



oolally

🎄
❧ Christmas 2026 ❧



Venue / *Concept*

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



Festive season → Monday 16
November 2026 to Sunday 3
January 2027

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

Hire Charge

Lunch

From 12pm – 4pm

- Venue Hire Fee 1,000

- Minimum Spend Requirement

Monday to Wednesday 6,000

Thursday to Sunday 9,000

Dinner

Access from 5pm - Close

- Venue Hire Fee 2,000

- Minimum Spend Requirement

Sunday & Monday 12,000

Tuesday 17,000

Wednesday 20,000

Thursday to Saturday 28,000

Deposit → 25% of the estimated spend 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.



Group Set Menu

3-COURSE SET MENU

Choose One From Each Course

€69 per person

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

Note: All pricing is subject to change.

Group menus apply for parties of 8 or more.

Starters

ONION BHAJI (VE)

Onion and samphire coated with gram flour and spices 9

CHICKEN TIKKA KEBAB

Chicken thigh in a classic tandoori marinade 4 12

PRAWN MASALA

Tiger prawns, masala sauce, sesame & chilli dust 1A 5D 11

RAGDA PATTICE (V)

Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt 1A 4

Mains

Served With *Pilau or Basmati Rice*

PANEER & CORN SAAG (V)

Spinach, dill & fenugreek puree, paneer, sweetcorn kernels & browned garlic 4

BUTTER CHICKEN

Chicken poached in a fragrant creamy tomato sauce 4 12

MUSHROOM MATAR (V)

Portobello mushrooms and petit pois in a spiced onion tomato masala 4

MURGH TIKKA MASALA

Chicken tikka, fenugreek, smoky onion tomato sauce 4 12

Sides

Served family-style to the table

GUNPOWDER CHIPS

Salt & Chilli Masala Fries

YELLOW LENTILS

Tempered yellow lentils with cumin, garlic & fresh coriander

PLAIN & BUTTER NAAN (VG) 1A 4 7

Desserts

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and chocolate ice-cream 1A 3A 3B 3C 4 7 10

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with homemade berry coulis 1A 3A 3B 3C 4 7 10

SORBET SELECTION (VE)

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

Canapés

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](#) [9](#) [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](#)

Supper Bowls

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](#)

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.

Note: All pricing is subject to change.

Group menus apply for parties of 8 or more.

Mini *Dessert*

GAJAR HALWA (V,GF)

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts 1A 3A 3C 3F 4

CHOCOLATE ORANGE CRUNCHY BAR

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

SHEER KORMA (V)

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

RASPBERRY CHEESECAKE

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

MANGO LASSI (V,GF)

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

Food *Packages*

Package 1

4 Canapés · 2 Supper Bowls

€42pp

Package 2

3 Canapés · 3 Supper Bowls ·

3 Mini Sweet Desserts **€57pp**

Package 3

5 Canapés · 3 Supper Bowls ·

3 Mini Sweet Desserts **€68pp**

Package 4

5 Canapés · 3 Supper Bowls · 3 Mini Sweet

Desserts · Live Chaat Station with 5 Items **€83pp**

Optional *Enhancements*

Canapés **€6 each**

Supper Bowls **€10 each**

Mini Sweet Desserts **€4 each**

Cheese & Charcuterie Boards **€16pp**

Drink Tokens **€10pp**

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Live *Chaat* Station

Select 5 Items €16pp

SAMOSA CHAAT

Deep fried pastry filled with potato and peas  

ALOO TIKKI CHAAT

Spiced potato cakes, curried chickpeas, chutneys and yogurt 

BHALLE PAPDI

Lentil dumpling, crisp, tamarind chutney  

SEV PURI

Mumbai-style mini crisps with chutneys  

DAHI PURI

Crispy puri, chickpeas, potato and sweet yogurt

PALAK PATTI CHAAT

Crispy spinach, beetroot chutney and tamarind chutney  

ALOO CHANA CHAAT

Potato and chickpeas with sev and blueberry 

PAPDI CHAAT

Indian crisp with spicy potato and pomegranate  

SHAKARKANDI CHAAT

Sweet potato, tamarind and sweet yogurt  

Additional Items *4 each* | *only available as an add on to party packages

Live *Dessert* Station

Enhance your packages with our live dessert station

Select 5 From Our List

As an upgrade to package 1 for **€15pp** | As an upgrade to package 2,3 & 4 for **€4pp**

BEETROOT HALWA

Traditional Indian delicacy made with beetroot, cooked in ghee, milk and served with nuts  

CHOCOLATE ORANGE CRUNCHY BAR

Chocolate, orange flavour and biscuit base     

RASPBERRY CHEESECAKE

Rich and creamy dessert with raspberry        

MANGO LASSI (VGF)

Yogurt based drink blended with ripe mangoes, sugar and cardamom 

RICE KHEER (VGF)

Indian dessert made with rice, milk, sugar, flavoured with cardamom and nuts  

GULAB JAMUN RABRI (V)

Soft, deep-fried milk-based ball soaked in fragrant sugar syrup with milk base sauce    

SHEER KORMA (V)

Festive vermicelli pudding made with milk, dates, nuts and sugar     

◆ Accompaniments ◆

All included in live dessert station

Naan khatai  

Candied walnuts 

Candied almonds 

Candied hazelnuts 

Candied cashews 

Candied pistachio 

Dehydrated raspberry marshmallow 

Cashew rock  

Meringue 

Chocolate strawberries 

Caramel sauce 

White chocolate sauce 

Dark chocolate sauce 

Chocolate sticks  Gelatin

Cranberry nut crumble    

Rose petal raisins

Note: All pricing is subject to change.

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Drinks

PACKAGE 1

€30 per person

Arrival Drink

Prosecco or Bottled Beer

Wine

Half bottle of house wine per person

PACKAGE 2

€40 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

€65 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)

Note: All pricing is subject to change.

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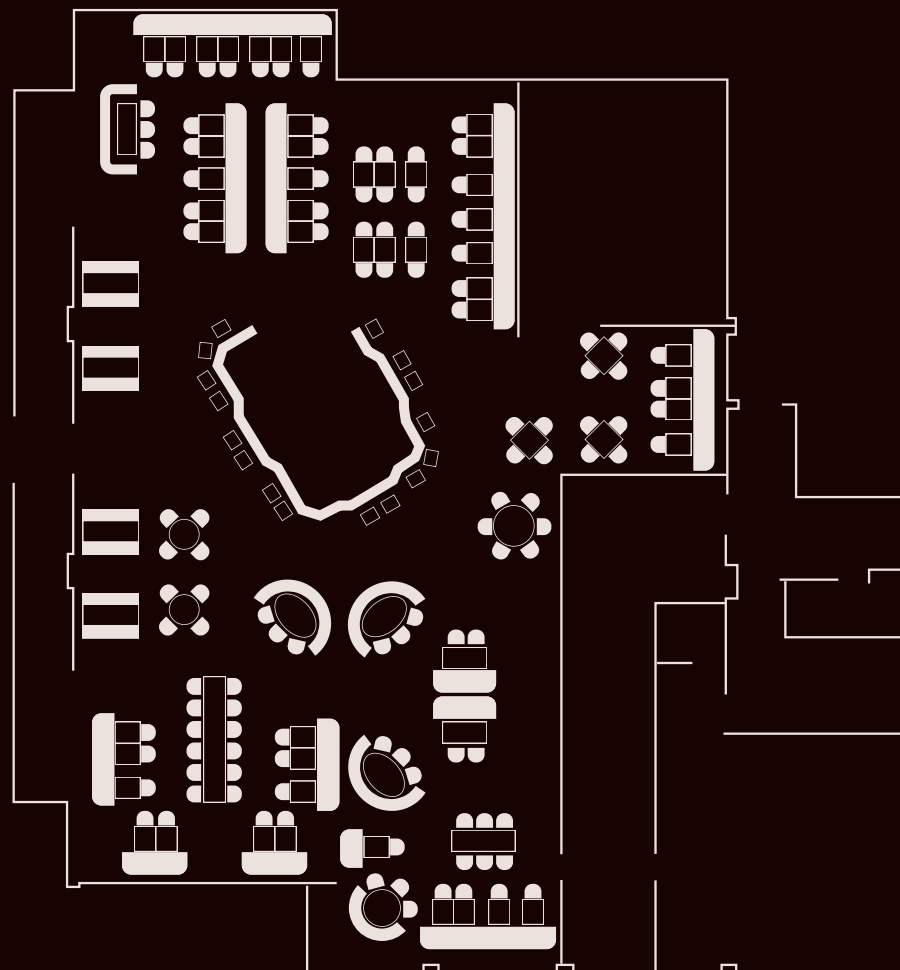
Please note there is a 12.5% service charge for groups of 5 or more.



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

Festive Opening Hours

Lunch

MONDAY TO SUNDAY • 12PM TO 3PM

Dinner

MONDAY TO SUNDAY • 4PM TO 9.30PM

The Lennox Building, 47-51
Richmond St S, Dublin 2

Group Bookings (Up to 30 Guests)

book@doolally.ie

Private Events & Groups (31+ Guests)

events@eclective.ie

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🌐 doolally.ie