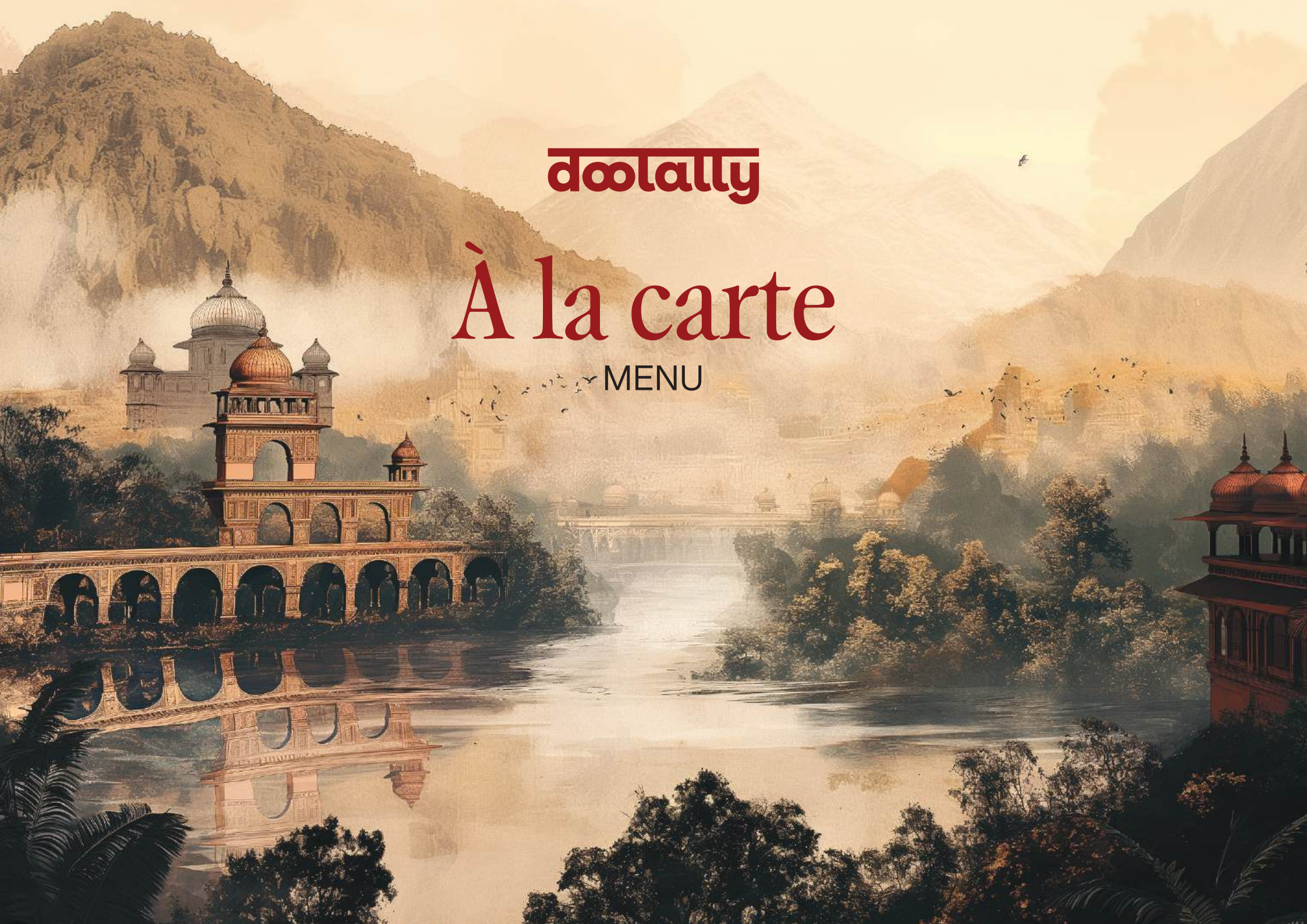




वूलाय

À la carte

MENU

Starters

ONION BHAJI (V)	11.50
Onion slivers and samphire coated with gram flour and spices (9)	
CHICKEN TIKKA & CHEESE KULCHA	12.00
Keralan ginger-turmeric-coconut broth with soda bread (4, 12, 1A, 7)	
KERALA FRIED CALAMARI	12.50
Crispy, spicy calamari served with pepper fry sauce (6, 12)	
TANGRA CHILLI CHICKEN	12.00
Kolkata-Chinese stir-fry, peppers, chillies and soy (1A, 10, 11)	
LAMB SHAMI	15.50
Slow-cooked shredded lamb with a spiced cream cheese filling (4, 13)	
CRISPY IDLI (V)	11.00
Cubed fried rice pancakes, tossed in spices and served with tomato and coconut chutney (12)	
PRAWN MASALA	13.50
Tiger prawns, masala sauce, sesame and chilli dust (4, 5D, 11)	
CRAB KOLIWADA	16.00
Soft shell crab served with coconut-based coastal sauce (1A, 5A, 7, 12)	
DUCK CIGAR ROLL	12.50
Indo-Chinese crispy rolls filled with slow-cooked duck leg, served with sweet chilli sauce (1A, 10)	
KARARE BAIGAN	11.00
Crispy aubergine tossed in a garlic, soya chilli sauce inspired by Kolkata's Chinatown (1A, 2, 10, 11)	
RAGDA PATTICE (V)	12.00
Spiced potato cakes, curried chickpeas, blueberries, chutneys and yoghurt (1A, 4)	
PAV BHAJI FONDUE (V)	10.00
Pumpkin and potato mash, toasted brioche with kachumber, grated Dubliner cheese and Kerrygold butter (1A, 4, 7)	
DAHI PAPDI CHAAT (V)	10.50
Potato, papdi, chutneys, sev (1A, 4)	

VENISON SAMOSA	13.00
Crisp, golden pastry filled with spiced minced venison (1A, 4)	

SIGNATURE TASTING PLATE	17.00
Onion Bhaji, Crispy Idli, Lamb Shami, Prawn Masala (4, 5D, 9, 11, 12, 13)	

Kebabs

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

PANEER TIKKA (V)	15.00
Cream cheese, cardamom and saffron (4)	
MALAI CHICKEN TIKKA	16.50
Chicken breast, cream cheese and chilli marinade (4)	
CHICKEN TIKKA	15.00
Chicken thigh in a classic tandoori marinade (4, 12)	
DOOLALLY CHAAP	17.00
Two Irish lamb chops, paprika, fennel seed and raw papaya (4, 12)	
SALMON TULSI	16.50
Atlantic salmon pieces, marinated in basil, mint, yoghurt and lemon (4, 8, 12)	
MANGO CHICKEN TIKKA	17.50
Chicken fillet grilled in a spiced Alphonso mango marinade, served with chutneys (4)	
LAMB SEEKH	17.00
Ground lamb kebab marinated in herbs, freshly ground spices and cream cheese (4)	
TANDOORI PRAWNS	19.50
Jumbo prawns marinated with yoghurt & house spices, served with sweet potato chaat (4, 5D, 12)	
LEHSOONI SOYA CHAAP	13.00
Garlic marinated soya protein, mildly spiced, served with mint chutney (1A, 4, 10, 12)	

Mains

All mains served with complimentary basmati rice or upgrade to Pilau rice - 1.50

PANEER MAKHNI (V)	25.00
Punjabi style paneer in a sauce of creamed tomatoes and fenugreek (4)	
PRAWN JALFREZI	30.50
Tiger prawns tossed with onion-tomato masala and mixed peppers (4, 5D)	

BUTTER CHICKEN	27.50
Chicken thigh poached in a fragrant, creamy tomato sauce (4, 12)	

MURGH TIKKA MASALA	28.50
Chicken tikka, fenugreek, smoky onion, tomato sauce (4, 12)	

SEA BASS MOILEE	27.00
South Indian-style fish curry cooked in fragrant coconut milk, served with gunpowder Hasselback potato (8, 12)	

LAMB SHANK ROGAN JOSH	31.50
Slow-cooked lamb shank curry with browned onions, tomato, and Kashmiri spices (4)	

BURRATA SAAG (V)	24.00
Spinach, onion, tomato and brown garlic (4)	

CHICKEN KORMA	28.00
Chicken breast simmered in a silky cashew nut sauce with spices and saffron (3C, 4)	

SAAG GOSHT	30.50
Lamb curry with onion-tomato masala, finished with puréed spinach (4)	

MUSHROOM MATAR (V)	22.50
Portobello mushrooms and petit pois in a spiced onion tomato masala (4)	

BHINDI MASALA (V)	22.00
Stir-fried okra with onions, tomatoes and spices	

KERALA PRAWN CURRY	32.00
Jumbo prawns simmered in a coconut milk-based spiced curry (5D, 12)	

BHUNA GOSHT	29.00
Gently simmered lamb bhuna, exotic spices, ginger, chilli (4)	

CHOLE MASALA (V)	23.50
Doolally special chickpea masala with hints of spice & sour	

DAL MAKHNI (V)	24.50
Signature black lentils slow cooked for 36 hours with ginger, tomato, butter and cream (4)	

ACHARI ALOO MASALA (V)	22.50
Spicy tangy potatoes tossed with pickling spices (4, 12)	

CHICKEN BIRYANI	26.00
One pot chicken dish with basmati rice, browned onions, herbs and spices (2, 4, 11, 12)	

➤ **Limited Availability:** Available From 5pm Daily

Naan Breads, Roti & Sides

PLAIN NAAN (1A, 4, 7)	3.60
GARLIC & CHIVE NAAN (1A, 4, 7)	4.40
BONE-MARROW BUTTER NAAN (1A, 4, 7)	4.40
TRUFFLE CHEESE NAAN (1A, 4, 7)	7.00
PESHAWARI NAAN (1A, 4, 7)	5.50
TANDOORI ROTI (V) (1A)	3.60
AMRITSARI ALOO KULCHA (1A, 4, 7)	5.50
BASMATI RICE	4.30
PILAU RICE (4)	4.30
GUNPOWDER CHIPS	6.00
Salt and Chilli Masala Fries	
KACHUMBER SALAD (V)	5.50
YELLOW LENTILS (V)	7.00
Tempered yellow lentils with cumin, garlic and fresh coriander	
ALOO GOBI (V)	7.00
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.

All Beef is 100% of Irish origin While every effort is made to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens. Please speak to a member of our team if you have any allergies or dietary requirements.

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), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

Kahani Dinner Menu

2 COURSES | 28.95

Available:

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

