

VALENTINE'S SET MENU

two courses - 45 | three courses - 55

starters

ONION BHAJI (VE)

Onion and samphire coated with gram flour and spices. (9)

KARARE BAIGAN

Crispy aubergine tossed in a garlic, soya chilli sauce inspired by Kolkata's Chinatown (2,10,11)

RAGDA PATTICE (V)

Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt (1a,4)

PRAWN MASALA

prawns, masala sauce, sesame & chilli dust (4,5d,11)

DUCK CIGAR ROLL

Indo-Chinese crispy rolls filled with slow-cooked duck leg, served with sweet chilli sauce (1a,10)

TASTING PLATE FOR TWO

Onion Bhaji, crispy idli, lamb shami, prawn masala. (4,5d,9,11,12,13)

MALAI CHICKEN TIKKA

Chicken breast, cream cheese & chilli marinade. (4,12)

mains

All main courses served with a choice of pilau or basmati rice. Substitute Gunpowder Chips (+1.50 supplement)

BUTTER CHICKEN

Chicken thigh poached in a fragrant creamy tomato sauce. (4,12)

BURRATA SAAG (V)

Spinach, onion, tomato and brown garlic. (4)

PRAWN JALFREZI

Tiger prawns tossed with onion-tomato masala and mixed peppers. (4,5d)

CHICKEN RIZALA

Chicken fillet poached in cashewnut and yogurt sauce, confit bell peppers. (3c,4)

CHOLE MASALA (V)

Doolally special chickpea masala with hints of spice and sour.

CHICKEN KORMA.

Chicken breast simmered in a silky cashew nut sauce with spices and saffron. (3c,4)

MURGH TIKKA MASALA

Chicken tikka, fenugreek, smoky onion, tomato sauce. (4,12) + 3.00 supplement

LAMB SHANK ROGAN JOSH

Slow-cooked lamb shank curry with browned onions, tomato, and Kashmiri spices (4) + 5.00 supplement

sides & naan

GUNPOWDER CHIPS - 5.50

Salt & Chilli Masala Fries.

KACHUMBER SALAD (V) - 4.95

YELLOW LENTILS (V) - 6.25

Tempered yellow lentils with cumin, garlic & fresh coriander. (12)

ALOO GOBI (V) - 6.25

Cauliflower and potatoes simmered with tomato & spices.

PLAIN NAAN (1a,4,7) - 3.35

GARLIC AND CHIVE NAAN (1a,4,7) - 4.15

BONE-MARROW BUTTER NAAN (1a,4,7) - 4.15

TRUFFLE CHEESE NAAN (1a,4,7) - 6.50

BLUE CHEESE NAAN (1a,4,7) - 6.50

PESHAWARI, COCONUT (1a,4,7) - 5.15

TANDOORI ROTI (VEGAN) (1a) - 3.35

desserts

CHOCOLATE ORANGE CRUNCHY BAR

Served with milk chocolate ice-cream. (1a, 4, 7, 10)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with homemade berry coulis. (1a, 3a, 3b, 3c, 4, 7, 10)

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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