


2017

## Pickle Restaurant A La Carte Menu 2017

Pickle Restaurant

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## A LA CARTE MENU

### STARTERS / GUPSHUP SMALL PLATES

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

### TANDOORI CHAKHNA CHOPS/GAME

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

### MAINS / DESI KHANA CURRIES/BIRYANI

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

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

## CONDIMENTS/SIDES

Tandoori Bread basket ( <b>three different flavours</b> )	€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.**