

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

#### CP Hot Mix (VG) (NUTS) 4

Sev noodles, peanuts, cashews, curry leaf, Chennai Chaat

#### 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 spice and green chilli, roasted tomato chutney

### SEASIDE SPECIAL

#### Kerala Houseboat Fish & Chips 19

Whole local Plaice in a crunchy spiced rice flour batter Kerala style, gunpowder fries, curry leaf herb chutney, Madras aioli, Rocket & green mango salad

### TANDOOR, BBQ & SIZZLERS

#### Bengal Chicken Chaap Sizzler 15.95

Chicken Thigh escalopes charred on the sigri grill in a red spiced Bengal marinade, potato and onion sizzle, hot tangy gravy

#### Sigri Kesar Jingri 18

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

#### Lamb Seekh Kebab 18

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

#### Achari Paneer Sizzler (V) 14

Indian cheese in a punchy marinade smoked over coals with a sizzling stir fry of peppers, onions, tomatoes and toasted crushed spice

#### Best End Lamb Cutlets 23

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

### CP CURRY & DAL

#### Tandoori Chalk Farm Trout Molee (NUTS) 18

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

#### Sindi Bhaji & Asparagus (VG) 14

Spicy & savoury mixed vegetable ragout with dal, chopped spinach, grilled asparagus & tawa paratha

#### Our special Lamb Balti 18

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs, try it with our garlic herb naan

#### CP Tandoori Butter Chicken 15

BBQ chicken thigh pieces rolled in a classic butter gravy

Old Delhi style

#### Hyderabadi Aubergine (VG) (NUTS) 14

Aubergine pieces in a Hyderabadi spiced toasted coconut and peanut gravy

### BIRYANI

#### Hyderabadi Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

#### Persian Veg & Potato Pilau (V) 15

Stir-fried XL basmati rice with mixed veg, potatoes, green chilli Lahore biryani masala, soft boiled golden egg & chickpea gravy

### SIDE SHOW

#### Gunpowder Crinkle Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

#### Bombay Ratté 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

#### House Balti Dal (VG) 8

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

#### Bukhara Black Dal (V) 9

Luxurious buttery black lentils

#### 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

📍 /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.



## SET MENU

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### 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  
Bombay Samosa Chaat

#### 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)  
Bombay Samosa Chaat  
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**

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