

# MAIN MENU

The menu at Pickle is inspired by two maps and by one chef's experience - maps of Northern India and Ireland, and chef Sunil Ghai. chef Sunil has drawn a rough line on the map around the regions and flavours from the north that inspire and inform his dishes. That map reflects when he started cooking in Gwalior with his mom in his early teens, on to the formal kitchens where he worked in Delhi, and on to today, to the tastes and techniques that he still explores when back home in India each year.

Marrying the right Irish produce to northern Indian techniques and flavours creates a new space, a place that owners Chef 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

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### **Chowk Ki Aloo Tikki 8 | €11.50**

Crispy **potato** cakes filled with cumin & ginger tempered green peas, 3 chutneys.

### **Zaytooni Paneer Tikka 8, 10, 11 | €13.50**

**Cottage cheese** stuffed with olive pickle, turmeric & yoghurt marinade. raspberry & chilly chutney.

### **Jal Tarang 2, 8, 11 | €17.50**

Spice crusted pan seared **scallops** with cauliflower grit, pickle cauliflower & puree.

### **Crispy Fried Lentil & Rice Crisps 1, 2, 8, 11 | €5.90**

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

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

Jumbo **prawns** (shell on) with chilli & fennel marinade, roasted beetroot & wasabi raita.

### **Bhopali Duck Tikka 8 | €17.50**

Tandoori barbary **duck** tikka marinated overnight in red chilly, cinnamon & ginger paste. sweet potato chaat.

### **Venison Samosa 1, 3, 8 | €14.50**

Crispy pastry parcels stuffed with Venison mince. berry chutney, burnt chilly & garlic raita

### **Amritsari Chicken Tikka 1, 8 | €15.50**

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

### **Lamb Tasting Plate 8 | €15.00**

Skewered **lamb** mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub. roasted bell pepper chutney.

### **Fauzi Chicken Wings 10, 12 | €12.50 SIGNATURE**

Chef sunil ghai's signature recipe of crispy **chicken** wings with roasted tomato & coconut chutney.

## MAINS

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### **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.

### **Lahsooni Fish Curry 4 | €27.00**

**Stone bass** fish simmered in slow cooked tomato & coconut curry tempered with purple garlic & Dried mangosteen.

### **Duck Kofta Kadi 1, 8, 11 | €27.95**

Crispy fried **duck** leg fritters (pakora) with fenugreek & asafoetida tempered yoghurt & gram flour kadi sauce.

### **Tandoori Murgh 8 | €26.50**

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

### **Farmers Butter Chicken 8 | €24.50**

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 | €27.50**

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

### **Punjabi Saag Gosht 1, 8, 11 | €26.50**

Tandoori **lamb chops** with tempered spinach puree with raw mango & smoked whole red chilly. carrot pickle.

### **Goat Keema Pao 1, 8, 11 | €29.50 SIGNATURE**

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

### **Laal Maas Curry 8, 9 cashew | €25.00**

Rajasthani **lamb** curry with brown onion, Rajasthani resham patti chilli & yoghurt paste. Tempered with smoked mustard oil & clove.

### **Nalli Roganjosh 8 | €28.50**

Kashmiri **lamb** shank simmered for 12 hrs with caramalized onion, ginger, & tomato flavoured with Saffron & fennel

### **Tandoori Pork Champ 11 | €27.50 SIGNATURE**

Rajpoot family recipe of TJ Crowe's free range **pork chop** marinated overnight in pickling spices & charred. shallots, ginger, sun dried red chillies, black pepper & coconut curry.

## VEGGIES~SHAKAHARI

### Vegetarian Thaalī 1, 3, 8, 9, 11 | €34.50

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

### Baingan Mirchi Salan 11 | €19.50

Baby **aubergines** cooked in onion & nigella seeds & spice paste, fresh coriander & ginger.

### Dal Bukhara Plate 1, 8 | €24.50

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

### Paneer Makhan Masala 1, 8, 9 cashew | €21.00

**Cottage cheese** simmered in velvety onion & tomato masala 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

### Guchhi & Bhutta Biryani 1, 8, 9 almond | €29.90

**Morel, corn & almond** simmered with fried onions, yoghurt, mint & saffron in sealed pot with aged basmati rice .

## 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 chef Sunil, this is a special tasting menu, unique to you, on request, using seasonal & local produce and North Indian cooking techniques and recipes. Please give us 24hrs notice. **For the entire table only.**

**5 Courses (per person) | €75.00**

**With matching wines (per person) | €110.00**

Carefully chosen by our general manager Benny

**With premium wines (per person) | €160.00**

For any, allergies please let your server know.

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

## CONDIMENTS/SIDES

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

### Bhindi Masala | €7.00

Okra tossed with cumin, onion, mango & ginger.

### Achari Aloo 8, 11 | €7.00

Ballymakenny baby potatoes with pickling spices, mustard oil & turmeric.

### Tadka Dal Muradabadi 8 | €6.00

Yellow lentils tempered with ghee, cumin, garlic & fresh coriander with crispy lentil.

### Gobhi Masala | €7.00

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

## BREADS, RICE & SALADS

All our breads contains egg, dairy and flour.

### Tandoori Bread Basket

(3 different flavours) 1, 3, 8, 9 almond | €8.25

### Dilli Wala Butter Naan 1, 3, 8 | €5.25

### Masala Cheese Chilli Naan 1, 3, 8, | €4.95

### Basmati Rice - Best quality aged | €5.00

### Indian Green Salad | €4.50

### Pair of Home Made Pickles 11, | €3.50

### Raita - cucumber with fresh mint burnt cumin 8 | €4.50

A discretionary cover charge of €35 per diner may be levied.

**A 10% service charge will be added to the bill for groups of 5 & above. All gratuities go directly to our staff.**

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

### The True North Indian Flavours

While we do all we can at Pickle to accommodate all our guests with allergies & food intolerances, we are unable to guarantee 100% that our dishes are totally allergen-free. Some of our dishes may contain or have been in contact with nuts, 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, Shercok 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