



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

**STREET EATS & SMALL PLATES**

**Poppodoms & Rice Padi Crackers (VG) 5.5**

CP Chilli Jam, Lime Pickle

**Gol Gappa (VG) 6.5**

India's favourite fun snack

**CP 4 Onion Bhaji (VG) 6.5**

13 years of tweaking - we think they are up there. Served with pineapple and mango chutney

**Punjabi Samosa (V) 6**

Veg Samosa fried crisp with tamarind chutney

**Nepali Hot Wings 9**

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

**LARGER PLATES - Pao & Bhatara**

**Marrow Bone Keema Pao 13.95**

Kashmiri spiced beef mince, roast marrowbone, toasted cumin brioche

**Chicken 65 Pao and Masala Fries 14.95**

Fried chicken breast in a crisp spiced batter, curry leaf, green chutney, potato straw chaat, red chutney, Madras mayo, tamarind sauce, toasted cumin brioche, CP Masala fries (swap fries for salad)

**Vada Poa & Masala Fries (V) 13.95**

Maharashtra deep fried potato dumpling, chutney mishmash, potato straw chaat, toasted cumin brioche, CP Masala fries (swap fries for salad) *"The ultimate veggie burger"*

**Chole Bhatara(V) 13.50**

Classic Punjabi chickpea curry with puffed fried leavened bread and CP pickles

**BIRYANI**

Made with superior aged XXL Basmati

**Hyderabadi Chicken (NUTS) 15.9**

Classic chicken biryani with peanut salan gravy

**Mushroom Korma Biryani (V) (NUTS) 14**

Forest mushrooms with fragrant spices, cashews, cream & kewra, crispy onions, pomegranate and salad

**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 vegan (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

**SIDES**

**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

**CP Basmati Rice (VG) 4**

**DESSERT**

**Sticky Toffee Pudding (V) 7.5**

Gingerbread ice.

**CP Maple Gulab Jaman (V) 5.5**

Hot sponge dumplings, maple rose syrup

**Kesar Mango Kulfi Lollipop (V) 6.5**

Set Indian ice cream with fresh raspberry sauce

**Coconut Sorbet (VG) 6**

Berry compote, toasted coconut chips

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**(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.