

BREADS
& RICE

Uthappam, tomato salsa ⁽⁷⁾	€6.00
Quinoa pilaf VE ⁽¹⁰⁾	€6.00
Pilaf or steamed rice	€4.00
Plain Naan or Whole meal Naan ^{(1 (wheat), 7)}	€4.00
Speciality naans ^{(1(wheat), (7)}	€6.00
Garlic & coriander /blue cheese/aloo kulcha ⁽¹⁰⁾ /Tomato & cheese naan	

DESSERTS

Choc Ganache Tart V ^{(1(wheat), 3, 6, 7)}	€10.00
“Ras Malai” Geateux, saffron cream V ^{(1(wheat), 3, 6, 7, 8 (almond, pistachio)}	€10.00
Coffee crème brûlée V ^(3, 7)	€9.00
Compressed fruits, lime sorbet VE ^{(1(wheat)}	€9.00
Pistachio fondant, white chocolate namelaka ^{(1(wheat), 3, 6, 7, 8 (pistachio)}	€11.00

LOYA BY RAHMAN

We are committed to source all of our fish and seafood from sustainable sources.
All our Meat and Poultry is Halal and is traceable from farm to fork.

List of allergens: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

V-Vegetarian VE -Vegan

LOYA

A MODERN EXPRESSION
OF INDIAN FLAVOURS

BY CHEF RAHMAN

STARTERS

Charred chicken breast, pickled slaw, mint & pomegranate ^(6, 7,10)	€15.00
Avocado chaat, corn tortilla, black bean salsa, roasted cumin yogurt & tamarind ^{(1(wheat), 6, 7, 10)}	€14.00
Sweet potato tikki, minted mushy peas, tamarind glaze, chaat masala ^{(1(wheat), 6,7,10)}	€13.00
Grilled Lamb chops, harissa, dukkah ^{(6, 7, 8 (almond), 10, 11)}	€18.00
Roasted Salmon, beetroot chutney, pickled onions & caper berries ^(6, 4, 10)	€16.00
Steamed Mussels, turmeric, ginger, coconut & lime broth ^(6, 10, 14)	€14.00
Tandoori grilled Prawns, mango & cucumber salad, curry leaf oil ^(2, 6, 10)	€18.00
Burrata, marinated heirloom tomatoes & tomato sauce V ^{(1(wheat), 6, 7, 10)}	€16.00
Pumpkin & ginger soup, toasted seeds, blue cheese naan V ^{(1(wheat), 7)}	€12.00
Pan-seared Scallops, curried cauliflower, pomegranate pearls ^(6, 7, 10, 14)	€19.00
Malai Paneer tikka, date & almond relish V ^{(6, 7, 8 (almond), 10, 11)}	€14.00

TASTING PLATES

Land: Chicken, lamb, paneer, avocado ^{(1(wheat), 6, 7, 8 (almond), 10, 11)}	€18.00
Sea: prawn, salmon, mussels, scallops ^(2, 6, 7, 10, 14)	€20.00

SALADS

Loya Caesar salad, herb croutons, anchovies, pecorino ^{(1 (wheat), 3, 4, 6, 7, 10)}	€12.00
Superfood salad, mixed grains, beetroot, broccoli, bean sprouts, sesame dressing, pomegranate seeds VE ^{(1(wheat), 6, 10, 11)}	€14.00
Mix leaf salad, cucumber, heirloom tomatoes, avocado, lemon & olive oil VE ⁽¹²⁾	€12.00

Add to your salad
Chicken tikka €7.00 ^(6, 7,10) / Roasted prawns €9.00 ^(2, 6, 10)

MAINS

Beef fillet, black pepper & coconut sauce, fine beans ^(6, 7, 10)	€39.00
Braised beef nihari, bone marrow broth ^{(1(wheat), 6,7,10)}	€29.00
Spiced grilled ½ chicken, signature hot sauce, pan jus ^(6, 7, 10, 12)	€27.00
Lasooni Chicken, roasted beetroot & cumin relish, mint	€25.00
Slow roasted lamb rump, rogan josh, crispy onions ^(6, 7, 10)	€32.00
Grilled whole seabass in banana leaf, red onion pickle ^(6, 7, 10)	€32.00
Pan-roasted Atlantic Cod & prawn, grilled tenderstem broccoli, coconut moilee ^(4, 6, 7, 10)	€34.00
Crisp fried gnocchi, saag paneer V ^{(1(wheat), 3, 6, 7, 10)}	€24.00
Braised baby egg plant, peanut & Coconut sauce VE ^{(6, 8 (almond), 10,11)}	€25.00

CLASSICS

Butter chicken with buffallo mozzarella ^{(6, 7, 8 (cashew), 10)}	€25.00
Awadhi Korma Chicken ^{(6, 7, 8 (cashew), 10)}	€25.00
Rajasthani red lamb “Laal maas” ^(6,7,10)	€27.00
Railway lamb curry ^(6,10)	€27.00
Lahori style karahi chicken ^(6,10)	€25.00
Dum biriyanis, traditional accompaniments ^{(5, 6, 7, 8 (almond), 10, 11)} Beef €25.00 / Chicken €24.00 / Lamb €26.00	

SIDES

Masala chunky chips ^(6, 10)	€6.00
Buttered roasted baby potatoes V ^(7, 10)	€6.00
Tenderstem broccoli, lemon & olive oil VE ⁽¹⁰⁾	€8.00
Crispy Cauliflower, mango and mint VE ⁽¹⁰⁾	€8.00
Staff daily Lentil curry (Ask Server) V ^(6, 7, 10)	€6.00
Peas, chestnut mushroom & spinach ^(6, 7, 10)	€6.00

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