



DOMINICANO Y PAKISTANI BAR Y RESTAURANTE

120-122 HORSEFERRY ROAD LONDON SW1P 2EF

02080507247

Menu

www.tiktok.com/eldioniswestminster
www.instagram.com/eldioniswestminster
Reservations 02080507247

MAINS

All our mains come with a choice of 1 chapati, pilau rice or basmati rice

- Lamb Mince Curry** - Cooked in fragrant & spicy sauce with a blend of aromatic spices **16**
- Spinach & Chicken Breast Curry** - Creamy, spiced dish with tender chicken tikka & wilted baby spinach **15**
- Chicken Tikka Curry** - Tender pieces of chicken breast cooked in a rich masala sauce **14.5**
- Kidney Bean Curry (V)** - Cooked in a rich and flavourful tomato-based sauce **12**
- Chickpea Curry (V)** - Tender chickpeas simmered in a fragrant blend of spices & tomatoes **12**
- Tuna Fish Curry** - Tuna simmered in a rich & aromatic sauce with classic spices **13**
- Black-Eyed Bean Curry (V)** - Tender black-eyed beans in a tasty sauce with onions, tomatoes & aromatic spices **12.5**
- Aubergine Curry (V)** - A rich, savoury dish with tender aubergine in a rich tomato & spice sauce **13**
- Okra Curry (V)** - Tender okra simmered in a rich, flavourful blend of spices **12**
- Green Lentil Curry (V)** Black lentils simmered until tender and then infused with a rich blend of spices **12**

Our Food

We use the finest quality ingredients and spices, cooking all our curries and pilau in butter. We opt for organic whenever possible, ensuring every bite meets our high standards. Our dishes feature boneless lamb, house-mixed spices, and the finest vegetables, beans, and herbs.

EXTRAS

Greek style yoghurt - 2.5

Chapati - 2

Pilau Rice - 6

Basmati Rice - 4

Pakoras (V/VG) - Chickpea flour batter-coated assorted vegetables, fried until golden & crunchy in sunflower oil - **8**

Chopped salad - A vibrant mix of organic vegetables - **3.5**

In-house mint chutney - A fresh condiment offering a fresh & spicy kick to dishes - **3.5**

ALGO DOMINICANO DOMINICAN STYLE DISHES

El Dionis SANTIAGO Style Yaroa

This Yaroa is a decadent twist on the traditional Yaroa, featuring savoury lamb mince enriched with a flavourful sauce made from a mix of beans over crispy fries, this dish is crowned with a generous layer of melted cheese, offering a hearty and indulgent experience - 18

El Dionis SANTIAGO Style Yaroa (V)

Featuring a flavourful sauce made from a mix of beans over fries, topped with cheese - **15**

El Dionis Nachos

In-house nachos - authentic tortilla chips topped with traditional guacamole, pico de gallo style salsa, re-fried beans, jalapeños, cheese, and black beans, delivering a burst of flavour in every bite - 13

Dominican Morir Sonando

A creamy, refreshing drink combining freshly squeezed Organic oranges, cold & condensed milk. It offers a smooth texture with a balance of tangy citrus and sweet creaminess, enjoyed over ice as a popular tropical treat known as "to die dreaming" in Spanish

Jug - **15.5 (Serves 4)** Glass - **6**

DESSERTS

Belgian Waffle + In-house Organic Blueberry compote/Organic Mexican Agave/Hazelnut Spread/ Pistachio Spread - 10

Authentic Greek Yoghurt 10% Fat + Chia Seeds + Organic Blueberry Compote - 7.5

Stracciatella Fior Di Latte Gelato/or Mint Chocolate + 1 Hazelnut & Cocoa Wafer roll - 7

Chocolate Fudge Lava Cake - 5

Tiramisu - 4.5