Pickle Restaurant A La Carte Menu 2017

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A LA CARTE MENU

STICIALS / GUPSHUP

STARTERS / SMALL PLATES

- Crispy Potato Cakes filled with Green Peas, Cumin & Tamarind Chutney
- Tandoori Broccoli & Achari Paner Tikka
- With Red Onion, Tomato & Raisin Chutney
- crispy Vermicelli & Peanut Chutney
- Bombay Curried Scallops, Gram Flour
- Amsrani Crispy PrawnsCoated
- with Royal Cumin & Kashmiri Chilly Paste, Pickled Fennel & Dill Raita
- Pickle Special Chicken Wings with Roasted Tomato, Garlic & Coconut Chutney
- Assorted Crispy Fried Lentil, Vegetables and Rice Crisps, Sunil’s Prawn Pickle & Mango Chutney
- Spare Ribs with Toasted Nigella, Fennel Seeds, Drizzled with Dried Passion Fruit Powder

VEGETABLES

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

MAIN DISHES / CURRIES/BIRYANI

- Lobster Quma. Butter poached Irish lobster steeped in traditional Dhanviwal Quma sauce, infused with Cardamon & Coriander with Vangi Paniratha
- Tiger prawns simmered in desiccated coconut, fresh turmeric, sour berry & mustard greens
- Khatti fish curry - stone bass simmered in onions, green chilly, tomato & fresh coriander
- Tandoori Guinea Fowl marinated with kalpani (stone flower), dry ginger root & turmeric with kadhai sauce
- Tandoori Chicken (on the bone), rice, malhachi sauce, cumin raita & pickled onion salad
- Butter chicken with fenugreek & ginger & cardamom with Butter naan
- Chicken mor subs simmered in velvety rich North Indian korma
- Chicken pulao (Biryani)- perfumed basmati rice with chicken, saffron & cardamom
- Kid Goat mince slowly braised with onion, garlic & black cardamom with manna pao (bread)
- Traditional Lamb & bone marrow curry with onion, ground ginger & Kashmiri chilly
- Bhopali style ghee roast - Lamb slowly cooked with dry spices & turmeric with tawa paratha
- Rajasthani Laal Maas - Lamb Shank Simmered in Rajasthani Red Chillies, Caramalized Onion & Tomato
- Wild Boar cooked slowly in traditional vindaloo sauce
- Chana bhatura - Delhi special crispy deep fried bread with masala chickpea curry & mango pickle
- Old Delhi style Cottage cheese in velvety tomato sauce finished with musky fenugreek & black pepper
- Vegetarian Thali is a perfect way of enjoying a complete north Indian meal. Consist of paneer, veggies, lentils, potatoes, naan, rice & pickle
- Tawa Saba - Asparagus, Beans, Baby Spinach & Broccoli tossed with Lotus Seeds & Fenell

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

CONDIMENTS/SIDES

- Tandoori Bread basket (three different flavours) €5.00
- Dilli wala butter naan €3.75
- Basmati rice - best quality aged
- Mango Chutney €1.50
- 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 5:00 pm to 6:00 pm | Sunday 3:00 pm to 6:00 pm

STARTERS (choose one)

- Gwalior Chaat - Light Battered Fried Chard Leaves With Tangy Chickpeas & Chilled Yoghurt
- Seekh Kebab - Traditional Lamb Mince Kebab, Coriander Chutney
- Kid Goat mince slowly braised with onion, garlic & black cardamom with manna pao (bread)
- Traditional Lamb & bone marrow curry with onion, ground ginger & Kashmiri chilly
- Bhopali style ghee roast - Lamb slowly cooked with dry spices & turmeric with tawa paratha
- Rajasthani Laal Maas - Lamb Shank Simmered in Rajasthani Red Chillies, Caramalized Onion & Tomato
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MAIN DISHES

- 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 jalfrezi infused with carom seeds
- Railway lamb & potato curry flavoured with fresh coriander
- Lucknowi lamb korma with cardamon & saffron flavor
- Cottage cheese simmered in tempered spinach puree.
- Chickenjalfrezi 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.

Our food suppliers have given assurances that none of our ingredients are genetically modified:

Chicken Supplier: Carter Brothers / Manor Farm. Farmer: Paddy O’Reilly, Shercock County Cavan
- Pork Supplier: Lisnabreen Farm. Farmer: Martin Flanagan, Lisnabreen Farm, Lisnabreen Farm, Lisnabreen Farm
- Sheep Supplier: Lisnabreen Farm. Farmer: Martin Flanagan, Lisnabreen Farm, Lisnabreen Farm
- Wild Irish Game & Italymony Meats. Source: Sourced by trained & Licenced Hunters on the mountains of Wicklow and Leitrim. (Get Farmer. 11 of these Quota are free range. They graze outside all year around)

Limited Edition Menu:
Our chicken and lamb is halal certified.