

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

Chowk Ki Aloo Tikki 8 | €10.50

Crispy **potato** cakes filled with cumin & ginger tempered green peas, crispy lentils. Tamarind Chutney & clonakilty chilled yoghurt.

Tandoori Broccoli, Cottage Cheese & Artichoke 8, 10, 11 | €13.50

Onions, star aniseed, peppers, tomato & raisin chutney.

Jaipuri Sev Puri 1, 8 | €12.95

Semolina bubbles filled with **chickpea**, onions, coriander, fresh pomegranate drizzled with yogurt, mint & tamarind chutney.

Jal Tarang 2, 5 peanut, 8, 11 | €16.50

Spice crusted pan seared **scallops** with crispy rice, gram flour vermicelli. Pickle, ginger and celeriac puree.

Crispy Fried Lentil & Rice Crisps 1, 2, 8, 11 | €5.50

Prawn pickle, mango, dill & white melon seed relish.

Fauzi chicken wings 10, 12 | €12.50

Pickles signature recipe of crispy **chicken wings** with roasted tomato, ginger & coconut chutney.

Achari Pork ki pasliyan 11 | €11.95

Pork belly ribs with sweet mango, fenugreek & onion masala.

Tandoori Prawns 2, 8, 9 almond, 11 | €17.00

Jumbo **prawns** with lime & chilli marinade, mango, shrimp & almond salad.

Duck Two Ways 1, 8, 11 | €16.50

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

Tandoori Murgh Tikka 1, 8 | €14.50

Manor Farm **chicken** (B/L thigh) in Kashmiri chilli, ginger & yoghurt marinade, masala crispy lentils,

Amritsari Champein 8 | €15.00

Tandoori spring **lamb** cutlets in onion, bay leaf & Kashmiri chilli marinade, hand pounded mint chutney.

MAINS

Limbu Jhinga 2 | €27.50

A flavourful north Indian jumbo **prawn** curry with a blend of sundried red chillies, coriander, cumin & dried coconut, finished with lime & onion paste.

Kashmiri Fish Curry 4, 8 | €27.00

Stone bass **fish** fillet simmered in fenugreek tempered onion, tomato & yogurt sauce with fresh lotus root & pickled mooli.

Annie's Mix Seafood 2, 4, 14 | €27.95

Crab claws, tiger **prawns**, **mussels** & **fish** in roasted fennel, coriander, shallots, ginger & turmeric paste, finished with coconut.

Guineafowl Dhaniwal Korma 8, 9 €25.75

Grilled **Guineafowl** supremes marinated with turmeric & fennel, served with traditional coriander, ginger & yoghurt infused korma sauce.

Murgh Mandiwala 8 | €24.50

Chicken curry (on the bone thighs) braised slowly with coriander & fenugreek seed, onion paste & potatoes., finished with fresh vine tomato & ginger.

Tandoori Murgh 8 | €25.50

Kashmiri chilli & garam masala marinated **chicken** (on the bone), velvety tomato curry, basmati rice & pickled onion.

Murgh Makhni 8 | €22.50

Old delhi style **chicken** tikka with fenugreek, ginger, green chilli & cardamom flavoured - velvety tomato & onion masala, finished with fresh cream.

Pickle's Chicken Biryani 1, 8 | €24.00

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

Shimla Gosht 8, 11 | €23.50

Shimla traditional - lamb dices & **lamb** chop braised with buttermilk, gram flour, turmeric curry tempered with coriander seeds, asafoetida & round chilli.

Goat Keema Pao 1, 8 | €27.50

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

Lamb & Bone Marrow 1, 3, 8 | €24.00

Traditional **lamb** curry with onion, ground ginger, Kashmiri chilli & rogni naan.

Nalli Yakhni 8, 9 cashew, 11 | €25.50

Kashmiri traditional **lamb** preparation special 24hrs marinated lamb shank slowly cooked in caramelized onion, Dry ginger yoghurt & Fennel paste, smoked with asafoetida & mustard oil.

Junglee Maans 1, 8 | €27.50

Traditional hunters' family preparation of **wild boar** cooked with shallots, ginger, sun dried red chillies & black pepper Layered bread (parantha).

VEGGIES~SHAKAHARI

Vegetarian Thaalī 1, 3, 8, 9, 11 | €33.50

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

Achari Baingan 11 | €18.50

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

Dal Bukhara Plate 1, 3, 8 | €23.50

36hrs slow cooked black lentil - delicacy of Punjab with buttered mint layered whole meal parantha & pickled onions.

Kadhāi Paneer 1, 8, 10 | €21.50

Cottage cheese dices tossed with peppers, onions & kadhāi masala.

Khubani Kofta Curry 1, 8, 9 cashew | €21.00

Carrot & Cauliflower dumplings stuffed with apricot pickle, velvety tomato & onion sauce.

Nathuram's Choley Bhature 1, 3, 8, 11 | €23.50

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

RAAN FEAST

Slow Braised Leg of Lamb 1, 3, 8 | €120.00

With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan.

Serves 3/4 People | 48 Hours Notice Required

TASTING MENU

Curated by Sunil, this is a special tasting menu, unique to you, on request, using seasonal & local produce and North Indian cooking techniques and recipes. This is available every evening the restaurant is open, please just ask.

5 Courses (for the entire table only) 1, 3, 8 | €65.00

With matching wines (carefully chosen by our general manager Benny | €100.00

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

May we remind our customers that a minimum charge of €20 per person applies to all tables.

CONDIMENTS/SIDES

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

Bhindi Masala | €6.50

Okra tossed with cumin, onion, mango & ginger.

Aloo kali mirchan 8 | €6.00

Ballymakenny diced potatoes & pickled chilli tossed with crushed black pepper & butter.

Tadka dal 8 | €6.00

Yellow lentils tempered with cumin, garlic & fresh coriander.

Aloo Gobhi | €6.00

Cauliflower florets & potatoes tossed with cumin, ginger & turmeric.

Chonka patta 8 | €7.00

Baby spinach, red chard leaves tossed with purple garlic & fennel.

BREADS, RICE & SALADS

All our breads contains egg, dairy and flour.

Tandoori Bread Basket

(3 different flavours) 1, 3, 8, 9 almond | €7.50

Dilli Wala Butter Naan 1, 3, 8 | €4.50

Masala Cheese Chilli Naan 1, 3, 8 | €4.00

Basmati Rice - Best quality aged | €4.50

Indian Green Salad | €3.50

Three Home Made Pickles 11 | €4.50

Raita - cucumber with fresh mint burnt cumin 8 | €4.00

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 are 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