

The image shows the interior of a restaurant named 'Woolally'. The space is dimly lit with warm, ambient lighting. The walls are dark wood-paneled and decorated with numerous framed pictures and posters. A central bar area features a green tiled backsplash and a row of beer taps. The seating includes a long red leather booth along the back wall, several round tables with black leather chairs, and a large, dark, reflective table in the foreground. The overall atmosphere is classic and sophisticated.

Woolally

Group Dining *And Events*

Venue / Concept

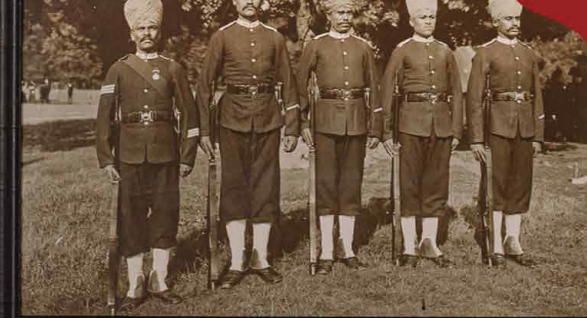
Doolally brings bold regional Indian cooking to Dublin in a room that feels lively, generous, and welcoming.



Main Dining Room

The dining room centres around the open kitchen and tandoor ovens, where fire and movement create natural theatre throughout the evening. Emerald marble gives the room weight and character without feeling formal.

Group Capacity
Up to 100 Guests



Venue Hire

For larger occasions, Doolally is available for exclusive hire. The full restaurant becomes your setting for regional Indian cooking, open fire theatre, and polished hosting.

Exclusive Hire

Seated Capacity | 220

Standing Capacity | 350

Deposit And Payment:

25% of the minimum spend is required to secure the date.



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We held our Christmas party in Doolally and took exclusive use of the restaurant. It was absolutely fantastic from start to finish. The space is excellent for a private event, with a great atmosphere and plenty of room for everyone to relax or party! The food is outstanding and the service exceptional. In fact, it's so good, we booked 2 years in a row. Highly recommended for corporate parties or events.

★★★★★ - Denise, CoolPlanet



Food

Doolally offers a Modern Indian approach to cooking, drawing on influences from across India and grounded in depth of flavour and technique.

Spices are used with purpose, creating balance rather than heat, and allowing each ingredient to speak clearly.



Drinks

Drinks are crafted to complement bold Indian flavours. Cocktails are balanced and precise, built to work alongside spice rather than compete with it.

Wine and beer selections are confident and straightforward, allowing groups to choose easily and keep the focus on the table.



Set Dinner Menu

3-COURSE SET MENU

65 PER PERSON

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

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 Macadamia, H Walnut), 4 Milk, 5 Crustaceans
(A Crab, B Lobster, C Crayfish, D Shrimp), 5 Mollusc,
7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard,
13 Sulphur Dioxide & Sulphites, 14 Lupin

Note: Menus are subject to seasonal change.

Starters

KARARE BAIGAN (V)

Crispy fried eggplant, dressed in soya, chilli sesame and scallion 1A 2 10 11

MANGO CHICKEN TIKKA

Chicken fillet in a mango tandoori marinade 4

PRAWN KOLIWADA

Deep-fried tiger prawn coated in semolina and curry leaf 1A 5D

PALAK PATTA CHAAT (VG)

Crispy spinach, blueberries, chutneys & yoghurt 1A 4

Mains

Served With *Pilau* or *Basmati Rice*

DAKSHINI MILONI SUBZ (V)

Mixed seasonal vegetables cooked in a coconut-based curry 12

SALLI MURGH

Parsi chicken curry, topped with crispy matchstick potatoes 4

DALCHA GOSHT

Hyderabadi lamb stew cooked with yellow lentil and aromatic spices 4

SOYA CHAAP MASALA (V)

Soya-based protein, fenugreek, smoky onion tomato sauce 4 12

Sides

Served family-style to the table

GARLIC MASALA FRIES 11

PLAIN & BUTTER NAAN (VG) 1A 4 7

YELLOW LENTILS (V)

Tempered yellow lentils with cumin, garlic and fresh coriander

Dessert

GULAB JAMUN RABRI

Saffron infused milk soak sponge, condensed milk dumpling 1A 4 5A 5C 5F

FALOODA ICE-CREAM

Rose syrup, basil seeds, milk 4 5A 5C 5F

SORBET SELECTION (V)

Assortment of sorbets - please ask your server for today's selection

Canapés

4 Canapés - 24 Per Person | 5 Canapés - 30 Per Person

CHICKEN TIKKA CROSTINI

Spiced and Smokey chicken served on toasty bread ^{1A} ⁴ ¹²

CHICKEN 65

South Indian deep-fried chicken with mustard seed and curry leaf ¹²

CHEESEY CHICKEN KEBAB PAPDI

Chicken fillet marinated in yoghurt, chilli and cream cheese ^{1A} ⁴

LAGAN KI BOTI

Tender lamb cubes cooked in the tandoor with mint salsa ⁴ ¹² ¹³

LAMB SHAMI MALABAR

Slow cooked lamb with cream cheese and flaky paratha ^{1A} ⁴ ¹³

DAHI PURI

Crispy, tangy, and creamy chaat with yogurt & chutneys ^{1A} ⁴ ¹⁰

MINI PANEER KURCHAN TOASTIE

Shredded paneer and cheddar toasties ^{1A} ⁴

ALOO TIKKI CHAAT

Mini potato cakes, tamarind and sweet yogurt ^{1A} ⁴

MIX VEG PAKORA (V)

Gram flour coated fried vegetables, tamarind chutney

CRISPY FISH FINGERS

Calcutta style mini fish fingers with desi tartar ^{1A} ⁴ ⁷ ⁸ ¹²

RAJMA KI SHAMI (V)

Kidney bean cakes, sev, and pomegranate

PRAWN PEPPER-FRY

Tiger prawns tossed with pepper and homemade spice mix, served on Malabar toast ^{1A} ⁴ ¹⁰ ¹¹

We recommend choosing a minimum of one Vegan option in order to cater to the dietary requirements of your group.

Supper Bowls

3 Supper Bowls - 30 Per Person

All supper bowls are *designed to enjoy* whilst mingling, cocktail reception style.

BUTTER CHICKEN BOWL

Pilau rice, masala onion, fresh coriander and yogurt drizzle ⁴ ¹²

PANEER TIKKA BUDDHA BOWL

Basmati rice, kachumber salad, mint yogurt and papadam ⁴

DAL CHAWAL BOWL (V)

Yellow lentil, steamed rice, aloo gobi, fried onion and cucumber salad

KATHI ROLL DECONSTRUCTED BOWL

Whole wheat tandoori roti, spiced chicken tikka, onion, shredded iceberg and green chutney ^{1A} ⁴ ¹²

IDLI SAMBHAR BOWL

Idlis, sambhar, coconut chutney, tomato chutney, gunpowder and curry leaves ¹²

MASALA CHOLE BOWL

Pilau rice, raita, papad, fresh coriander and lemon wedge ⁴

CHICKEN BIRYANI BOWL

Raita, boiled egg, fried onion, mint and ginger julienne ² ⁴ ¹¹ ¹² ⁷

PAV BHAJI BOWL

Spicy bhaji, buttered pav pieces, lemon wedge, kachumber salad and chopped onion ^{1A} ⁴ ⁷

LAMB ROGANJOSH BOWL

Kashmiri style saffron rice, caramelized onion, saffron strand, kachumber salad and ginger julienne ⁴

MANGO & CHICKPEAS SALAD BOWL

Raw mango slices, boiled chickpeas, blueberry, pomegranate, mango chilli dressing and roasted cashew nut ¹⁰

We recommend choosing a minimum of one Vegan option in order to cater to the dietary requirements of your group. An average of 1.8 bowls per person from your chosen selections shall be served.

Note: Menus are subject to seasonal change.

Desserts

GAJAR HALWA (V,GF)

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts **3A 3C 3F 4**

CHOCOLATE ORANGE CRUNCHY BAR

Chocolate, orange flavour and biscuit base **1A 4 7 10**

RASPBERRY CHEESECAKE

Rich and creamy dessert with raspberry **1A 3A 3B 3C 4 7 10** sauce on top

MANGO LASSI (V,GF)

Yogurt based drink blended with ripe mangoes, sugar and cardamom **4**

RICE KHEER (V,GF)

Indian dessert made with rice, milk, sugar, flavoured with cardamom and nuts **3F 4**

GULAB JAMUN RABRI (V)

Soft, deep-fried milk-based ball soaked in fragrant sugar syrup with milk base sauce **1A 3A 3C 3F 4**

SHEER KORMA (V)

Festive vermicelli pudding made with milk, dates, nuts and sugar **1A 3A 3C 3F 4**

BEETROOT HALWA

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts **3A 3C**

Accompaniments

All included in live dessert station

Naan khatai **1A 4**

Candied walnuts **3A**

Candied almonds **3A**

Candied hazelnuts **3B**

Candied cashews **3B**

Candied pistachio **3B**

Dehydrated raspberry marshmallow **3B**

Cashew rock **3B 4**

Meringue **7**

Chocolate strawberries **4**

Caramel sauce **4**

White chocolate sauce **4**

Dark chocolate sauce **4**

Chocolate sticks **1** , *Gelatin*

Cranberry nut crumble **3A 3B 3C 7**

Rose petal raisins

Live Chaat Station

SAMOSA CHAAT

Deep fried pastry filled with potato and peas **1A 4**

ALOO TIKKI CHAAT

Spiced potato cakes, curried chickpeas, chutneys and yogurt **4**

BHALLE PAPDI

Lentil dumpling, crisp, tamarind chutney **1A 4**

ALOO CHANA CHAAT

Potato and chickpeas with sev and blueberry **4**

PAPDI CHAAT

Indian crisp with spicy potato and pomegranate **1A 4**

SEV PURI

Mumbai-style mini crisps with chutneys **1A 4**

DAHI PURI

Crispy puri, chickpeas, potato and sweet yogurt

PALAK PATTA CHAAT

Crispy spinach, beetroot chutney and tamarind chutney **1A 4**

SHAKARKANDI CHAAT

Sweet potato, tamarind and sweet yogurt **1A 4**

Drinks

PACKAGE 1

28 per person

Arrival Drink

Prosecco or Bottled Beer

Wine

Half bottle of house wine per person

PACKAGE 2

38 per person

Arrival Drink

Cocktail, Prosecco or Bottled Beer

Wine

Half bottle of premium wine per person
(Selection of 3 white and 3 red wines)

PACKAGE 3

55 per person

Arrival Drink

Champagne – Moët & Chandon

Wine

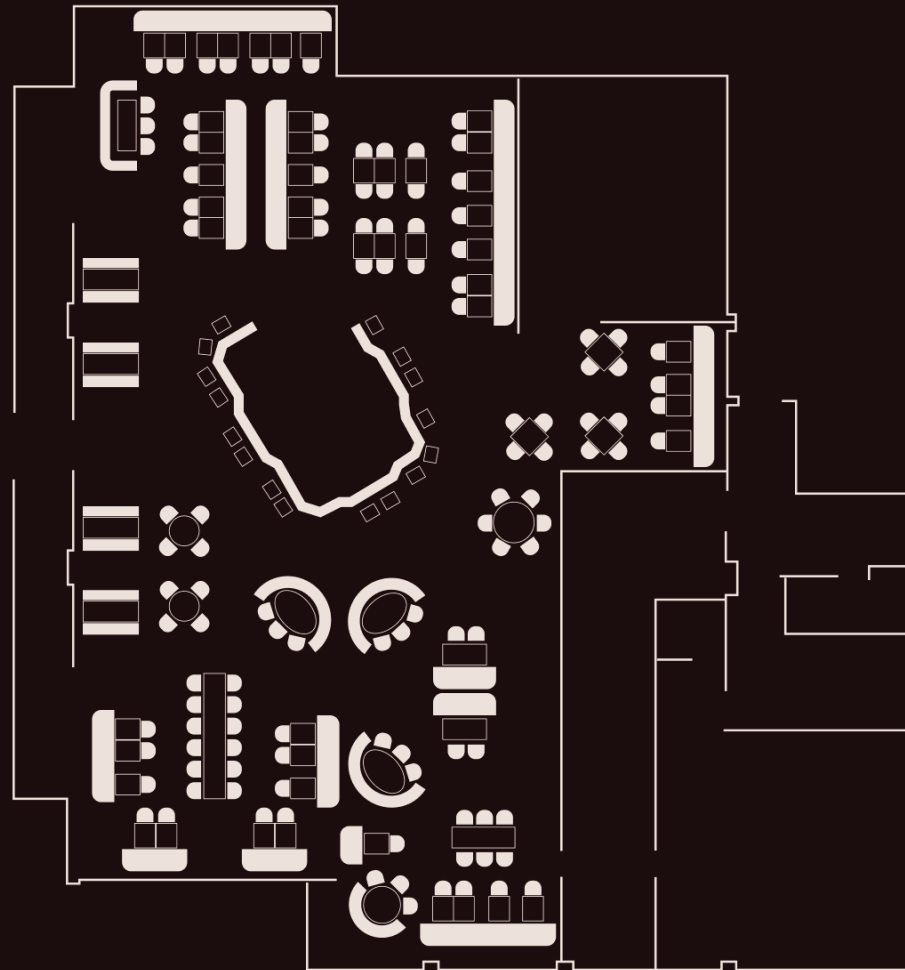
Half bottle of premium wine per person
(Selection of 3 premium white and 3
premium red wines)



Floor Plan

At Doolally, we offer a dining room designed for celebrations.

This floor plan showcases our signature layout, including the main dining room.







Enquire / Contact

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Group Bookings (Up to 30 Guests)
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Private Events & Groups (30+ Guests)
events@eclective.ie

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