Kofta (Kobideh) lamb Irani 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.

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!

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 corriander

Kerelan Garlic Chilli Chicken

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.

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

ACCOMPANIMENTS

CHOICE OF ONE Plain Nan, Garlic & Coriander Naan, Basmati Rice.

add Dessert £5.

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. All DISHES ARE SUBJECT TO AVAILABILITY.