



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

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

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 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, Tandoori potatoes marinated in methi & herbs & Indo Chinese Broccoli Manchurian

Non Veg

Tandoori Chicken tikka, lamb seekh kebab & BBQ King Prawn

CURRIES

Andhra Chilli Chicken Curry

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 Veg (VG)

South Indian veg curry with toor dal, pumpkin, aubergine, carrots, onions and Sambhar spice

Tandoori Malai Palak Paneer (V)

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

Malvani Fish Curry

Local catch 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

Hyderabadi Aubergine (VG) (NUTS)

Aubergine pieces in a Hyderabadi 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

CP Kachumber Chopped Salad (VG) 4.5

CP Riatta (V) 3.5

Garlic Coriander Naan (V) 3.5

Butter Naan (V) 3

Peshwari Naan (V) (NUTS) 4

Pilau Rice (VG) 4.5

@/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.