

## 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

### Chowk Ki Aloo Tikki 1, 8 | €13.75

Potato cake, green peas, tamarind, mint, yoghurt

### Achari Paneer Tikka 8, 11 | €14.99

Cottage cheese, mango pickle, tomato chilli jam.

### Crab & Mango 1, 2, 3, 8, 11 | €17.99

Dingle bay crab meat, pink shallots, mustard seeds, Prawn pickle & corn samosa.

### Tandoori Prawns 2, 3, 5, 8, PEANUTS | €17.99

Jumbo prawns, carrom seeds, crispy rice & peanut, squid ink.

### Bhopali Duck Tikka 8, 11 | €18.50

Tandoori barbary duck tikka, red chilli, cinnamon, date & orange pickle.

### Fauzi Chicken Wings 10, 12 | €14.25 SIGNATURE

Chicken wings, curry leaves, shallots, tamarind & Timor relish.

### Jaipuri Murgh 8 | €16.50

Chicken (B/L thigh) purple garlic, Rajasthani chilli, turmeric, Pickle onion.

### Crispy Fried Lentil & Rice Crisps 1, 2, 11 | €6.00

Prawn pickle, mango, dill & melon seed relish

### Tandoori Lamb Chops 8, 11 | €20.00

Lamb chops, Kashmiri chilli, fennel & black cardamom, Pickle onion & mint

## MAINS

### Tawa Jhinga Masala 1, 2, 10 | €29.50

Black Tiger prawns, fenugreek, shallots, tomatoes, peppers

### Fish Curry 4 | €28.50

Sea bream fish cinnamon, green cardamom, turmeric, coconut milk.

### Duck Kali Mirch 8, 11 | €30.50

Barbary duck breast, black pepper, fennel, roasted coconut, onion, tomato.

### Zafrani Chicken Korma | 8,9 PISTACHIO, CASHEWNUTS | €27.75

Irish chicken supreme, wild mushrooms, pistachio, chicken mince, saffron, cashew nut.

### Tandoori Chicken 8 | €30.00

Irish chicken (on the bone) Kashmiri chilli, fenugreek, yoghurt, rice, potatoes, lentils.

### Farmers Butter Chicken 8 | €26.50

Chicken tikka, fenugreek, ginger, green chilli tomato, onion, honey, butter.

### Pickle's Chicken Biryani 1, 8 | €29.90

Chicken, rice, aromatic spices, saffron, fresh herbs, raita.

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

Goat mince, diced, onion, garlic, black cardamom, fenugreek, Maska pao (bread).

### Gosht Koh-E-Awadh 8,9 CASHEWNUTS | €26.00

Lamb diced cardamom, stone flower, brown onion, cashew nut, saffron, green chilli.

### Laal Maas 8, 11 | €28.50

Lamb shank, 12 hrs, caramelized onion, Rajasthani chilli, mustard oil, yoghurt.

### Pork Champ Vindaloo 11 | €27.99 SIGNATURE

TJ Crowe's free range tandoori pork chop, pickling spices, vindaloo sauce.

## VEGGIES - SHAKAHARI

### Vegetarian Thaali 1, 8, 9, 11 | €38.00

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

### Achari Baingan 11 | €21.00

Baby aubergine, onion, tomato, mustard, 5 pickle spices.

### Dal Bukhara Plate 1, 8 | €26.50

36hrs black lentil, tomato, cream, white butter, layered Methi parantha.

**Paneer Methi Malai** 8,9 CASHEWNUTS | €23.00  
**Cottage cheese**, green peas, fresh fenugreek, cashew nut, caramelised onion.

**Nathuram's Choley Bhature** 1, 8, 11 | €27.25  
**Chickpea** curry, dry pomegranate, ginger, puffed fried bread, Pickle & raita.

**Rajasthani Sev Paneer** 1, 8, 9 CASHEWNUTS | €25.00  
**Cottage cheese** dumplings, cashew nut, mint & ginger tomato, onion, whole coriander seeds.

## RAAN FEAST

**Slow Braised Leg of Lamb** 1, 8 | €120.00  
 With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan.

Please call the Restaurant to place the order 48h in advance | **SERVES 3/4 PEOPLE**

## 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) | €90.00  
**with matching wines** (per person) | €130.00  
 Carefully chosen by our general manager Benny

For any, allergies please let your server know.

ALLERGENS		
1	Gluten-Wheat	5
2	Crustaceans	6
3	Eggs	7
4	Fish	8
		9
		10
		11
		12
		13
		14

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, a la 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**

## CONDIMENTS/SIDES

SIDE DISHES ORDERED BY THEMSELVES WILL BE CHARGED AS MAIN COURSES

**Bhindi Masala** | €8.90  
 Okra, cumin, onion, mango & ginger.

**Mother's Tadka Saag** 8 | €8.90  
**Spinach** puree, raw mango, smoked chilli & garlic.

**Lahsooni Aloo** | €8.99  
 Diced **potatoes**, cumin, turmeric, garlic, chilli .

**Tadka Dal** 8 | €8.50  
**Yellow lentils**, ghee, garlic fresh coriander, lime.

**Gobhi Masala** | €8.50  
**Cauliflower** florets fennel, ginger & turmeric.

**Palak Paneer** 8, 11 | €14.50  
**Cottage cheese** spinach , tomato, smoked chilli, ginger, cream

## BREADS, RICE & SALADS

ALL OUR BREADS CONTAINS DAIRY AND FLOUR.

**Tandoori Bread Basket**  
 (3 different flavours) 1, 8, 9 ALMOND | €9.50

**Dilli Wala Butter Naan** 1, 8 | €6.50

**Masala Cheese Chilli Naan** 1, 8 | €5.90

**Pudina Parantha** 1, 8 | €6.50

**Basmati Rice** Best quality aged | €5.25

**Indian Green Salad** | €5.50

**Pair of Home Made Pickles** 11 | €3.50

**Raita** Cucumber with fresh mint burnt cumin 8 | €5.00

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