

PICKLES

* Pickles' menu is for everyone *

Choose based on your preferences
between vegetarian 
and fish dishes 

Fried items are prepared with rice
flour. Ask for wheat-free bread
if you are sensitive to gluten GLUTEN
FREE

All preparations are homemade,
especially the pickles    

Pickles' sauces MILD
HOT
are unique and original recipes.

The mayonnaise  is made with
plant-based ingredients only.



SNACKS

PICKLES! 5,90

homemade pickles mix
7 - 12 - 13

NACHOS 9,90

corn nachos with vegan Cheddar sauce, pico de gallo, spring onion
7

with guacamole +3,50€

TRIS 11,90

Greek pita with hummus, tzatziki, and seasonal vegetable purée
3 - 6 - 9

with guacamole +3,50€

HOUSE FRIES 8,90

papas arrugadas, plantain and sweet potato chips, with chipotle-style pepper mayo
7

VEG NUGGETS 7,90

fried battered celeriac, choice of sweet and sour sauce or black garlic and lime mayo
7

COD NUGGETS 8,90

fried battered cod, choice of sweet and sour sauce or black garlic and lime mayo
5 - 7 - 8 - 14 - *

SPRING ROLLS 8,90

phyllo pastry pockets filled with seasonal vegetables, with sweet and sour sauce
7 - 9

CRISPY SHRIMPS 9,90

deep fried battered shrimps, with curry mayo
5 - 7 - 8 - *



SALMON TACOS 8,90

corn tortilla filled with marinated salmon bites, guacamole, seasoned cabbage, and chives
5 - 7 - 8 - *

VEG PULLED TACOS 7,90

corn tortilla filled with BBQ-marinated plant-based strips, coleslaw, vegan cheddar cream, and pickled onions
7 - 11 - *

* PICKLES * CORNER



Try Pickles' own homemade pickled vegetables!

GIARDINIERA 5,90

mixed pickled vegetables
12 - 13

CETRIOLI 4,90

pickled cucumbers

PEPERONI 5,90

soy sauce pickled peppers
7

KIMCHI 5,90

spicy fermented cabbage - korean style!
7



BURGERS

Pickles' burger buns are artisan made,
produced by a local bakery.



VEGGIE BURGERS

ALL BURGERS COME WITH FRENCH FRIES & KETCHUP

GLUTEN-FREE BREAD +1,50€
VEGAN CHEESE +0,50€

RECOMMENDED

VEGGIE B

16,90

Plant-based burger, sun-blushed cherry tomatoes, pesto, burrata and
rocket salad

3 - 7 - 9

Try it with

* BEER: WITZ BIO * KOMBUCHA: LEMON VERBENA

KIMCHI BOMB 16,90

Plant-based burger, homemade
kimchi, Latteria cheese, and
black garlic and lime mayo

3 - 7 - 9

Try it with

* BEER: SPACEMAN IPA
* KOMBUCHA: ROIBOST

KING VEGGIE 15,90

plant-based burger, cheddar,
caramelized onion,
lettuce, Pickles sauce and
pickled cucumbers

3 - 7 - 9 - 11

Try it with

* BEER: EDEL PILS *
KOMBUCHA: VERBENA

PULLED VEG 17,90

BBQ-marinated plant-based
pulled strips, vegan cheddar,
coleslaw, and Tabasco.

3 - 7 - 9 - 11

with extra spicy sauce Red
Sparrow +1,00€

Try it with

* BEER: JACOBATOR
* KOMBUCHA: BLACK TEA



PICKLES ALWAYS PREPARES FRESH PATTIES IN-HOUSE,
BOTH VEGETARIAN AND FISH.

TUNA FILLETS  ARE PROCESSED FROM RAW PRODUCTS,
SOURCED FROM SUSTAINABLE AND CERTIFIED FISHING.

THE TUNA FILLETS ARE MINCED TOGETHER WITH OLIVES,
CAPERS, OREGANO, AND SOY SAUCE.
THEY ARE SERVED HOT, SEARED ON THE GRIDDLE
AT THE TIME OF ORDER.

THE VEGETARIAN BURGERS  ARE HOMEMADE,
USING SOY PROTEIN , SPICES, AND VEGETABLE OIL.



FISH BURGERS

ALL BURGERS COME WITH FRENCH FRIES & KETCHUP

GLUTEN-FREE BREAD +1,50€
VEGAN CHEESE +0,50€

RECOMMENDED

PARMIGIANA

17,90

Tuna burger, aubergine parmigiana, mozzarella, extra virgin olive oil and
fresh basil

3 - 5 - 6 - 7 - 9 - *

Try it with

* BEER: MAGIC SHOW * KOMBUCHA: FRESH MINT

BIG TUNA

16,90

tuna burger, lettuce, tomato,
Cheddar cheese, Pickles sauce
and pickled cucumbers

3 - 5 - 6 - 7 - 9 - 11 - *

Try it with

* BEER: EDEL PILS
* KOMBUCHA: VERBENA

FISH & BASIL

17,90

tuna burger, smoked burrata,
pesto, sun-dried tomatoes
and rocket salad

3 - 5 - 6 - 7 - 9 - *

Try it with

* BEER: ALCHEMY
* KOMBUCHA: GREEN TEA
AND ELDERFLOWER



MR. CRABBY

19,90

fried soft crab, arugula, marinated zucchini,
wasabi mayo and green apple slices

5 - 7 - 8 - 9 - *

Try it with

* BEER: BLANCHE * KOMBUCHA: GREEN TEA

SANDWICHES

Pickles' sandwich bread is artisanal,
made by a local bakery.

SALMON CLUB 15,90

club sandwich with marinated salmon, dairy cheese, omelette, tomato, lettuce, served with Pickles sauce

3 - 5 - 7 - 9 - 11 - 14

SHRIMPS ROLL 17,90

milk bread, prawns with garlic butter and lemon, cabbage mustard salad, guacamole, served with coleslaw

3 - 7 - 8 - 9 - 11 - *

VEGAN CLUB 13,90

club sandwich with whole wheat bread, vegan Cheddar cheese, marinated zucchini, tomato, lettuce, olive pâté, hummus, BBQ-style carrots - served with Pickles sauce

2 - 6 - 7 - 9 - 11

AVOCADO TOAST 17,90

buttered toasted bread, slice of salmon, guacamole, and fried egg, served with French fries

3 - 5 - 9 - 14 - *



HOT SAUCES AND PICKLES
ARE ALSO AVAILABLE IN
JARS SO YOU CAN TAKE A
BIT OF PICKLES HOME WITH
YOU





MORE DIPS

Choose Pickles' homemade sauces
to go with your dishes.

BLACK GARLIC AND LIME MAYO ⁷	1,00
WASABI MAYO ⁷	1,00
CHIPOTLE MAYO ⁷	
PICKLES SAUCE ⁷⁻¹¹	1,00
GUACAMOLE	3,50
TROPIC THUNDER - HOT!!!	1,00
RED SPARROW - HOT!!!	1,00
KETCHUP	0,50
MAYO ⁷	0,50



MAINS

FISH & CHIPS 16,90

battered fried cod, pickled cucumber, and French fries, with black garlic and lime mayo
5 - 7 - 8 - *

GAZPACHO 12,90

Traditional cold Andalusian soup made with tomatoes, peppers, and cucumbers. Served with toasted bread
12 - 9

KRAKEN 22,90

grilled octopus with paprika potatoes, pumpkin cream, and mixed greens
4 - 5

QUESO DE CABRA 14,90

grilled goat cheese on fresh baby spinach, mixed cherry tomatoes, pear, pumpkin seeds and red fruit dressing, with toasted bread slice
3 - 9

VEGAN PALETTE 15,90

seasonal vegetables served with hummus and toasted bread slice
6 - 9 - 12

SALADS

GREEK STYLE CHICKPEAS 12,90

Steamed chickpeas, cucumber, rocket, feta, olives, pickled onions and fresh mint
3

SEA CAESAR SALAD 15,90

green salad with cheese croutons, cherry tomatoes, prawns in lemon and garlic butter, Caesar dressing
3 - 7 - 8 - 9 - 14

BIG MIXED GREENS 9,90

Lettuce, baby spinach, rocket, tomatoes, cabbage, cucumber, seeds, and fresh herbs.
2

NIÇOISE SALAD 15,90

green salad with cheese croutons, cherry tomatoes, prawns in lemon and garlic butter, Caesar dressing
5 - 14

SIDES

HOUSE GREEN SALAD 4,90

side salad of mixed greens, carrots, tomatoes, and Pickles cucumber

FRENCH FRIES 5,90

French fries, with ketchup
*

COLESLAW 5,00

cabbage, carrots, cranberries, vegan dressing
7 - 11

FOR GLUTEN FREE BREAD +1,50€



DESSERTS

All desserts are prepared
with gluten-free ingredients.

APPLE COBBLER

7,50

shortcrust pastry and cinnamon apples,
hazelnut and walnut crumble,
with vanilla ice cream and salted caramel

2 - 3 - 14



BROWNIE

7,50

vegan chocolate cake,
with vegan ice cream and nuts

2 - 7

VEGAN PANNA COTTA

4,90

made from coconut milk,
choice of fruit sauce or salted caramel

CHEESECAKE

7,50

yoghurt cheesecake, with a choice of
red fruit coulis or passion fruit topping



BEERS

	small	large
EDEL PILS pilsner Jacob (DE), 5% alc.	3,50	6,00
PETIT BOULBA light ale Brasserie de la Senne (BE), 2.8% alc.	4,00	7,00
JACOBATOR doppelbock Jacob (DE), 7.5% alc.	4,00	7,00
SPACEMAN west coast IPA Brewfist (IT), 7.5% alc.	4,50	7,50
ALCHEMY GLUTEN FREE India pale lager Vertiga (IT), 5.1% alc.	4,00	7,00
MAGIC SHOW modern bitter Vertiga (IT), 4% alc.	4,00	7,00
WITZ BIO blanche Brasserie de la Senne (BE), 3.3% alc.	4,50	7,50
WEISSBIER hefeweizen Jacob (DE), 5.3% alc.	bottle 0,5l 7,00	

WINES

SPARKLING WINES

	glass	bottle
PROSECCO DOCG BRUT	4,50	27,00
sparkling white - Barichel (IT)		
AMBARABÀ		30,00
surlie garganega - Volcanalia (IT)		
TRENTO DOC BRUT		45,00
sparkling chardonnay - Balter (IT)		

WHITE WINES

BIANCO EASY	3,50	24,00
white - Tenuta l'Armonia (IT)		
PINOT GRIGIO	5,00	30,00
pinot grigio - Alois Ladeger (IT)		
BIANCO CRESTAN	4,00	24,00
garganega - Davide Spillare (IT)		

RED WINES

ROSSO EASY	3,50	24,00
red - Tenuta l'Armonia (IT)		
IL GENIO	4,50	27,00
Valpolicella classico - Fornaser (IT)		
IL DISTRATTO		30,00
corvina - Fornaser (IT)		



KOMBUCHA

VERBENA
KOMBUCHA 4,50

ROOIBOS
KOMBUCHA 4,50

MINT
KOMBUCHA 4,50

CEYLON
BLACK TEA
KOMBUCHA 4,50

SPECIAL
KOMBUCHA 4,50



KOMBUCHA COCKTAILS

DATZI 7,50
cocktail with verbena kombucha,
rye whiskey, apricot liqueur

MARTIN 7,50
cocktail with green tea
kombucha, agricole rum,
late mandarin liqueur

AFRICA UNITE 7,50
cocktail with rooibos kombucha,
cardamom gin, cherry liqueur

KOMBUCHITO 7,50
cocktail with mint kombucha,
white rum, Jamaican rum,
sugar syrup and Angostura
bitters

* KOMBUCHA LAB *



PICKLES CREATES ALL ITS KOMBUCHA
INSIDE ITS OWN KOMBUCHA LAB.

KOMBUCHA IS A FERMENTED,
w LIGHTLY SPARKLING w, TANGY,
REFRESHING, AND PROBIOTIC BEVERAGE d.



IT ORIGINATED IN ASIA AND IS MADE FROM
A SWEETENED INFUSION (TEA OR OTHER HERBS),
TO WHICH A CULTURE OF YEASTS AND
MICROORGANISMS IS ADDED, PRODUCING
ALCOHOLIC w, LACTIC, AND ACETIC FERMENTATION s.



THE ALCOHOL CONTENT IN THE DRINK IS MINIMAL,
LESS THAN ONE PERCENT. THE FLAVOR IS DELICATE,
AROMATIC, AND PLEASANTLY TANGY, SIMILAR TO CIDER.



DRINKS

SOFT DRINKS

COCA COLA 33 CL	4,00	CRODINO	3,50
COCA COLA ZERO 33 CL	4,00	LIPTON PEACH TEA	4,00
GINGER BEER	4,00	LIPTON LEMON TEA	4,00
FEVER TREE TONIC WATER	4,00	NON- ALCOHOLIC FORST BEER	4,00
SANBITTÈR GRAPEFRUIT	4,00	MICRO- FILTERED STILL OR SPARKLING WATER 0,75L	3,00
CHINOTTO LURISIA	5,00	treated drinking water (Dlgs 181/03)	

COFFEE

ESPRESSO	2,50	CAPPUCCINO	4,00
		with soy milk +0,50€	
ESPRESSO MACCHIATO	2,50	DECAF	2,50
with soy milk +0,50€		BARLEY COFFEE	2,50

COCKTAILS

COCKTAILS

SPRITZ	5,00	FUMERA	8,00
		a drier Negroni variation with a smoky note	
CLASSIC AMERICANO	7,00	CHINOTTO DELLA FESTA	8,00
CLASSIC NEGRONI	8,00	house vermouth, Gajardo bitter, pink grapefruit, finished with Lurisia Chinotto	
PICKLES NEGRONI	8,00		
a fresh and aromatic Negroni with a hint of saltiness			

MOCKTAILS

AMERICANO	8,00	GIN TONIC	8,00
Martini Vibrante, Giffard bitter 0, soda		Tanqueray 0.0, Fever Tree tonic water	
NEGRONI	8,00		
Martini Vibrante, Giffard bitter 0, Tanqueray 0.0			



SPIRITS

BITTERS - WHISKY - RUM - GIN	starting from 5,00
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Choose from the list at
ciaopickles.it/en/after-dinner



ALLERGENS

- | | |
|--------------------|-----------------|
| 1 - peanuts | 8 - crustaceans |
| 2 - tree nuts | 9 - gluten |
| 3 - milk and dairy | 10 - lupin |
| 4 - molluscs | 11 - mustard |
| 5 - fish | 12 - celery |
| 6 - sesame | 13 - sulfites |
| 7 - soy | 14 - eggs |

* Depending on market availability
some products may be frozen.

COVER CHARGE 2,00€