

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

NATIVE LOBSTER

Tomato, Parmesan, Basil

(5, 7, 9, 10, 11, 12)

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

Peach, 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

Roscoff Onion, Girolle, Madeira Jus

(7, 8, 9, 10, 11, 12, 13)

SOLE VIENNOISE

Broccoli, Sudachi, Smoked Dashi Sauce

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

WILD SEABASS

Courgette, Saffron, Bouillabaisse

(3, 5, 6, 7, 9, 10, 12)

Dishes served with potato & seasonal vegetables

(9, 12)

DESSERT

TEA COFFEE & PETITS FOURS

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 – 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

Andreea Stela Micutar- Host

Emma Heffernan - Host

Pedro Garcia – Team Leader

Daniel Soltes - Bartender

Lana Ahuir - Bartender

Nadia Braganza – Food & Beverage Assistant

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



