



LUNCH MENU

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 (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

Nepali Hot Wings 9.5

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

Punjabi Samosa (VG) 6

Spiced Potato & pea pasties, tamarind chutney

LARGER PLATES

Marrow Bone Keema Pao 14.5

Kashmiri spiced beef mince, roast marrowbone, toasted cumin brioche

King Prawn Pao & Masala Fries 14.95

Fried King prawns 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 Pao & 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"*

BIRYANI

Made with superior aged XXL Basmati

Hyderabadi Chicken (NUTS) 16.5

Classic chicken biryani with peanut salan gravy

Mushroom Korma Biryani (V) (NUTS) 14.95

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.

Corn & Spinach Pakora Kadhi (V)

Crispy corn & spinach fritters in a full spiced yoghurt curry

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 chaat

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

Tamil Black Pepper Chicken

Spicy and savoury chicken curry with ginger, curry leaf, onion, Tamil garam masala and crushed black pepper

Chole Masala (VG)

Spicy chickpea curry with a zingy onion salad & potato straw chaat

SIDES

Masala Chapatti (VG) 1.7

Soft flatbread lightly spiced with Methi

CP Masala Fries (VG) 5.5

Gunpowder chaat, Madras mayo, vindaloo ketchup

Kachumber Salad (VG) 4.5

Chunky chopped salad, lemon chilli chaat

CP Riatta 3.5

Cooling yoghurt dip

CP Basmati Rice (VG) 4.5

Tarka Dal (VG) 6.5

DESSERT

Sticky Toffee Pudding (V) 7.5

Gingerbread ice.

CP Maple Gulab Jaman (V) 5.5

Hot milk 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

@ /thechillipickle @TheChilliPickle thechillipicklebrighton

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.