

SIKA

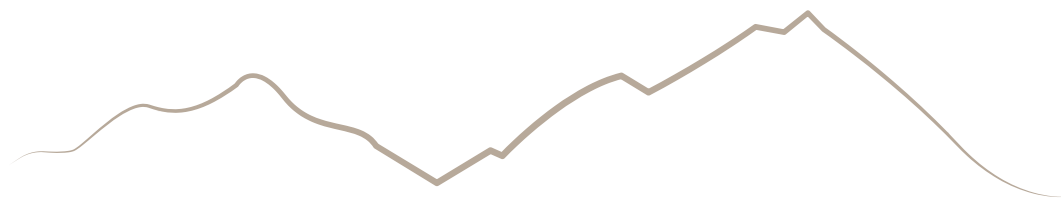
Indulge in a culinary journey inspired by the rich heritage of Powerscourt Estate at SIKa Restaurant. Named after the majestic Sika deer, whose lineage traces back to Lord Powerscourt's visionary introduction in 1860, our restaurant embodies a legacy of elegance and innovation.

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/Glenmar Shellfish

Eggs - Ballynerrin Farm

Pork - Dunnes of Wicklow

Beef - Ridgeway Farm

Vegetables – Keelings/Artisan Foods

Chocolate - The Chocolate Garden of Ireland

Whiskey - The Powerscourt Distillery

Honey - Olly's Farm, Powerscourt Hotel Gardens



CANAPÉS

STARTER

PUMPKIN VELOUTÉ

Sage, Parmesan

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

COOLATTIN CHEDDAR RAVIOLI

Maitake, Shimeji, Mushroom Tea

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

HEIRLOOM TOMATO GAZPACHO

Basil, Almond, Green Pea

(2(Almond), 12) **vegan**

MAIN COURSE

WILD MUSHROOM RISOTTO

Spinach, Pickle Shimeji

(8, 9, 12) **vegan option available**

PARMESAN GNOCCHI

Artichoke, Broad Bean

(7, 9, 12, 13(Wheat))

HARISSA SPICED CAULIFLOWER

Chickpea, Kale

(2(Hazelnut), 12) **vegan**

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 -Tree Nut / 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 – Junior Sous Chef

David Earls – Baker

Hafida Maazouzi – Chef de Partie

Ramzan Muhammed Shiras – Demi Chef de Partie

Colm Burke – Demi Chef de Partie

Ruwani Nisansala – Commis

Kyra Caros – Commis

FRONT OF HOUSE

Joe Kendrick – Restaurant Manager

Daniel Bonnelame – Food & Beverage Duty Manager

Menino da Gama - Restaurant Supervisor

Nadia Braganza – Host

Pedro Garcia – Team Leader

Daniel Soltes - Bartender

Lana Ahuir - Bartender

Ionut Scorobete - Food & Beverage Assistant

Karthik Shanubough - Food & Beverage Assistant

Norbert Szombati - Food & Beverage Assistant

Thibault Binochon Coinde - Manager in Training

Luvish Seedheeyan - Manager in Training

