

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. 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/VG) 6

& dips

#### House Mutton Samosa 8.5

Fresh flaky 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

16 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 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

#### 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 Banana 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

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

#### Kerala Tenderstem (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 Firecraker Wings  
Sunny's Pani Puri  
CP Onion Bhaji  
House Mutton Samosa

#### 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)  
Summer Fruit and Nut Chaat (VG)  
Chana Crispies (VG)

#### 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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