



वoolally

# 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
Chicken tikka paired with cheese, stuffed in khamiri naan served with butter masala sauce, rocket 🍴 🍴 🍴 🍴	
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 🍴 🍴 🍴	
LEHSONNI 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 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

## Kahani Dinner Menu

2 COURSES | 28.95

Available:

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

