

APPETIZERS

HARIRA SOUP (VG)

with lentils, chickpeas, vermicelli and coriander (1 Wheat,9) 8.95

SELECTION OF MOROCCAN DIPS

served with pita (11) 12.95

ZAALUK (VG,GF,V)

grilled aubergine pate, Moroccan vinegar, garlic & pimenton 9.95*

FRIED SPINACH (VG,GF,V)

preserved lemon, green olives & spices 9.95

GRILLED MINCE KOFTA KEBAB (GF,V)

Coriander, Chili, sumac served with yogurt dip (7) 12.95

SAFFRON MARINATED CHICKEN KEBAB (GF)

& harissa dip 11.95*

PAN SAUTÉED KING PRAWNS (GF)

Red peppers, garlic & cumin chermoula marinade (2) 12.95*

FIVE SPICE MARINATED CHICKEN WINGS (GF) (10,11) 11.95*

PASTELA, FILO PASTRY

stuffed with quail, chicken, almonds muhammara, saffron & cinnamon (1 Wheat,3,8) 12.95

HUMMUS, CHICKPEA PUREE (VG,GF,V)

with tahina sauce (sesame seed paste), lemon juice and olive oil (11) 8.95



MAINS

COUSCOUS

CHICKEN BREAST

caramelized onions, turmeric, raisin, cardamom & sesame seeds (1 Wheat,9,11,12) 22.95

COUSCOUS ROYAL

with lamb chicken, merguez sausages and vegetables (1 Wheat,9) 25.95

MERGUEZ SAUSAGES

scallions, parsley and harissa (1 Wheat,9) 22.95

SEAFOOD COUSCOUS

coriander pesto, peppers & spring onions (1 Wheat,2,9) 25.95

VEGETARIAN MAINS

SEASONAL VEGETABLE TAGINE (VG,GF,V)

with preserved lemon 20.95

SWEET POTATOES, MARINATED CARROT (VG,GF,V)

caramelised onions & cinnamon, chickpeas 20.95

ROASTED CAULIFLOWER (VG,GF,V)

red chermoula, ras-el-hanout & harissa, Served in Tagine 20.95

VEGETARIAN COUSCOUS

moist semolina topped with freshly roasted vegetables (1 Wheat,2,9) 20.95

MEDITERRANEAN BOWL (VG,GF,V)

Chickpeas, Cauliflower, cabbage, Marinated carrots, green peas pate, salad leaves 16.95*

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
For all allergies details please check the back page.*



TAGINES

(slowly cooked in a clay pot)

HAKE FISH FILLET (GF)

ginger marinade, spring onions, tomatoes & red peppers (1 Wheat,4) 25.95*

CHICKEN SUPREME (GF)

Zafron caramelized pears & Roasted almonds (8,11,12) 23.95

BRAISED CHICKEN FILLET (GF)

preserved lemon, Moorish olives, saffron & potatoes 22.95

LAMB TAGINE (GF)

marinated roasted carrots, peas & ras elhanout (8) 24.95

BEEF SPICY KOFTA MEATBALLS (GF)

tomato sauce, Coriander & topped with an egg (3,9) 23.95

LAMB TAGINE (GF)

Prunes, walnuts, and cinnamon (11,12) 25.95

(WE ONLY USE SPRING LAMB AND ALL OUR MEAT IS 100% PRIME IRISH CERTIFIED)



DADA'S DISHES

BAKED MONK FISH (GF)

saffron, dates, walnuts & caramelised onions
(12th century Moorish recipe) (8,9,11,12) 27.95*

7-HOUR SLOW-ROASTED LAMB SHOULDER (GF)

with Ras-el-Hanout 12 spices & veg 29.95*

PASTELA, FILO PASTRY

stuffed with quail, chicken, almonds muhammara, saffron & cinnamon (1 Wheat,3,5,7,8,11) 24.95

OVEN-BAKED LAMB SHANK (GF)

Apricot, Almonds, saffron & sweet potato (8,11,12) 26.95

OUR MIXED GRILL (GF)

Kofta, Chicken skewer, mergez sausages & wings served with saffron rice & harissa (9,11,12) 27.95*



(WILL BE ADDED FOR
5 PEOPLE OR MORE)

SIDES

BREAD (1 Wheat) 2.95

COUSCOUS WITH OLIVE OIL (1 Wheat) OR RICE 3.95

SPICY POTATOES HARA 5.90*

HOME MADE CHIPS 5.90*

MARINATED OLIVES 3.95*

MIXED GREEN LEAVES 4.50*

ROASTED VEGETABLES 4.90*

HOT CHICKPEAS 4.50*

MIN 2 COURSES TO BE ORDERED WHEN BRINGING YOUR OWN WINE

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dolola
Moroccan Cuisine & Tapas



DADA NUTRITION GUIDE

[VG] VEGETARIAN

[GF] GLUTEN FRIENDLY

[PF] PALEO FRIENDLY

[V] VEGAN

1. ALL DADA'S DISHES ARE FRESHLY PREPARED

ALL OUR FOOD IS MILD AND RICH WITH SPICES,
PLEASE ASK YOUR SERVER FOR HOUSE HARISSA IF YOU LIKE IT SPICY.
BESSAHA {ENJOY}, SO LET US KNOW HOW HOT YOU WOULD LIKE IT.

2. OUR GRASS FED BEEF IS IRISH

ALL OUR DISHES ARE DAIRY FREE, EXCEPT OUR DESSERTS.
IF YOU HAVE ANY PARTICULAR REQUIREMENTS, DON'T HESITATE TO ASK
AND WE WILL TRY OUR BEST TO ASSIST.

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.**

(GF - ALL OUR GLUTEN FREE DISHES ARE MADE USING INGREDIENTS NOT CONTAINING GLUTEN)

As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible.
If you have an allergy to peanuts or one of the other allergens
we would ask that you advise a staff member.

An optional discretionary gratuity of 12.5% will be added to your bill for parties of five or more.
Every cent is shared between the team in this restaurant.
Discretionary gratuity is entirely optional.

Feel free to bring your own wine but 2 courses to be ordered.

