

NIBBLES

Poppodoms & Signature Dips (<i>V/VG</i>)	6
Jaffna Mix (<i>NUTS</i>)	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
Discarded 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

Neplai Hot Wings	9
Timur pepper rub, crispy chilli sambal	
House Bombay Chaat (<i>V</i>)	8
Chopped samosa, hash & chutney mishmash	
Chef Sunny's Pani Puri (<i>VG</i>)	7
Indias No 1 Street snack our way	
CP Onion Bhaji (<i>VG</i>)	7.5
'Probably the best Bhaji in the	
Tamil Gazpacho & Idli Chaat (<i>VG</i>) (<i>NUTS</i>)	9
Ice chilled tomato shorba, crispy idli, peanut chutney	
Tellicherry Pepper Lamb Spare Ribs	14
Braised, fired & tamarind glazed	
Gobi Manchurian (<i>VG</i>)	8
Indo Chinese hot sweet n sour cauli florets	
Punjabi Samosa (<i>V</i>)	7
Potato & pea pasties, tamarind chutneys, Madras ketchup	



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 Ahm, The Chilli Pickle, est 2008

CHILLI PICKLE CURRY & MAIN

Sindhi Chicken Biryani <i>(NUTS)</i>	1
Persian Dum biryani cooked daily by our speciality chef from Lahore	
Hambantota Fish & King Prawn Curry	1
Local catch, tiger prawns in a fragrant Sri Lankan coconut curry	
Old Delhi Tandoori Butter Chicken	1
"This Indian classic needs no intro..."	
Oxtail Madras	1
"One of our signature dishes, an OG since 2008"	
Lahore Halwa Puri <i>(V) (NUTS)</i>	1
Fresh puffed wheat puris, chickpea curry, cardamom sweet semolina	
Hotel Al Jawahar Chilli Chicken	1
Rich & fiery Persian chicken curry	
Hyderabadi Peanut & Aubergine Curry <i>(VG) (NUTS)</i>	1
A CP favourite with Tamarind, peanuts & jaggery	
Mughlai Palak Paneer <i>(V)</i>	1
Earthy spinach & fenukgreek curry, tandoori white paneer	

SIDE SHOW

Chilli Pickle Supersize Naan (V)	Fresh herbs, kalonji, garlic Butter	
3 Chilli Naan (V)		
Peshwari Naan (V) (NUTS)	Coconut, raisin, almond & honey	4.
Garlic Corriander Naan (V)		
Butter Naan (V)		3.
Kerala Paratha (VG)		
Bukhara Black Dal (V)	Luxury buttery black lentils	
Dal of The Day (VG)	Ask for the daily option	
CP Kachumber Salad (VG)	Cucumber, tomato, onion, pickle, lime, chaat	
Gunpowder Crinkle Fries (VG)	Madras mayo, vindaloo ketchup	6.
Tarka Tenderstem Broccoli (VG)	Curry leaf & coconut crumble	
Fried Green Chilli (VG)		
House Pilau Rice (VG)	Aged XL basmati	

— TANDOOR & BBQ KEBABS —

Tandoori Half Chicken ‘Moti Mohal’	1
24 hour marinated & fired in the Tandoor (cooked fresh 20 mins)	
Luknow Tropical Paneer Sizzler (V)	1
Yellow paneer, Royal spice mix, BBQ pineapple wedge	
Kashmiri Best End Lamb Chops	2
Robustly spiced and fired over coals, super- green chutney	
Loch Duart Salmon	1
With beets & fresh horseradish fired on the Sigri Grill	
Rechaado King Prawns	2
Goan spice, garlic chilli butter, fresh mango chaat	

DESSERTS

Kerala Coffee Dark Chocolate Mousse (*V*)

Maple Gulab Jaman (*V*)

Hot milk dumplings, Maple Rose Syrup

Kesar Rasmalai (*NUTS*) (*V*)

Soft Bengali rice cakes, saffron milk

Coconut Kulfi (*VG*)

Rose maceraed berries & toasted coconut

Mango Kulfi (*V*)

Raspberry sauce, popping candy

**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.

 thechillpickle thechillpicklebrighton