



## SET MENU

### CHEF'S BANQUET

**£38 per person**  
**Minimum 2 people**  
**Whole table service only**

#### Starter Platter

Poppadoms & Dips  
BBQ Vindaloo Butter Wings  
Sunny's Pani Puri  
CP Onion Bhaji  
Amritsari Fish

#### Main

Choose any Meat Curry or Tandoori dish

#### Side Platter

Bombay Ratte Potatoes  
House Kachumber Salad  
Bukhara Dal  
CP Riatta  
Naan  
Pilau Rice

**Dessert supplement £5.5**

**After dinner cocktail supplement £8.5**

### CHEF'S VEG BANQUET

**£35 per person**  
**Minimum 2 people**  
**Whole table service only**

#### Starter Platter

Poppadoms & Dips (V)  
CP Onion Bhaji (VG)  
Sunny's Pani Puri (VG)  
Rasam & Lentil Doughnuts (VG)  
Chana Crispies (V)

#### Main

Choose any Veg Curry or Tandoori dish

#### Side Platter

Bombay Ratte Potatoes (VG)  
House Kachumber Salad VG)  
House Vegan Dal (VG)  
CP Riatta (V)  
Naan (V)  
Pilau Rice (VG)

**Dessert supplement £5.5**

**After dinner cocktail supplement £8.5**

📍 /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.

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 Alun, The Chilli Pickle, est 2008

### STREET EATS & SMALL PLATES

#### Poppodom Bowl (V) 6

& dips

#### Masala Pappad (VG) 2.9

Roasted pappad topped with fresh tomato, onion, ginger, chat & lime

#### Sunny's Pani Puri (VG) 6.5

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

#### BBQ Vindaloo Butter Wings 9.5

Red spiced wings fired over hot coals & finished in a hot

Vindaloo butter sauce, topped with garlic crumble

#### CP Onion Bhaji (VG) 6.5

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

#### Punjabi Samosa (VG) 6.5

Potato & pea parcels with tamarind chutney

#### Chana Crispies (V) 7.5

Indian version of Falafel spiked with spice and green chilli, roasted tomato chutney

### SPECIAL

#### Anda Channa & Tawa Naan 16

Golden eggs tempered with curry leaf, pepper and garlic in a spicy tomato onion curry with fresh griddled naan and green chutney

### 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 Kesar Jingri 18

Jumbo tiger prawns charred marinated in saffron, cardamom, mace charred over coals tossed in frothing garlic lemon butter

#### Lamb Seekh Kebab 18

Minced lamb kebab with smoked clove, fired in the tandoor, kachumber salad, stretched chilli flake & parsley naan, riatta, pickles

#### Tandoori Hara Paneer & Sweet Pimento (V) 14

Indian cheese marinated in herbs, green chilli, curry leaf, fired over hot coals with grilled sweet pimentos & fresh horseradish

#### Kashmiri Best End Lamb Cutlets 22

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

### CP CURRY & DAL

#### Tandoori Chalk Farm Trout (NUTS) 17

Chalk Farm Trout marinated in turmeric, cardamom and curry leaf tandoori baked, served on a fragrant Kerala coconut gravy

#### Smoked Aubergine Crush & Flakey Paratha (VG) 14

Smoked aubergine and fresh tomato stew with tempered ginger, garlic, cumin and garam masala and flakey tawa paratha for scooping

#### Our special Lamb Balti 18

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs, try it with our Lahori Tawa paratha

#### Tamil Beets & Root Veg (VG) 13.5

Beetroot & winter root veg with ginger, curry leaf, Sambhar masala, tomato extra virgin coconut oil and steamed rice dumplings

#### CP Tandoori Butter Chicken 15

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

#### Hyderabadi Mirchi Salan (VG) (NUTS) 14

Padron peppers in a Hyderabadi spiced toasted coconut and peanut gravy

#### House Balti Dal (VG) 8

Chana & Masoor Dal, fresh tomato, warm spices & Kashmiri tarka

#### Bukhara Black Dal (V) 9

Luxurious buttery black lentils

### BIRYANI

#### Hyderabadi Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

#### Veg & Mushroom Biryani (VG) 15

Mushroom & Vegetables with XXL aged basmati, whole spice, ginger & caramelised onions, herb chutney, salad, Rogan gravy

### SIDE SHOW

#### Gunpowder Crinkle Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

#### Bombay Ratte Potatoes (VG) 7

Crisp baked roast potatoes finished in a cumin, garlic, chilli & herb tarka

#### Kerala Super Greens (VG) 7

Tenderstem broccoli tumbled with curry leaf, fresh red chilli, coriander & coconut crumble

#### CP Kachumber Chopped Salad (VG) 4.5

Tomato, red onion, cucumber, coriander, lime and chilli chaat

#### CP Riatta (V) 3.5

Garlicky thick yoghurt dip with cucumber, dried mint & toasted cumin

#### Garlic Coriander Naan (V) 3.5

#### Butter Naan (V) 3

#### Peshwari Naan (V) (NUTS) 4

#### Pilau Rice (VG) 4.5

XL aged basmati lightly spiced

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