



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 & SMALL PLATES

Poppodoms & Rice Papdi Crackers (VG)	5.5
CP Tomato, chilli jam & lime pickle	
Mangalore Mackerel Rava Fry	9
Fresh mackerel, Mangalore masala & semolina crust, mango Chaat	
Gol Gappa (VG)	6.5
Mini flavour bombs, India's favourite snack –our way	
Nepali Hot Wings (DF)	9
Crispy chicken wings with a fiery Szechuan pepper, curry leaf, cumin & salt rub, crsipy chilli sambhal	
CP Four Onion Bhaji (VG)	6.5
Fresh mango mint dip	
Black Pepper Lamb Belly Ribs	11
Crispy melt in the mouth belly ribs rolled in a Tellicherry black pepper sauce	
'Chilli Pickle' Samosa Chat (V, NUTS)	6.9
Fried Punjabi Samosa, onion ginger, kaleidoscope chutneys, sweetened yoghurt, sev, nik nak crumbs	
Punjabi Samosa (VG)	6
Spiced Potato & pea pasties, tamarind chutney	

BIRYANI

We use the finest XXI basmati rice

CP Chicken Biryani (NUTS)	15.9
Classic chicken biryani with peanut salan gravy, riatta, salad	
Luknowi Mushroom Biryani (VG)	13.5
Forrest Mushrooms, Peppers, Padrons, Biryani Masala, coconut veg dal, sambhal	

TANDOOR, BBQ AND SIZZLERS

Kashmiri Best End Lamb Cutlets	18
Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons & peppers	
Red Chicken Tikka	13
Classic Tandoori Chicken Breast Pieces, Onions & Peppers fired over hot coals	
Achari Tandoori Paneer (V)	12
Buffalo Milk Paneer in a punchy masala, tandoor baked with amchur chilli chat and mango salad	
Tandoori Red Bream	16
Whole Seabream marinated & fired over coals, topped with a sizzling ginger chilli herb dressing	

CURRIES

Punjabi Beef Keema & Marrow Bone	14.5
North Indian curry with ground beef, Roast Marrow Bone, Garam Masala, fenugreek, chilli, cumin and ginger	
Village Chicken Curry	13
Homestyle with chicken oyster leg, potatoes, tomatoes and medium spiced roasted coconut masala.	
CP Tandoori Butter Chicken	13
BBQ chicken breast pieces rolled in a classic butter gravy Old Delhi style	
Indo Chinese Paneer	12
Buffalo Milk Paneer, pineapple & peppers in a tangy hot & sour sauce.	
Punjabi Aubergine (VG, NUTS)	12
Aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chatt	
Mumbai Seafood Curry	16
Fresh bass & King prawns in a full spiced tangy gravy	
Clay Pot Sabzi (VG)	12
One pot mixed veg curry with Toor dal, Sambar masala & Idli	

(VG) Vegan (V) Vegetarian (NUTS) Contains nuts

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

Kerala Super Greens (VG)	7
Tumbled tenderstem broccoli & English asparagus with toasted coconut, cumin and extra virgin coconut oil	
Nepali Saag Aloo (VG)	6
Spiced new potatoes and spinach with mountain jimbu, toasted sesame and Nepali masala	
Tarka Dal (VG)	6
Classic dal with tempered spice	
Masala Fries (VG)	4.5
Gunpowder chaat, Madras mayo, Vindaloo Ketchup	
House KachumberSalad (VG)	4.5
Chunky chopped salad with lemon chaat	
CP Riatta (V)	3.5
Garlicky thick yoghurt dip, cucumber, toasted cumin	

BREAD AND RICE

C P Basmati Rice (VG)	4
Peshwari Naan (NUTS) (V)	3.5
Garlic Coriander or Butter Naan(V)	3
Chilli Sambhal Naan (V)	3.5
3 Cheese Naan (V)	3.5
Roti Paratha (VG)	2.5
Masala Chappatti (VG)	1.7

KIDS MENU

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Choose 1 of the below with rice, bread, chutney and poppodom	
Paneer Tikka Masala (V)	
Chicken Tikka Masala	
Veggie Coconut Dal (request full VG option)	
Add Mango Kulfi suppl. £2.5	

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
Cumin Lamb Belly Ribs

Main

Choose any Curry or Kebab each

Sides Platter

Nepali Saag Aloo
House Kachumber Salad
Tarka Dal
Cucumber Riatta
Bread
Rice

£5 Dessert suppl.
£7 After dinner cocktail suppl.

Chef's Veg Banquet

£28 per person, Minimum 2 people Whole table service only

Starter Platter

Poppadoms
Four Onion Bhaji
Gol Gappa
Aloo Tikki
'Chilli Pickle' Samosa Chat

Main

Choose any vegetarian main course each

Sides Platter

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

£5 Dessert supplement
£7 After dinner cocktail