



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 (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

**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(V) 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

**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 fries £2 suppl.**

**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

**CURRY&SIZZLERSETLUNCH 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 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**

**Tandoori Chalk Farm Trout Moilly (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 Hyderabad spiced toasted coconut and peanut gravy

**?NEE' @K: G= 'MA: EB NI @K: =>**

**O^ ( Ghg' O^ '\*2'**

Extra snack, dal, veg & sweet (NUTS).Choose your curry set

**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) 2.5**

@/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.