

NIBBLES

Poppodoms & Signature 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
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

Nepali Hot Wings	9
Timur pepper rub, crispy chilli sambal	
House Bombay Chaat (V)	8
Chopped samosa, hash & 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	
Tamil Gazpacho & Idli Chaat (VG) (NUTS)	9
Ice chilled tomato shorba, crispy idli, peanut chutney	
Tellicherry Pepper Lamb Spare Ribs	14
Braised, fired & tamarind glazed	
Gobi Manchurian (VG)	8
Indo Chinese hot sweet n sour cauli florets	
Punjabi Samosa (V)	7
Potato & pea pasties, tamarind chutney, Madras ketchup	



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

Tandoori Half Chicken 'Moti Mohal'	17
24 hour marinated & fired in the tandoor (cooked fresh 20 mins)	
Luknow 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	18
With beets & fresh horseradish fired on the Sigri Grill	
Rechaedo King Prawns	20
Goan spice, garlic chilli butter, fresh mango chaat	

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)

Add on Veg, Dal, Riatta & Sweet

22

Hambantota Fish Curry Local catch in a fragrant Sri Lankan coconut curry
Old Delhi Tandoori Butter Chicken "This Indian classic needs no intro..."
Hotel Al Jawahar Chilli Chicken Rich & fiery Persian chicken curry
Hyderabadi Peanut & Aubergine Curry (VG) (NUTS) A CP favourite with tamarind, peanuts & jaggery
Mughlai Palak Paneer (V) Earthy spinach & fenugreek curry, tandoori white paneer

LUNCH SPECIALS

Lahore Halwa Puri (V) (NUTS)	15
Fresh puffed wheat puris, chickpea curry, cardamom sweet semolina	
Sindhi Chicken Biryani (NUTS)	18
Persian dum biryani cooked daily by our speciality chef from Lahore	
Tandoori ½ Chicken & Chips 'Moti Mahal'	19
Served with gunpowder crinkle fries & Salad	
Chicken or Paneer Open Naan Wrap	17.5
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) Coconut, raisin, almond & honey	4.5
Garlic Corriander Naan (V)	4
Butter Naan (V)	3.5
Kerala Paratha (VG)	3
Bukhara Black Dal (V) Luxury buttery black lentils	9
Dal of The Day (VG) Ask for the daily option	8
CP Kachumber Salad (VG)	5
Cucumber, tomato, onion, pickle, lime, 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) Aged XL basmati	5

DESSERTS

Kerala Coffee Dark Chocolate Mousse (V)	8
Maple Gulab Jaman (V)	7
Hot milk dumplings, maple Rose Syrup	
Kesar Rasmalai (NUTS) (V)	7
Soft Bengali rice cakes, saffron milk	
Coconut Kulfi (VG)	8
Rose maceraed berries & toasted coconut	
Mango Kulfi (V)	7
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.