

# 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** 1, 8 | €12.50

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

### **Tandoori Phool** 8, 11 | €13.50

Charred baby **cauliflower** marinated in carom seeds & turmeric, green chilly raita & pickled mushroom.

### **Jal Tarang** 1, 2, 3, 5 **peanut**, 8, 11, 14 | €18.00

Pan seared **scallops**, crispy rice, gram flour vermicelli mix. spicy tomato pickle, squid ink mayo.

### **Tandoori Prawns** 2, 8, 11 | €17.99

Jumbo **prawns** marinated in Kashmiri chilly, lime leaf & purple garlic. Raw mango chunda & avocado salad.

### **Game Tasting Plate** 1, 3, 8 | €18.50

Tandoori barbery **duck** tikka marinated overnight in red chilly, cinnamon & ginger paste. Crispy pastry parcels stuffed with **venison** mince & juniper berries

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

Chef Sunil Ghai's signature recipe of crispy pulled **chicken wings** tossed with curry leaves, shallots & shredded coconut with long pepper & tamarind relish (pipli).

### **Achari Chicken Tikka** 1, 8, 11 | €16.50

Manor Farm **chicken** (B/L thigh) in home made aged pickling rub, turmeric & greek yoghurt marinade, lentil & ruby onion salad

### **Lamb Tasting Plate** 1, 8, 9 **PINE NUTS** | €17.00

Skewered **lamb** mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub. Mint & green chilli pesto.

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

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

## MAINS

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### **Jhinga Dhaniwal** 1, 2 | €28.50

A flavourful north Indian jumbo **prawn** curry with a blend of coriander, curry leaf & coconut korma with shallots & green cardamom.

### **Tamater Fish Curry** 4, 11 | €27.50

Crispy **stone bass fish** with fermented garlic, Vin tomato & shallots sauce finished with tamarind, fresh coriander & pickled ginger.

### **Duck Kali Mirch** 8, 11 | €28.50

Barbery **duck** breast smoked with three peppers & moss, roasted coconut, caramelised onion & tomato sauce finished with kashmiri rogan masala.

### **Tandoori Murgh** 8 | €27.50

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

### **Farmers Butter Chicken** 8 | €25.50

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 | €28.00

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

### **Cafeteria Chicken Curry** | €24.50

**Chicken** curry (on the bone thighs) braised slowly with whole spices, red onion paste, Kashmiri chilly, coriander powder & vin tomatoes.

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

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

### **Shimla Khato Gosht** 1, 8 | €28.50

Traditional dish from Shimla. Tandoori **lamb** chops & slow cooked lamb with fenugreek & asafoetida tempered buttermilk, gram flour & turmeric sauce (kadi).

### **Laal Maans** 8, 11 | €26.00

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 caramelized onion, ginger & tomato flavoured with saffron & fennel

**Tandoori Pork Champ 11 | €27.99 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 Thaali 1, 8, 9, 11 | €36.00**

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

**Sukhha Achari Baingan 11 | €19.50**

Crispy fried **aubergine** wedges tossed with mustard seeds, whole red chilly & dry mango powder.

**Dal Bukhara 8 | €22.50**

36hrs slow cooked **black lentil** with tomato, kasoori methi finished with cream & white butter delicacy of Punjab.

**Saag Paneer 1, 8, 11 | €21.00**

**Cottage cheese** stuffed with olive pickle & raisins. tempered spinach & fresh mustard leaf puree with smoked red chilly & coriander seeds.

**Nathuram's Choley Bhature 1, 8, 11 | €26.00**

Delhi special **chickpea** curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread. Pickle & raita.

**Narangi Kofta 1, 8, 9 cashewnut walnut, 11 | €25.00**

Seasonal **veggies & cottage cheese** fried dumplings stuffed with walnut & date pickle drizzled with velvety tomato sauce infused with orange & green cardamom.

RAAN FEAST

**Slow Braised Leg of Lamb 1, 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. **For the entire table only.**

**5 Courses (per person) | €85.00**

**With matching wines (per person) | €120.00**

Carefully chosen by our general manager Benny

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

**SIDE DISHES ORDERED BY THEMSELVES WILL BE CHARGED AS MAIN COURSES**

**Bhindi Masala | €8.50**

Okra tossed with cumin, onion, mango & ginger.

**Achari Aloo 8, 11 | €7.99**

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

**Tadka Dal 8 | €7.50**

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

**Gobhi Masala | €8.00**

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

**Tadka Saag 8, 11 | €8.50**

Tempered spinach & mustard leaf puree (saag) with garlic & smoked red chilly

BREADS, RICE & SALADS

All our breads contains dairy and flour.

**Tandoori Bread Basket**

(3 different flavours) **1, 8, 9 almond | €8.75**

**Dilli Wala Butter Naan 1, 8 | €5.95**

**Masala Cheese Chilli Naan 1, 8 | €5.25**

**Mint Lachha Parantha 1, 8 | €5.95**

**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 minimum order of one main course per person will be levied.

A 12.5% 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, alla 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:** Roscommon Irish Goat Meat | **Scallops & Crab:** Kilkee Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings Farm