

SUNDRIES

Steamed Rice (vg)	2.50
Pilau Rice (vg)	2.50
Plain Naan (1) (3) (4)	2.50
Garlic Naan (1) (3) (4)	3.50
Coriander Naan (1) (3) (4)	3.50
Peshwari Naan (1) (3) (4) (5)	5.00
Roti (vg) (1)	2.50
Masala Fries	5.00
Fries	3.00

DIPS

Chana Chaat (vg)	1.00
Tamarind (vg)	1.00
Mint Yoghurt (v) (4)	1.00
Chilli Sauce (vg)	1.00
Mango Chutney (vg)	1.00
Mix Pickle (vg)	2.00
Raita (v) (4)	2.50
Poppadoms and dips (vg)	2.50

DAATA KIDS

Served with steamed or pilau rice or plain naan or fries

Chicken Tikka Masala (4) (5) 8.00

Kids Korma Chicken/Lamb/Prawn/Veg (4)(5)(2) 8.00

Kids Curry Chicken /Lamb/Prawn/Veg (2) 8.00

SWEET THINGS

DRINKS

GULAB JAMAN 5.00 (1) (4) (5)

Cardamom Dumplings with sweet rose syrup, topped with pistachio.

DAATA KHEER 5.00 (4) (5)

Traditional Pakistani rice pudding with cardamom and condensed milk.

DAATA BBQ BOX

35.00 (serves 2 or 4 as starters)

Collection only / preorder essential / phone us to order

Prepped and ready for you to finish on the BBQ. Balochi Chicken Skewers, Chicken Tikka Skewers, Seekh Kebabs & Lamb Chops, with Kabuli Rice and a selection of Daata Dips (raita, mint, tamarind, chilli & green chutney). (1) (3) (4) (6)

mild ⚠ medium spicy ⚠️ spicy ⚠️⚠️ extra spicy ⚠️⚠️⚠️

Allergens (1) gluten (2) crustaceans (3) eggs (4) dairy (5) nuts (6) mustard (7) fish (v) suitable for vegetarian (vg) suitable for vegan

Our dishes are prepared in a kitchen that contains gluten, dairy, nuts, eggs and soy, therefore we cannot guarantee that our dishes are safe to consume for people with these allergies.

Daata

BRAY

ORDER TAKEOUT FOR
COLLECTION OR DELIVERY

daata.ie / 01 286 3006

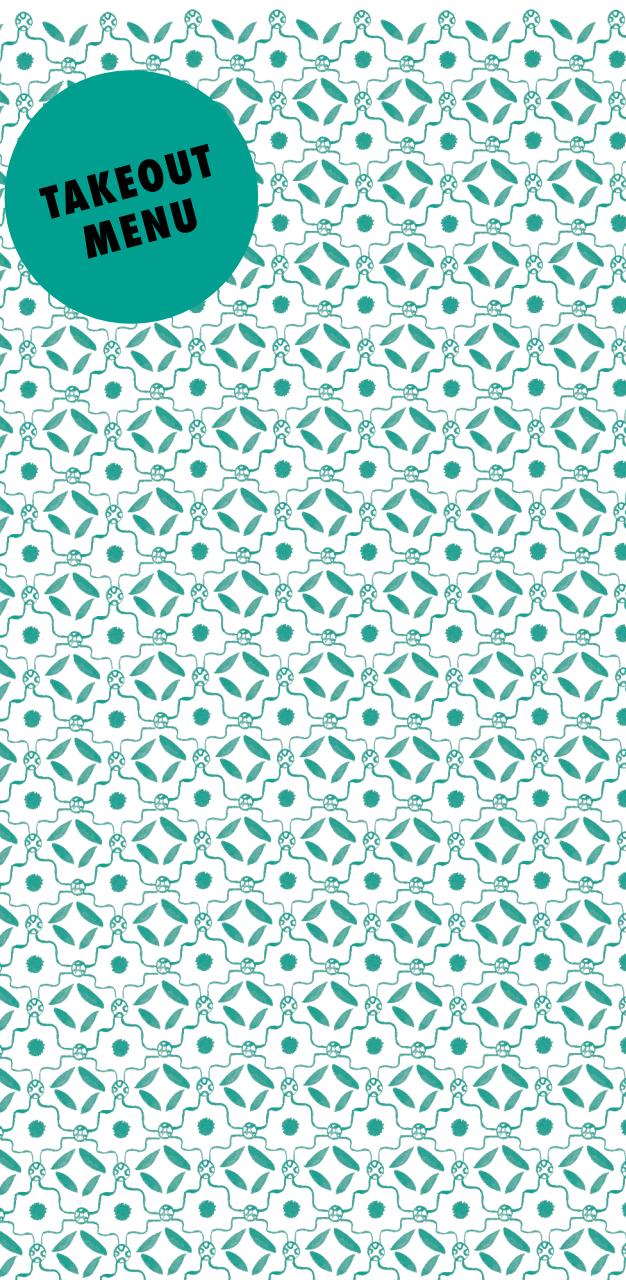
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Daata
BRAY • GREYSTONES • GLASTHULE



Daata
BRAY
PAKISTANI AND INDIAN CUISINE

TO SHARE

DAATA THAAL 16.00 serves 1 / 30.00 serves 2

Sharing board of grilled lamb chops, seekh kebab, chicken tikka, chicken wings, tandoori chicken, mint chutney and chana chaat. Served with naan. (1) (2) (3) (4) (6)

SMALL BITES

FAMOUS AFGHANI FRIES 7.00

Fries topped with zesty lemon juice, fenugreek and special herb topped with our famous afghani sauce. (v)(4)

TANDOORI PRAWNS 12.00

Jumbo prawns marinated in yoghurt, ground cumin and coriander, turmeric, zesty lemon and rock salt. Smoked in the Tandoori. (2) (4) (6)

LAMB CHOPS 7.00

Tender lamb chops, slow cooked in garlic, turmeric and chilli. Served with mint yoghurt chutney. (4) (6)

SEEKH KEBAB 7.00

Minced lamb marinated in Indian ground spices.

PRAWN PAKORA 8.00

Prawns lightly coated in gram flour mixture of zesty lemon, black pepper and fenugreek leaves, lightly fried. (2)

CHICKEN PAKORA 7.00

Chicken Tikka lightly coated in gram flour mixture of zesty lemon, black pepper and fenugreek leaves, lightly fried

AUBERGINE PAKORA 6.00

Slices of fresh aubergine battered with gram flour and Indian spices (vg)

CHICKEN TIKKA 7.00

Chicken marinated overnight in turmeric, Indian spices and yoghurt. (4)

VEGETABLE SAMOSA 6.00

Spiced potatoes wrapped and fried in savoury pastry. (vg) (1)

ONION BHAJI 6.00

PAKISTANI FAVOURITE

Onion bound with lightly spiced fragrant chickpea flour batter. (vg)

CHICKEN WINGS 7.00

Tender chicken wings grilled in garlic, ginger, pepper, lemon, rock salt and mustard oil. (4) (6)

MAINS

All main course dishes served with your choice of pilau rice or plain naan (excluding Biryani).

BALOCHI CHICKEN 15.00

Malai chicken tikka combined with a green herb gravy, made from onion seeds, pureed mixture of coriander, mint, green chillies, spring onion and yoghurt. Lightly spiced with garlic. (4) (5)

FAMOUS AFGHANI CHICKEN 15.00

DAATA SIGNATURE DISH

Creamy and spicy chicken curry with tomatoes, fenugreek, black pepper and a hint of zesty lemon. (4)

LAHORI TAWA KEEMA 15.00

DAATA SIGNATURE DISH

Tender lamb mince, slow cooked in ginger and Karahi masala and topped with crispy onion.

MUGHALAI PRAWN 16.00

DAATA SIGNATURE DISH

Grilled prawns cooked medium spicy with cashew nuts, tomato, fenugreek and a hint of cream. (2) (4) (5)

GARLIC CHILLI CHICKEN 15.00

Tender pulled chicken, cooked with garlic and chilli in a medium spiced curry of fresh tomato, ginger, crushed chillies and whole ground spices. (4)

LAMB & SPINACH 15.00

Tender boneless lamb, medium spicy, packed with fresh spinach, tomato, garam masala, fenugreek and whole spices.

TIKKA MASALA 14.00

Tender chicken from our clay oven, cooked in almonds, tomato, mild spice and a dash of cream. (4) (5)

TANDOORI CHICKEN 16.00

Half chicken cooked in Tandoor, marinated overnight with lime, black pepper, chilli powder and rock salt. Served with fresh salad leaves. (4)

LAMB JALFREZI 15.00

Succulent boneless lamb pieces, cooked with ginger, peppers and sliced onions in a spicy tomato based sauce.

COCONUT CURRY

Mild and creamy curry with a hint of coconut; the ultimate comfort food. (2) (4) (5)

Vegetable: 12.00 Chicken: 13.00

Lamb: 14.00 Prawn: 15.00

BIRYANI

Basmati rice cooked in fragrant whole spices of cinnamon, cardamom, saffron and bay. (2) (4) (5)

Vegetable: 12.00 Chicken: 13.00

Lamb: 14.00 Prawn: 15.00

VINDALOO

Spicy and full of flavour. Tomato based gravy, fresh chilli paste, zesty lemon and black peppers. (2)

Vegetable: 11.00 Chicken: 13.00

Lamb: 14.00 Prawn: 15.00

VEGAN & VEGETARIAN

Available as side order / main course.

All main course dishes served with your choice of pilau rice or plain naan.

TADKA DHAAL side 6.00 / main 12.00

Red split chana lentils cooked in Indian spices. (vg)

VEGETABLE PANEER MASALA side 6.00 / main 12.00

A medium spiced mixed vegetable dish cooked with Indian cottage cheese. (v) (4)

ALOO BUJIA side 6.00 / main 12.00

Diced potatoes cooked in thick gravy consisting of fenugreek, cumin seeds and fried onions. (vg)

SAAG BHAJI side 6.00 / main 12.00

Puréed spinach combined with fenugreek, ginger and fresh herbs. (vg)

SAAG PANEER side 6.00 / main 12.00

Always a popular dish, spinach cooked with our Indian cottage cheese. (v) (4)

CHANA MASALA side 6.00 / main 12.00

Chickpeas sautéed with tomatoes, ginger, garlic, fenugreek, peppercorns and garnished with coriander and garam masala. (vg)

VEGETABLE JALFREZI side 6.00 / main 12.00

Cooked with ginger, peppers and sliced onions in a spicy tomato based sauce. (v) (vg)