

Vegetarian Starters

ALOO TIKKI 1,4	SIGNATURE	€7.95
Crispy potato cake with spiced green peas, topped with three chutneys.		
KALE ONION BHAJI 		€6.95
Crispy kale & spinach with beetroot Yoghurt, mint, dates & tamarind chutney.		
RAMPURI PANEER TIKKA 4		€9.50
Tandoori cottage cheese marinated & smoked with cumin, clove & black salt.		
SAMOSA CHAT 1,4		€7.50
Crispy deep-fried pastry filled with spiced potato served with flavoured Yoghurt, tamarind & mint chutney.		
GOBI MUNCHURIAN 1,2		€7.50
Crispy cauliflower florets tossed in a spicy, tangy & savoury manchurian sauce.		
MIX VEG PLATTER 1,4		€10.95
Assortment of Aloo Tikki, Paneer, Onion Bhaji, Samosa.		
ASSORTED POPPADOM & DIPS 1		€2.95

Non-Vegetarian Starters

TANDOORI DILL JHINGA 4,6	€11.50
Jumbo prawns marinated with dill roasted cumin & spiced yoghurt.	
GOAN PRAWN FRY 1, 2, 5, 7	€9.95
Crispy tiger prawns with tamarind, house spices, onion & fennel seeds.	
GILAFI SHEEK KEBAB 4	€9.50
Minced lamb kebab infused with mint, bay leaf & nutmeg with chopped peppers, scallion.	
HYDERABADI CHILLI CHICKEN 2	€8.50
Crispy chicken morsels tossed with garlic, pepper & onion dices.	
HARIYALI CHICKEN TIKKA	€8.95
Herbs marinated chicken breast morsels with mint, curry leaf & coriander.	
CHICKEN TIKKA SHASLIK 4	€9.50
Garlic-infused chicken thigh (boneless) with pepper, onion.	

HOLI SPECIAL MAINS

CHEF ARJUN SIGNATURE DISH

HIMALAYAN CHICKEN CURRY 11	€15.50
Traditional Chicken Thigh curry (with bone) with onion, tomato, black cardamom, bay leaf & pahadi masala.	
ROYAL CHICKEN PASANDA 4,11	€16.95
Tandoori smoked Chicken Supreme stuffed with peppers, spinach, mushrooms served with almond & roasted yellow pepper sauce.	
PUNJABI BUTTER CHICKEN 4	€15.95
Smoked tandoori chicken tenders in a rich tomato, onion sauce with musky fenugreek & honey.	
LAMB SHANK NIHARI 4	€17.50
Slow-cooked lamb shank infused with rose petals, vetiver root, cloves & potli masala.	
TANDOORI MONK FISH 4,5	€20.95
Fillet of Monkfish marinated cooked in the tandoor served with <u>masala fried potato & medium gravy.</u>	
KOLKATA PRAWN CURRY 5, 6, 7	€16.95
Jumbo prawns in onion tomato sauce tempered with curry leaves & star anise.	

Vegetarian Mains

VEGETABLE SAAG KOFTA 1, 4	€12.50
Veg dumplings in rich aromatic spinach sauce tempered with garlic, cumin & mango powder.	
TANDOORI PANEER TIKKA MASALA 4	€13.50
Smoked paneer in a tomato-onion sauce with fenugreek.	
KADHAI PANEER 4	€13.50
Cottage cheese garlic, ginger, turmeric, cumin with pepper, onion & scallions.	
DAL MAKHANI 4	€14.50
SIGNATURE	
30Hours slow-cooked black lentils with fenugreek, aromatic spices & ghee.	
MIX VEGETABLE CURRY 	€11.50
Mild mix vegetable curry tempered with cumin, garlic, coconut & curry leaves.	
BAINGAN KA SALAN 	€12.50
Pan seared aubergine flavoured with curry leaves, black pepper, coconut, stone flower & star anise.	

DUBLINERS' FAVOURITES

CHICKEN TIKKA MASALA 4	€15.50
Classic creamy tomato-based.	
ZAFRANI CHICKEN KORMA 4,14	€15.50
Mild curry cooked with cashew nuts saffron & onion.	
CHICKEN JALFREZI 4	€15.50
Onion-tomato masala, scallions, peppers, onions & carom seeds.	
CHICKEN MADRAS	€15.50
Spicy Tender chicken simmered in tomato, coconut, star anise & Madras Spice.	
LAMB SAAG 4	€16.50
Slow-cooked lamb tempered with garlic in a fragrant spinach puree.	
KASHMIRI ROGAN JOSH	€16.50
Lamb simmered with onion, garlic, fennel, clove, bay leaf & Kashmiri chill.	
KERALA FISH CURRY 5, 6, 7	€16.95
Sea Bream marinated in turmeric, fennel & curry leaves with coconut.	

Meals

TANDOORI CHICKEN MEAL 4	€17.95
Chicken on the bone marinated in kashmiri chilli, yoghurt, cumin, ginger-garlic, garam masala cooked in tandoor. <u>Served with rice, Holi special sauce & pickled onion.</u>	
TANDOORI MIX PLATTER 4,5,6,7, 11	€22.50
Assortment of prawn, lamb, chicken from Tandoor. <u>Served with masala fried potato & Holi special sauce.</u>	

BIRYANI

Served with Biryani Sauce & Raita

AWADHI CHICKEN BIRYANI 4	€17.50
Herb & Spice marinated chicken with saffron infused basmati rice.	
HYDERABADI LAMB BIRYANI 4	€18.50
Slow cooked lamb with Hyderabad garam masala, layered with basmati rice, saffron & rose water.	
VEGETABLE BIRYANI 4	€16.50
Fresh Mix Vegetables with caramelised onion, ginger, saffron & perfumed rice.	

VEGAN-SIDES

ALOO PEPPER FRY

Stir-fried potatoes with peppers & spices.

PINDI CHOLE

Chickpeas infused with amchur, ginger, black salt & tamarind.

ALOO GOBI

Potatoes & cauliflower with turmeric & cumin.

DAL TADKA

Yellow lentils tempered with garlic & cumin.

CHAUNKA SUBZI

Mixed seasonal vegetables with tempered spices.

BRUSSELS SPROUT 65

Tossed with curry leaves, tamarind & aromatic sauce.

BHINDI DO-PYAZA

Stir fried okra with onions and spices.

BREAD, RICE & CHIPS

ROTI

PLAIN NAAN 1, 4

GARLIC NAAN 1, 4

PESHAWARI NAAN 1, 4, 14

PUNJABI BUTTER NAAN 1, 4

KEEMA NAAN 1, 4

GARLIC CORIANDER ONION NAAN 1, 4

BASMATI RICE

SAFFRON PULAO

CUMIN RICE

CHIPS

HOLI's Relish

Spiced Mango Jam

Mixed berry Chutney

Onion Yoghurt Relish 4

Holi Tomato Chutney

Homemade Pickle 11

Pickled Raddish

Mint Yoghurt Chutney 4

Mango Chutney

Cucumber Mint Raita 4

Yoghurt with cucumber, cumin & herbs

Dessert

GULAB JAMUN 1, 4, 14

Indian Milk Donuts fried in ghee soaked in cardamom, saffron infused sugar syrup.

KIDS' FAVOURITES

Serve with of Basmati Rice & Plain Naan

Chicken Tikka Masala 4

Chicken Korma 4, 14

Chicken Cutlets & chips 1

Set Meal for one at Holi.ie

1 Starter, 1 Mains and Rice or Naan

DRINKS

MANGO LASSI

Minerals

Coke, Diet Coke, coke zero, 7up, Fanta |300ml

HOLI'S 5 COURSE PRIVATE DINE-IN EXPERIENCE

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HOLI.DUBLIN

All meats are halal certified

Please note: Some dishes contain nuts, dairy products & other allergens. If you require more dietary information, please do not hesitate to ask a member of our staff. Gluten free options widely available.

PLEASE INFORM YOUR SERVER

1 GLUTEN



2 SOYABEANS



3 EGG



4 DAIRY/MILK



5 FISH



6 CRUSTACENS



7 SHELLFISH/MOLLUSC



8 SULPHUR DIOXIDE



9 SEASAME



10 CELERY



11 MUSTARD



12 LUPIN



13 PEANUT



14 NUTS & DERIVATIVES



15 VEGETARIAN



16 VEGAN



HOLI

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COMES IN YOUR DISH

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