

# EARLY BIRD MENU



MONDAY TO THURSDAY

4:30 pm to 6:15 pm

FRIDAY & SATURDAY

12:30 pm to 5:30 pm

SUNDAY

12:30 pm to 6:15 pm

PLEASE NOTE TABLE HAS TO BE VACATED BY 7 PM FRI & SAT

**2 COURSES €28.95**

**3 COURSES €34.95**

**CHOOSE ANY APPERIZERS AND  
ANY MAIN COURSE FROM MAIN MENU**

- For King Prawns, Pastela, Couscous Royal, Hake, Seafood and Lamb Tagines add 4€
- For Dada's Dishes add €6

## DADA NUTRITION GUIDE

[VG] VEGETARIAN

[GF] GLUTEN FREE

[V] VEGAN

**BYOB**

**Corkage:**

WINE €5 BEER €1.50

CHAMPAGNE €7



(WILL BE ADDED FOR  
5 PEOPLE OR MORE)

## 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.

a 12.5% service charge will be added for groups of five 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.  
for all allergies details please check the back page.

# TRADITIONAL MOROCCAN FEAST MENU €49 pp

(for 4 people or more)

## MOROCCAN DIPS TO START (VG,GF)

(hummus, green peas pate, tzaziki and harissa tomato sauce) served with bread



## APPETIZERS - PLATTER TO SHARE

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

**KOFTA MEAT BALLS (GF)** Cumin and tomato sauce

**SPINACH (VG,GF,V)** with pickled lemon, green olives & spices

**SPICY RICE (VG,GF,V)** Roasted veg and chermoula

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

**SLAW SALAD (VG,GF,V)** with sultana and olive oil dressing (11)



(WILL BE ADDED FOR 5 PEOPLE OR MORE)

## MAIN COURSE

**SEASONAL VEGETABLE TAGINE (VG,GF,V)** with preserved lemon\*

**SWEET POTATOES (VG,GF,V)** Marinated carrot, caramelised onions & cinnamon\*

**CAULIFLOWER ROASTED IN RED CHERMOULA RAS-EL-HANOUT (VG,GF,V)** and harissa served with herb

**SPICY KOFTA MEATBALLS TAGINE (GF)** tomato sauce topped with eggs (3,11)

**CHICKEN FILLET COUSCOUS** sultanas, sweet onions & cinnamon (1 Wheat,9,11,12)

**LAMB TAGINE (GF)** carrots, peas & ras elhanout spices

**HAKE FILLET TAGINE (GF)** ginger marinade, tomatoes & peppers

**BRAISED CHICKEN FILLET (GF)** preserved lemon, Moorish olives, saffron sauce & potatoes

**CHICKEN FILLET COUSCOUS WITH ROASTED VEGETABLES** fresh seasonal vegetables (1 Wheat,9)

## ALTERNATIVE OPTION (Add 6€ per person)

### BAKED MONK FISH (GF)

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

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

### PASTELA, FILO PASTRY

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

**OVEN-BAKED LAMB SHANK (GF)** prunes, Almonds, saffron & sweet potatoe\* (8,11,12)

### OUR MIX GRILL (GF)

Kofta, Chicken squewer, mergez sausages & wings served with Moroccan salad (9,11,12)

## DESSERT OF THE DAY

## 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\***

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**dolola**  
Moroccan Cuisine & Tapas

