

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. We also have a fondness for the Anglo Indian curry house and often have our take on some of the ubiquitous favourites.

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

Poppodom Bowl (V) 5.5

CP Tomato chilli Jam & pickle

Malabar Jumbo Cashew Chaat (VG) (NUTS) 4.5

South Indian cashews tempered with curry leaf, chilli, ginger, garlic, roasted masala chaat, red onion & fresh lime

BBQ Vindaloo Butter Wings 9.5

Charcoal fired wings rolled in a Vindaloo hot butter sauce

Cheese Kadak Crispies(V) 7.5

Melted cheese & mozarella, spiked with green chilli, cumin, wrapped in crispy sev noodles, roasted timur & tomato chutney.

CP 4 Onion Bhaji (VG) 6.5

15 years of tweaking - we think they are up there. Possibly the best? Topped with curry chaat and fresh mango mint sauce.

Sunny's Pani Puri (VG) 6.5

Crisp puri shells filled with chickpea and potato chaat and zingy tamarind pepper water. Just how Chef Sunny's mum still makes it.

Punjabi Samosa (VG) 6.5

Crispy potato & pea parcels with tamarind chutney

SIDES

CP Tandoori Butter Chicken 15

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

Gunpowder Fries (VG) 6

Vindaloo ketchup, Madras Mayo

Bukhara Black Dal (V) 8.5

Luxurious buttery black lentils

CP Riatta (V) 3.5

Cooling cucumber & garlic dip

Pilau Rice (VG) 4

XL aged basmati lightly spiced

House Vegan Dal (VG) 8

Please ask for the daily choice

CP Kachumber Salad (VG) 4.5

Sliced cucumber, tomato, red onion, coriander, chaat

Garlic Naan (V) 3.5

Butter Naan (V) 3

Peshwari Naan (NUTS) (V) 4

Fried Chilis & Sea Salt (VG) 1.5

CP ADVENTURE THALIS - Chefs Choice & TANDOORI UPGRADE

We have decided to update our Thali offering to two choices *Pure Veg or Non Veg*, each is all the more special and diverse giving you a wider experience

The offering will also change up regularly to keep things exciting

CP Adventure Thali Veg (V)(NUTS) 18

2 Veg curries,veg side,street snacks, dal, rice, bread, chutney, pickles, salad & sweet treat

(Request for full VEGAN)

CP Adventure Thali Non Veg (NUTS) 21

2 Meat Curries, veg side, street snacks, dal, rice, bread, chutney, pickle, salad & sweet treat

The Adventure Thali Tandoori Upgrade (NUTS)

Veg 23/Non Veg 27

Add fresh Tandoori meats or Paneer & Veg kebabs to your Thali feast

BIRYANI

Hyderabadi Chicken Biriyani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Veg & Mushroom Biryani (V) 15

 $\label{thm:mushroom with XXL aged basmati, whole spice.} \\ ginger \& caramelised onions served with salad, Rogan gravy and \\ \\$

Golden Egg (remove for Vegan option)

Mutton Biryani 18

Mutton curry layered in Persian biryani rice with whole spice, caramelized onion, golden egg and Rogan gravy

TANDOOR, BBQ & SIZZLERS

CP Tandoori Chicken Sizzler 15.95

Classic red chicken tikka pieces , Old Delhi style fired over hot coals, grilled peppers and a pot of Makhani gravy

Sigri Grill Kesar King Prawns 18

Jumbo tiger prawns charred over coals served on Moilly gravy

Achari Paneer Sizzler (V) 14

Grilled Indian cheese, with a punchy pickle marinade, padrons, peppers and garlic chilli butter

Kashmiri Best End Lamb Cutlets 22

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

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