

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 | €13.50

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

Paneer Kali Mirch 1, 8, 11 | €14.99

Cottage cheese tikka steeped in creamy marinade & smoked malay pepper. Roasted beet root & spicy tomato pickle.

Crab & Mango 1, 2, 8, 11 | €17.99

Dingle bay **crab** meat tossed with pink shallots, curry leaf & mustard, mixed with mayo. Prawn pickle & corn samosa.

Tandoori Prawns 2, 8 | €16.50

Jumbo prawns marinated in saffron, fennel & yellow chilli infused creamy marinade. Watermelon & mint salad.

Duck two ways 1, 8, 11 | €18.50

Tandoori barbary **duck** tikka marinated overnight in red chilly, cinnamon & ginger paste, duck leg confit dumpling. Passion fruit & chilli drizzle, grilled fig

Fauzi Chicken Wings 10, 12 | €13.25 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).

Bhatti Murgh 8, 11 | €16.50

Manor Farm **chicken** (B/L thigh) in black pepper, fennel, staraniseed, pomegranate extract & greek yoghurt marinade, garlic raita, onion salad

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

Prawn pickle, mango, dill & white melon seed relish

Dilliwala Lamb chops 8, 9 WALNUTS, 11 | €20.00

Wicklow **lamb chops** steeped in Kashmiri chilly, fennel & black cardamom marinade charred in clay oven. Mooli & walnut chutney.

Achari Pork Ribs 11 | €12.90

Slow cooked **pork belly** ribs with pineapple & chilly pickle sprinkled with toasted fennel & pink pepper .

MAINS

Tawa jhinga masala 1, 2, 10 | €29.50

Black Tiger prawns cooked with fenugreek, curry leaf & lime finished with shallots, tomato & fresh coriander leaf.

Fish Curry 4 | €28.50

Sea bream fish simmered in cinnamon, cardamom & turmeric paste finished with coconut milk & tamarind pulp.

Duck Kali Mirch 8, 11 | €30.50

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

Zafrani Chicken Korma 8, 9 PISTACHIO CASHEW | €27.75

Irish **chicken** supreme stuffed with wild mushrooms, salted pistachio & chicken mince with North Indian saffron & cashew nut Korma sauce.

Tandoori Chicken 8 | €30.00

Irish **chicken** (on the bone) marinated in Kashmiri chilly, fenugreek & yoghurt marinade grilled in Clay oven, accompanied with yellow lentils, cumin potato & aged Basmati Rice.

Farmers Butter Chicken 8 | €26.50

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 | €29.90

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

Goat Keema Pao 1, 8 | €29.50 SIGNATURE

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

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 Nihari 8, 11 | €28.50

Wicklow **lamb** shank simmered for 12 hrs with caramelized onion, ginger & turmeric flavoured with saffron & ginger.

Pork Champ Vindaloo 11 | €27.99 SIGNATURE

TJ Crowe's free range tandoori **pork** chop marinated in pickling spices. Traditional vindaloo sauce.

VEGGIES~SHAKAHART

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

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

Baingan mussalam 5 PEANUT, 11, 12 | €21.00

Baby aubergine cooked in smooth gravy of onion, sesame, peanut & coconut finished with tamarind.

Dal Bukhara Plate 1, 8 | €26.50

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

Kadhai Paneer 1, 8, 10 | €23.00

Diced Cottage cheese, peppers & red onion in tomato & fenugreek sauce infused with kadhai masala.

Nathuram's Choley Bhature 1, 8, 11 | €27.25

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

Paneer Makhanwala 1, 8, 9 CASHEWNUTS | €25.00

Cottage cheese dumplings with lotus seeds, cashew nuts simmered in velvety tomato sauce finished with honey & 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.

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.

CONDIMENTS/SIDES

SIDE DISHES ORDERED BY THEMSELVES WILL BE CHARGED AS MAIN COURSES

Bhindi Masala | €8.90

Okra tossed with cumin, onion, mango & ginger.

Lahsooni Aloo | €8.99

Diced potatoes tossed with cumin, turmeric and garlic.

Tadka Dal 8 | €8.50

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

Gobhi Masala | €8.50

Cauliflower florets tossed with cumin, ginger & turmeric.

Palak Paneer 8, 11 | €14.50

Cottage cheese with tempered spinach, tomato & smoked chilly finished with Fresh ginger & cream

Three Greens 11 | €8.75

Asparagus, fine beans & fresh mustard tossed with carom seeds.

BREADS, RICE & SALADS

All our breads contains dairy and flour.

Tandoori Bread Basket

(3 different flavours) 1, 8, 9 almond | €9.25

Dilli Wala Butter Naan 1, 8 | €6.50

Masala Cheese Chilli Naan 1, 8 | €5.90

Chur Chu Parantha 1, 8 | €6.50

Basmati Rice - Best quality aged | €5.25

Indian Green Salad | €4.50

Pair of Home Made Pickles 11 | €3.50

Raita - cucumber with fresh mint burnt cumin 8 | €5.00

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		

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

Our food suppliers have given assurances that none of our ingredients are genetically modified: Chicken Supplier: Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Sheroock 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