

HOLI

At HOLI, our name is more than just an identity — it is the very soul of our philosophy. Inspired by the ancient Hindu festival of Holi, a celebration of colour, joy, unity, and togetherness, we have created a dining experience that reflects this spirit in every detail. Just as the festival brings people together through vibrant expression and shared happiness, HOLI invites guests to indulge in a rich tapestry of flavours, aromas, and heartfelt hospitality. Elegant yet spirited, the name embodies our vision of modern Indian dining — where timeless tradition meets contemporary refinement in a setting designed to celebrate life's finest moments.

Guided by authenticity and elevated through contemporary craftsmanship, HOLI proudly presents Chef Arjun's carefully curated menu, honouring the depth and diversity of Indian cuisine. From delicately balanced spices to thoughtfully sourced ingredients, every dish is crafted with precision, artistry, and passion. Our kitchen blends India's rich culinary heritage with modern sophistication, offering an experience that is both luxurious and deeply comforting. At HOLI, dining is not simply a meal — it is a journey through the vibrant landscapes of Indian gastronomy, reimagined with elegance for the modern palate.

STARTERS

Vegetarian Starters

Non-Vegetarian Starters

Aloo Tikki 4	€10.95	Hyderabadi Lamb Chop 14	€13.95
Crispy potato cake with spiced green peas topped with three chutneys.		Lamb Chop marinated with stone flower, golden onion, cashew, & black cardamom smoked in tandoor.	
Broccoli Manchurian 1,2	€9.50	Gilafi Sheek Kebab	€11.95
Battered fried broccoli tossed with mixed peppers & soy sauce.		Juicy minced lamb kebab infused with mint, bay leaf & nutmeg with chopped peppers, scallion & cooked in a clay oven.	
Kale Palak Chaat 4	€9.50	Tandoori Dill Jhinga 4,5,6,7	€14.95
Crispy kale & spinach with beetroot yogurt, mint, dates & tamarind chutney.		Jumbo prawns marinated with dill, roasted cumin & spiced yoghurt.	
Rampuri Paneer Tikka 4	€11.95	Holi Special Chicken Wings	€10.95
Tandoori cottage cheese marinated & smoked with royal cumin, clove & black salt.		House spiced crispy wings tossed with garlic, peppers & tangy sauce.	
Dahi Ke Kebab 1,4 Signature	€11.50	Tandoori & Hariyali Chicken Duo 4	€12.50
A royal delicacy overnight-hung youghurt with cardamom, pepper, coriander root infused with Mango Murrabba.		Chicken thigh (boneless) marinated with house spices & herbs marinated chicken breast.	
Assorted Poppadom with Chutney 1	€4.50	Holi Special Kebab plate 4,5,7	€14.50
Homemade Mango and Tomato Chutney.		Assortment of Tandoori Jumbo prawn, lamb & chicken.	

CHEF ARJUN'S RANG -THE TASTING MENU

5 Courses (per person) | €55.00

With matching wines (per person) | €80.00

Our five-course tasting menu is a curated journey through Royal Indian flavors, colors and seasonal Irish ingredients. Each course is crafted using locally sourced produce, refined techniques, and traditional recipes. Thoughtfully paired wines complement the spices and flavors of every dish, creating an immersive dining experience. **This applies only if the entire table participates- partial orders at the table are not allowed.**

HOLI

MAIN COURSE

Holi Special Mains

CHEF ARJUN SIGNATURE DISH

Tandoori Monk Fish 4,5 €26.50

Fresh Fillet of Monkfish marinated with spices & cooked in tandoor.

Served with masala fried potato & Holi special gravy.

Kolkatta Prawn Curry 5,6,7 €23.95

Jumbo prawns in onion tomato sauce tempered with curry leaves & star anise.

Himalayan Chicken Curry 11 €20.50

Traditional Chicken Thigh curry (with bone) cooked with onion, tomato, black cardamom, bay leaf & pahadi masala.

Royal Chicken Pasanda 4,14 €22.50

Tandoori smoked Chicken Supreme stuffed with peppers, spinach, mushrooms & served with almond & tandoor roasted yellow pepper sauce.

Lamb Shank Nihari 4 €23.95

Slow-cooked lamb shank infused with rose petals, vetiver root, cloves & potli masala.

Lamb Kosha 4 €24.95

Slow cooked lamb from Kolkata with golden onion paste & bengali spices with aloo kulcha.

Jodhpuri Lamb Curry €22.50

Marinated lamb morels with pickled garlic & chilli cooked with onion and jodhpuri spices

DUBLINERS' FAVOURITES

Punjabi Butter Chicken 4 €20.95

Smoked tandoori chicken tenders in a rich tomato-onion sauce with musky fenugreek & honey.

Chicken Tikka Masala 4 €19.50

Classic creamy tomato-based.

Zafrani Chicken Korma 4,14 €19.50

Mild curry cooked with cashew nuts saffron & onion.

Chicken Jalfrezi 4 €19.50

Onion-tomato masala, scallions, peppers, onions & carom seeds.

Chicken Madras €19.50

Spicy Tender chicken simmered in tomato, coconut, star anise & Madras Spice.

VEGETARIAN

Paneer Pasanda 4,14 €20.50

Stuffed Paneer in a saffron-infused cashew, onion & rose petal.

Tandoori Paneer Tikka Masala 4 €19.95

Smoked paneer in a velvety tomato onion sauce with fenugreek & honey.

Vegetable Saag Kofta 1,4 €16.95

Veg dumplings in creamy spinach sauce tempered with cumin & raw mango powder.

Dal Makhani 4 €17.50

Slow-cooked black lentils with Resam Patti & fenugreek

Pindi Chole Bhature 1,4 €19.95

Chickpeas infused with amchur, ginger, black salt & tamarind served with puffed bread.

Baingan Ka Salan €17.50

Luxurious Hyderabad pan seared aubergine flavored with curry leaves, black pepper, stone flower & star anise with caramelized onion & coconut gravy.

DARBAR

Awadhi Chicken Biryani 4 €23.50

Overnight marinated chicken cooked with saffron infused basmati rice flavored with rose petal, cardamom. Served with mint-cucumber raita & biriyani sauce.

Jaipuri Lamb Biryani 4 €24.50

Overnight-marinated lamb cooked with saffron-infused aged basmati rice flavored with rose petals & cardamom served with mint-cucumber raita & biriyani sauce.

Vegetable Biryani 4 €23.50

Fresh Mix Vegetables with caramalised onion, ginger, saffron & perfumed rice. Served with mint-cucumber raita & biriyani sauce.

Tandoori Chicken Meal 4 €23.95

Tandoori chicken (on the bone) marinated in spiced yoghurt, Kashmiri chilli, clove & smoked fenugreek leaf. Served with Basmati Rice & velvety tomato sauce.

Tandoori Sizzler 4,5,6,7 €24.95

Tandoori-smoked assorted kebabs served on a sizzling hot platter with grilled vegetables, sauce & basmati rice.

SIDES

ALOO PEPPER FRY  €7.50
Stir-fried potatoes with peppers & spices.

CHAUNKA SUBZI  €8.50
Fresh vegetable tossed with cumin garlic & flavored with mango powder fenugreek.

DAL TADKA  €8.50
Yellow lentils tempered with garlic & cumin.

BRUSSELS SPROUT 65  €10.50
Tossed with curry leaves, tamarind & aromatic sauce.

BHINDI DO-PYAZA  €9.95
Stir fried okra with onions and spices.

RICE, BREAD & CONDIMENT'S

Bread Basket 1,4,14 €8.50
(Peshwari, CGO, Roti)

Masala Cheese Naan 1,4 €4.50

Amritsari Aloo kulcha 1,4 €4.50

Butter Naan 1,4 €4.95

Garlic Coriander Onion Naan 1,4 €4.50

Basmati Rice €3.50

Saffron Pulao €4.50

Spiced Kachumber Salad €5.50

Homemade Pickle €2.50

Pickled Onion €2.50

Cucumber mint Raita 4 €4.50
Yogurt with cucumber, cumin & herbs

KIDS' MENU

(Curry Served with bowl of Basmati Rice & Plain Naan)

Chicken Tikka Masala 4 €14.95

Chicken Korma 4,14 €14.95

Chicken Cutlets & Chips 2,3 €12.95

A 10% service charge will be added to the bill for groups of 5 people & above. All gratuities go directly to our staff members.

All meats are Halal certified

ALLERGENS

1 Gluten-Wheat	5 Fish	9 Sesame	13 Peanut
2 Soybeans	6 Crustaceans	10 Celery	14 Nuts
3 Eggs	7 Shellfish/Molluscs	11 Mustard	Derivatives
4 Dairy	8 Sulphur Dioxide	12 Lupin	

While every effort is made to accommodate guests with allergies & intolerances, we cannot guarantee that all dishes are completely allergen-free. Some items may contain or come into contact with allergens, including nuts, dairy & fish (which may contain small bones).

For further dietary information, please consult a member of staff. Gluten-free options are available

OUR SUPPLIERS

Chicken & lamb - O'Flynn Co. Waterford
Monkfish & Seafood - Kilmore Quay, Co. Wexford
Vegetables - Keelings farm Ireland

