



KOYLA

# Contemporary Indian Royal Awadhi Cuisine

Blending Classic Irish Ingredients  
with the Flavour of Royal Indian

## The Culinary Team

Menu engineering was lead by the celebrated Chef Rahman who comes from the legendary Daber Hurmat Family. Hailing from Royal Chefs, considered one of the youngest taste makers in Indian Royal Cuisine with the aim to make his mark through constant innovation & to change the perception of Indian Royal Awadhi Cuisine globally

We cater for: **Parties, Anniversaries, Birthdays & Lunch Parties**

WWW.KOYLA.IE | PHONE: 01 694 9516 / 01 801 5633





# Starter

<b>SAMOSA CHOLE CHAT (MOST POPULAR)</b> 	<b>€10.95</b>
Samosa with chilled yoghurt, chickpeas and chatpat tangy sauce 7, 1	
<b>ALOO PALAK CHAT</b>	<b>€10.95</b>
Crispy spinach, potato, sweet and spicy yoghurt tangy sauce 7, 8, 9	
<b>LAMB CHOP</b>	<b>€12.95</b>
Spicy BBQ lamb chop, kachumber and spicy tangy mint sauce 8, 11	
<b>ALOO MUTTER KI TIKKI</b>	<b>€9.95</b>
Mashed potato cakes stuffed with green peas and tangy yoghurt tamarind sauce 7, 8, 9	
<b>PANEER TIKKA</b> 	<b>€12.95</b>
Shashilik of cottage cheese, yoghurt and achari mint sauce 8, 11	
<b>TANDOORI JHINGA</b>	<b>€14.50</b>
Chargrilled jumbo prawns with red pepper and mango sauce 4, 8, 11, 14	
<b>CHICKEN 65</b> 	<b>€11.95</b>
Southern style spicy crispy chicken with curry leaves 8, 11	
<b>KURKURI SEABASS</b>	<b>€12.95</b>
Deep fried crispy seabass and tangy mango chutney 1, 3, 4, 13	
<b>TANDOORI CHICKEN</b>	<b>€9.95</b>
Chicken on the bone and yoghurt tangy spicy mint sauce 8, 11	
<b>TIKKA GARLIC CHILLI CHICKEN</b> 	<b>€11.95</b>
Chicken tikka with tomato chilli spicy sauce 8, 11	

## Serves Two People

<b>KOYLA TASTING PLATTER (NON - VEG)</b>	<b>€24.95</b>
Chicken, lamb, seafood and mixed vegetable starter 1, 3, 4, 8, 11, 13, 14	
<b>KOYLA TASTING PLATTER (VEG)</b>	<b>€22.95</b>
Mixed vegetable starter 1, 5, 6, 8, 9, 11, 13	

## Signature of Koyla Oriental Food

<b>SWEET CORN CHICKEN SOUP</b>	<b>€10.95</b>
Sweet corn kernels, chicken and aromatic seasoning in a flavourful broth 3, 6, 8	
<b>CHICKEN LOLLIPOP</b> 	<b>€11.95</b>
Oriental contemporary garlic with a spring onion twist 1, 3, 6, 12	
<b>GARLIC CHILLI PRAWNS</b> 	<b>€12.95</b>
Tiger prawns with chilli, garlic and soya sauce 1, 3, 6, 13, 14	
<b>CHILLI CHICKEN DRY</b> 	<b>€24.95</b>
Chicken cubes tossed in chilli sauce 1, 3, 6	
<b>CHILLI PANEER DRY</b> 	<b>€22.95</b>
Cottage cheese tossed in chilli sauce 1, 3, 6, 8	
<b>VEGETABLE MANCHURIAN GRAVY</b> 	<b>€22.95</b>
Mixed vegetable balls with a tomato chilli soya sauce 1, 3, 6	
<b>CHICKEN MANCHURIAN GRAVY</b>	<b>€24.95</b>
Chicken cubes and tomato chilli soya sauce 1, 3, 6	
<b>CHILLI CHICKEN GRAVY</b>	<b>€24.95</b>
Chicken cubes and red chilli tomato vinegar soya sauce 1, 3, 6	
<b>CHILLI PANEER GRAVY</b> 	<b>€22.95</b>
Cottage cheese and red chilli tomato vinegar soya sauce 1, 3, 6, 8	
<b>ORIENTAL EGG FRIED RICE</b>	<b>€8.95</b>
Vegetable rice, soya sauce and scrambled egg 3, 6	
<b>ORIENTAL CHICKEN FRIED RICE</b>	<b>€8.95</b>
Chicken, vegetables, egg, rice and soya sauce 3, 6	
<b>NOODLES</b>	<b>€7.95</b>
Choice of: Egg, Chicken or Vegetables	



### ALLERGENS

1. Gluten / Wheat | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts  
6. Soybeans | 7. Lupin | 8. Dairy | 9. Nuts | 10. Celery | 11. Mustard  
12. Sesame Seeds | 13. Sulphites | 14. Molluscs



# Main Course

## MAKHANWALA CHICKEN

Tomato, cashew nuts, butter and creamy sauce 5, 8, 9

€22.95

## CHETTINAD CHICKEN



Tomato, onion, dry red chilli and black pepper coconut sauce 11

€22.95

## KADAI CHICKEN



Mixed peppers, tomato and crushed chilli masala

€22.95

## CHICKEN TIKKA MASALA

Tomato, cashew nuts and creamy almond butter sauce 5, 8, 9

€22.95

## CHICKEN KORMA (DAIRY FREE)

Onion, almond and coconut sauce 5, 8

€22.95

## DO PYAZA CHICKEN

Diced onion, mixed pepper, tomato and a touch of cream 8

€22.95

## KODI CURRY

Roasted tomato, dry chilli, roasted garlic with tomato sauce 11

€22.95

## KOHLAPURI CHICKEN



Roasted coconut, sesame seeds, mustard, poppy seeds and a coconut tomato sauce 11, 12

€22.95

## GUNTUR CHILLI CHICKEN



Guntur chilli, yoghurt, spicy dry tomato sauce Andhra style 8, 11

€22.95

## HYDERABADI CHILLI MASALA LAMB



Served with chilli tomato sauce

€24.95

## KOLKATTA KOSA LAMB



Potato, caramelised onion, tomato, saffron and tomato sauce

€24.95

## ROGAN JOSH LAMB

Tomato, onion, yoghurt and Kashmiri chilli sauce 8

€24.95

## BHUNA LAMB

Mixed peppers, tomato and onion sauce



€24.95

## SAG LAMB

Spinach and tomato sauce

€24.95

## MUGLAI KARADI LAMB



Tomato, dry spices, chilli and pepper sauce

€24.95

## NALLI NIHARI LAMB WITH BONE



(CHEF RECOMMENDED) Lamb broth, wheat flour and caramelised lemon butter sauce 1, 8

€26.95

## GOAN PRAWN CURRY

Smooth coconut, mustard, curry leaves, kokum and tamarind vinegar infused sauce 11, 14

€26.95

## KERALA FISH CURRY

Coconut oil, coconut milk, tangy tamarind, curry leaves and mustard sauce 11

€26.95

## JALFREZI PRAWNS



Mixed peppers, tomato and onion sauce 4, 14

€26.95

## GARLIC CHILLI PRAWNS



Smoky garlic, tomato and onion chilli spicy sauce 4, 14

€26.95

## BHUNA PRAWNS

Mixed peppers and tomato onion sauce 4, 14

€26.95

## MASALA FISH



Tikka spicy tomato, cashew nuts with a touch of cream chilli sauce 4, 8

€26.95

# Biryani

## CHICKEN

8, 4, 13, 14

€23.50

## LAMB

8, 4, 14

€24.50

## PRAWNS

8, 4, 14

€26.50

## MIX

8, 4, 14

€28.50

## VEGETABLE

€22.50

Fragrant basmati rice cooked with exotic spices and aromatic Hyderbadi style 8, 4, 14

## MUSHROOM FRIED RICE

Long grain basmati rice cooked with mushrooms 8

€7.95

## SAFED CHAWAL

Steamed basmati rice

€3.45

## PILAU RICE

Finest long grain basmati rice cooked with Indian whole spices

€3.95

### PLEASE NOTE

Dinner menu includes a minimum spend of €25 per person. A 10% service charge will be added to the bill for groups of 6 and above. All gratuities go directly to our staff. Please be informed that a maximum of two credits cards can be debited as payment per table. For the comfort of all our customers, please refrain from using your mobile phones on loudspeaker. Please note that to maintain the integrity of our dishes, we do not serve our dining food menu to takeaway, which means our dining menu differs from the takeaway menu.





# Vegetarian Main Course

<b>PANEER LABABDAR</b> 	<b>€24.95</b>
Paneer tikka cooked in Royal Muglai style with cashews and creamy sauce 8, 11, 9	
<b>PANEER BUTTER MASALA</b> 	<b>€22.50</b>
Cottage cheese cooked with tomato, cashews and creamy sauce 8, 11, 9	
<b>SHAHI PANEER</b> 	<b>€22.50</b>
Cottage cheese with onion, tomato, cashews and creamy spicy sauce 8, 11, 9	
<b>PALAK PANEER</b> 	<b>€22.50</b>
Cottage cheese cooked in spinach and tomato creamy sauce 8, 11	
<b>PANEER TIKKA MASALA</b> 	<b>€22.50</b>
Cottage cheese cooked with mixed peppers, onion and spicy tomato creamy sauce 8, 11, 9	
<b>PUNJABI CHOLE PINDI</b> 	<b>€22.50</b>
Chickpeas cooked with onion, tomato and tangy masala sauce 8	
<b>MASALENDAR ALOO</b> 	<b>€18.50</b>
Potatoes cooked with onion, tomato and spicy semi gravy masala 8	
<b>ALOO GOBI MASALA</b> 	<b>€18.50</b>
Potato and cauliflower cooked with onion, tomato and whole spices masala 11	
<b>DAL AMRITSARI</b> 	<b>€18.50</b>
Five types of dal cooked with onion, tomato and clarified butter 8	
<b>SUBZIAN JALFREZI</b> 	<b>€18.50</b>
Seasonal mixed vegetables with spicy tomato and onion sauce 11	
<b>MUTTER MUSHROOM</b> 	<b>€18.50</b>
Mushroom cooked with garden peas and spicy curry masala sauce	

## Bread

<b>PLAIN NAAN</b>	<b>€3.50</b>
A popular leavened Indian bread 1, 7, 8	
<b>BUTTER NAAN</b>	<b>€5.00</b>
Fluffy buttery naan flatbread made from scratch 1, 7, 8	
<b>GARLIC NAAN</b>	<b>€3.50</b>
Baked flat bread infused with garlic flavour 1, 7, 8	
<b>CHEESE NAAN</b>	<b>€4.50</b>
These naan are enriched with red cheddar cheese 1, 7, 8	
<b>PESHWARI NAAN</b>	<b>€4.50</b>
Sweet naan bread cooked in coconut and almond 1, 7, 8	
<b>ONION KULCHA</b>	<b>€4.50</b>
Spicy onion mixture with red onion 1, 7, 8	
<b>G.O.C NAAN</b>	<b>€4.50</b>
Indian bread stuffed with garlic, onion and coriander 1, 7, 8	
<b>ROTI</b>	<b>€3.00</b>
Indian bread made with whole wheat flour 8	
<b>CHILLI NAAN</b>	<b>€4.50</b>
Indian baked flat bread infused with a green chilli 1, 7, 8	
<b>CHILLI CORIANDER NAAN</b>	<b>€4.50</b>
Flat bread is flavoured with chilli and fresh coriander 1, 7, 8	
<b>LACHA PARATHA</b>	<b>€5.00</b>
Multi-layered whole wheat flat bread with a touch of butter 8	
<b>PODINA PARATHA</b>	<b>€4.50</b>
Multi-layered whole wheat flat bread with fresh mint 8	

## Kids

<b>FISH FINGERS</b>	Served with chips and tikka sauce 1, 4	<b>€10.95</b>
<b>CAJUN CHICKEN</b>	Served with chips and tikka sauce 1	<b>€10.95</b>
<b>CHICKEN TIKKA MASALA</b>	Served with chips and pilau rice 1, 7, 8	<b>€10.95</b>
<b>CHICKEN KORMA</b>	Served with chips and pilau rice 7, 8	<b>€10.95</b>
<b>VEGETABLE RAITA</b>	A healthy yoghurt and mixed vegetables 7, 8	<b>€4.95</b>
<b>KACHUMBER</b>	A healthy yoghurt and mixed vegetables	<b>€4.95</b>

