
doolally
À la carte
MENU

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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