

## 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 8 | €9.75

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

#### Chaat Ki Rehdi 8, 1, 9 (cashew, almond), 5 | €18.00

Four different north Indian flavours of street food: semolina bubbles, samosa chaat, crispy kale, trio of nuts in tangy seasoning.

#### Tandoori Paneer Tikka 8, 9 (cashew), 11 | €9.50

Mango pickle & yoghurt marinated **cottage cheese** tikka, fig, cashew-nut & corn chaat.

#### Jal Tarang 2, 5, 8, 11 | €16.50

Spice crusted pan seared **scallops** with crispy rice, gram flour vermicelli & peanut masala, tomato pickle.

#### Fauzi Chicken Wings 12 | €10.00

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

#### Crispy Fried Lentil & Rice Crisps 8, 11 | €5.00

Mint **yoghurt**, mango, dill & white melon seed relish.

#### Venison Keema Samosa 1, 8, 11 | €10.50

Sweet & sour gooseberry pickle & smoked chilly raita

#### Duck Tasting 1, 8, 11 | €15.50

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

#### Punjabi Chicken Tikka 1, 8 | €12.50

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

#### Tandoori Jhinga 2, 8 | €16.50

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

#### Amritsari Champein 8, 11 | €15.00

Tandoori spring **lamb** cutlets in onion, bay leaf & Kashmiri chilly marinade, smoked aubergine crush & strawberry pickle.

### MAINS

#### Crab & Scallop Curry 2, 14 | €29.00

Dingle bay **crab** claws & Kilkee **scallops** simmered in fresh turmeric, ginger, coconut paste & lime pickle.

#### Tawa Jhinga 2, 8 | €27.50

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

#### Tandoori Monk Tail 4, 8 | €23.50

**Monktail** marinated in fermented garlic & coriander paste, fresh fenugreek, onion & tomato sauce finished with yoghurt.

#### Jal Murghi Korma 8, 9 (cashew) | €25.50

Grilled **guinea fowl** supreme marinated in saffron, green cardamom & sandalwood, with traditional korma sauce.

#### Tandoori Chicken 8 | €23.50

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

#### Farmer's Butter Chicken 1, 8 | €22.50

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

#### Murgh mandi wala 8, 9 (almond) | €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 1, 8 | €24.00

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

#### Kid Goat Mince Curry 1, 8 | €27.50

Organic **goat** mince & diced 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 1, 8, 11 | €27.50

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

#### Laal maans 8, 9 (cashew), 11 | €24.50

Rajasthani special 24hrs marinated lamb shank slowly cooked in caramelized onion, cashewnut, yoghurt & chilly paste smoked with cloves & mustard oil.

#### Junglee Maans 1, 8 | €26.50

Traditional Rajasthani hunters style Ballinwillan organic **wild boar** slow cooked with shallots, ginger & long 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 butter naan & pickled onions

#### Banarsi Narangi Kofta 1, 8, 9 (cashew), 11 | €21.50

Pickle mango, ginger & cashewnut stuffed cottage cheese & vegetable dumplings, with tomato & onion masala, infused with 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 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.

### Sindhi Aloo 8 | €6.00

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

### Tadka Dal | €6.00

Yellow lentils tempered with cumin, garlic & burnt onions

### Gobhi Matar | €6.00

Cauliflower florets & green peas with cumin, ginger & turmeric

## BREADS

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, | €4.25

### 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 with fresh mint

### burnt cumin | €4.00

## RAANFEAST

### Slow Braised Shoulder of Lamb | €90.00

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

Serves 2/3 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) | €55.00

### 4 Course Food and paired wines with each course | €85.00

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

| ALLERGENS |              |    |              |
|-----------|--------------|----|--------------|
| 1         | Gluten-Wheat | 5  | Peanuts      |
| 2         | Crustaceans  | 6  | Soybeans     |
| 3         | Eggs         | 7  | Lupins       |
| 4         | Fish         | 8  | Milk         |
|           |              | 9  | Nuts         |
|           |              | 10 | Celery       |
|           |              | 11 | Mustard      |
|           |              | 12 | Sesame Seeds |
|           |              | 13 | Sulphites    |
|           |              | 14 | 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 are Halal certified

## PURE PICKLE FLAVOURS VALUE MENU

€30.00

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 1, 8

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

### Murgh Malai Tikka 8, 11

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

### Lamb Tasting Plate 8

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

### Amritsari Jhinga 4, 8, 9 (almonds)

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 2

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

### Fish curry 4, 11

Stone bass fish simmered in turmeric, chilly & coconut paste finish with lime pickle.

### Murgh Makhhan Palak 8

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

### Guinea Fowl 8, 11

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.

### Kadhai Gosht

Lamb dices, peppers, onion & tomato masala infused in traditional kadhai masala.

### Sarsoan ko saag paneer 8, 11

Tandoori cottage cheese marinated in pickle & yogurt marinade, tempered spinach & mustard puree.

### Kashmiri Vegetable Curry

Rich vegetable curry with mushrooms, lotus seeds & seasonal vegetables in turmeric, ginger & onion sauce.

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

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