

starters

- ONION BHAJI (VEGAN)** 07.95
Onion slivers and samphire coated with gram flour and spices. (4,9)
- KOSAMBRI (VEGAN)** 10.95
Raw, vegan salad of the day. (3h,12)
- BURRATA PATTA CHAAT (V)** 11.95
Chickpea salad, burrata, kale 'tempkora', chutneys and pomegranate. (1a,4,7,12)
- PRAWN MASALA** 09.95
Tiger prawns, masala sauce, sesame & chilli dust. (4,5d,11,12)
- TANGRA CHILLI CHICKEN** 08.95
Kolkata-Chinese stir-fry, peppers, chillies and soy. (a1,10,11)
- PAV BHAJI FONDUE (V)** 08.50
Pumpkin and potato mash, toasted brioche with kachumber, grated Dubliner cheese and Kerrygold butter. (1a,4,7,12)
- KHEEMA PAV** 08.95
Spiced lamb mince, petit pois, toasted brioche. (1a,4,7,12,13)

kebabs

HOUSE MARINATED 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)
- MALAI CHICKEN TIKKA** 13.50
Chicken breast, cream cheese and chilli marinade. (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)
- SALMON TULSI** 13.95
Atlantic salmon pieces, marinated in basil, mint, yoghurt and lemon. (4,8,12)
- MALAI BROCCOLI** 12.50
Tandoor grilled florets, cream-cheese & cardamom marinade. (4)
- LAMB SEEKH** 13.50
Ground lamb kebab marinated in herbs, freshly ground spices and cream-cheese (4)

curry

SERVED WITH EITHER STEAMED BASMATI OR PILAU RICE

- KADHAI VEGETABLES (VEGAN)** 15.95
Seasonal vegetables in a tomato sauce flavoured with kadhai spices. (4,9,12)
- PANEER MAKHNI (V)** 16.95
Punjabi style paneer in a sauce of creamed tomatoes and fenugreek. (4)
- PANEER AND CORN SAAG** 16.95
Spinach, dill and fenugreek purée, 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 tikka in a fragrant creamy tomato sauce with fenugreek leaves. (4,12)
- MURGH TIKKA MASALA** 19.95
Chicken tikka, fenugreek, smokey onion-tomato sauce. (4,12)
- CHICKEN KORMA** 19.95
Chicken simmered in a silky cashew nut sauce with spices and saffron. (3c,4)
- LAMB ROGAN JOSH** 21.95
Lamb curry with browned onions, pureed tomato and spices. (4)
- SAAG GOSHT** 19.95
Lamb curry with onion-tomato masala; finished with pureed spinach. (4)
- MUSHROOM MATAR** 14.95
Portabello mushrooms and petit pois in a spiced onion tomato masala. (4)
- BHINDI MASALA (VEGAN)** 12.95
Stir-fried okra with onions, tomatoes and spices

naan breads

- PLAIN (1a,4,7)** 03.20
- GARLIC AND CHIVE NAAN (1a,4,7)** 03.50
- BONE-MARROW BUTTER NAAN (1a,4,7)** 03.75
- TRUFFLE CHEESE NAAN (1a,4,7)** .. 03.95
- PESHAWARI, COCONUT (1a,4,7)** .. 03.95

lunch special

DOOLALLY THALI TRAY 14.95
Our signature balanced lunch combo.

Please choose one of the following curries:

PANEER & CORN SAAG (4)
BUTTER CHICKEN (4,12)
CHICKEN KORMA (3c,4)

Includes all of the follow:
SIGNATURE BLACK LENTILS (4)
STEAMED BASMATI (4)
PLAIN NAAN (1a,4,7)
SEASONAL VEGETABLES (4)
KACHUMBER SALAD

doolally special

CHICKEN KATHI ROLL 13.95

Whole-wheat wrap with chicken tikka, parmesan shavings, baby gem and mint chutney. (1a,4,7,12)

PANEER BURGER (V) 16.95

Grilled paneer, onion bhaji, Irish tomato, lettuce and chilli-garlic ketchup in a toasted potato bun. (1a,4,7,9,12)

GALOUTI BURGER 16.95

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

Served with:
GUNPOWDER FRIES
KACHUMBER SALAD

sides

- SEASONAL VEGETABLES (4)** 05.25
- GUNPOWDER CHIPS** 04.95
Salt & Chilli Masala Fries.
- SIGNATURE BLACK LENTILS (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.
- 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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LUNCH MENU

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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

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