



doolally

À la carte

MENU

Starters

ONION BHAJI (V) -----	10.65
Onion slivers and samphire coated with gram flour and spices 🍴	
CHICKEN TIKKA & CHEESE KULCHA -----	11.40
Keralan ginger-turmeric-coconut broth with soda bread 🍴🌱🌶️🥚	
KERALA FRIED CALAMARI -----	11.95
Crispy, spicy calamari served with pepper fry sauce 🍴🌶️	
TANGRA CHILLI CHICKEN -----	11.40
Kolkata-Chinese stir-fry, peppers, chillies and soy 🍴🌶️🥚	
LAMB SHAMI -----	15.05
Slow-cooked shredded lamb with a spiced cream cheese filling 🍴🌶️	
CRISPY IDLI (V) -----	10.30
Cubed fried rice pancakes, tossed in spices and served with tomato and coconut chutney 🍴	
CHICKEN TIKKA CAESAR SALAD -----	14.55
Caesar-style salad with tandoori chicken tikka 🍴🌶️🥚	
PRAWN MASALA -----	12.95
Tiger prawns, masala sauce, sesame and chilli dust 🍴🌶️🥚	
CRAB KOLIWADA -----	15.95
Soft shell crab served with coconut-based coastal sauce 🍴🌶️🌱🥚	
DUCK CIGAR ROLL -----	11.95
Indo-Chinese crispy rolls filled with slow-cooked duck leg, served with sweet chilli sauce 🍴🌶️	
KARARE BAIGAN -----	10.95
Crispy aubergine tossed in a garlic, soya chilli sauce inspired by Kolkata's Chinatown 🍴🌶️🌱🥚	

SIGNATURE TASTING PLATE ----- 16.10
Onion Bhaji, Crispy Idli, Lamb Shami, Prawn Masala 🍴🌶️🌱🥚

Kebabs

House-marinated meat or cheese cooked in our charcoal clay oven & served off the skewer with homemade dip

PANEER TIKKA (V) -----	14.55
Cream cheese, cardamom and saffron 🍴	
MALAI CHICKEN TIKKA -----	15.55
Chicken breast, cream cheese and chilli marinade 🍴	
CHICKEN TIKKA -----	14.00
Chicken thigh in a classic tandoori marinade 🍴🌶️	
DOOLALLY CHAAP -----	16.40
Two Irish lamb chops, paprika, fennel seed and raw papaya 🍴🌶️	
SALMON TULSI -----	16.40
Atlantic salmon pieces, marinated in basil, mint, yoghurt and lemon 🍴🌶️🥚	
MANGO CHICKEN TIKKA -----	16.50
Chicken fillet grilled in a spiced Alphonso mango marinade, served with chutneys 🍴	
LAMB SEEKH -----	15.55
Ground lamb kebab marinated in herbs, freshly ground spices and cream cheese 🍴	
TANDOORI PRAWNS -----	18.45
Jumbo prawns marinated with yoghurt & house spices, served with sweet potato chaat 🍴🌶️🥚	
LEHSONI SOYA CHAAP -----	12.95
Garlic marinated soya protein, mildly spiced, served with mint chutney 🍴🌶️🌱🥚	

Mains

PANEER MAKHNI (V) -----	23.60
Punjabi style paneer in a sauce of creamed tomatoes and fenugreek 🍴	
PRAWN JALFREZI -----	29.35
Tiger prawns tossed with onion-tomato masala and mixed peppers 🍴🌶️	
BUTTER CHICKEN -----	25.95
Chicken thigh poached in a fragrant, creamy tomato sauce 🍴🌶️	
MURGH TIKKA MASALA -----	27.00
Chicken tikka, fenugreek, smoky onion, tomato sauce 🍴🌶️	
SEA BASS MOILEE -----	26.95
South Indian-style fish curry cooked in fragrant coconut milk, served with gunpowder Hasselback potato 🍴🌶️	

LAMB SHANK ROGAN JOSH ----- 29.85
Slow-cooked lamb shank curry with browned onions, tomato, and Kashmiri spices 🍴

BURRATA SAAG (V) -----	23.60
Spinach, onion, tomato and brown garlic 🍴	
CHICKEN KORMA -----	25.95
Chicken breast simmered in a silky cashew nut sauce with spices and saffron 🍴🌶️	
SAAG GOSHT -----	28.05
Lamb curry with onion-tomato masala, finished with puréed spinach 🍴	
MUSHROOM MATAR (V) -----	21.55
Portobello mushrooms and petit pois in a spiced onion tomato masala 🍴	
BHINDI MASALA (V) -----	21.55
Stir-fried okra with onions, tomatoes and spices	
KERALA PRAWN CURRY -----	29.85
Jumbo prawns simmered in a coconut milk-based spiced curry 🍴🌶️	
BHUNA GOSHT -----	27.00
Gently simmered lamb bhuna, exotic spices, ginger, chilli 🍴	
CHOLE MASALA (V) -----	22.60
Doolally special chickpea masala with hints of spice & sour	
DAL MAKHNI (V) -----	22.60
Signature black lentils slow cooked for 36 hours with ginger, tomato, butter and cream 🍴	
ACHARI ALOO MASALA (V) -----	21.55
Spicy tangy potatoes tossed with pickling spices 🍴🌶️	
CHICKEN BIRYANI -----	23.90
One pot chicken dish with basmati rice, browned onions, herbs and spices 🍴🌶️🌱🥚	

> Limited Availability: Available From 5pm Daily

Chaat Baar

LAMB MIRCHI VADA -----	12.95
Fiery chilli fritter, stuffed with spiced Jodhpuri-style lamb mince, crisp and bold 🍴🌶️	
RAGDA PATTICE (V) -----	11.95
Spiced potato cakes, curried chickpeas, blueberries, chutneys and yoghurt 🍴🌶️	

PAV BHAJI FONDUE (V) ----- 9.60
Pumpkin and potato mash, toasted brioche with kachumber, grated Dubliner cheese and Kerrygold butter 🍴🌶️🌱

DAHI PAPDI CHAAT (V) ----- 9.85
Potato, papdi, chutneys, sev 🍴🌶️

ALOO TUK (V) ----- 9.95
Spiced, crispy potatoes served with tangy chutneys 🍴

Naan Breads, Roti & Sides

PLAIN NAAN 🍴🌶️ -----	3.35
GARLIC & CHIVE NAAN 🍴🌶️ -----	4.15
BONE-MARROW BUTTER NAAN 🍴🌶️ -----	4.15
TRUFFLE CHEESE NAAN 🍴🌶️ -----	6.50
PESHAWARI NAAN 🍴🌶️ -----	5.15
TANDOORI ROTI (V) 🍴 -----	3.35
AMRITSARI ALOO KULCHA 🍴🌶️ -----	5.15
BASMATI RICE -----	4.10
GUNPOWDER CHIPS -----	5.75
Salt and Chilli Masala Fries	
KACHUMBER SALAD (V) -----	5.15
YELLOW LENTILS (V) -----	6.50
Tempered yellow lentils with cumin, garlic and fresh coriander	
ALOO GOBI (V) -----	6.50
Cauliflower and potatoes simmered with tomato and spices	

> Please note, sides are available to order only with a main course and cannot be ordered separately.

Please note there is a 12.5% service charge for groups of 6 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

Kahani Dinner Menu

2 COURSES | 28.95

Available:

Monday to Wednesday | All Day
Thursday & Sunday | Until 6.30pm

