

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 flavours, 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

Lahore Lamb & Beef Samosa 8.5

Large flaky lamb samosa with a Lahore spice blend, potato and beef marrowbone served with masala ketchup & curry leaf chutney

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

Crispy chicken wings with a fiery Szechuan pepper rub & house crispy chilli sambhal

Chowpatty Beach Pao Bhaji (V) 8.5

Famous Mumbai street snack, spicy buttery veg ragout with toasted cumin brioche and fresh onion herb salad

CP Onion Bhaji (VG) 7

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

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

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

Lamb Seekh Kebab 18

Minced lamb kebab with smoked clove, fired in the tandoor, kachumber salad, stretched chilli flake & parsley naan, riatta, pickles

Achhari 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

CP CURRY

Andhra Chilli Chicken Curry 15

Full flavoured hot chicken curry from Andhra Pradesh in South India, packed full of green chilli & fresh herbs. One for the spicy curry lovers

Sambhar, Idli, Vada (VG) 14

South Indian veg curry with toor dal, pumpkin, aubergine, carrots, onions and Sambhar spice, served with rice dumpling, lentil doughnut & chutney

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 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

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 Rattle Potatoes (VG) 7

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

Kerala Supergreens (VG) 7

Tenderstem broccoli and spinach 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
Smoked Haddock & Cheddar Bonda

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)
Pao Bhaji (V)

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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