



A LA CARTE MENU DECEMBER 2018

STARTERS / GUPSHUP

SMALL PLATES

- Chandni Chowk Ki Aloo Tikki** 🍷🌿 €9.50
Crispy **potato** cakes filled with ginger, green peas & black raisins, asafoetida infused, date & Tamarind chutney
- Tandoori Cauliflower & Cottage Cheese, Portobello Mushroom** 🍷🍷 €9.50
Green chilly raita, pickled mushroom.
- Fauzi Chicken Wings** 🍷🍷 €8.50
Crispy **Chicken** wings, tossed with shallots, roasted peppers, sesame & garlic Gorkha chutney
- Crispy Fried Lentil & Rice Crisps** 🍷🌿🍷 €5.00
Sunil's **shrimp** pickle & mango, dill, melon seed chutney.
- Pork Spare Ribs Masala** 🍷 €9.00
Crispy onion & mango masala, melon seeds, smoked pepper,

TANDOORI CHAKHNA

STARTERS: CHOPS/GAME

- Venison & Duck Tasting Plate** 🍷🍷🍷 €11.50
Venison samosa with pickled cauliflower, wild berry chutney & tandoori barbary **duck** tikka with pickle lotus root, plum chutney, masala lotus pops.
- Benarsi Chicken Tikka** 🍷🍷🍷 €11.00
Purple garlic, rajasthani chilly & clove marinated **chicken** tikka (b/l thigh) smoked corn, sweet pepper & cashew nut salad.
- Kurkura Jhinga** 🍷🍷🍷 €11.50
Crispy fried **prawns** dusted with rice flour & kashimiri chilli, cucumber and dill raita. Toasted almonds.
- Amritsari Lamb Chops** 🍷🍷 €15.00
Tandoori Spring **lamb** cutlets in onion, bay leaf & Kashmiri chilly marinade. Pinenut, coriander & chilly chutney, pickled aubergine & potato fritter.

MAINS / DESI KHANA

CURRIES/BIRYANI

- Tawa Jhinga** 🍷🍷🍷 €24.00
Buttered jumbo **prawns** with onion, tomato & ginger sauce infused with lucknowi tawa masala.
- Khatti Fish Curry** 🍷🍷 €25.00
Stone bass fish simmered in onion, green chilli & tomato curry infused with preserved lemon & fresh coriander.
- Tandoori Chicken** 🍷 €23.50
Kashmiri chilly & garam masala marinade (on the bone), tomato & onion butter masala. Basmati rice.
- Farmer's Butter Chicken** 🍷🍷🍷 €24.00
Fenugreek, ginger, green chilly & cardamom flavoured velvety tomato sauce with garlic, coriander & onion naan.

- Zafrani Chicken Korma** 🍷🍷 €23.00
Chicken morsels cooked in cashew nut, caramelised onions & saffron infused korma sauce.
- Wahid's Chicken Biryani** 🍷 €24.00
Perfumed aged basmati rice with **chicken**, aromatic spices & saffron. Boondi raita & kachumber salad.
- Kid Goat Mince Curry** 🍷🍷 €25.50
Onion, garlic & black cardamom with maska pao (bread)
- Lamb & Bone Marrow** €21.50
Traditional **lamb** curry with onion, ground ginger & Kashmiri chilly
- Jaipuri Laal maas** 🍷🍷🍷 €24.50
Traditional Rajasthani style braised **lamb** shank in onion, Rajasthani chilly, mustard oil & yogurt sauce.
- Wild Boar** €24.00
Cooked slowly in traditional vindaloo sauce & shallots

VEGGIES/SHAKAHARI

- Nathuram's Choley Bhature** 🍷🍷🍷 €20.00
Delhi special chickpea curry simmered in dry pomegranate, ginger & Buknu masala puffed bread & pickle
- Saag paneer** 🍷🍷 €17.50
Cottage cheese simmered in spinach puree flavoured with smoked chilly & ginger.
- Achari Baingan Masala** 🍷 €17.50
Baby aubergines cooked with pickling spices, onion & tomato masala.
- Dal Bukhara** 🍷 €19.50
24hrs slowly cooked black lentil delicacy of Punjab

CONDIMENTS/SIDES

All the sides are served with main courses only

- Bhindi Masala** €6.50
Okra tossed with cumin, onion, turmeric & fresh ginger.
- Sindhi Aloo** 🍷 €5.50
Crispy **Potato** tossed with cumin, raw mango powder, smoked chilly & fresh coriander
- Tadka dal** 🍷 €6.00
Yellow **lentils** tempered with cumin, garlic & fried onions.
- Chonka Subzi** €5.50
Asparagus, snow peas, beans & peas with round chilly & ginger.
- Tandoori Bread basket** (3 different flavours) 🍷🍷🍷 €6.00
- Dilli wala Butter Naan** 🍷🍷🍷 €4.00
- Basmati Rice - Best quality aged** €4.00
- Indian Green Salad** €4.00
- Mix Pickle** 🍷 €1.50
- Raita with difference** 🍷 €4.00
Boondi or avocado & cucumber





CHRISTMAS @ PICKLE

€45.00 Per Person



(Everybody gets everything listed on the menu)
Starters are Pre-Plated & Main Courses are shared

STARTERS (MIXED PLATTER OF...)

Dilli Wala Samosa 🌿🥕

Crispy fried pastry parcels filled with **potatoes** & green **peas**.

Punjabi Chicken Tikka 🍗

Chicken Supremes steeped in saffron, cardamom & creamed cheese

Nawabi Seekh Kebab 🍖

Hand pounded **lamb** mince kebab with fragrant spices, cooked in Tandoor.

Amritsari Machhi 🐟🥕🍋

Crispy fried Tilapia **fish** dusted kashmiri chilly, fresh coriander, aged lemon.

ASSORTED MAIN COURSE

Malai Jhinga Curry 🍤🍛🥥

Tiger **Prawns** cooked in korma sauce with almond, shallots & coconut

Chooza khaas Makhani 🍗

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

Laal Maas 🍖🌶️🥕

Traditional Jaipuri **lamb** curry with onion, ginger, Rajasthani chilly paste & mustard oil (cashew nuts)

Achari aloo (V) 🥕

Baby **potatoes** tempered with special pickle masala.

All above mains served with assorted Breads & Basmati Rice 🍞🍚

DESSERT

Vanilla & coconut panna cotta with forest berries 🍓🍓

OR

Tea/Coffee



 Crustacean	 Mustard	 Celery	 Sesame	 Peanuts	 Nuts	 Milk	 Gluten	 Sulphite	 Egg	 Soya	 Fish	 Lupins	 Shellfish
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A 10% discretionary service charge will be added to 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.

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 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:** 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:** Irish Goat Meats (Roscommon) | **Scallops & Crab:** Kilkeel Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

Our chicken and lamb is halal certified.

