



Welcome Back!

We are so happy to be able to welcome you all back to The Chilli Pickle.

Cocktails

Dark & Stormy	8
Goslings Dark Rum, Fresh Lime, Ginger Beer	
The Chilli Pickle Bloody Mary	8
Spiked up classic Chilli Pickle Style	
Persian "Lemonade"	8
Fresh Lemon, Rose Essence, Mint, Cucumber Gin	
Negroni	8
Classic Cocktail Campari, Gin, Vermouth, Dried Orange	
Espresso Martini	8
Classic or Hazelnut	
Ginger Old Fashioned	8
Bourbon, Kings Giger, Bitters	
ChaiChai	8
Homemade Chai, Frangelico, Drambuie Served Ice Cold or Steaming hot – You Choose	

Street Food

Poppadoms & Chutneys (vg)	4.8
CP Onion Bhaji (vg) (gf)	5.5
Mandarin and mango chutney	
Vindaloo Sticky Baby Back Ribs	8
Mandarin and mango chutney	
Punjabi Samosa (vg)	6
Fried potato and pea pasties, tamarind chutney	
Gol Gappa (vg)	5.5
India's favourite fun snack	
CP Firecracker Chicken Wings	8
HOT Blue cheese riatta	

BBQ Kebabs

Whole BBQ Seabream	15
Yellow spiced bream with South Indian spices, citrus and curry leaf	
Smoked Chicken Shish Kebab (gf)	10
Classic Chicken tikka smoked on the charcoal grill, with padrons, red chillis, onion and chilli chaatt butter	
BBQ Masala Tiger Prawns (gf)	13
Whole tiger prawns in a zingy Goan masala fired over hot coals and finished in a frothy curry butter	
Hara Paneer Shish Kebab (v) (gf)	9
Charred and spiced Indian Cheese, fresh herb & green peppercorn masala, padron peppers	
BBQ Kashmiri Lamb Chops	15
Smoked aubergine relish & veg shish kebab	

Biryani

with gravy, riata, chutney & Medjool date

Hyderabadi Chicken (nuts)(gf)	14
Classic chicken biryani with peanut salan	
Veg Biryani (vg) (gf)	12
Roasted cauliflower & pepper masala with aged basmati, and coconut madras gravy	

Curries

Chennai Monk & Mussels (gf)	14
Monkfish tail pieces & plump black mussels in a silky coconut spiced gravy	
Peanut Aubergine(vg)(nuts) (gf)	10
A CP favourite, fried aubergine with tamarind, peanut, coconut and Bengal 5 spice	
CP Tandoori Butter Chicken (gf)	11
BBQ Chicken breast rolled in a rich Makhani gravy	
Punjabi Palak Kofta Kadhi (vg)	9
Classic spiced yoghurt curry with spinach and chickpea fritters	
Jaipur Chilli Mutton (gf)	12
Famous Rajasthani full spiced curry	
Black Pepper Chicken (gf)	11
Medium heat South Indian chicken curry with toasted spice & coconut, Tellicherry black pepper & ginger	

Special Sides

Kerala Super greens (vg) (gf)	6
Tumbled greens with coconut, cumin, garlic, curry leaf & extra virgin coconut oil	
Tarka Dal (vg) (gf)	5
Classic yellow dal with tempered spices	
Cucumber Mint, Garlic Riata (v)(gf)	3
Nepali Saag Aloo (vg) (gf)	5
Sautéed potatoes, tempered fenugreek, sesame, jimbu mountain herb and fresh spinach	
Masala Fries (vg)(gf)	4
Curry mayo, vindaloo ketchup, Gunpowder Chaatt	

Please let your server know if you have any allergies or intolerances

A 10% discretionary service charge will be added to your bill. Please let us know if you would like it removed

Naan & Rice

Butter Naan (v)	2
Garlic Coriander Naan (v)	2.5
Peshwari Naan (v)(nuts)	3
Masala Chapatti (vg)	1.5
Lentil Doughnuts (vg) (gf)	1.5
Plain Rice (vg) (gf)	3
Pilau Rice (vg)	3.5

Kids

Choose Veggie or Chicken	6
we will add rice, chapatti, chutney poppodom <i>Swap out lentil doughnut with chapatti for gluten free</i>	
Chicken Curry Meal	
Chicken breast in a mild tomato gravy	
Lentil & Vegetable Curry Meal	
Mixed pulses and veg in a mild spiced coconut curry	

Dessert

Maple Gulab Jaman (v)	5
Hot Indian sponge dumplings with maple rose syrup	
Mango Kulfi	5
Set Indian Ice cream lollipop	

