

Pickwicks

British Pub

Salads

- **Baked Brie Salad** 695
Brie cheese, romaine, orange honey reduction
- **Mezze Platter** 695
Hummus, pickled vegetables, olives, lettuce, falafel with whole wheat pita
- **Crispy Duck Salad** 745
Roasted duck leg, mixed greens with sweet and sour plum dressing
- **Classic Nicoise Salad** 745
Beans, potato, lettuce, tuna, egg, with french dressing

Soups

- **Tomato and Basil** 395
Roasted tomato and basil soup
- **Wild Mushroom** 445
Creamy wild mushroom soup with sautéed morels
- **Chicken and Leek** 445
Creamy chicken and leek soup with herbed chicken mousse

The Sizzler Bar

- **The Green Sizzler** 845
Basil cured cottage cheese steak with green pea potato skin, sautéed seasonal vegetable and homemade BBQ sauce
- **Chicken Steak Sizzler** 895
Herbed chicken mince stuffed in chicken breast with chargrilled vegetables, potato wedges and chicken jus
- **London Mixed Grill Sizzler** 1445
Grilled lamb chop, chicken breast, breakfast sausage, lamb liver, bacon and eggs with sautéed vegetables and herb jus

The Old Fashioned Burger

Old fashioned bistro style burger served in a homemade sesame brioche with tomato, lettuce and onion with choice of patty:

- **Vegetarian** 695
Spiced mixed vegetable and potato patty
- **Chicken** 845
Juicy char grilled chicken patty
- **Lamb** 895
Juicy grilled lamb patty

The Pub Classics

- **Penne alla Rosso** 695
Penne tossed in creamy tomato sauce with green pea and parmesan
- **Spaghetti Carbonara** 895
Spaghetti tossed in creamy pancetta, egg and parmesan sauce
- **Chicken and Morrel** 895
Pan seared spring chicken in creamy morrel sauce
- **Fish and Chips** 945
Pickwick's special fish and chips served with mixed greens and home style fries
- **Sea Bass and Potato** 1445
Char grilled sea bass with potato and olive mash

Non Alcoholic Beverages

- Coke/Sprite/Ginger Ale/Tonic/Soda 225
- Perrier (330 ml) 245
- Cold Pressed Fresh Juice 345
- Flavored Iced Tea 345
Lemon/ Watermelon and basil/
Lemon grass/Tropical green/Apple and rose
- Lassi 345
Churned yoghurt with choice of sweet/salted/mango/masala
- Milkshake 345
Cold milk blend with flavored ice-cream with choice of banana and caramel/berry and mint/mango and peach
- Cold Coffee 345
A refreshing blend of coffee and milk
- Smoothies 345
Yoghurt blended with fruit puree with choice of berry and flax seed/apple, rose and basil seed/oats and mango/papaya and sunflower seed

Pickwicks

Indian Exchange

Appetizers

- ▣ **Hara Kebab** 695
Pan seared spinach kebab
- ▣ **Vegetable Bullet** 695
Mix vegetable croquettes, tossed with curry leaves and dry red chili
- ▣ **Podi Idli** 695
Gun powder tossed steamed rice idli with black pepper peanut, coconut chutney and tangy tomato chutney
- ▣ **Paneer Till Tinka** 745
Sesame coated crispy paneer skewer
- ▣ **Chicken 65** 845
South Indian style crispy fried chicken tossed with curry leaves and dry red chili
- ▣ **Tawa Wali Mutton Chaap** 895
Spicy pan grilled mutton chop
- ▣ **Shami Kebab** 895
Fenugreek infused crispy mutton kebab
- ▣ **Hara Masala Fish** 945
Coriander and mint infused fish fry

Mains

- ▣ **Dal Tadka** 645
Tempered yellow gram lentil
- ▣ **Dal Makhni** 695
Overnight cooked black lentil finished with cream and butter
- ▣ **Mixed Vegetable** 695
Seasonal vegetables sautéed with aromatic spices, fresh ginger and coriander
- ▣ **Paneer Makhan Wala** 745
Cottage cheese in rich tomato gravy
- ▣ **Gosht Nihari** 895
Slow cooked spiced lamb stew
- ▣ **Malabar Fish/Prawn Curry** 945/1295
South Indian style fish/ prawn curry with malabar parantha

Sides

- ▣ **Jeera Rice** 125
Long grain basmati rice tempered with royal cumin
- ▣ **Choice of Breads** 125
(Malabar Parantha/ Plain Naan/ Butter Naan/ Garlic Naan)
- ▣ **Subz Tawa Pulao** 695
Mixed vegetable and rice pulao with raita and kachumber salad
- ▣ **Chicken Tawa Pulao** 845
Chicken and rice pulao with raita and kachumber salad

SOHO Bistro

Appetizers

- ▣ **Pesto Flat Bread** 695
Buffalo mozzarella, basil and pine nut
- ▣ **Crispy Fried Cauliflower** 695
Remoulade sauce, apple and mix lettuce salad
- ▣ **Ancient Grains** 695
Puffed barley and jowar with pomegranate and spiced hung yoghurt dressing
- ▣ **Chicken and Rum** 845
Chicken tikka infused with rum sauce
- ▣ **Grilled Prawn** 1295
Thyme infused with saffron crème

Mains

- ▣ **Quinoa and Edamame** 795
Quinoa, edamame and green pea cake with mushroom and cherry tomato ragout
- ▣ **Kerala Spiced Fried Chicken** 845
Beans porial and curry leaf tempered curd rice
- ▣ **Slow Cooked Goat Shank** 895
Uppu curry and dosa
- ▣ **Pan Seared Salmon** 1595
Chives butter, couscous and vegetable ratatouille

Pickwicks

Desserts

Corn Puddings The famous dessert made of sponge cake and vanilla custard.	495.00
Bitter Chocolate Cake Slice Delhi's favourite dessert for six decades	495.00
Salted Caramel Cheese Cake American style baked cheese cake with mix berries.	495.00
Coco Tiramisu Mascarpone cheese dessert with coffee flavor	495.00
Cream Caramel Flan Classical all time favorite served with seasonal fresh fruit	495.00
Orange Citrus Brulee Baked orange custard	495.00
Warm Date Toffee Pudding Warm date toffee pudding and toffee sauce	495.00
Molten Chocolate Cake With Vanilla Ice Cream Warm chocolate pudding with vanilla ice cream	495.00
Hot Baked Umm Ali (v) Layered Arabic dessert of cream nuts and crispy flakes.	495.00
Trio of Chocolate Mousse (v) Layers of chocolate mousse Dark milk and white	495.00
Selection of Homemade Ice Cream Vanilla pod, Belgium chocolate, Strawberries, Alphonso mango and Macadamia nut caramel	395.00
Phirni (v) Indian rice pudding flavored with saffron, cardamom and almonds.	395.00
Hot Gulab Jamun (v) All time favorite, sweet dried milk dumplings soaked in rose, cardamom flavored sugar syrup and nuts	395.00

All prices are in Indian rupees, exclusive of applicable government taxes. We levy 5% service charge.