

SIKA

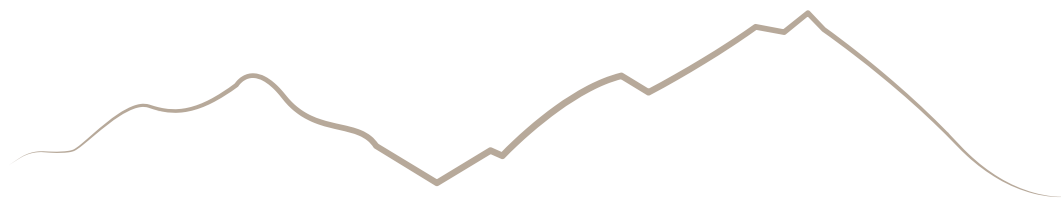
Indulge in a culinary journey inspired by the rich heritage of Powerscourt Estate at SIKa Restaurant. Named after the majestic Sika deer, whose lineage traces back to Lord Powerscourt's visionary introduction in 1860, our restaurant embodies a legacy of elegance and innovation.

At SIKa, we celebrate the seasons, weaving the essence of nature into every dish.

Led by our esteemed Executive Chef Cormac McCreary and his passionate teams, they meticulously source the finest local ingredients from artisan suppliers, ensuring that each plate tells a story of the land.

We proudly source the finest Irish beef from local suppliers.

Immerse yourself in an exquisite dining experience where every bite is a homage to the bounties of the season. From tender meats to vibrant vegetables, our menus are thoughtfully curated to showcase the unparalleled flavours of Ireland's harvest and every meal is a tribute to the timeless connection between land and plate.



LOCAL ARTISAN SUPPLIERS

Fish - Baily & Kish

Eggs - Ballynerrin Farm

Pork - Dunnes of Wicklow

Beef - John Stone

Vegetables - Keelings

Chocolate - The Chocolate Garden of Ireland

Whiskey - The Powerscourt Distillery

Honey - Olly's Farm, Powerscourt Hotel Gardens

Duck - Silver Hill

Serviceware – Arauceria Ceramics of Kilternan



CANAPÉS

STARTER

PUMPKIN & CARROT VELOUTÉ

Crème Fraiche, Coriander

(9) **vegan option available**

COOLATTIN CHEDDAR RAVIOLI

Maitake, Shimeji, Mushroom Tea

(7, 8, 9, 12, 13)

HEIRLOOM TOMATO

Fennel, Vanilla, Basil

(9, 12)

MAIN COURSE

CARAMELISED PARSNIP RISOTTO

Spring Onion, Pickled Pear

(9, 12) **vegan option available**

PARMESAN GNOCCHI

Artichoke, Broad Bean

(7, 9, 12, 13)

HARISSA SPICED CAULIFLOWER

Chickpea, Kale

(2, 12) **vegan**

Dishes served with potato & seasonal vegetables

(9, 12)

DESSERT

TEA COFFEE & PETIT FOURS

Seasonal Vegetarian Five Course Menu €90

Two Course €70

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Please note a discretionary service charge of 12.5% applies for groups of eight or more.

ALLERGENS 1- Peanuts / 2 - Nuts / 3 - Molluscs / 4 - Sesame Seeds / 5 - Crustacean / 6- Fish / 7 - Eggs / 8 - Soy Bean / 9 - Milk / 10 - Celery / 11 - Mustard
/12 - Sulphur Dioxide / 13 - Gluten / 14 - Lupin



It is the dedication and passion of our kitchen and front of house teams, whose hard work and love for their craft make every meal at Sika an extraordinary experience.

KITCHEN TEAM

Cormac McCreary – Executive Chef

Eli Phouc -Head Chef

Saravanan Sivaprakasam – Head Pastry Chef

Sineth Samaraweera – Sous Chef

Basura Jayanth Pabotuwage – Chef de Partie

Mahesh Pillai – Chef de Partie

David Earls – Baker

Hafida Maazouzi – Chef de Partie

Ikram Maazouzi – Chef de Partie

Roberta D'Ippolito – Chef de Partie

Ramzan Muhammed Shiras – Commis

Ruwani Nisansala - Commis

FRONT OF HOUSE

Joe Kendrick – Restaurant Manager

Daniel Bonnelame – Food & Beverage Duty Manager

Anastasiia Voloshyna – Restaurant Supervisor

Evita Cathy Dias - Host

Emma Heffernan - Host

Pedro Garcia – Team Leader

Menino da Gama - Food & Beverage Assistant

Daniel Soltes - Bartender

Ashley Van Der Meer - Food & Beverage Assistant

Juan Manuel Pedrero - Food & Beverage Assistant

Nadia Braganza – Food & Beverage Assistant

Emily Torres – Food & Beverage Assistant (Intern)

Dimel Anto - Food & Beverage Assistant

Senan Travers - Food & Beverage Assistant

Alvyn Belle - Manager in Training