

## MAIN MENU

Marrying the right Irish produce to northern Indian techniques and flavours creates a new space, a place that owners Sunil and Benny call Pickle country.

Pickle is an ingredient-driven restaurant that offers both an à la carte and a chef's tasting menu. There is a story behind every dish - a memory or a relationship behind the aromatic gravies, the street dishes, the complex slow-cooked meats that relates back to one of our team. **Welcome to Pickle country.**

### STARTERS

#### Chandani Chowk Ki Aloo Tikki | €9.75

Crispy **potato** cakes filled with green peas & dates asafoetida infused, Tamarind Chutney, clonakilty chilled yoghurt, onion & beetroot salad

#### Tandoori Paneer Tikka | €9.50

Olive pickle & yoghurt marinated **cottage cheese** tikka, fig, cashewnut & corn chaat.

#### Jal Tarang | €16.50

Spice crusted pan seared **scallops** with turnip purée, peanut & tomato chutney, turnip pickle

#### Fauzi Chicken Wings | €10.00

Crispy **chicken** wings, tossed with shallots, roasted tomato, garlic & coconut chutney

#### Crispy Fried Lentil & Rice Crisps | €5.00

Pickle **yoghurt**, mango, dill & white melon seed relish

#### Venison Keema Samosa | €10.50

Sweet & sour gooseberry pickle & smoked chilly raita

#### Duck Tasting | €15.50

Tandoori barbary **duck** tikka, crispy duck leg fritter, passion fruit drizzle, cranberry & fenugreek chutney

#### Punjabi Chicken Tikka | €12.50

Manor Farm **chicken** (B/L thigh) in Kashmiri chilly, ginger & yoghurt marinade. Puffed rice & pickle onion chaat, crispy milk fritter.

#### Tandoori Jhinga | €16.50

Tandoori jumbo **prawns** marinated with carom seeds & Rajasthani chilly paste, melon & avocado salad, sweet raw mango pickle.

#### Amritsari Champein | €15.00

Tandoori spring **lamb** cutlets in onion, bay leaf & Kashmiri chilly marinade. Lentil sprouts, Kasundi kachumber & aubergine chutney.

### MAINS

#### Seafood Do Piazza | €27.00

Crispy fried **seafood** marinated with Kashmiri chilly & rice flour with Roscoff onion, cashewnut, turmeric & coconut sauce.

#### Tawa Jhinga | €27.50

Buttered jumbo **prawns** with onion, tomato & ginger sauce, infused with tawa masala.

#### Kashmiri Fish Curry | €25.00

**Fish** simmered in Kashmiri spices & tomato curry with mustard oil, fennel & dry ginger. Pickled lotus root & fennel.

#### Bhatii Ki Jal Murghi | €24.50

Chargrilled **guinea fowl** supreme marinated in chef **Kalra** spice rub with cinnamon, black cardamom, fried onion paste, star aniseed & saffron scented pumpkin korma.

#### Tandoori Chicken | €23.50

Kashmiri chilly & garam masala marinated **chicken** (on the bone) dal fry, basmati rice & pickled onion.

#### Farmer's Butter Chicken | €22.50

Old deli style **chicken** tikka with fenugreek, ginger, green chilly & cardamom flavoured - velvety tomatoes & onion masala.

#### Murgh mandi wala ALMONDS | €23.00

Chef Rajesh's mother's recipe - **chicken** curry (on the bone thighs) braised slowly with Garam masala, onion paste & potatoes. Finished with fresh coriander & ginger.

#### Pardah Chicken Biryani | €24.00

Perfumed aged basmati rice & marinated **chicken** with aromatic spices, saffron in sealed pot, raita & biryani curry

#### Kid Goat Mince Curry | €27.50

Organic **goat** braised with onion, garlic & black cardamom with maska pao (bread)

#### Lamb & Bone Marrow | €21.50

Traditional **lamb** curry with onion, ground ginger & Kashmiri chilly

#### Saag Gosht | €27.50

Tandoori **lamb** chop with traditional spinach puree tempered with fennel & purple garlic, carrot pickle

#### Nalli Kohe-E-Awadh | €24.50

12hrs slowly cooked **lamb** shank in onion, cashewnut, saffron & yoghurt sauce with cardamom & screw-pine

#### Junglee Maans | €26.50

Traditional Rajasthani hunters style Ballinwhillan organic **wild boar** slow cooked with shallots, ginger & long pepper, tandoori layered bread (parantha).

### VEGGIES~SHAKAHARI

#### Nathuram's Choley Bhature | €22.00

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

#### Vegetarian Thaali | €32.00

A complete North Indian meal. Consists of paneer, veggies, lentil, potatoes, rice & raita

#### Bhopali Baingan Ka Salan | €17.50

Crispy Baby aubergines & potato simmered in coconut & onion curry spiced with cinnamon, clove & tamarind

#### Dal Bukhara Plate | €23.00

24hrs slowly cooked black lentil-delicacy of Punjab with butter naan & pickled onions

#### Banarsi Narangi Kofta | €21.00

Pickle mango, ginger & cashewnut stuffed cottage cheese & vegetable dumplings, with tomato & onion masala, infused with Malta (orange), crème fraiche & cardamom.

## CONDIMENTS/SIDES

All the sides are served with main courses and can be ordered as mains.

### Bhindi Masala | €6.50

Okra tossed with cumin, onion, turmeric & fresh ginger.

### Subz Miloni | €7.50

Babycorn, mustard greens, broccoli tossed with ginger, lotus seeds & royal cumin

### Aloo Khatta Teekha | €6.00

Crispy Potato tossed with cumin, tamarind & green chilli

### Amritsari Dal Fry | €6.00

Yellow & black lentils tempered with cumin, garlic & burnt onions

### Gobhi Masala | €6.00

Cauliflower florets with cumin, ginger & turmeric

## BREADS

All our breads contains egg, dairy and flour

### Tandoori Bread Basket

(3 different flavours)     | €7.50

Dilli wala Butter Naan    | €4.25

Masala Cheese Chilly Naan | €4.00

Basmati Rice - Best quality aged | €4.00

Indian Green Salad | €3.00

Three Home Made Pickles | €4.50

Raita - cucumber & avocado with fresh mint, burnt cumin | €4.00

### ALLERGENS

 | Gluten-Wheat

 | Crustaceans

 | Eggs

 | Fish

 | Peanuts

 | Soybeans

 | Lupins

 | Milk

 | Nuts

 | Celery

 | Mustard

 | Sesame Seeds

 | Sulphites

 | Molluscs

A 10% discretionary service charge will be added of groups of 5 & over.

All gratuities are distributed to the entire team.

We regret to inform you that a maximum of two credit cards can be debited as payment per table. In addition, alla carte menu will not be available for groups of 12 or more guests. Group and Tasting menus are available on request.

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 chicken and lamb is halal certified.**

**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:** Gahan Meats, 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:** Kilkee Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

## PURE PICKLE FLAVOURS VALUE MENU

€28.00

Tuesday to Friday | 5:00pm to 6:00pm

Sunday | 3:00pm to 5:00pm

Patrons availing of the Early Evening menu are requested to kindly vacate their tables by 7.30pm

## STARTERS CHOOSE ONE

### Mix Veg Tasting platter

Famous street food delicacy of Sunil's home town, semolina wheat bubble with chickpeas, tandoori artichoke with smoked yogurt & batter fried kale leafs with pickle yogurt.

### Murgh Malai Tikka

Chicken Supremes in creamy marinade, cardamom & mace with Himalayan apple & walnut relish.

### Lamb Tasting Plate

Traditional lamb mince kebab & tandoori lamb chop with pineapple & turmeric chutney.

### Amritsari Jhinga

Crispy fried prawns dusted with nigella seeds, fennel & Kashmiri chilly with cucumber & dill yoghurt.

### Masala Pork Ribs

Pork belly ribs with sweet mango pickle, sundried mango & toasted nigella seeds.

## MAINS CHOOSE ONE

### Tawa Jhinga

Black Tiger Prawns cooked with kadhai masala, fresh peppers & ginger.

### Lahsooni Machhi Curry

Sea bream fillet simmered in garlic & tomato curry infused with smoked chilly & fresh coriander.

### Murgh Makhani Palak

Delhi style chicken tikka simmered in velvety tomato & fenugreek sauce with wilted spinach leaves.

### Guinea Fowl

Robata grilled guinea fowl, tempered spinach with smoked chilly & royal cumin

### Jardaloo Gosht

Wicklow lamb braised with caramelised onion & cinnamon, finished with apricots & fresh ginger.

### Awadhi Lamb Biryani

Perfumed basmati rice with braised lamb, yoghurt, fried onions, mint & saffron in sealed pot with biryani sauce.

### Pav Bhaji

A bowl of slow cooked spiced mashed vegetables infused with special buknu masala, maska pao (buttered bread)

### Shabnam Curry

Rich vegetable curry with mushrooms, cottage cheese, lotus seeds & green peas in turmeric, ginger & cashew nut sauce.

DISHES CANNOT BE CHANGED, CHARGED EXTRA.  
MAIN COURSES ARE SERVED WITH RICE & PLAIN NAAN.  
Naan bread contains dairy & egg