

PICKLE

RESTAURANT

GUPSHUP SMALL PLATES

Dilli wala samosa with ginger, raw mango & jaggery chutney, sour yoghurt black cumin.....	€7
Curried scallops Bombay bhel ka tadka with green tomato chutney.....	€10
Crispy prawns coated with semolina, black pepper, lemon & almond flakes.....	€10
Pickle special chicken wings with roasted tomato, garlic & Kashmiri chilly chutney	€8
Cassava, lentil, vegetables crisps, Sunil 'sprawn pickle & mango chutney	€4
Seekh kebab with coriander, tamater & cumin chutney and lentil salad	€9
Venison keema roti with berry chutney.....	€6
Crispy potato cakes filled with asafoetida, raw mango infused lentils & trio of chutneys	€8

TANDOORI CHAKHNA CHOPS/GAME

Tandoori chicken, kali dal, steamed rice.....	€21
Punjabi chicken tikka (boneless thighs), coriander chutney, corn & cashew nut chat.....	€9.5
Tawa machhi, crab chutney, carrot and cauliflower pickle.....	€14
Tandoori Lamb chop with ginger & fennel, smoked aubergine and strawberry green chilly chutney	€13
Jumbo prawns, Kashmiri chilly, lime & butter milk cooked on charcoal sigri and wasabi malai....	€10
Barbary Duck khurchan with peppers, shallots cumin masala and crispy lotus root.....	€23
Spare ribs with sweet mango pickle, sundried mango and toasted nigella seeds.....	€8
Guinea fowl masala with fresh beans, peppers and onions finished with fresh coriander, sesame and dry.....	€24

DESI KHANA CURRIES/BIRYANI

Irish sea lobster poached in turmeric & ginger curry, masala duck egg bhurji, tawa parantha.....	€32
Tiger prawns simmered in desiccated coconut, fresh turmeric and dry mangosteen	€21
Butter chicken with fenugreek, ginger and cardamom butter naan.....	€20
Chicken morsels simmered in velvety rich North Indian korma	€20
Lucknowi chicken pulao (Biryani)- aromatic aged basmati with chicken, saffron & cardamom	€22
Traditional lamb & bone marrow curry with onion, ground ginger and Kashmiri chilly.....	€20
Goat mince curry with shallots, garlic & black cardamom, with home made bread (pao).....	€21
Achari-lamb shank simmered in Rajasthani chilies, caramelized onions and pickle masala.....	€18
Wild boar vindaloo curry.....	€22
Chana bhatura-Delhi special crispy deep fried bread with masala chickpeas and mango pickle	€18
Cottage cheese cooked with kadhai masala.....	€14.5

VEGGIES/SHAKAHARI

Potato, cumin and turmeric	€5
Cottage cheese with tempered spinach	€5
Kali dal /yellow dal.....	€5
All time special - chana masala	€5
Warm spinach with fennel and garlic butter.....	€5
Aloo tamater rasedar	€5

CONDIMENTS/SIDES

Bread basket	€5
Basmati rice - best quality aged	€4
Indian green salad	€4
Home made pickle.....	€1
Avocado and pomegranate raita.....	€4

Our chefs have coeliac & allergy specific dishes **off & on** the menu.
Please ask your server as dishes may contain traces of nuts & flour. A 12.5% service charge is levied on groups of 6 or more.

All our meats are locally sourced and halal certified.