CHRISTMAS LUNCH @ PICKLE
TWO COURSE MENU €35.00 PER PERSON
TUESDAY TO FRIDAY 12:30PM TO 2:15PM

STARTERS
CHOOSE ONE OF THE FOLLOWING

**Aloo Papdi Chaat 1, 8**
Crispy potato & flour disc dressed with tamarind, mint chutney, chilled yoghurt & fresh pomegranate.

**Kadak Jhinga 2, 3, 8, 9 (ALMONDS)**
Crispy tiger prawns dusted with nigella seeds, fennel & kashmiri chilli with cucumber & dill yoghurt.

**Tandoori Prawns 2, 8, 11**
Jumbo prawns (shell on) with chilli & fennel marinade, roasted beetroot & wasabi raita. (Additional surcharge €4.00)

**Chicken Tikka 2, 8, 11**
Chicken (B/L thighs) marinated with kashmiri chilli, Ginger & fenugreek charred in tandoor, mint chutney, pickle onion salad.

**Venison Samosa 1, 8, 11**
Venison mince & juniper berries wrapped in pastry, berry chutney, smoked chilly yoghurt & pickled mooli.

MAIN COURSE
CHOOSE ONE OF THE FOLLOWING

**Pickle’s Seafood Curry 2, 4, 14**
Tiger prawns, fresh fish & crab claws simmered gently in shallots, turmeric & chilly paste finished with coconut & lime pickle.

**Butter Chicken 8**
Old Delhi style chicken tikka cooked in velvety tomato & fenugreek sauce.

**Lamb & Bone Marrow**
Traditional lamb curry with onion, ground ginger, Kashmiri chilli & ginger.

**Goat Keema Pao 1, 8**
Free range goat mince & diced, braised with onion, garlic & black cardamom with maska pao (bread). (Additional surcharge of €5.00).

**Kadhai Paneer 1, 8, 10**
Cottage cheese dices tossed with peppers, onions & kadhai masala.

**Dal Bukhara Plate 1, 8**
36hrs slow cooked black lentil - delicacy of Punjab with buttered mint layered whole meal parantha & pickled onions. (Additional surcharge of €4.00).

All above mains served with rice & plain naan bread (1, 3, 8)

ALLERGENS

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

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.