

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
Chilli Cheese Naan (1) (3) (4) (5)	5.00
Roti (vg) (1)	2.50
Masala Fries	5.00
Fries	4.00

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)	3.00
Poppadoms and dips (vg)	2.50

DAATA KIDS

Served with steamed or pilau rice or plain naan or fries

Kids Chicken Tikka Masala (4) (5) 9.00

Kids Korma Chicken/Lamb/Prawn/Veg (4)(5)(2) 9.00

Kids Curry Chicken/Lamb/Prawn/Veg (2) 9.00

SWEET THINGS

GULAB JAMAN 6.00 (1) (4) (5)
Cardamom Dumplings with
sweet rose syrup, topped with
pistachio.

DRINKS

Mango Lassi (4)	5.00
Sweet Lassi (4)	5.00
Coke	1.50
Diet Coke	1.50
7UP	1.50
Club Orange	1.50
Fanta	1.50
(Minerals 330ml can)	

DAATA BBQ BOX

45.00 (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) and naan bread.
(1) (3) (4) (6)

mild 🌿 medium spicy 🌶️ spicy 🌶️🌶️ extra spicy 🌶️🌶️🌶️

Allergens (1) gluten - wheat (2) crustaceans (3) eggs (4) dairy - milk (5) nuts - almond, pistachio, cashew (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

GLASTHULE

**ORDER TAKEOUT FOR
COLLECTION OR DELIVERY**

daata.ie / 01 901 0350

**Daata Glasthule
71-73 Glasthule Road
Sandycove
County Dublin
A96 R9Y2**

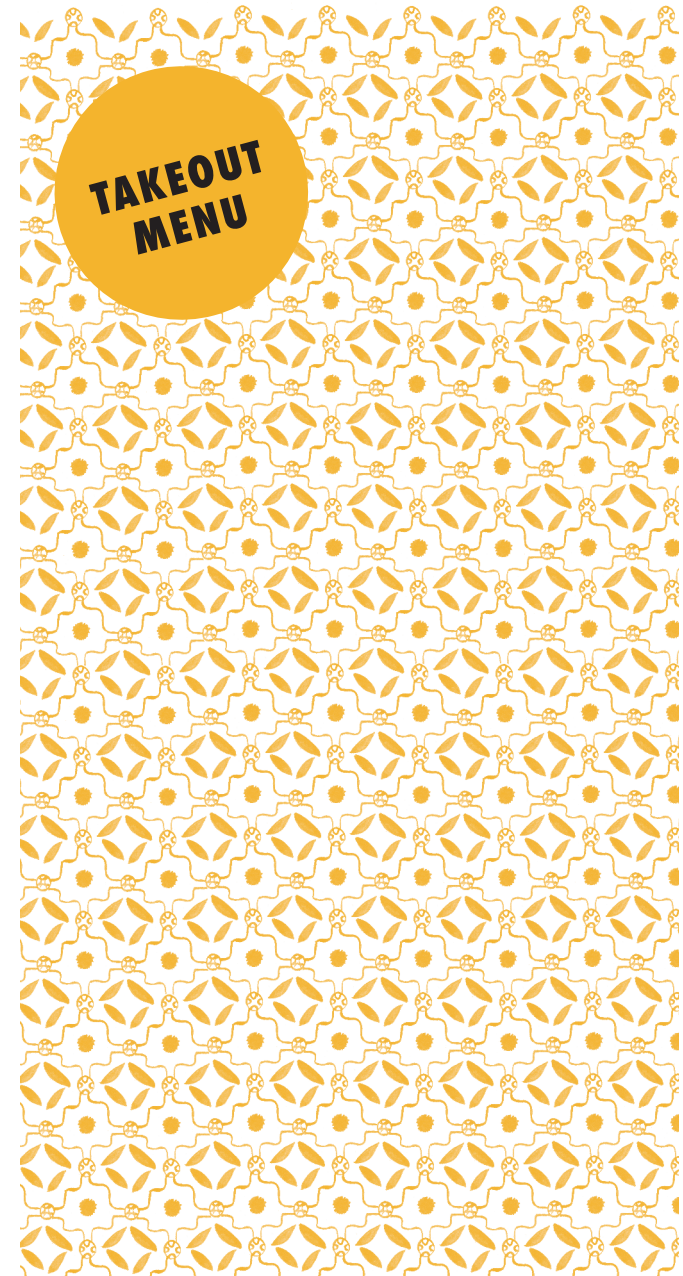
glasthule@daata.ie

📷 📱 @DaataWicklow

We aim for perfection, but should there be any issue with your take out please contact us within 30 minutes of collection or delivery.

Daata

BRAY • GREYSTONES • GLASTHULE



Daata

GLASTHULE

PAKISTANI AND INDIAN CUISINE

TO SHARE

DAATA THAAL 17.00 serves 1 / 33.00 serves 2

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

SMALL BITES

LAMB CHOPS 🍴 8.00

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

SEEKH KEBAB 🍴 8.00

Minced lamb marinated in Indian ground spices. (4)

PRAWN PAKORA 🍴 10.00

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

CHICKEN TIKKA 🍴 8.00

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

VEGETABLE SAMOSA 🍴 7.00

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

ONION BHAJI 🍴 7.00

PAKISTANI FAVOURITE

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

CHICKEN WINGS 🍴 8.00

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

POTATO AND SPINACH TIKKI 🍴 7.00

A potato and spinach filled tikki, golden fried and packed with Daata spices (vg) (1)

TANDOORI PRAWNS 🍴 12.00

Jumbo prawns coated in a marinade of rock salt, lime, mustard seed and black pepper, grilled in the Tandoor (2) (4) (6)

MAINS

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

BALOCHI CHICKEN 🍴 16.00

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 🍴 16.00

DAATA SIGNATURE DISH

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

LAMB & SPINACH 🍴 16.00

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

LAHORI SPICED LAMB 🍴 16.00

DAATA SIGNATURE DISH

Tender lamb on the bone, slow cooked in ginger & karahi masala and topped with crispy onion.

LAHORI TAWA KEEMA 🍴 16.00

Tender lamb mince, cooked with ginger, garlic, onion seed, fenugreek, turmeric, and tomatoes. Topped with crispy onion and ginger slices.

MUGHALAI PRAWN 🍴 17.00

DAATA SIGNATURE DISH

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

GARLIC CHILLI CHICKEN 🍴 16.00

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

TIKKA MASALA 🍴 15.00

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. (4)

LAMB JALFREZI 🍴 16.00

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

TRADITIONAL CURRY 🍴

A Daata family favourite, made with tomato, spices and garam masala (2)

Vegetable: 13.00 **Chicken: 14.00**

Lamb: 15.00 **Prawn: 16.00**

COCONUT CURRY 🍴

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

Vegetable: 13.00 **Chicken: 14.00**

Lamb: 15.00 **Prawn: 16.00**

BIRYANI 🍴

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

Vegetable: 13.00 **Chicken: 15.00**

Lamb: 15.00 **Prawn: 16.00**

VINDALOO 🍴

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

Vegetable: 13.00 **Chicken: 14.00**

Lamb: 15.00 **Prawn: 16.00**

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 13.00

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

VEGETABLE PANEER MASALA 🍴 side 7.00 / main 14.00

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

ALOO BUJIA 🍴 side 6.00 / main 13.00

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

SAAG BHAJI 🍴 side 6.00 / main 13.00

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

SAAG PANEER 🍴 side 7.00 / main 14.00

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

CHANA MASALA 🍴 side 6.00 / main 13.00

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

BHINDI BHAJI 🍴 side 6.00 / main 13.00

Chopped okra cooked in sizzling onions, tomatoes, sliced ginger and garam masala. (vg)

BANGAHN ALOO 🍴 side 6.00 / main 13.00

Bangahn (*eggplant*) and potatoes cooked with tomato, onion, fresh ginger, garlic and kalwanji. (vg)