

specials

KHEEMA PARATHA 14.95
Flatbread with curried lamb mince, tempered spinach, scrambled egg and chutneys. (1a,4,7)

AKURI PARATHA 13.50
Parsi scrambled eggs, whole wheat 'tava' paratha, rocket leaves and cherry tomato. (1a,7,12)

ALOO TIKKI BENEDICT 13.95
Spiced potato cake, wilted spinach, poached egg and hollandaise sauce. (4,7,13)

BURRATA PATTA CHAAT (v) 11.95
Chickpea salad, burrata, kale 'tempkora', chutneys and pomegranate. (1a,4,7)

CHICKEN KATHI ROLL 14.95
Chicken tikka, parmaessen shavings, baby gem, ceaser dressing, wrapped up in a fresh naan. (1a,4,7,12)

GALOUTI BURGER 16.95
Lamb 'galouti', onion bhaji, Irish tomato, cheddar, lettuce and mint chutney in a toasted potato bun. (1a,3c,4,7,9,12)

PANEER BURGER (v) 16.95
Paneer, potato & chickpea spiced patty, Irish tomato, cheddar, lettuce and chilli-garlic ketchup in a toasted potato bun. (1a,4,7,9)

naan breads

PLAIN (1a,4,7) 03.20

GARLIC AND CHIVE (1a,4,7) 03.50

BONE-MARROW BUTTER (1a,4,7) 03.75

TRUFFLE CHEESE (1a,4,7) 03.95

PESHAWARI COCONUT (1a,4,7) ... 03.95

WELCOME TO DOOLALLY

Inspired by the India Irish connection, we aim to celebrate authentic regional Indian flavours and showcase seasonal local produce. Tuck in to our classic curries and charred naans. Try our chaat selections, our creative twists on regional classics using subtle spicing and beautiful Irish ingredients. Sip on a refreshing sharbat and lassis. Above all, enjoy.

curry

SERVED WITH EITHER STEAMED BASMATI OR PILAU RICE

PANEER AND CORN SAAG (v) 16.95
Spinach, dill and fenugreek puree, paneer, sweet corn kernels and browned garlic. (4)

PRAWN JALFREZI 23.95
Tiger prawns tossed with onion-tomato masala and mixed peppers. (4,5d,9,12)

BUTTER CHICKEN 19.95
Chicken poached in a fragrant creamy tomato sauce. (4,12)

LAMB ROGAN JOSH 21.95
Lamb curry with browned onions, pureed tomato and spices. (4)

kebabs

HOUSE MARINADED MEAT OR CHEESE COOKED ON SKEWERS IN OUR CHARCOAL CLAY OVEN AND SERVED OFF THE SKEWER WITH ACCOMPANYING HOME MADE DIP

PANEER TIKKA (v) 13.50
Paneer, peppers and red onions; cream cheese, cardamom and saffron. (4,12)

CHICKEN TIKKA 11.95
Tikka in a classic tandoori marinade. (4,12)

DOOLALLY CHAAP 13.50
Irish lamb chops, paprika, fennel seed and raw papaya. (4,12)

MALAI BROCCOLI 12.50
Tandoor grilled florets, cream-cheese & cardamom marinade. (4)

MALAI CHICKEN TIKKA 13.50
Chicken breast, cream cheese and chilli marinade. (4,12)

TANDOORI PRAWNS 14.95
Jumbo prawns marinated with yoghurt & house spices, served with sweet potato chaat (4,5d)

sides

SEASONAL VEGETABLES (4) 05.25

GUNPOWDER CHIPS 04.95
Salt & Chilli Masala Fries.

SIGNATURE BLACK LENTIL (4) 05.95
Slow cooked black lentils with ginger, tomato, butter and cream.

KACHUMBER SALAD (12) 04.95

STEAMED BASMATI 03.95

PILAU RICE (4) 03.95
Braised basmati with cumin and browned onions.

JEERA ALOO 03.95
Cumin seeds, onion and garlic, fresh coriander, roast potatoes.

YELLOW LENTILS (4)(VEGAN*) 03.95
Tempered yellow lentils with cumin garlic & fresh coriander.

ALOO GOBI (VEGAN) 05.95
Cauliflower and potatoes simmered with tomato & spices

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ALLERGENS 1–Gluten (A–Wheat, B–Spelt C–Khorasan, D–Rye, E–Barley F–Oats) • 2–Peanuts • 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macademia, H–Walnut) • 4–Milk • 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp) • 6–Mollusc • 7–Eggs • 8–Fish • 9–Celery • 10–Soya • 11–Sesame Seeds • 12–Mustard • 13–Sulphur dioxide & sulphites • 14–Lupin