# **NIBBLES**

Poppodom Bowl & Dips (V/VG)	(
Jaffna Mix (NUTS)	
Peanute Cashews Sey & Sambol - lin smacking hot mix	

# — HOUSE SPECIAL COCKTAILS —

Orange & Ginger Margarita	11
Tequila, Triple Sec, Ginger, Orange, Tajin	
Mr Singhs JWB Punch	11
Johnnie Walker Black, Kings Ginger, Pineapple, Bitters	
Chilli Pickle Martini	11
Vodka, Arrack, Rice Milk Wash, Curry Leaf, Chilli,	
Lime, Cardamom Bitters	
Boozy Lassi	11
Mango Lassi, White & Coconut Rum, Toasted Coconut	
Hendricks	11
Hendricks Gin, Elderflower Tonic, Mint, Cucumber	
House Bloody Mary	11
Given the Chilli Pickle Grrrrrrrr!	
Bloomsbury Brut Ridgeview	11
Sussex sparkling	

# — HOUSE SPECIAL MOCKTAILS —

Fresh Mint Slushy	8
Lahore style, blended ice fresh mint cooler	
Banana & Raspberry Twotone Lassi	8
Two layers of delicious fruit lassi	

# - STREET EATS & CHAAT

Chettinad Coconut Hot Wings	9.5
Bombay Chaat (NUTS) (V)	8
Venison Samosa, Madras Ketchup	9
CP Onion Bhaji, Mango, Mint Sauce (VG)	<b>7.</b> 5
Cauliflower Manchurian (VG)	<b>7.</b> 5
Chef Sunny's Pani Puri (VG)	7
Punjabi Veg Samosa (VG)	7

# **TANDOOR & BBQ** -

Mughlai White Royal Chicken Tikka	16
Tellicherry Pepper Lamb Chops Sizzler	24
Persian Chicken Koobideh	16
Chilli Paneer (V)	15
Portebello Mushroom Saag (V)	15

(VC) 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.



### DINNER MENU

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

# **COASTAL SPECIALS** -

Tamil Moules Frites Mussel & Tiger Prawn Rasam, Gunpowder Fries	21
Colombo Fish & Crab Curry	22

# **CURRY**

Luknowi Oxtail Nihari	19
CP Tandoori Butter Chicken Old Delhi Style	17
Colombo Pumpkin Curry (VG)	15
Bengal Khadi, Corn & Methi Fritters (V)	15
Hyderabadi Peanut & Aubergine (VG) (NUTS)	15
Andhra Chilli Chicken Curry (Hot)	17

## **BIRYANI & PULAO**

Hyderabadi Chicken Biryani (NUTS)	17.5
King Prawn Pulao	22

## **TANDOOR & TAWA BREAD**

Garlic Coriander Naan (V)	4
Butter Naan (V)	3.5
Peshwari Naan (V) (NUTS)	4.5
Amritsari Onion Kulcha Until sold out (V)	4.5
Tawa Paratha (VG)	4.5

### **SIDE SHOW**

Gunpowder Fries (VG)	6.5	House Tarka Dal (VG)	8
Jaffna Masala Potatoes (VG)	7.5	Kachumber Chopped Salad (VG)	4.5
Pilau Rice (VG)	5	Riatta (V)	4
Coconut Milk Turmeric Greens (VG)	8	Idli Rice Cakes (VG)	3.5
Bukhara Black Dal (V)	9	Fried Green Chillis	1

## **SHARING FEASTS**

£39 Non Veg / £36 Veg per head minimum 2 persons sharing

### NON VEG SET MENU -

#### **NIBBLES**

Poppodoms & Chutneys

### **STREET EATS**

Bombay Chaat (NUTS)
Prawn Rasam
Chettinad Coconut Hot Wings
CP Onion Bhaji

### **MAIN EVENT**

Colombo Fish & Crab Curry Tellicherry Pepper Lamb Chop Sizzler Old Delhi Tandoori Butter Chicken

### SIDES

Pilau Rice • Jaffna Masala Potatoes Bukhara Black Dal • Sliced Kachumer & Pickle Riatta • Bread Basket

### **VEG SET MENU** -

#### **NIBBLES**

Poppodoms & Chutneys

### **STREET EATS**

Bombay Chaat (NUTS) (V)
CP Onion Bhaji (VG)
Cauliflower Manchurian (VG)
Sunny's Pani Puri (VG)

### **MAIN EVENT**

Bengali Kadhi (V) Chilli Paneer Sizzler (V) Colombo Pumpkin Curry (VG)

### **SIDES**

Pilau Rice (VG) • Jaffna Masala Potatoes (VG)

Tarka Dal (VG) • Kachumer Salad (VG)

Riatta (V) • Bread Basket (V)

#### **SWEET TREATS**

Choose 1 of the below £6 Suppl.

Sri Lankan Apple Pancake Roll (V)

Salt jaggery butterscotch & Vanilla ice

Chai & Biscuits (V)

Masala Chai with Chewy Sesame Choc-chip cookie

Coconut Kulfi (VG)

Rose macerated berries