



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

## COCKTAILS

### Dark and Stormy

Goslings dark rum, fresh lime, ginger beer

### The Chilli Pickle Bloody Mary

Spiked up classic Chilli Pickle style

### Persian Gin Cooler

Fresh lemon, rose essence, mint, cucumber

### Negroni

Classic Cocktail. Campari, gin, vermouth, dried orange

### Espresso Martini

Classic or hazelnut

### Ginger Old Fashioned

Bourbon, Kings ginger, bitters

### Chai Chai

Homemade chai, frangelico, drambuie served ice cold or steaming hot – you choose

### Orange & Mandarin Margarita

Tequila, ginger, orange, mandarin purre, cointreau, tajin rim

All £9

## STREET FOOD

**Poppodoms and Chutneys** (VG) 5.3

**CP Onion Bhaji** (VG) 5.5

Mandarin and mango chutney

**Sticky Vindaloo Spare Ribs** 8.9

Pork ribs with a vindaloo glaze, pumpkin and apple chutney

**Punjabi Samosa** (VG) 5.8

Potato and pea pasties, tamarind chutney

**Gol Gappa** (VG) 6

India's favourite fun snack

**Nepali Hot Wings** 8

Crispy chicken wings with a fiery Szechuan pepper, curry leaf, cumin & salt rub, crsipy chilli sambhal

## BBQ KEBABS

All served with riata, gravy and salad with your choice of biryani rice or masala fries

**Smoked Tandoori Chicken** 13

Classic chicken tikka smoked over hot coals with padrons, red chillis, onion and chilli chat butter

**Paneer Skewer** (V) 12.5

Red Tikka Paneer kebab charred and spiced with peppers and padrons

## BIRYANI

Served with gravy, riata, chutney

**Hyderabadi Chicken** 14

Classic chicken biryani with makhani gravy

**Luknowi Mushroom Biryani** (VG) 13

Forest mushrooms, Peppers, Padrons, Biryani Masala & Coconut Veg Dal

## THALIS

**Veg 16 / Non-Veg 18**

Your choice of curry and we do the rest. All served with Rice, Dal, Pickle, Chutney, Riatta, Chapatti,snacks ,sweet

If you would like your Thali to be fully VG please speak to your server. **Contains NUTS**

**Kerala Fish Stew**

Fresh local bass fillet in a zingy broth with curry leaf, tempered spice, peppers & ginger

**Aubergine & Peanut Curry** (VG, NUTS)

Aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chatt

**CP Tandoori Butter Chicken**

BBQ Chicken breast rolled in a rich Makhani gravy

**Clay Pot Sabzi** (VG)

Clay Pot Stew with Toor Dal, Mixed Veg, Coconut, Warm Spice, Spinach & Beans

**Jaipur Chilli Mutton**

Famous Rajasthani full spiced curry

**Paneer Jalfrezi** (V)

A Bengal favourite – Indian cheese, peppers, chillis, tomatoes, coriander and spice

## KIDS MENU

Choose 1 of the below we will add rice, chapatti, chutney and poppadom 6

**Paneer Tikka Masala** (V)

**Chicken Tikka Masala**

**Veggie Coconut Dal** (request full VG option)

Add Mango Kulfi suppl. £2

## DESSERT

**Maple Gulab Jaman** (V) 5

Indian mini sponge balls warmed through in maple rose syrup

**Mango Kulfi** (V) 6

Set Indian ice cream lollipop with raspberry sauce and popping candy

**Coconut Sorbet** (VG) 5

Alphonso mango puree, toasted coconut chips

**Dark Chocolate and Banana Kulfi** (V) 6

with dulce de latte caramel

(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.

/thechillipickle

@TheChilliPickle

thechillipicklebrighton