



CHRISTMAS LUNCH @ PICKLE

TWO COURSE MENU €22.00 PER PERSON

Monday To Saturday 12pm To 2pm



STARTERS

CHOOSE ONE



Samosa Chaat

Traditional vegetable Samosa with Tangy Chickpeas & tamarind

Kadak Jhinga

Crispy fried prawns dusted with fresh dill, nigella seeds & rice flour. Cucumber yoghurt

Chicken Tikka

Chicken supremes marinated in Kashmiri chilly, ginger & cardamom

Masala Pork Ribs

Crispy pork belly ribs tossed with spiced mango chutney & smoked pink pepper



MAINS

CHOOSE ONE



Jhinga Shimla Mirch

Tiger prawns cooked with fresh peppers, fenugreek, tomato & onion masala.

Prawn Coconut Curry

Prawn simmered in fresh turmeric, ginger & coconut flavoured sauce

Murgh Makhan Palak

Old Delhi style chicken tikka in velvety tomato & fenugreek sauce with wilted baby spinach

Chicken Korma

Chicken morsels cooked in onion, cashew nut & saffron flavoured korma sauce

Lamb Biryani

Perfumed Basmati rice & lamb cooked with saffron, ginger & screwpine essence

Railway Lamb Curry

Wicklow lamb braised with whole spices, onion & tomato curry with potatoes

Matar Paneer

Cottage cheese & green peas simmered in cumin, ginger & green chilly flavoured sauce

Channa Masala

Kangra valley tea infused chickpea curry with wine tomatoes & ginger

All above mains served with Rice & plain naan   

All lunch tables are requested to be vacated by 3:30 PM



A 10% discretionary service charge will be added to groups of 5 & over. All gratuities are distributed to the entire team.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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. Fish may contain small bones.

Our chicken and lamb is Halal certified.





CHRISTMAS DINNER @ 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

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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