



We love India and all it has to offer. The Chilli Pickle has always been about our spin on regional Indian cuisine and its own melting pot of influences. Some dishes are close to their roots and some not so. Our passion is for big flavour, top drawer ingredients and ultimately our mission was to create a restaurant we would personally love to eat out in.

We hope you enjoy.

Dawn and Alun,  
The Chilli Pickle, est 2008

## STARTERS

<b>Poppodoms and Chutneys (VG)</b>	5.3
<b>Sticky Vindaloo Spare Ribs</b> Pork ribs with vindaloo glaze, pumpkin and apple chutney	8.9
<b>Gol Gappa (VG)</b> Mini flavour bombs, India's favourite snack –our way	6
<b>Nepali Hot Wings (DF)</b> Crispy chicken wings with a fiery Szechuan pepper, curry leaf, cumin & salt rub, crsipy chilli sambhal	8
<b>Four Onion Bhaji (VG)</b> Pineapple and mango chutney	5.8
<b>Punjabi Samosa (VG)</b> Potato and pea pasties, tamarind chutney	5.8
<b>Firecracker Gobi (V)</b> Cauli florets in a crisp rice flour, ginger & chilli batter, lightly coated in sweet and sour firecracker sauce	6.5
<b>'Chilli Pickle' Bombay Chat (V, NUTS)</b> Fried Potato & Peanut Tikki, onion ginger, kaleidoscope chutneys, sweetened yoghurt, sev, nik nak crumbs	6.9

## BIRYANI

We use the finest XXI basmati rice

<b>CP Chicken Biryani</b> Classic chicken biryani with gravy, riatta, salad & Medjool date	15
<b>Luknowi Mushroom Biryani (VG)</b> Forrest Mushrooms, Peppers, Padrons, Biryani Masala & coconut veg dal	13

## TANDOOR, BBQ AND SIZZLERS

<b>Kashmiri Best End Lamb Cutlets</b> Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons & peppers	18
<b>Red Chicken Tikka</b> Classic Tandoori Chicken Breast Pieces, Onions & Peppers fired over hot coals	13
<b>Coconut Jumbo Shrimp, Crab Kedgeree</b> Whole BBQ tiger prawns with coconut masala & fresh crab kedgeree	16
<b>Paneer &amp; Pineapple Kebab (V)</b> Marinated Indian Cheese & Pineapple Chunks fired with Onions, Peppers & Sambhal Dressing	11
<b>Tandoori Red Bream</b> Whole Seabream marinated & fired over coals, topped with a sizzling ginger chilli herb dressing	16

## CURRIES

<b>South Indian Seafood Pot</b> Local Catch & King Prawns in a steaming zingy broth with Curry Leaf & Peppers	15.5
<b>Lamb Laal Maas</b> Full flavoured Rajastani lamb shoulder curry	14.5
<b>CP Tandoori Butter Chicken</b> BBQ chicken breast pieces rolled in a classic butter gravy Old Delhi style	13
<b>Punjabi Aubergine &amp; Peanut (VG, NUTS)</b> Aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chatt	11
<b>Paneer Jalfrezi (V)</b> A Bengal favourite – Indian cheese, peppers, chillis, tomatoes, coriander and spice	11
<b>Clay Pot Sabzi (VG)</b> Clay Pot Stew with Toor Dal, Mixed Veg, Coconut, Warm Spice, spinach, beans & Lentil Doughnut	10

(VG) Vegan (V) Vegetarian (NUTS) Contains nuts (DF) Dairy Free

Please let your server know if you have any allergies or intolerances. Please be aware we cannot guarantee that our food is 100% free of unintentional allergens due to cross contamination.

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

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## SIDES

<b>Kerala Super Greens (VG)</b> Tumbled greens with coconut, cumin, garlic and extra virgin coconut oil	6
<b>Dal Bukhara (V)</b> Famous black lentils from ITC in Delhi, slow cooked, rich and buttery perfect with kebabs	7
<b>Nepali Saag Aloo (VG)</b> Spiced potatoes and spinach with mountain jimbu and toasted sesame	5.5
<b>Tarka Dal (VG)</b> Classic dal with tempered spice	5.8
<b>Masala Fries (VG)</b> Gunpowder chaat, Madras mayo, Vindaloo Ketchup	4
<b>House Kachumber Salad (VG)</b> Fresh crunchy Indian salad with pickles, chaat & lime	4
<b>Cucumber Riatta (V)</b> Cooling cucumber yoghurt dip	3.5

## KIDS MENU

Choose 1 of the below with rice, bread, chutney and poppodom	6
<b>Paneer Tikka Masala (V)</b>	
<b>Chicken Tikka Masala</b>	
<b>Veggie Coconut Dal (request full VG option)</b> Add Mango Kulfi suppl. £2	

## CHOOSE A SET MEAL FOR THE TABLE

### Chef's Banquet

£33 per person Minimum  
2 people Whole table  
service only

#### Starter Platter

Poppadoms and chutneys  
Nepali Hot Wings  
Gol gappa  
Four Onion Bhaji  
Sticky Vindaloo Spare Ribs

#### Main

Choose any Curry or Kebab

#### Sides Platter

Nepali Saag Aloo  
Kerala Super Greens  
Dal Bukhara  
Cucumber Riatta  
Bread  
Rice

£4 Dessert suppl.  
£7 After dinner cocktail suppl.

### Chef's Veg Banquet

£27 per person,  
Minimum 2 people  
Whole table service only

#### Starter Platter

Poppadoms  
Four Onion Bhaji  
Gol Gappa  
Firecracker Gobi  
'Chilli Pickle' Bombay Chat

#### Main

Choose any vegetarian main course

#### Sides Platter

Nepali Saag Aloo  
Kerala Super Greens  
Tarka Dal  
Cucumber Riatta  
Bread  
Rice

£4 Dessert supplement  
£7 After dinner cocktail