



Lunch

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 & Dips (V) 6**

**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(VG) 7.5**

Indian version of Falafel spiked with ginger, Garam masala & green chilli, roasted tomato chutney

**SPECIAL**

**Anda Channa & Tawa Naan (V) 16**

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

**LAHORI OPEN WRAPS 14**

Fresh Pakistani Parathas topped with our Sigri charcoal grilled kebabs, served with salad, garlic riatta, chilli sauce & pickle

**Lamb Seek Kebab**

**Classic Chicken Tikka**

**Hara Paneer (V)**

**Add pilau rice or Gunpowder crinkle fries £2 suppl.**

**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

**NEW CURRY & SIZZLER SET LUNCH 16**

Order any of the below currys or Kebabs and we will add rice, bread, masala pappad, chutney & pickle

**SIZZLERS**

**Veg(V)**

Achari Potato with pickling spices, Hara paneer marinated in methi & herbs & Indo Chinese Broccoli Manchurian

**Non Veg**

Tandoori Chicken tikka, lamb seekh kebab & BBQ saffron King Prawn

**CURRIES**

**Shamsudins Lamb Balti**

Slow cooked shoulder with potato, tomato, chilli & spice, a recipe from our specialist Pakistani Chef Shamsudin

**CP Old Delhi Butter Chicken**

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

**Chalk Farm Trout Moilly(NUTS)**

BBQ Chalk Farm trout with a fragrant coconut Keralan gravy

**Paneer Balti Jalfrezi (V)**

Paneer with tomatoes, peppers, onions, chillis & spice

**Hyderabadi Mirchi Salan (NUTS)(VG)**

Fresh Padron Peppers in a spicy peanut and coconut curry

**Tamil Mixed Veg Sambhar (VG)**

A delicious warming South Indian veg and lentil broth, sambhar masala, extra virgin coconut oil & steamed rice dumpling

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**SIDES**

**Gunpowder Fries (VG) 6**

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

**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

**Pilau Rice (VG) 4.5**

XL aged basmati lightly spiced

**Daily Bread (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.