



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 Crackers (VG) 5.5

CP Chilli Jam, Lime Pickle

Gol Gappa (VG) 6.5

India's favourite fun snack

Crispy King Prawn Manchurian 12

Fresh King Prawns in a light crispy rice flour, ginger & curry leaf batter then rolled in a sweet & sour Indo Chinese glaze

CP 4 Onion Bhaji (VG) 6.5

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

CP Bombay Chaat (VG) (NUTS) 7.5

Fried Punjabi Samosa, aloo tikki, onion ginger, kaleidoscope chutneys, sweetened yoghurt, sev, nik nak crumbs

Nepali Hot Wings 9

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

Punjabi Samosa (VG) 6

Spiced Potato & pea pasties, tamarind chutney

TANDOOR, BBQ & SIZZLERS

CP Tandoori Chicken Sizzler 16.5

Classic Old Delhi red chicken tikka with Malai chicken tikka pieces marinated in cardamon, cream and cheddar, grilled peppers and a pot of Makhani gravy

Achari Tandoori Paneer Sizzler 13

Buffalo milk paneer in a punchy masala, tandoor baked with amchur chilli chaat, chilli garlic butter, pineapple salad

Mughlai Tandoori Broccoli (V) 7.5

Head of broccoli marinated in ginger, cardamom, mace, kewra, cheddar and cream and fired over hot coals

Kashmiri Best End Lamb Cutlets 19.5

Lamb rack cutlets robustly spiced & fired over coals with grilled padrons & peppers, zingy herb chutney

Roast Marrowbone Beef Keema 14.5

North Indian curry with ground beef, roast marrow bone, crispy garlic crumble

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 bream fillet in a Goan hot and sour coconut gravy

Aubergine & Peanut Curry (VG, NUTS)

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

Methi Palak Paneer Kofta (V)

Indian cheese, potato & spinach dumplings in a mace Makhani gravy

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

Hyderabadi Chicken (NUTS) 15.9

Classic chicken biryani with peanut salan gravy, riatta, salad

Mushroom Korma Biryani (VG) (NUTS) 13.50

Forrest Mushrooms with fragrant spices, cashews and cream crispy onion, pomegranate & salad

SPECIAL

Goan Mussel Pot 15

Large steaming bowl of plump West Country mussels in a hot and sour Goan coconut gravy and crispy lentil doughnuts

SIDES

Butter Naan/Garlic Naan (V) 3

Chilli Sambhal Chilli Naan (V) 3.5

Peshwari Naan (V) (NUTS) 3.5

Masala Chapatti (VG) 1.7

CP Masala Fries (VG) 4.5

Tarka Dal 6

CP Basmati Rice 4

Kachumber Salad (VG) 3.5

CP Riatta (V) 3

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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.