

starters	curry <small>SERVED WITH EITHER STEAMED BASMATI OR PILAU RICE.</small>	kebabs <small>HOUSE MARINATED MEAT OR CHEESE COOKED ON SKEWERS IN OUR CHARCOAL CLAY OVEN AND SERVED OFF THE SKEWER WITH ACCOMPANYING HOME MADE DIP.</small>
<p>ONION BHAJI (VEGAN) 07.95 Onion slivers and samphire coated with gram flour and spices. (9)</p> <p>MEDU VADA (VEGAN)..... 06.95 Pillowy lentil dumplings with peppercorns and chilli; coconut chutney. (3c,I2)</p> <p>BEETROOT SHIKAMPURI (V) 09.95 Spiced beetroot cake, cream-cheese filling, pistachio crust. (3f,4,I2)</p> <p>MUSSELS MOILEE 11.95 Keralan ginger-turmeric-coconut broth; seaweed soda bread. (1a,4,6)</p> <p>TANGRA CHILLI CHICKEN 08.95 Kolkata-Chinese stir-fry, peppers, chillies and soy. (a1,I0,I1)</p> <p>LAMB GALOUTI 09.95 Melt in the mouth ground lamb cakes flavoured with mace and cardamom. (3c,4,I2,I3)</p> <p>KOSAMBRI (VEGAN) 10.95 Raw, Vegan Salad of the Day. (3h,I2)</p> <p>CHICKEN TIKKA CAESAR SALAD . 13.50 Caesar style salad with tandoori chicken tikka and pickled onions. (1a,4,7,I2,I1,I3)</p> <p>PRAWN MASALA 09.95 Tiger prawns, masala sauce, sesame & chilli dust. (4,5d,I1,I2)</p> <p>TASTING PLATE 12.50 Onion bhaji, medu vada, lamb galouti, prawn masala. (1a,3c,3d,4,5d,7,9,I1,I3)</p>	<p>PANEER MAKHNI (V) 16.95 Punjabi style paneer in a sauce of creamed tomatoes and fenugreek. (4)</p> <p>PRAWN JALFREZI 23.95 Tiger prawns tossed with onion-tomato masala and mixed peppers. (4,5d,9,I2)</p> <p>BUTTER CHICKEN 19.95 Chicken poached in a fragrant creamy tomato sauce. (4,I2)</p> <p>MURGH TIKKA MASALA 19.95 Chicken tikka, fenugreek, smokey onion-tomato sauce. (4,I2)</p> <p>LAMB ROGAN JOSH 21.95 Lamb curry with browned onions, pureed tomato and spices. (4)</p> <p>KADAI VEGETABLES (VEGAN*)15.95 Seasonal vegetables in a tomato sauce flavoured with kadai spices. (4,9,I2)</p> <p>PANEER AND CORN SAAG (V)..... 16.95 Spinach, dill and fenugreek puree, paneer, sweet corn kernels and browned garlic. (4)</p> <p>CHICKEN KORMA..... 19.95 Chicken simmered in a silky cashew nut sauce with spices and saffron. (3c,4)</p> <p>SAAG GOSHT..... 19.95 Lamb curry with onion-tomato masala; finished with puréed spinach. (4)</p> <p>MUSHROOM MATAR..... 14.95 Portabello mushrooms and petit pois in a spiced onion tomato masala. (4)</p> <p>BHINDI MASALA (VEGAN)..... 12.95 Stir-fried okra with onions, tomatoes and spices</p>	<p>PANEER TIKKA (V) 13.50 Cream cheese, cardamom and saffron. (4,I2)</p> <p>MALAI CHICKEN TIKKA 13.50 Chicken breast, cream cheese and chilli marinade.(4,I2)</p> <p>CHICKEN TIKKA..... 11.95 Tikka in a classic tandoori marinade. (4,I2)</p> <p>DOOLALLY CHAAP... 13.50 Two Irish lamb chops, paprika, fennel seed and raw papaya. (4,I2)</p> <p>SALMON TULSI 13.95 Atlantic salmon pieces, marinated in basil, mint, yoghurt and lemon. (4,8,I2)</p> <p>MALAI BROCCOLI 12.50 Tandoor grilled florets, cream-cheese & cardamom marinade. (4)</p> <p>LAMB SEEKH 13.50 Ground lamb kebab marinated in herbs, freshly ground spices and cream-cheese (4)</p>
<p>chaat bar</p> <p>BURRATA PATTA CHAAT (V) 11.95 Burrata, kale tempkora, chickpeas masala, sev, chutneys and pomegranate. (1a,4,7,I2)</p> <p>RAGDA PAT TICE (V) 08.95 Spiced potato cakes, curried chickpeas, blueberries, chutneys and yogurt. (1a,4,I2)</p> <p>PAV BHAJI FONDUE (V)..... 08.50 Pumpkin and potato mash, toasted brioche with kachumber, grated Dubliner cheese and Kerrygold butter. (1a,4,7,I2)</p> <p>KHEEMA PAV 08.95 Mince meat, petit pois, toasted brioche. (1a,4,7,I2,I3)</p>	<p>biryani</p> <p>CHICKEN BIRYANI 15.95 One pot chicken dish with basmati rice, browned onions, herbs & spices (4)</p> <p>VEGETABLE BIRYANI 15.95 One pot vegetable dish with basmati rice, browned onions, herbs & spices (4)</p>	<p>sides</p> <p>SEASONAL VEGETABLES (4)..... 05.25</p> <p>GUNPOWDER CHIPS 04.95 Salt & Chilli Masala Fries.</p> <p>SIGNATURE BLACK LENTILS (4).. 05.95 Slow cooked black lentils with ginger, tomato, butter and cream</p> <p>KACHUMBER SALAD (I2)..... 04.95</p> <p>STEAMED BASMATI..... 03.95</p> <p>PILAU RICE (4) 03.95 Braised basmati with cumin and browned onions.</p> <p>YELLOW LENTILS (4)(VEGAN*) 03.95 Tempered yellow lentils with cumin garlic & fresh coriander.</p> <p>ALOO GOBI (VEGAN)..... 05.95 Cauliflower and potatoes simmered with tomato & spices</p> <p>naan breads</p> <p>PLAIN (1a,4,7) 03.20</p> <p>GARLIC AND CHIVE NAAN (1a,4,7) 03.50</p> <p>BONE-MARROW BUTTER NAAN (1a,4,7) 03.75</p> <p>TRUFFLE CHEESE NAAN (1a,4,7) . 03.95</p> <p>PESHAWARI, COCONUT (1a,4,7).. 03.95</p>

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

CUSTOMERS: ALL PRODUCTS/DISHES ARE STORED, PREPARED AND HANDLED IN AN ENVIRONMENT WHERE FOOD ALLERGENS ARE USED. WE HAVE IMPLEMENTED CONTROLS TO REDUCE THE RISK OF CROSS CONTAMINATION BUT CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRANSFER. PLEASE SEE THE TABLE ABOVE OUTLINING THE DIRECT ALLERGENS USED IN OUR PRODUCTS/DISHES. PLEASE ASK OUR STAFF SHOULD YOU HAVE ADDITIONAL QUERIES. ALL OUR BEEF IS OF IRISH ORIGIN

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