

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

Nepali Hot Wings 9.5

3 bone wings fried crisp in a zingy Timmur pepper spice rub and topped with our special crispy garlic chilli oil

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

HOUSE SPECIAL

1/2 Tandoori Chicken Xacuti 17

Marinated in a complex Goan spice blend, roasted over hot coals and served with hot Xacuti gravy

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

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

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 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

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

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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.



SET MENU

CHEF'S BANQUET

£38 per person
Minimum 2 people
Whole table service only

Starter Platter

Poppadoms & Dips
Nepali Hot 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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