

Koyla

The char grill offering flaming temptations and healthy, succulent wholesome food



Restaurant

Koyla meaning 'charcoal,' is one of Leicester's thriving restaurants whose reputation, success and rapid growth can only be attributed to its cleverly devised healthy char grilled menu as well as Indo Chinese food, offering a delightful fusion of Oriental and Asian and African cuisine.



The word 'presentation' is key when describing the artful delivery of Koyla's exquisite cuisine within the restaurant as well as through the banqueting and catering facilities it offers. Extraordinary measures are taken to ensure that everything coming from the kitchen is a sophisticated blend inventive haute cuisine with sheer gastronomic bliss.

The Omar family originate from Malawi and arrived to settle in Leicester in the 1970's, immersing themselves into the textile business, manufacturing garments. But father and son team, Imtiaz and Mohsin Omar always had the passion and determination to open their own restaurant. Years later there ambitions were to materialise and they spotted a large building in a central location with easy access and plenty of parking which attracts clientele from all over UK, including as far as London, Peterborough and cities in the North where their excellent

reputation has spread.

Master hosts with a gracious manner that offer assurance to guests that they will receive only the finest food and service when they visit. Koyla is the perfect place to relax with friends or to entertain clients offering a varied menu for today's more sophisticated City tastes.

With experienced and hand picked chefs with many years of cooking skills in Japan and Delhi they capabilities to impress are beyond measure each with their own specialist skills and signature dishes, with an amazing flair they ensure that the visual appeal of each dish maintains a high level of creativity. However, owner and director Imtiaz insist that the best dishes are those he learnt himself from his mother.

Reliability, delivery and success together with the word of mouth have excelled the reputation of the business so much so that after each function several more enquiries are sure to follow. A

professional website with the extensive menu displayed is the tip to follow. It's no wondering the city council awards them the smiles and confidence in management and food hygiene practises, disabled toilets and changing facilities for babies are available.

If you require expert handling of outside catering and banqueting, hosting wedding functions or private parties then Koyla thrive in this field.

The restaurant has a very opulent décor with two tier seating for over 240 covers. The ambience is pleasantly mellow with a good buzz enhanced by the subtle Indian background music. Spacious and clean, adequately lit, to say that the designer did an excellent job would be something of an understatement.

The whole chicken Gazebo in the basket, Karahi King prawns cooked with extraordinary sauces and vegetables and the Timballat Prawns cooked with Koyla's secret

sauce recipe made for a perfect prelude to the main course.

Creamy fish blended with a rich creamy rich sauce, Chicken chop suey, which consisted of strips of chicken served with vegetables and a special sauce and Masala Kulcha tandoori naan stuffed with spicy mixed vegetables. Piece de resistance was the Mushroom steak, lightly fried in olive oil blended with fresh cream and seasoned delicately.

The delectable concoction of flavoured lassi's cut through the complexity of spices and flavours. Spoilt for the choice with over 24 flavours of Gelatto ice cream the chef recommended the hot cookie dough dessert! Definitely one to revisit.

Koyla's
Unit G1 capital Building
Charter Street
Leicester
LE1 3UD
T: 0116 2628710
www.koyla.co.uk