



## STREET FOOD & STARTERS

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| <b>Roasted &amp; Fried Poppadoms</b>   | 4.5 |
| Served with our signature chutneys & pickles   |     |
| <b>CP Onion Bhaji</b>  | 5   |
| Crunchy Onion fritters with toasted crushed spice, curry leaf, Bengal 5 spice mango chutney & curry chat   |     |
| <b>Make Your Own Gol Gappa</b> - India's no.1 street food  | 5.5 |
| Create your own flavour bombs. Mini puri shells with a side of chickpea salad, tamarind chutney & zingy herb pepper water. Follow instructions on how to build a Gol Gappa on our IGTV |     |
| <b>CP Firecracker Chicken Wings</b>  | 8   |
| Crispy chicken wings with a side of fiery hot, sweet & sour dipping sauce & crunchy hispi cabbage & apple curry slaw   |     |
| <b>Punjabi Veg Samosa</b>  | 5   |
| Crispy shortcrust pastry filled with a spiced potato & pea mix and a side of tamarind chutney  |     |

## CHILLI PICKLE BBQ

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| <b>Smoked Red Chicken Tikka</b>   | 8    |
| Needs no introduction! Chicken breast marinated in ginger, garlic, garam masala, fenugreek and yoghurt. Punjabi Style                                       |      |
| <b>Whole BBQ Sambhal Tiger Prawns</b>   | 12.5 |
| Fresh whole prawns grilled over hot coals in a sambhal garlic butter  |      |
| <b>Lamb Chop Meal</b>   | 12.5 |
| Lamb chops smoked with cloves, ginger and warm spice baked over hot coals. Finished with lashings of rose butter and coriander and served with Masala Fries |      |

## RAILWAY TRAYS

The perfect meal for one. Choose your curry. Slide open your bespoke box to reveal your curry of choice along with Rice, Dal, Salad, Riatta, Pickle & Chutney and Bread. All packaging is recyclable or compostable.

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| <b>Paneer Jalfrezi</b> <b>V</b>  | 16   |
| Our version of this Indian favourite, fresh paneer, onions, cherry tomatoes, toasted cumin, garlic and green peppers with Mombassa green chilli, coriander & lemon   |      |
| <b>Fish &amp; King Prawn Curry</b>   | 18   |
| Our version of this Indian favourite, fresh paneer, onions, cherry tomatoes, toasted cumin, garlic and green peppers with Mombassa green chilli, coriander & lemon   |      |
| <b>Punjabi Aubergine Peanut Curry</b> <b>VG</b>  | 16   |
| Peanut, tamarind, coconut and Bengal 5 spice with aubergine sesame & crushed peanut chat. A CP favourite.  |      |
| <b>Kashmiri Mutton Curry</b>   | 17.5 |
| Fragrant and warm spiced slow cooked mutton with beets and coriander   |      |
| <b>Old Delhi Tandoori Fenugreek Butter Chicken</b>   | 17   |
| Chicken breast pieces marinated and baked in the tandoor, finished in a rich tomato butter gravy with crushed fenugreek, smoked pepper, garam masala & fresh butter. The ultimate butter chicken – we think! |      |

## BIRYANI

|  |    |
|--|----|
| <b>Persian Lamb Biryani</b>  | 14 |
| Slowly braised lamb shoulder pieces with aged basmati, saffron, rose & spice, beets riatta,  |    |
| <b>The Chilli Pickle Chicken Biryani</b>   | 13 |
| Our all-time favourite Biryani. Hyderabad style with peanut salan, riatta and fresh date. There is a reason why this is one of our best sellers! |    |

# Chilli Pickle

## CURRY

|  |      |
|--|------|
| <b>Keralan Fish &amp; King Prawn Curry</b>   | 12   |
| Our version of this Indian favourite, fresh paneer, onions, cherry tomatoes, toasted cumin, garlic and green peppers with Mombassa green chilli, coriander & lemon   |      |
| <b>Punjabi Aubergine Peanut Curry</b> <b>VG</b>  | 9.5  |
| Peanut, tamarind, coconut and Bengal 5 spice with aubergine sesame & crushed peanut chat. A CP favourite.  |      |
| <b>Kasmiri Mutton</b>  | 11.5 |
| Fragrant and warm spiced slow cooked mutton with beets and coriander   |      |
| <b>Paneer Jalfrezi</b> <b>V</b>  | 10   |
| Our version of this Indian favourite, fresh paneer, onions, cherry tomatoes, toasted cumin, garlic and green peppers with Mombassa green chilli, coriander & lemon   |      |
| <b>Old Delhi Tandoori Fenugreek Butter Chicken</b>   | 11   |
| Chicken breast pieces marinated and baked in the tandoor, finished in a rich tomato butter gravy with crushed fenugreek, smoked pepper, garam masala & fresh butter. The ultimate butter chicken – we think! |      |

## SIDES

|   |     |
|---|-----|
| <b>Masala Chappati</b> Soft chappatis, with fresh fenugreek       | 1   |
| <b>Tarka Dal</b> Chana & Masoor dal with toasted spice            | 5   |
| <b>Saffron Pilau Rice</b> Fragrant, spiced & aromatic             | 4   |
| <b>Plain Rice</b>   | 3   |
| <b>Lime Pickle</b>  | 1   |
| <b>Mango Chutney</b>  | 1   |
| <b>Riatta</b> Cooling cucumber yoghurt                            | 1.5 |
| <b>Fried Green Chilli &amp; Sea Salt</b>                          | 1   |
| <b>Tamil Lentil Doughnuts</b> 2 piece Gluten Free Spicy doughnuts | 1.3 |

## KIDS MEAL

Choose one of the below served with Rice, Chapatti, Raitta, Chutney and Sweets. 6

**Chicken Pieces in a Lightly Spiced Tomato Gravy Vegetable & Dal Curry**

## SOFT DRINKS

|  |     |
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| <b>Limca</b>                             | 3   |
| <b>Mango Lassi</b>                       |     |
| Yoghurt drink with sweetened mango puree | 3.5 |
| <b>Old Jamaica Ginger Beer</b>           | 1.5 |
| <b>Coke</b>                              | 1.5 |
| <b>Diet Coke</b>                         | 1.5 |
| <b>Sprite</b>                            | 1.5 |

## BEER

|                         |     |
|-------------------------|-----|
| <b>Kingfisher 330ml</b> | 3.9 |
|-------------------------|-----|

## WINE

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|---|----|
| <b>Cintila Red, Portugal</b>  | 18 |
| A mellow & easy drinking fruit driven red   |    |
| <b>The Black Shiraz, Winemakers Reserve, Australia</b>  | 28 |
| A bold and full flavoured shiraz. The perfect partner to our full flavoured food                                |    |
| <b>Cintila White, Portugal</b>  | 18 |
| A crisp & dry easy drinking white   |    |
| <b>Zibibbo, Vitesse, Sicily</b>   | 24 |
| A favourite wine of the restaurant this intensely aromatic & floral white will complete your Chilli Pickle meal |    |
| <b>Tempranillo, Spain</b>   | 24 |
| A beautiful fruit driven rose   |    |