

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/VG) 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 chicken 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

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 Bengal Chicken Chaap Achari Paneer (V) Add pilau rice or Gunpowder crinkle fries £2 suppl.

BIRYANI

Hyderabadi Chicken Biriyani (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

CURRY & SIZZLER SET LUNCH 17

Order any one of the below Curry's or Kebabs and we will add rice, bread, masala pappad, chutney & pickle

SIZZLERS

Veg(V)

Achari Potatoes, Chilli Paneer& Indo Chinese Broccoli Manchurian

Non Veg

Tanddoori Chicken Tikka, Lamb Seekh Kebab & BBQ Saffron King Prawns

CURRIES

Tandoori Chalk Farm Trout Moilee (NUTS)

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

Sindi Bhaji & Asparagus (VG)

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

Our special Lamb Balti

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs

CP Tandoori Butter Chicken

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

Hyderabadi Aubergine (VG) (NUTS)

Aubergine pieces in a Hyderabadi spiced toasted coconut and peanut gravy

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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

Ø / thechillipickle ♥ @ TheChilliPickle f 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.