

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 (O@) 6

& dips

House Mutton Samosa 8.5

Fresh flakey mutton pasties with mince, marrowbone, potatoes, crushed white pepper, CP garam masala & curry ketchup

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 Firecracker 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

1/ 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

Summer Fruit & Nut Chaat (VG) (NUTS) 7.5

Exotic mixed fruit, cucumber, crispy sevian noodles, onion, ginger, Amchur chaat, toasted peanuts, cashews & tamarind chutney.

A fresh and Indian zingy street snack perfect for summer

TANDOOR, BBQ & SIZZLERS

Bengal Chicken Chaat Sizzler 15.95

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

1/2 Tandoori Chicken Xacuti 17

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

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

SEASIDE SPECIAL

House Boat BanZna Leaf Bream 19

Whole Seabream baked in a banana leaf Kerala style with red coconut chutney

CP CURRY

Tandoori Malai Palak Paneer (V) 14

Tandoor baked Paneer pieces marinated in cardamom, mace, cream, green chillis served on a classic Punjabi spinach curry

Malvani Seafood Curry 17

Local catch & tiger prawns in a hot and sour coconut curry

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

King Oyster Mushroom & Sweet Corn Biryani (VG) 15

Tempered corn & king oyster mushrooms with aged basmati, biryani masala and chana gravy

SIDE SHOW

Gunpowder Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

Bombay Ratte Potatoes (VG) 7

Crispr baked roast potatoes finished in a cumin, garlic, chilli & herb tarka

Kerala Mgl ^H rff (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.

