

A LA CARTE MENU

STARTERS / GUPSHUP SMALL PLATES

Crispy Potato Cakes 🍟	€8.95
Filled with green peas, cumin & tamarind chutney	
Tandoori Broccoli & Cottage Cheese, Artichoke 🥦🧀	€9.00
Cottage cheese, star aniseed, peppers, tomato & raisin chutney	
Pickle Spice Crusted Kilkee Scallops 🍤🌿	€14.50
Puffed rice, crispy gram flour vermicelli, peanut chat, tomato & cumin pickle	
Malai Fish Tikka 🐟🍋	€11.00
Stone bass in green cardamom, mace, carrot pickle & avocado chutney	
Crispy Chicken Lillies 🍗	€8.50
Roasted tomato, garlic & coconut chutney	
Crispy Fried Lentil and Rice Crisps 🍲🌿	€4.50
Sunil's shrimp pickle & gooseberry chutney	
Pork Spare Ribs	€9.00
Sweet mango chutney, toasted nigella, fennel & melon seeds, mango paper	

TANDOORI CHAKHNA CHOPS/GAME/STARTERS

Venison Keema Samosa 🍟🌿	€8.50
Pickled cauliflower, wild berry chutney, crispy cauliflower, smoked chilly yoghurt	
Duck Tikka 🦆🍋	€12.00
Cinnamon, clove, rajsthani chilly chutney, cucumber pickle, passion fruit drizzle.	
Punjabi Chicken Tikka 🍗	€11.00
Holy basil & coriander marinade, mooli raita, Sweet mooli pickle	
Samundari Khazana 🍤🌿	€14.50
Tandoori Jumbo prawns with Kashmiri chilly, Java Pepper, spiced dingle crab meat dumpling, Fish tikka Avocado & sorrel chutney.	
Tandoori Lamb Chop	€14.00
Fennel & coriander chutney & smoked kuchumber salad.	

MAINS / DESI KHANA CURRIES/BIRYANI

Tawa Jhinga 🐟🔥	€24.00
Buttered jumbo prawns with onion, tomato & ginger sauce infused with spicy tawa masala	
Khatti Fish Curry 🐟🌿	€23.00
Stone bass simmered in onions, green chilly, tomato & fresh coriander	
Guinea Fowl 🍗🌿	€23.00
Kalpasi (stone flower), dry ginger root & fresh turmeric marinade with crispy greens & black lentil sauce	
Tandoori Chicken 🍗	€23.50
Kashmiri chilly & garam masala marinade (on the bone), ghee dal, cumin raita & pickled onion salad	
Butter Chicken 🍗	€24.00
Fenugreek, ginger & green chilly & cardamom flavour with garlic, coriander & onion naan	

Zafrani Chicken 🍗🌿	€23.00
Mushroom, pistachio stuffed chicken, North Indian saffron & cashew nut korma	
Sukha Gosht Pulao 🍗🌿	€24.00
(Biryani) Perfumed aged basmati rice with Tandoori lamb chops, saffron & cardamom sauce	
Kid Goat Mince Curry 🍗🌿	€24.50
Onion, garlic & black cardamom with maska pao (bread)	
Lamb & Bone Marrow 🍗🌿	€21.50
Traditional curry with onion, ground ginger & Kashmiri chilly	
Ghee Roast - Lamb 🍗	€24.00
Bhopali style slowly cooked lamb with dry spices & turmeric with tawa parantha, fried quail egg	
Nalli Nihari Gosht 🍗🌿	€24.50
Traditional Awadhi style lamb shanks simmered for 5hrs in onion & gram flour with star aniseed & ginger	
Wild Boar	€24.00
cooked slowly in traditional vindaloo sauce & shallots	
Chana Aloo Poori 🌿	€20.00
elhi special chickpea curry simmered in dry pomegranate, royal cumin & Buknu masala. Whole meal puffed bread & pickle	
Tandoori Paneer 🍋	€17.50
Tandoori Cottage cheese tikka with tangy sweet & sour sauce spiced with nigella seed & fenugreek.	
Vegetarian Thaali 🌿	€30.00
A complete north Indian meal. Consist of paneer, veggies, lentils, potatoes, naan, rice, raita & sweet treat.	
Achari Baingan Masala 🍆	€16.50
Baby Aubergines stuffed with fennel, ginger & turmeric served onion tomato infused with pickling spice masala.	
Dal Bukhara 🍲	€17.50
24hrs slowly cooked black lentil delicacy of Punjab	

VEGGIES/SHAKAHARI

Bhindi Masala	€6.00
Okra with dried mango powder & fresh ginger	
Sindhi Aloo	€5.50
Crispy Potato tossed with cumin raw mango powder, smoked chilly & fresh coriander	
Amritsari Dal Fry 🍲	€6.00
Yellow lentils tempered with cumin & smoked chilly, burnt butter	
Chonka Subzi	€5.50
Asparagus, snow peas, beans & peas with round chilly & ginger.	
Gobhi matter	€5.50
Cauliflower florets & green peas tossed with bay leaf, ginger & turmeric	

CONDIMENTS/SIDES

Tandoori Bread basket (three different flavours)	€5.50
Dilli wala butter naan	€4.00
Paneer kulcha	€3.75
Basmati rice Best quality aged	€4.00
Indian green salad	€4.00
Mix pickle	€1.50
Avocado & pomegranate raita	€4.00

All the sides are served with main courses only

Update 2/12/17

CHRISTMAS @ PICKLE TASTING MENU

Tasting Menu €45.00 per person

Available everyday for Lunch and Dinner

MIX STARTER PLATTER

Aloo Tikki 🍟	
Crispy potato cake filled with green peas & raisins	
Punjabi Chicken Tikka 🍗	
Chicken Supremes steeped in kashmiri chilly, buttermilk & dry pomegranate marinade	
Nawabi Seekh Kebab 🍗	
Hand pounded lamb mince kebab with fragrant spices, cooked in Tandoor	
Amritsari Jhinga 🍤🌿	
Crispy fried prawns with dill yoghurt & toasted almonds	

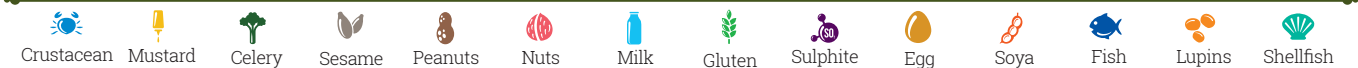
ASSORTED MAINS

Prawn Curry 🍤🌿	
Tiger Prawns, beans, roasted bell peppers with coriander, ginger, fresh turmeric & coconut	
Butter Chicken 🍗	
Old Delhi style chicken tikka with ginger, fenugreek infused creamy tomato sauce	
Bhopali Lamb Curry	
Traditional lamb curry with onion, ground ginger, Kashmiri chilly & saffron	
Jeera Aloo (V)	
Baby potatoes tempered with cumin & fresh coriander.	
All above mains served with Assorted Breads and aged basmati Rice	

DESSERT

Walnut & Aniseed Brownie 🍪🌿	
Chocolate brownie with vanilla ice cream	

Everybody gets the whole menu.
Starters are Pre-plated & sharing main course



A 10% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.
Fish may contain small bones. We import some of our spices directly from approved growers across India.

Our food suppliers have given assurances that none of our ingredients are genetically modified:

Chicken Supplier: Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Shercock County Cavan | **Lamb Supplier:** Irish Country Meats Navan County Meath. Farmer: JP O'Connor, Tullyard Trim County Meath | **Pork Supplier:** Lislin Meats Cavan. Farmer: Martin Flanagan, Mullagh County Cavan | **Venison Supplier:** Wild Irish Game & Ballymooney Meats. Source: Sourced by trained & licensed hunters on the mountains of Wicklow and Leinster | **Goat Farmer:** HH Boer Goats. Our goats are free range. They graze outside all year around | **Scallops & Crab:** Kilkeel Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

Our chicken and lamb is halal certified.

Update 2/12/17

PICKLE CHRISTMAS FEAST

Group Tasting Menu €50.00 per person

Available everyday for Lunch and Dinner

MIX STARTER PLATTER

Punjabi Chicken Tikka 🍗	
Chicken thighs (B/L) steeped in kashmiri chilly, buttermilk & dry pomegranate marinade	
Kashmiri Lamb Chop 🍗	
Tandoori lamb chop marinated with fennel, black cardamom & fresh turmeric	
Tandoori Prawn 🍤🌿	
Jumbo prawn from the clay oven flavoured lime & fenugreek	

ASSORTED MAINS

Prawn Curry 🍤🌿	
Tiger Prawns, beans, roasted bell peppers with coriander, ginger, fresh turmeric & coconut	
Butter Chicken 🍗	
Old Delhi style chicken tikka with ginger, fenugreek infused creamy tomato sauce	
Achari Lamb Do Pyaza 🍆	
Traditional lamb preparation with pickled onions, ground ginger, Kashmiri chilly & special pickle masala	
Jeera Aloo (V)	
Baby potatoes tempered with cumin & fresh coriander.	
All above mains served with Assorted Breads and aged basmati Rice	

DESSERT

Assorted Dessert Tasting Platter 🍪🌿
Tea/Coffee

Everybody gets the whole menu.
Starters are Pre-plated & sharing main course