



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.

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

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

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 Sigrì 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

Hyderabad Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad ing

Oyster Mushroom & Sweet Corn Biryani (VG) 15

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

CURRY OR 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 Paneer with pickling spices, Tandoori potatoes marinated in methi & herbs & Indo Chinese Broccoli Manchurian

Non Veg

Tanddoori Chicken tikka, lamb seekh kebab & BBQ King Prawn

CURRIES

Tandoori Malai Palak Paneer (V)

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

Malvani Seafood Curry

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

Our special Lamb Balti

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

CP Tandoori Butter Chicken

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

Hyderabad Aubergine (VG) (NUTS)

Aubergine pieces in a Hyderabad spiced toasted coconut and peanut gravy

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O^ /Non Veg 19

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

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 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.