

2017

Pickle Restaurant A La Carte Menu 2017

Pickle Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Pickle Restaurant, "Pickle Restaurant A La Carte Menu 2017" (2017). *Menus of the 21st Century*. 280.
<https://arrow.tudublin.ie/menus21c/280>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)

A LA CARTE MENU

STARTERS / GUPSHUP SMALL PLATES

Crispy Potato Cakes Filled with Green Peas, Cumin & Tamarind Chutney	€8.50
Tandoori Broccoli & Achari Paneer Tikka With Red Onion, Tomato & Raisin Chutney	€8.00
C Bombay Curried Scallops , Gram Flour Crispy Vermicelli & Peanut Chat	€13.50
Amritsari Crispy Prawns Coated with Royal Cumin & Kashmiri Chilly Paste, Pickled Fennel & Dill Raita	€10.50
Pickle Special Chicken Wings with Roasted Tomato, Garlic & Coconut Chutney	€8.00
C Assorted Crispy Fried Lentil, Vegetables and Rice Crisps, Sunil's Prawn Pickle & Mango Chutney	€4.00
Spare Ribs with Toasted Nigella, Fennel Seeds, Drizzled with Dried Passion Fruit Powder	€8.00

TANDOORI CHAKHNA CHOPS/GAME

C Venison Keema Roti with Juniper Berries, Mango Pickle, Cucumber & Date Raita	€6.50
Duck Seekh Kebab With Brown Onion & Cinnamon, Pickled Lotus Root	€12.00
Punjabi Chicken Tikka (Boneless Thighs) & Creamy Chicken supreme with Coriander Chutney, Corn & Cashew Nut Chat	€10.00
Jumbo Prawns , Infused with Java Pepper (Kebab Chinni), Buttermilk, Mango, Basil & Lime Salad	€12.50
Tandoori Lamb Chop with Fennel, Crushed Potatoes & Strawberry Pickle	€13.50

MAINS / DESI KHANA CURRIES/BIRYANI

C Lobster Qurma. Butter poached Irish lobster steeped in traditional Dhaniwal Qurma sauce, infused with Cardamom & Coriander with Varqi Parantha	€34.00
Tiger prawns simmered in desiccated coconut, fresh turmeric, sour berry & mustard greens	€23.00
Khatti fish curry - stone bass simmered in onions, green chilly, tomato & fresh coriander	€21.50
Tandoori Guinea Fowl marinated with kalpasi (stone flower), dry ginger root & turmeric with kadhai sauce	€22.00
Tandoori Chicken (on the bone), rice, makhani sauce, cumin raita & pickled onion salad	€23.00
C Butter chicken with fenugreek, ginger & cardamom with Butter naan	€23.00
Chicken morsels simmered in velvety rich North Indian korma	€21.00
Chicken pulao (Biryani)- perfumed basmati rice with chicken, saffron & cardamom	€23.00
C Kid Goat mince slowly braised with onion, garlic & black cardamom with maska pao (bread)	€23.00
Traditional Lamb & bone marrow curry with onion, ground ginger & Kashmiri chilly	€21.00
C Bhopali style ghee roast - Lamb slowly cooked with dry spices & turmeric with tawa parantha	€23.00
Rajasthani Laal Maas - Lamb Shank Simmered in Rajasthani Red Chilies, Caramelized Onion & Tomato	€23.00
Wild Boar cooked slowly in traditional vindaloo sauce	€24.00
C Chana bhatura - Delhi special crispy deep fried bread with masala chickpea curry & mango pickle	€18.00
Old Delhi style Cottage cheese in velvety tomato sauce finished with musky fenugreek & black pepper	€15.50
Vegetarian Thali is a perfect way of enjoying a complete north Indian meal. Consist of paneer, veggies, lentils, potatoes, naan, rice & pickle	€26.00
Tawa Subz -Asparagus, Beans, Baby Spinach & Broccoli tossed with Lotus Seeds & Fennel	€13.50

RAAN

Slow Braised Shoulder of Lamb With Saffron Sauce, Black Lentils, Cumin Pulao, Mint Raita, Coriander Chutney & Butter Naan

Serves 2/3 People - 48 Hours Notice Required

€85.00

VEGGIES/SHAKAHARI

Okra with dried mango powder & fresh ginger	€6.00
Pickle special potatoes with cumin, turmeric, fennel, onion seeds & dry mango	€5.50
Yellow lentils tempered with cumin	€6.00
Chickpea curry flavoured with carom seeds & fennel	€6.00
Warm spinach with fennel & garlic butter	€5.50
Aloo Gobhi with cumin & coriander	€5.50

CONDIMENTS/SIDES

Tandoori Bread basket (three different flavours)	€5.00
Dilli wala butter naan	€3.75
Basmati rice - best quality aged	€3.75
Indian green salad	€4.00
Mix pickle	€1.50
Avocado & pomegranate raita	€4.00

All the sides are served with main courses only

CELEBRATORY FEAST

Our Chefs will be delighted to create a special tasting menu on request using seasonal & local produce.

4 Course Food only
€50.00

OR

Food and Paired Wines
with Each Course
€80.00

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

EARLY EVENING MENU

Two Course €22.00

Monday to Friday 5:00pm to 6:00pm | Sunday 3:00pm to 6:00pm

STARTERS

(choose one)

Gwalior Chaat - Light Battered Fried Chard Leaves With Tangy Chickpeas & Chilled Yoghurt
Chicken Tikka - Chicken Supremes With Ginger, Cardamom & Mint Yoghurt .
Seekh Kebab - Traditional **Lamb** Mince Kebab, Coriander Chutney.
Kadak Jhinga - Gram Flour Battered Crispy **Fried Prawns** With Leafy Salad.

MAINS

(choose one)

Tiger **prawns** cooked with fresh peppers & kadhai masala
Prawn curry with fresh turmeric, ginger & coconut.
Old Delhi style **chicken** tikka cooked in velvety tomato & fenugreek sauce.
Chicken jhalfrezi infused with carom seeds
Railway **lamb** & potato curry flavoured with fresh coriander
Lucknowi **lamb** korma with cardamom & saffron flavor
Cottage cheese simmered in tempered spinach puree.
Chickpea curry with wine tomatoes & ginger.

All above mains are served with rice & plain naan bread.

Patrons availing of the Early Evening menu are requested to kindly vacate their tables by 7.30 pm

C: Contains Gluten. Allergen Menus Available On Request.

A 10% discretionary service Charge Will Be Added of 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.
Fish may contain small bones. 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:

Chicken Supplier: Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Shercock County Cavan | **Lamb Supplier:** 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:** Kilkeel Harbour, produced by Harold Henning | **Stonebass:** Greece | **Vegetables:** Keelings farm

Our chicken and lamb is halal certified.