



CHRISTMAS

at

DADA



ALLERGEN LIST

1.GLUTEN, 2.CRUSTACEANS, 3.EGGS, 4.FISH, 5.PEANUTS, 6.SOYA, 7.MILK, 8.TREE NUTS, 9.CELERY, 10 MUSTARD,
11. SESAME, 12.SULPHITES, 13.LUPIN, 14.MOLLUSCS.

A 12.5% service charge will be applied to groups of 5 or more.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

all our meat is 100% halal prime irish certified



olololol
Moroccan Cuisine & Tapas



CHRISTMAS MENU

DINNER TIME

3 COURSE €59.95

LUNCH TIME

3 COURSES €39.95

(Last order at 3.00 PM)

SELECTION OF MOROCCAN DIPS €2.90 PP

APPETIZERS | PLATTER TO SHARE

ZAALUK GRILLED AUBERGINE PATE (VG,GF,V) with Moroccan aged vinegar, garlic & pimenton

KOFTA MEATBALLS (GF) Cumin, tomato sauce, fresh coriander and wild herbs (9)

FRIED SPINACH (VG,GF,V) with aged lemon, Marrakesh green olives, 7 spices

SPICY RICE (VG,V) Roasted seasoned veg and home made chermoula

MARINATED CHICKEN KEBAB & HARISSA DIP (GF) (9)

- **SLAW SALAD (VG,GF,V)** with sultana and olive oil dressing

MAIN COURSE

SEASONAL VEGETABLE TAGINE (VG, GF,V) with preserved aged lemons and seasonal veg (9)

CAULIFLOWER TAGINE (V, GF) roasted in red chermoula & ras el hanout, House harissa and wild herbs (9)

MEATBALLS SHAKSHUKA (GF) spicy beef meatballs, tomato sauce topped with eggs and fresh coriander(3,9)

CHICKEN FILLET COUSCOUS sultanas, caramelised onions & cinnamon(1,9,11,12)

LAMB TAGINE (GF) marinated roasted carrots, peas & ras elhanout spices (9)

HAKE FILLET TAGINE (GF) ginger marinade, tomatoes, peppers and potatoes (1,4,9)

BRAISED CHICKEN FILLET (GF) preserved lemon, Moorish olives, safron sauce and potatoes (9)

ALTERNATIVE OPTIONS €9

BAKED MONK FISH (GF) safron, dates, walnuts & caramelised onions

(12th century Moorish recipe)* (8,3,7,11,12)

7-HOUR SLOW-ROASTED LAMB SHOULDER (GF) with Ras-el-Hanout 12 spices & veg* (9)

PASTELA, FILO PASTRY stufed with quail, chicken, almonds muhammara, safron & cinnamon

(1 Wheat,3,5,7,8,11)

OVEN-BAKED LAMB SHANK (GF) prunes, almonds, safron & sweet potatoes* (8,9,11)

OUR CHEF'S DESSERT OF THE DAY

BREAD (1 Wheat) 2.95

COUSCOUS WITH OLIVE OIL (1 Wheat) 3.95

SPICY POTATOES HARA 6.95*

HOME MADE CHIPS 5.90*

DIPS (VG) 2.90 PP

SIDES

RICE 3.95

MARINATED OLIVES 3.95*

MIXED GREEN LEAVES 6.95*

ROASTED VEGETABLES 5.95*

HOT CHICKPEAS 4.50*



dolola
Moroccan Cuisine & Tapas

