



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

The Chilli Pickle Bloody Mary
Spiked up classic Chilli Pickle style

CP Orange Margarita
Tequila, ginger, orange, mandarin puree
cointreau, tajin rim

Boozy Lassi
Mango Lassi, White Rum, Coconut Rum,
Mango Swirl & Coconut flakes

The Foot Hills Gin Cooler
Fresh lemon, rose essence, mint,
cucumber, Bombay Sapphire

Negroni
Classic Cocktail. Campari, gin,
vermouth, dried orange

Ginger Old Fashioned
Bourbon, bitters, Kings Ginger

Chai Chai
Homemade chai, Frangelico, Drambuie
served ice cold or steaming hot – you choose

Espresso Martini
Classic or Hazelnut

All £9.5

STREET EATS & SMALL PLATES

Poppodoms & Rice Padi Crackers (VG) 5.5
CP Chilli Jam, Lime Pickle

Go! Gappa (VG) 6.5
India's favourite fun snack

BBQ Rechaedo King Prawns 12
Fresh King Prawns in a Goan masala, mango Chaat
salad

CP 4 Onion Bhaji (VG) 6.5
13 years of tweaking - we think they are up there.
Served with pineapple and mango chutney

Crispy Baby Back Lamb Ribs 11
Crispy melt in the mouth lamb ribs rolled
in a zippy Tellicherry black pepper glaze

Punjabi Samosa Chaat (V) 6.9
Veg samosa fried crisp and chopped up, topped
with onion, ginger, chutney mishmash & sev.

Firecracker Gobi (V) 6.5
Cauli florets in a light crispy spiced rice flour rolled
in our signature firecracker sauce

Nepali Hot Wings 9
Crispy chicken wings with a fiery Szechuan pepper,
curry leaf, cumin & salt rub, crispy chilli sambhal

LARGER PLATES

Marrow Bone Keema Pao 12.5
Kashmiri spiced beef mince, roast marrowbone,
toasted cumin brioche

BBQ Chicken Tikka Paratha 12
Spiced chicken breast pieces fired over coals,
peppers, pickles, riatta & flaky tawa paratha

BBQ Achari Paneer Paratha (V) 12
Buffalo Milk Paneer in a punchy masala, tandoor
baked, peppers, pickles, riatta & flaky tawa paratha

SIDES

Roti Paratha 2
Flakey tawa flatbread

Masala Chapatti 1.7
Soft flatbread lightly spiced with Methi

CP Masala Fries (VG) 4.5
Gunpowder chaat, madras mayo, vindaloo
ketchup

Kachumber Salad 4.5
Chunky chopped salad, lemon chilli chaat

CP Riatta 3.5
Cooling yoghurt dip

Basmati Rice (VG) 4

Butter Gravy 3.5
Luxury gravy for moppin

THALIS Veg 17 / Non-Veg 19

Your choice of curry and we do the rest.
All served with Rice, Dal, Pickle, Chutney, Riatta,
Chapatti, Snacks, Sweet (NUTS)

If you would like your Thali to be fully VG please
speak to your server

Goan Fish Curry
Fresh local bass fillet in a Goan hot and sour
coconut gravy

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

Idli Sambhar Sabzi (VG)
Clay Pot Stew with Toor Dal, Mixed Veg, Coconut,
Sambhar masala and Idli rice dumpling

BIRYANI

Made with superior aged XXL Basmati

Hyderabadi Chicken (NUTS) 15.9
Classic chicken biryani with peanut salan
gravy

Luknowi Mushroom Biryani (VG) 13.5
Forest mushrooms, Peppers, Padrons, Biryani
Masala & Coconut Veg Dal

KIDS MENU 6.5

Choose 1 of the below we will
add rice, chapatti, chutney and poppadom.
Add Mango Kulfi suppl. 2.5

Paneer Tikka Masala (V)
Chicken Tikka Masala
Veggie Coconut Dal (VG)

(Please request for full Vegan option)

DESSERT

Maple Gulab Jaman (V) 5
Indian mini sponge balls warmed through
in maple rose syrup

Mango Kulfi (V) 6.5
Set Indian Ice cream lollipop with raspberry sauce

Coconut Sorbet (V) 6
Alphonso mango puree, toasted coconut chips

70% Dark Choc & Banana Kulfi (V) 7

Raspberry Malai Kulfi (V) 6.5
Classic Milk & Cardamon Kulfi, layered with
raspberry kulfi & fresh raspberry sauce

(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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