



वoolally

# 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)	
CHICKEN TIKKA CAESAR SALAD -----	15.50
Caesar-style salad with tandoori chicken tikka (1A, 4, 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)	

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

► Please note: One main course per person is required for all parties, or a minimum food spend of €25 per head.

We provide unlimited filtered ice still / sparkling water – €2.50 per table.

## 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

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

## Chaat Baar

LAMB MIRCHI VADA -----	13.00
Fiery chilli fritter, stuffed with spiced Jodhpuri-style lamb mince, crisp and bold (1A, 4)	
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)	
ALOO TUK (V) -----	10.00
Spiced, crispy potatoes served with tangy chutneys (4)	

## 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.

## 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 E-All Irish Beef, 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

