



 /thechillipickle
 @TheChilliPickle
 thechillipicklebrighton

Cocktails

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

Street Food

Poppadoms & Chutneys (vg)(gf)	4.8
CP Onion Bhaji (vg)(gf) Pineapple & mango chutney	5.5
Black Pepper Lamb Belly Ribs Slow braised, fried crisp, rolled in a Tellicherry black pepper glaze	8.5
Punjabi Samosa (vg) Fried potato and pea pasties, tamarind chutney	5.5
Gol Gappa (vg) India's favourite fun snack	5.5
CP Firecracker Chicken Wings HOT! Blue cheese riatta	8

BBQ Kebab

Smoked Tandoori Chicken Tikka (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	
Sigri Palak Paneer (v) (gf)	9
BBQ Indian Cheese in a baby spinach and fenugreek puree	
BBQ Kashmiri Lamb Chops	15
Spicy chops charred over hot coals with BBQ ve	
House Kachumber Salad (vg) (gf)	4
Tomato, cucumber, onion & pickles with chaat & lime	

Biryani

Served with gravy, riata, chutney and 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	

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

Curries

Seafood Macher Jhol (df)(gf)	14
Local catch and prawns in a fragrant Kasundi spiced Bengal broth	
Malabar Cashew & Peanut Curry (vg) (nuts) (gf)	10
Aubergine & new potatoes in a tangy peanut & jumbo cashew gravy	
CP Tandoori Butter Chicken (gf)	11
BBQ Chicken breast rolled in a rich Makhani gravy	
Punjabi Palak Kofta Kadhi (v) (gf)	9
Classic spiced yoghurt curry with spinach and chickpea fritters	
Jaipur Chilli Mutton (gf)	12
Famous Rajasthani full spiced curry	
Chicken Kolhapuri (gf)	11
Hot, smoky & tangy chicken curry from the state of Maharashtra	

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)	2.5
Punjabi Aubergine Crush (vg) (df)	5
Smoked aubergine chopped with tomato spice. Perfect side for your kebabs	
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 Chaat	

Naan & Rice

Butter Naan (v)	2
Garlic Coriander Naan (v)	2.5
Peshwari Naan (v) (nuts)	3
Masala Chappatti (vg)	1.5
Plain Rice (vg)(gf)	3
Saffron Pilau Rice (vg)(gf)	3.5
Tandoori Roti (vg)	2
Mixed Cheese Naan	3
Vada (vg) (gf) (nuts)	1.5

Kids

Choose Veggie or Chicken
We will add rice, chapatti, chutney poppodom.

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

CP Maple Gulab Jaman (v)	5
Hot dumplings with maple rose syrup	
Mango Kulfi (v) (gf)	5
Set Indian Ice cream lollipop	
Rasmalai (v)	5
Bengal soft dumplings soaked in a sweet saffron, cardamom & pistachio milk	

(VG) Vegan (V) Vegetarian (gf) gluten free (n) Nuts