

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 Phool 8, 11 | €11.50

Charred baby cauliflower marinated in carom seeds & turmeric. Green chilli raita & pickled mushroom.

Jal Tarang 2, 5, 8, 11 | €16.50

Spice crusted pan seared scallops with parsnip curry & pickled mooli.

Achari Jhinga 2, 8, 9 (almond), 11 | €17.00

Tandoori prawns with lime & chilli marinade, pickled fennel & toasted pine nut.

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

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

Rajasthani Duck Tikka 8 | €15.00

Barbary duck tikka infused with cinnamon, stone flower & ginger. Chilli, garlic chutney & pickled cucumber.

Murgh Ke Pakwaan 1, 8 | €14.50

Manor Farm chicken (B/L thigh) in Kashmiri chilli, ginger & yoghurt marinade. Crispy chicken wing, pickled onion & milk fritter.

Amritsari Champein 8, 11 | €15.00

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

MAINS

Limbu Jhinga Curry 2 | €27.50

A flavourful north indian prawn curry with a blend of sun dried red chillies, coriander, cumin & dried coconut, finished with lime & onion paste.

Tandoori Machhi 4, 8, 9 (cashew) | €27.00

Charcoal grilled halibut tikka with cashew & tomato sauce, pickled onions & fenugreek dust.

Annie's Seafood Curry 2, 4, 14 | €27.95

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

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 Makhanwala 8 | €22.50

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

Pardah Biryani 1, 8 | €24.00

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

Shimla Khatta Gosht 8, 11 | €27.50

Shimla traditional - kashmiri chilly & black cardamom infused charred lamb chops with buttermilk, gramflour, turmeric curry tempered with coriander seeds, asefoetida & 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.

Laal maans 8, 9 (cashew), 11 | €25.50

Rajasthani special 24hrs marinated lamb shank slowly cooked in caramelized onion, cashew nut, yoghurt & chilli paste, smoked with cloves & 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 Thali 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.

Benarsi Kadak Paneer 1, 8, 9 (cashew), 11 | €21.50

Crispy fried stuffed cottage cheese with pickled dates, ginger & cashewnut, in tomato & onion sauce, infused with royal cumin & Malta (orange).

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.

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 Mirchi 8 | €6.00

Crispy diced potatoes & pickled chilli, turmeric & dry mango powder.

Dhabba Dal Fry | €6.00

Yellow lentils tempered with cumin, garlic & burnt onions.

Gobhi Matar Mushroom | €6.00

Cauliflower florets, green peas & mushroom 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) | €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

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

CELEBRATORY FEAST

Our Chefs will be delighted to create a special tasting menu on request using seasonal & local produce.

4 Course Food (Full Tables Only) 1, 3, 8 | €60.00

with Wine | €95.00

Our Chef/Manager will discuss & design the right menu to suit your taste & requirements.

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

PURE PICKLE FLAVOURS VALUE MENU €35.00

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

Aloo Papdi Chaat 1, 8

Crispy diced potato dressed with tamarind, mint chutney, chilled yoghurt & fresh pomegranate.

Fauzi Chicken Wings 12

Crispy chicken wings, roasted tomato, garlic & sesame chutney.

Venison Samosa 1, 8, 11

Venison mince & juniper berries wrapped in pastry, berry chutney & pickled mooli.

Amritsari Jhinga 4, 8, 9 (almonds)

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

Masala Pork Ribs 11

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

MAINS CHOOSE ONE

Tawa Jhinga 2, 8, 10

Tiger Prawns cooked with crushed coriander, black pepper & fennel seeds finished with onion & tomato masala.

Fish Curry 4, 11

Seabass fish fillet with turmeric, chilly & tamarind flavoured sauce, finished with coconut.

Murgh Makhan Mirchi 8

Delhi style chicken tikka simmered in velvety tomato & fenugreek sauce with sweet chilli.

Zafrani Chicken Korma 8, 9 (cashew)

Chicken supreme diced with caramelized onion, whole spices & yoghurt finished with saffron & cardamom.

Jardaloo Gosht

Wicklow lamb braised with tomato, Kashmiri chilli & cinnamon, finished with apricots & ginger.

Kadhai Gosht 8

Tandoori lamb cutlets with peppers, onion & tomato masala infused in traditional kadhai masala.

Makai Palak Paneer 8, 11

Cottage cheese cubes, corn kernels cooked in tempered spinach purée finished with raw mango, ground fennel & fresh ginger.

Subz Shahi Kofta Curry 1, 8, 9 (cashew), 11

Semolina coated crispy fried vegetable dumplings with rich tomato, fried onions & cashew nut paste.

All mains are served with Tadka Dal, Saag Aloo, aged Basmati Rice & a Plain Naan.

DISHES CANNOT BE CHANGED, CHARGED EXTRA. Naan bread contains dairy & egg.

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