

NIBBLES

POPPADOMS & CHUTNEYS (VG)

Dry roasted & fried with our signature chutneys, pickles, and onion salad

Poppadom 1PC - 0.9

MASALA PAPPAD

Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

4

2.5

CHILLI PICKLE MIX (VG) (NUTS)

Almond, peanut and cashew, seviran, namkeen, coconut, cranberries, curry leaf, cornflakes

3

STREET FOODS & SMALL PLATES

Enjoy our mix of traditional Indian street food with local seasonal ingredients and our Chilli Pickle twist

NEW KING PRAWN

& SQUID PAKORAS (V)

Crispy seafood fritters with curry leaf, ginger, chilli and zingy lemon & herb chutney

8

VINDALOO WINGS

Whole 3 bone wings fried crisp and rolled in a fiery hot and sour vindaloo sauce

Sml 7 | Lrg 12

NEW MUSSEL RASAM & VADA

West country mussels steamed in a Tamil pepper broth with lentil doughnut

8

NEW GOBI 65

Chennai street food; cauliflower florets in a crispy spiced coating with Chilli Pickle ketchup & curry leaf mayo

6

PUNJABI LAMB SAMOSAS

Spiced lamb mince pasties with fresh mint chutney

6.5

PANI PURI (VG)

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli - India's favourite street snack

6

ONION, SHALLOT &

CURRY LEAF PAKORA (VG)

Crispy onion fritters with spiced mango chutney

5.5

PUNJABI VEG SAMOSAS (VG)

Classic Punjabi Vegetable parcels with tamarind chutney

5.5

TANDOORI OPEN NAAN KATI KEBABS

Fresh baked naan topped with any of the below.
Served with Punjabi Fries or Biryani Rice.

SIGRI CHILLI PANEER (V)

Spicy Indian cheese baked on coals with mango chutney, chilli sauce, herb chutney and curry mayo

11

SIGRI RED CHILLI CHICKEN TIKKA

Spicy chicken pieces baked on coals with mango chutney, chilli sauce, herb chutney and curry mayo

12

NEW MUTTON LAAL MAS NAAN

Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli with hung yoghurt & fried chillis, cachumber salad

12

BIRYANIS & DOSA

NEW FOREST

MUSHROOM BIRYANI (V) (NUTS)

Forest mushrooms cooked with aged basmati, crispy onions, coriander, biryani masala, fragrant korma gravy, pickle & salad

13.5

HYDERABADI

CHICKEN BIRYANI (NUTS)

Chicken thigh pieces cooked with aged basmati, saffron, kewda, onion and spice, CP riatta, pickle, fresh date & jalapeño peanut sauce

14.5

MASALA DOSA (VG)


South Indian Rice Pancake filled with spiced potato & peas with Sambhar Curry, Green Mango Pickle and creamy coconut chutney

12.5


Before ordering please speak to a member of staff if you have a food allergy or intolerance. Food items may contain traces of nuts

THALIS

Experience a feast of many small dishes offering a real taste of India.
All Thalís served with rice, chapatti, dal of the day, rasam, raita,
pickle, chutney & poppadum



NEW COD MOILEE 
Fresh cod fillet in a fragrant
spiced coconut sauce

14



OLD DELHI BUTTER CHICKEN 
Fresh tandoori chicken pieces finished
in a classic buttery tomato base gravy
with garam masala, methi and honey
(Need more spice? Just ask your server)

14

PANEER JALFREZI   (V) 14
Indian cheese marinated with
chilli, ginger, crushed spices in a
tomato, onion pepper gravy

NEW MUTTON LAAL MAS   14
Fiery Rajastani curry, mutton
shoulder slow braised with warm
spices, ginger, garlic & red chilli



PUNJABI AUBERGINE CURRY   (VG) (NUTS) 13
Aubergine curry with peanuts,
tamarind, coconut, jaggery and sesame
finished with pickling spices

ASSAMESE VILLAGE CHICKEN CURRY   14
Spicy & savoury chicken cury home
style with potato, green and red
chillis, fresh coriander and lime

BUTTER NAAN, GARLIC NAAN OR PESHWARI NAAN (NUTS) - £1 SUPP
If you would like all items to be vegan on your thali please inform the waiting staff.

SIDES, BREAD & RICE

PLAIN RICE (VG) 2.5

LEMON RICE (VG) 3.5

JEERA PILAU RICE (VG) 3.5

COCONUT RICE (VG) 3.5

CHUNKY CACHUMBER SALAD (VG) 3.5

BUTTER NAAN (V) 2.5

GARLIC CORIANDER NAAN (V) 2.8

PESHWARI NAAN (V) (NUTS) 3

CURRY LEAF ONION ROTI (VG) 2.5

CP RIATTA (V) 2.5

CP MANGO CHUTNEY (VG) 1.5

DAL MAKHANI (V) 4.5
Classic buttery black lentils finished with
fenugreek leaf and cream

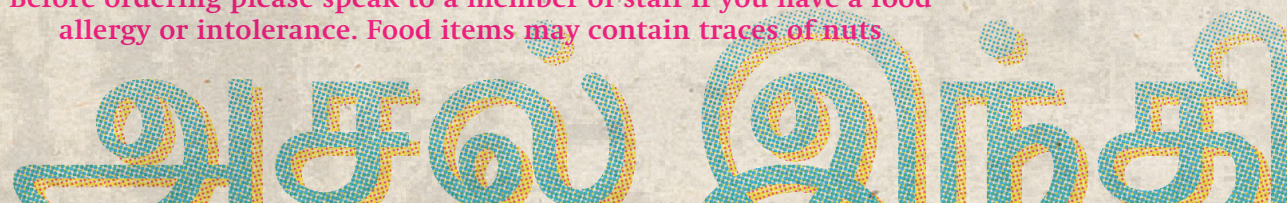
TARKA TENDERSTEM BROCCOLI (VG) 5
Steamed and tempered with mustard oil,
cumin, curry leaf and toasted almonds

RED RICE STRING HOPPERS (VG) 3
Keralan Iddiapam noodle cakes

AUBERGINE CRUSH (VG) 6.5
Smoked aubergine stew Punjabi style

CP CHIPS CHATT (V) 3.5
Fries loaded with Vindaloo
Ketchup & Curry Leaf Mayo

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allergy or intolerance. Food items may contain traces of nuts



COOLERS

NIMBU PANI - JUG

3.5

Indian refreshing drink with citrus fruit. Choose sweet, salt or both.

POMEGRANATE AND GINGER FIZZ

3

Pomegranate juice with ice lemon and fresh ginger.

PERSIAN LEMONADE

3

Fresh lemon, rose essence, mint cucumber ribbons.

VIRGIN TODDY WALLAH

3

Coconut water, coconut milk, coco lopez, toasted coconut, alphonso mango swirl.

LIMCA

2.6

Classic Indian lemon and lime fizz.

EXPRESS DRINKS

ZIBIBBO 'VITESSE' COLOMBA BIANCA

6.25

(Sicily, Italy) 175ml

GRANITE ROCK BLEND, SWARTLAND

6.25

(Swartland, South Africa) 175ml

CINTILA WHITE

5

(Península de Setúbal, Portugal) 175ml

CINTILA RED

5

(Península de Setúbal, Portugal) 175ml

BEERS

THEIVING MONKEY

330ml 3.80

AMBER ALE, English

Chilli Pickle's own brew

PAULANER DUNKEL,

500ml 5.7

5% ABV, German.

KINGFISHER 5% ABV, Indian

330ml 3.8

660ml 6.5

NON-ALCOHOLIC

330ml 3.5

COBRA 0% ABV, Indian

LASSIS

(VEGAN OPTION AVAILABLE)

SWEET LASSI

2.9

Plain yoghurt drink with sugar syrup

MANGO LASSI

3.9

Plain yoghurt drink with Alphonso mango puree

SPICED LASSI

2.9

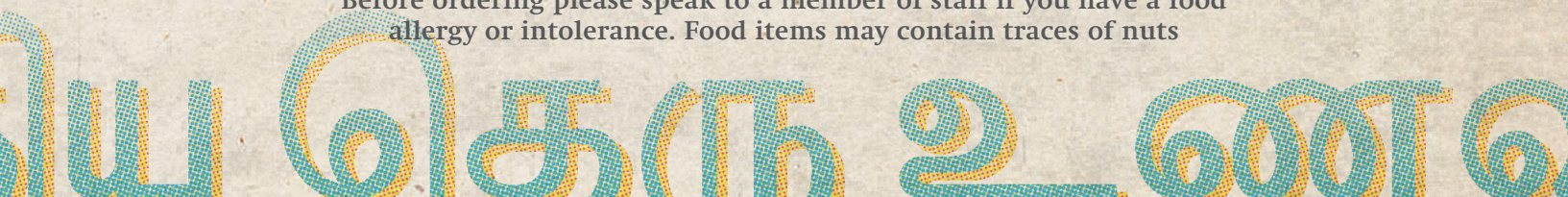
Plain yoghurt drink with cumin, ginger, green chilli & salt

GULAB LASSI

3.9

Plain yoghurt drink with rose syrup & pistachio (contains nuts)

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SUNDAY LUNCH MENU

SUNDAY ROASTS & GRILLS

SIGRI CHILLI PICKLE MIXED GRILL (NUTS) 18

Clove smoked Venison kebab, red chicken tikka, Jeera lamb chop, Lotlands Farm turkey seekh, watercress, cumin & coriander naan, hot spiced gravy and riatta

SIGRI WHOLE BAKED SEABREAM 18.5

Whole fresh seabream marinated in yellow spice, ginger, green chilli, cooked on Sigri grill and baked in banana leaf served with a Kodampuli gravy and coconut rice

WHOLE CRISPY PORK KNUCKLE VINDALOO 16 PER PERSON (2 PEOPLE) (milder option available)

A whole crispy pork knuckle served with vindaloo gravy, green apple kachumber, aloo jeera, raita and coriander butter naan

We suggest Bavarian Paulaner Dunkel or Hacker Pschorr to match perfectly with your Vindaloo

SUNDAY SPECIAL

£5

The Chilli Pickle
Bloody Mary

THE CHILLI PICKLE DELIVERED TO YOUR DOOR
AVAILABLE ON DELIVEROO

 The Chilli Pickle

 @TheChilliPickle

 thechillipickle

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