



doolally

Desserts

MENU

Desserts Menu

Desserts

GAJAR KA HALWA ----- 9.10
Traditional North Indian dessert made with carrots, cooked in ghee and milk, served with raisins and nuts 🍌🍌🍌🍌

RICE KHEER PUDDING ----- 8.60
Indian spiced rice pudding with rose scented sago and pistachio crumb 🍌🍌

RASPBERRY & WHITE ----- 10.35
CHOCOLATE CHEESECAKE
Served with homemade berry coulis 🍌🍌🍌🍌🍌🍌🍌🍌

CHOCOLATE TEMPTATION CAKE ----- 10.35
Served with nut crumble and chocolate ice cream 🍌🍌🍌🍌🍌🍌🍌🍌

RASMALAI-STYLE TRES LECHES ----- 10
A fusion dessert made with sponge soaked in a rasmalai-style three-milk blend, flavoured with cardamom and saffron 🍌🍌🍌🍌🍌

Lassis & Sharbats

MANGO LASSI ----- 7.30
Mango, Greek yoghurt 🍌

WATERMELON & MINT SHARBAT ----- 7.30
Fresh watermelon, mint, lime

Alcoholic

HOT PORT ----- 7.30

CALYPSO COFFEE 🍌 ----- 7.30

BAILEYS COFFEE 🍌 ----- 7.30

FRENCH COFFEE 🍌 ----- 7.30

POWERS IRISH COFFEE 🍌 ----- 7.30

ESPRESSO MARTINI ----- 7.30

Chai, Tea & Coffee

CHAI 🍌 ----- 3.65

ESPRESSO ----- 2.70

TEA ----- 3.65

FLAT WHITE 🍌 ----- 4.05

AMERICANO ----- 3.75

LATTE 🍌 ----- 4.30

Please note there is a 12.5% service charge for groups of 5 or more.

Allergens

- 🍌 Gluten (🍌Wheat, 🍌Spelt, 🍌Khorasan, 🍌Rye, 🍌Barley, 🍌Oats), 🍌Peanuts, 🍌Nuts (🍌Almonds, 🍌Hazelnuts, 🍌Cashews, 🍌Pecans, 🍌Brazil, 🍌Pistachio, 🍌Macadamia, 🍌Walnut), 🍌Milk, 🍌Crustaceans (🍌Crab, 🍌Lobster, 🍌Crayfish, 🍌Shrimp), 🍌Mollusc, 🍌Eggs, 🍌Fish, 🍌Celery, 🍌Soya, 🍌Sesame Seeds, 🍌Mustard, 🍌Sulphur Dioxide & Sulphites, 🍌Lupin