

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 team, 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/Glenmar Shellfish

Eggs - Ballynerrin Farm

Pork - Dunnes of Wicklow

Beef - John Stone

Vegetables – Keelings/Artisan Foods

Chocolate - The Chocolate Garden of Ireland

Whiskey - The Powerscourt Distillery

Honey - Olly's Farm, Powerscourt Hotel Gardens



CANAPÉS

STARTER

SPRING PEA VELOUTÉ

Wild Garlic, Parmesan

(7, 9)

CEVICHE OF SCALLOP

Ponzu, Finger Lime, Cucumber

(3, 6, 7, 8, 10, 12, 13)

COOLATTIN CHEDDAR RAVIOLI

Asparagus, Broad Beans, Morels

(7, 9, 10, 11, 12, 13)

ROAST QUAIL

Artichoke, Date, Hazelnut

(2, 9, 12, 13)

FOIE GRAS PARFAIT

Fig, Sauternes Baba, Pistachio

(2, 7, 9, 12, 13)

MAIN COURSE

CHALLAN DUCK BREAST

Beetroot, Chicory, Orange

(7, 9, 10, 12, 13)

WICKLOW LAMB RUMP

Baba Ganoush, Romesco, Polenta

(2, 9, 10, 11, 12, 13)

JOHN STONE FILLET OF BEEF

Asparagus, Morel, Madeira Jus

(7, 9, 10, 12, 13)

SOLE VIENNOISE

Broccoli, Sudachi, Smoked Dashi Sauce

(3, 6, 7, 9, 10, 13)

HALIBUT

Hispi Cabbage, Apple, Vanilla

(6, 12)

Dishes served with potato & seasonal vegetables

(9, 12)

DESSERT

TEA COFFEE & PETITS FOURS

Seasonal 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 Phuoc Le - Head Chef
Saravanan Sivaprakasam – Head Pastry Chef
Sineth Samaraweera – Sous Chef
Nithin Kumar – Pastry Sous Chef
Mahesh Pillai – Chef de Partie
David Earls – Baker
Hafida Maazouzi – Chef de Partie
Ikram Maazouzi – Chef de Partie
Ramzan Muhammed Shiras – Demi Chef de Partie
Colm Burke – Demi Chef de Partie
Ruwani Nisansala – Commis

FRONT OF HOUSE

Joe Kendrick – Restaurant Manager
Daniel Bonnelame – Food & Beverage Duty Manager
Anastasia Voloshyna – Restaurant Supervisor
Andreea Stela Micutar- Host
Emma Heffernan - Host
Pedro Garcia – Team Leader
Menino da Gama – Team Leader
Daniel Soltes - Bartender
Lana Ahuir - Bartender
Ionut Scorobete - Food & Beverage Assistant
Nadia Braganza – Food & Beverage Assistant
Karthik Shanubough - Food & Beverage Assistant
Alvyn Bele - Manager in Training
Thibault Binochon Coinde - Manager in Training

