NIBBLES

Poppodom Bowl & Dips (V/VG)	6
Jaffna Mix (NUTS)	4
Peanuts, Cashews, Sev & Sambol, - lip smacking hot mix	

HOUSE SPECIAL COCKTAILS —

Chilli Pickle Martini	12
Vodka, Arrack, Curry Leaf Cardamom Syrup,	
Ancho Reyes, Grapefruit Bitters	
Chilli Mango Margarita	12
Tequila, Triple Sec, Alphonso Mango, Lime, Spice,	
Tajin Rim, Rocks	
The Hendricks	12.5
Hendricks Gin, Elderflower Tonic, Mint, Cucumber	
Banana Daiquiri	12
Discard Banana Peel Rum, Fresh Banana, Lime	
Boozy Lassi	12
White Rum, Coconut Rum, Toasted Coconut	
Watermelon Sour	12
Fresh Watermelon, Sipello, Gin	
The Hornet	12
Bourbon, Hot Honey, Citrus	
Chai Chai	12
Homemade Chai, Frangelico, Drambuie, Bourbon	
Served ice cold or steaming hot	
House Bloody Mary	11
Given The Chilli Pickle Grrrrrrr!	

STREET EATS & CHAAT

House Lamb Samosa, Madras Ketchup	8.5
Mussel Sodhi Pot	13
Firecracker Hot Wings	9.5
Chef Sunny's Pani Puri (VG)	7
Bombay Chaat (NUTS) (V)	8
Gobi Manchurian (VG)	7.5
CP Onion Bhaji, Mango, Mint Sauce (VG)	7.5
Punjabi Veg Samosa (VG)	7

If you have a food allergy or Coeliac disease please speak to the staff before you order

(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.



LUNCH MENU 12pm-3pm

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

TANDOORI & BBQ KEBABS

Rechaedo Tiger Prawns	17
Fresh Mango Chaat	
Lucknowi Nawabs Chicken Seekh Kebab	16
Kashmiri Best End Lamb Chops	25
Tandoori Chicken 'Moti Mahal' Style	17
BBQ Rose Harrisa Lamb Belly Ribs	17
Devil Paneer & Pineapple Sizzler (V)	15
Murgh Hara Tikka	16
Fresh herbs, ginger, white pepper, citrus	

RAILWAY TRAY SET LUNCH

All with masala pappad, pilau rice, chutney, pickle, snack & naan	18
GRAND THALI UPGRADE <i>(NUTS)</i> With extra Jaffna tatties, dal, snack, riatta & sweet	22
Hotel Al Jawahar Red Chilli Chicken (Very Hot) Old Delhi Tandoori Butter Chicken Toor Dal Sambhar String Hoppers, Coconut Podi (VG) Mughlai Methi Palak Paneer (V) Hyderabadi Peanut & Aubergine (VG) (NUTS)	

Konkani Fish Curry 17

Fresh N salad, ga

Chicke Choose

Parant

Crisp st pickle -Sindhi Persian from La

3 Chill Peshwa Garlic **Butter** Tandoo

Bukha **CP** Pila House Cucum Tarka Bomba Gunpo Onion Fried C House

Kerala Maple Hot mill Kesar I Soft Ben Coconu Rose ma Mango Raspber

LAHORI CHARCOAL GRILL OPEN WRAPS Vaan topped with our Sigri charcoal grilled kebabs, garlic riatta en or Paneer (V) 17 e with pilau rice or Gunpowder fries LUNCH SPECIALS the Wali Gali (VG) 17 tuffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style t Chicken Biryani 19 Dum Biryani Cooked daily by our speciality chef ahore ti Naan (V) 4 Yari Naan (V) (NUTS) 4.5 Coriander Naan (V) 4 Yaan (V) 3.5 ori Methi Roti (VG) 3.5	- 7)
GRILL OPEN WRAPS Iaan topped with our Sigri charcoal grilled kebabs, arlic riatta en or Paneer (V) 17 with pilau rice or Gunpowder fries LUNCH SPECIALS the Wali Gali (VG) 17 uffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style Chicken Biryani 19 Dum Biryani Cooked daily by our speciality chef ahore TANDOOR & TAWA BREAD i Naan (V) 4 Aari Naan (V) 4 Naan (V) 3	- 7)
arlic riatta n or Paneer (V) with pilau rice or Gunpowder fries LUNCH SPECIALS be Wali Gali (VG) uffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style Chicken Biryani Dum Biryani Cooked daily by our speciality chef hore TANDOOR & TAWA BREAD i Naan (V) 4 ari Naan (V) 4.5 Coriander Naan (V) 3.5	- 7)
with pilau rice or Gunpowder fries LUNCH SPECIALS he Wali Gali (VG) 17 uffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style Chicken Biryani 19 Dum Biryani Cooked daily by our speciality chef hore TANDOOR & TAWA BREAD i Naan (V) 4 ari Naan (V) (NUTS) 4.5 Coriander Naan (V) 3.5	- 7)
he Wali Gali (VG) 17 uffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style Chicken Biryani Dum Biryani Cooked daily by our speciality chef hore TANDOOR & TAWA BREAD i Naan (V) (NUTS) Coriander Naan (V) Naan (V) 3.5)
uffed flatbread, chickpea curry, hot banana chutney, Chadni Chowk style Chicken Biryani Dum Biryani Cooked daily by our speciality chef hore FANDOOR & TAWA BREAD Naan (V) 4 Vi Naan (V) 4 Naan (V) 4 Naan (V) 4)
Chicken Biryani 19 Dum Biryani Cooked daily by our speciality chef 19 hore 19 TANDOOR & TAWA BREAD 19 i Naan (V) 4 ari Naan (V) (NUTS) 4.5 Coriander Naan (V) 4 Naan (V) 3.5	-
i Naan (V) 4 ari Naan (V) (NUTS) 4.5 Coriander Naan (V) 4 Naan (V) 3.5	-
ari Naan (V) (NUTS) 4.5 Coriander Naan (V) 4 Naan (V) 3.5	۱ I
Naan (V) 3.5	
	-
J. J.	
SIDE SHOW	-
ra Black Dal (V)	
au Rice (VG) 5 Chopped Salad (VG) 7	
ber Riatta (V)	
Tenderstem Brocoli (VG)	
ay Ratte Potatoes (VG) 7.5 wder Masala Fries (VG) 6.5	
Salad (VG) 2.5	
Green Chillis (VG)	
Dal (VG)	5
DESSERTS	-
Coffee Dark Chocolate Mousse (V)8Gulab Jaman (V)7	
x dumplings, Maple Rose Syrup	
Rasmalai (NUTS) (V) 7 gali rice cakes, saffron milk	7
it Kulfi (VG)	3
aceraed berries & toasted coconut Kulfi (V)	7