



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

**BBQ Rechaedo King Prawns 12**

Fresh King Prawns in a Goan masala, mango Chaat salad

**Gol Gappa (VG) 6.5**

Mini flavour bombs, India's favourite snack – our way

**Nepali Hot Wings 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 Ribs 11**

Crispy melt in the mouth lamb ribs rolled in a zippy Tellicherry black pepper glaze

**'Chilli Pickle' Samosa Chaat (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) 15.90**

Classic chicken biryani with peanut salan gravy, riatta, salad

**Luknowi Mushroom Biryani (VG) 13.50**

Forrest Mushrooms, Peppers, Padrons, Biryani Masala, coconut veg dal, sambhal

TANDOOR, BBQ & SIZZLERS

**BBQ Monkfish Tikka Moilee 18**

Fresh Monkfish pieces marinated with fennel, turmeric, yellow chilli, ginger fired over hot coals finished with a moilee sauce

**Achari Tandoori Paneer (V) 12**

Buffalo Milk Paneer in a punchy masala, tandoor baked with amchur chilli chaat and mango salad

**CP Chicken Tikka Sizzler 13**

Classic tandoori Chicken Breast pieces, Onions & peppers, fired over hot coals, side of butter gravy

**Lamb Seekh Kebab Platter 16.5**

Succulent minced lamb kebab served on chilli mint stretched naan, pickles, garlic riatta, herb pumpkin seed chutney

**Kashmiri Best End Lamb Cutlets 18**

Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons & peppers

CURRIES

**Punjabi Beef Keema & Marrow Bone 14.5**

North Indian curry with ground beef, Garam Masala, fenugreek, chilli, cumin and ginger & roast marrow bone

**CP Tandoori Butter Chicken 13**

BBQ chicken breast pieces rolled in a classic butter gravy, Old Delhi style

**Indo Chinese Paneer (V) 12**

Indian cheese, pineapple & peppers, garlic & chilli in a tangy hot, sweet & sour sauce.

**Punjabi Aubergine Curry (VG) (NUTS) 12**

Baby aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chaat

**Mumbai Seafood Curry 16**

Fresh bass & King prawns in a full spiced coconut gravy

**Clay Pot Sabzi & Idli (VG) 12**

One pot mixed veg curry with Toor dal, Sambar masala & Idli rice dumpling

(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 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.



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@TheChilliPickle



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SIDES

**Kerala Super Greens (VG) 7**

Tumbled tenderstem brocoli & asparagus with toasted coconut, cumin and extra virgin coconut oil

**New Potato 'Bombay Aloo' (VG) 6**

Spiced new potatoes and with fresh tomato, ginger, garlic, coriander & green chilli

**Tarkaa Dal (VG) 6**

Chana & Masoor dal with tempered spice

**Masala Fries (VG) 4.5**

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

**House Kachumber Chopped Salad (VG) 4.5**

Chunky tomato, red onion, cucumber, gem & lemon chaat

**CP Riatta (V) 3.5**

Garlicky thick yoghurt dip, cucumber, toasted cumin

**Makhani Gravy 3.5**

Luxury gravy for mopping

**Fried Green Chillis & Sea Salt 1.5**

Extra kick!

BREAD AND RICE

**C P Basmati Rice (VG) 4**

**Peshwari Naan (NUTS) (V) 3.5**

**Garlic Coriander Naan (V) 3**

**Butter Naan (V) 3**

**Chilli Sambhal Naan (V) 3.5**

**3 Cheese Naan (V) 3.5**

**Masala Chappatti (VG) 1.7**

**Roti Paratha (VG) 2**

KIDS MENU 6.5

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  
Onion Bhaji  
Black Pepper Lamb Ribs

**Main**

Choose any Curry or Tandoor

**Side Platter**

Bombay 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  
Onion Bhaji  
Gol Gappa  
Aloo Tikkit  
'Chilli Pickle' Samosa Chaat

**Main**

Choose any vegetarian main course each

**Sides Platter**

Bombay Aloo  
House Kachumber Salad  
Tarka Dal  
Cucumber Riatta  
Bread  
Rice

£5 Dessert suppl.  
£7 After dinner cocktail