



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

RAILWAY TRAY SET LUNCH

Just choose your curry below and all are accompanied with Pappad, rice, chutney, snack, pickle & naan (NUTS) 18

GRAND THALI UPGRADE (NUTS) 22
Add on Veg, Dal, Riatta & Sweet

Hambantota Fish Curry Local catch in a fragrant Sri Lankan coconut curry
Old Delhi Tandoori Butter Chicken Needs no intro.
Balti Chicken 'Jalfrezi' Spicy chicken with bell peppers, tomato & chilli
Kerala Black Chickpea & Spinach (VG)
Hyderabadi Peanut & Aubergine Curry (VG) (NUTS) A CP favourite with Tamarind, peanuts & jaggery
Mughlai Palak Paneer (V) Earthy spinach & fenugreek curry, tandoori white paneer

TANDOORI & BBQ KEBABS

Rechaedo King Prawns (6pc) 20
Goan spice, garlic chilli butter, fresh mango chaat
Tandoori Half Chicken 'Moti Mohal' 17
24 hour marinated & fired in the Tandoor
Lucknow Tropical Paneer Sizzler (V) 16
Yellow paneer, Royal spice mix, BBQ Pineapple wedge
Kashmiri Best End Lamb Chops 25
Robustly spiced and fired over coals, super- green chutney
Loch Duart Salmon Tikka 18
Fired on the Sigri Grill, cucumber riatta, lemon butter
Tellicherry Pepper Lamb Belly Ribs 16
Braised, fired & tamarind glazed

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

Poppodom Bowl (V) (VG) 6
House chutney, pickle & mint riatta
Nepali Hot Wings 9
Timur pepper rub, crispy chilli sambal
Dahi Puri (V) 7.5
Puffed puri flavour bombs, chickpea salad, sweetened yoghurt, chutney mishmash
Chef Sunny's Pani Puri (VG) 7
Indias No 1 Street snack our way
CP Onion Bhaji (VG) 7.5
'Probably the best Bhaji in the'
Broccoli Manchurian (VG) 8
Indo Chinese hot, sweet & sour tenderstems
Punjabi Samosa (V) 7
Potato & pea pasties, tamarind chutney, Madras ketchup
Rechaedo King Prawns (3pc) 13
Goan spice, garlic chilli butter, fresh mango chaat

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 SPECIALS

Chicken Dum Biryani (NUTS) 18
Persian dum biryani cooked daily by our speciality chef from Lahore
Tandoori 1/2 Chicken & Chips 'Moti Mahal' 18
Served with gunpowder crinkle fries & salad
Chicken or Paneer Open Naan Wrap 17
Fresh naan topped with Sigri charcoal kebab, salad, sambal, riatta. Choose pilau rice or gunpowder fries

SIDE SHOW

Chilli Pickle Supersize Naan (V) 7
Fresh Herbs, Kalonji, Garlic Butter
3 Chilli Naan (V) 4
Peshwari Naan (V) (NUTS) 4.5
Coconut, raisin, almond & honey
Garlic Coriander Naan (V) 4
Butter Naan (V) 3.5
Tandoori Roti (VG) 4
Bukhara Black Dal (V) 9
Luxury buttery black lentils
Dal of The Day (VG) 8
Ask for the daily option
CP Kachumber Salad (VG) 5
Cucumber, tomato, onion, pickle, citrus, chaat
Gunpowder Crinkle Fries (VG) 6.5
Madras mayo, vindaloo ketchup
Tarka Tenderstem Broccoli (VG) 8
Curry leaf & Coconut Crumble
Fried Green Chilli (VG) 1
House Pilau Rice (VG) 5
Aged XL basmati
Cucumber Riatta 4

DESSERTS

Kerala Coffee Dark Chocolate Mousse (V) 8
Maple Gulab Jaman & Cardamom Ice cream (V) 8
Hot milk dumplings, maple rose syrup & cardamom ice cream
Coconut Kulfi (VG) 7
Raspberry sauce, toasted coconut
Mango Kulfi (V) 7
Raspberry sauce, popping candy

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