

# CHRISTMAS MENU

€60.00 PER PERSON

ONE DISH FROM EACH SECTION

## STARTERS (CHOOSE ONE)

### Non Vegetarian Kebab platter 2, 4, 8, 10, 11

Chicken tikka, lamb chop & tandoori prawn  
all accompanied with dips & pickles

### Vegetarian kebab platter 8, 10, 11

Potato cake, Paneer tikka & Tandoori broccoli  
all accompanied with dips & pickles

## MAIN COURSE (CHOOSE ONE)

### Pickle Seafood Curry 2, 11

Crab claws, prawns & fish simmered in fresh turmeric,  
coriander & coconut

### Tawa Jhinga 2, 8, 10

Buttered tiger prawns with onion, tomato & ginger sauce,  
with tawa masala

### Butter Chicken 8

Old Delhi style chicken tikka with ginger & fenugreek  
creamy tomato curry

### Tandoori Chicken 8

Kashmiri chilli & garam masala marinated chicken (on the bone).  
yellow dal, basmati rice & pickled onion

### Goat Mince Curry 1 wheat, 8

Organic goat mince & diced braised with onion,  
garlic & black cardamom with Maska pao (bread)

### Laal Maas 8, 9 cashewnuts, 11

Traditional Jaipuri lamb curry with onion,  
ginger, Rajasthani chilly paste

### Nathuram'S Choley Bhature 1 wheat, 3, 8, 11

Delhi special chickpea curry simmered in dry pomegranate,  
ginger & Buknu masala, puffed fried bread. Pickle & raita

### Achari Baingan 11

Baby aubergines cooked in onion & Indian pickling spice paste,  
fresh coriander & ginger.

## DESSERT (CHOOSE ONE)

Gulab Jamun with vanilla ice cream 1, 3, 8, 9 pistachio, almonds

Chocolate Crem'eux 1, 3, 8, 9 hazelnut

### ALLERGENS

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

PICKLE

[picklerestaurant.com](http://picklerestaurant.com)

SEPTEMBER 22

