

Chilli Pickle Martini	12
Vodka, Arrack, Curry Leaf & Cardamom Syrup, Ancho Reyes, Grapefruit Bitters	
Orange & Ginger Margarita	12
Tequila, Triple Sec, Ginger, Orange, Tajins	
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	
The Hornet	12
Bourbon, Hot Honey, Citrus	
Chai Chai	12
Homemade Chai, Frangelico, Drambuie, Bourbon	
Served ice cold or steaming hot	
Green Chilli Bloody Mary	11
Bloody Mary our way with Green Chilli Pickle Grrrrrrr	

Poppodom Bowl & Signature dips (<i>V</i>) (<i>VG</i>)	6
Sticky Vindaloo Wings	9
Our Onion Bhaji (<i>VG</i>)	7.5
Pani Puri (<i>VG</i>)	7
Punjabi Veg Samosa (<i>VG</i>)	7
Dahi Poori (<i>V</i>)	7.5
Tamil Rice Doughnut Rings (<i>VG</i>) (<i>NUTS</i>)	7.5
Peanut & coconut chutneys	

All kebabs served with onion salad and house green chutney

Tandoori Malai Chicken	12
Beef Koobidah, Marrowbone Butter	12
Achari Paneer Shish Kebab (<i>V</i>)	12
Rechaedo King Prawns	14
Classic Red Chicken Tikka	12



We are all about bold flavour, top-quality ingredients, and our own spin on India's rich cuisine. Some dishes stay close to their tradition, others take a playful twist – but all are made for sharing and enjoying. With hearty house specials and a return of our table feast menu, there's plenty to discover (and plenty to share). We hope you enjoy.
– Dawn Alun, The Chilli Pickle, est 2008

Colombo Fish & Clam Curry	14
Village Claypot Chilli Chicken	12
Drumstick Sambhar (<i>VG</i>)	11
Palak Paneer (<i>V</i>)	11
Baingan Bharta (<i>VG</i>)	11
Hyderabadi Peanut & Aubergine (<i>VG</i>) (<i>NUTS</i>)	11

Kettuvallam Whole Plaice Fry	22
Kerala Houseboat style fried in a spicy masala, fresh coconut rice, Boat pickle	
Oxtail Madras	19
“A Chilli Pickle signature OG 2008”	
(Great with Peshwari Naan)	
Nihari Keema Kulcha Marrowbone Gravy	14
Beef Seekh stuffed flatbread with a pan of roasted marrowbone gravy	

Moti Mahal Whole Tandoori Chicken <i>(Perfect for 2)</i>	25
8 pc chicken on the bone Old Delhi Style with classic Makhani or Extra hot gravy	
Old Delhi Tandoori Butter Chicken	17
This classic needs no intro	
Hyderabadi Biryani - Chicken or Veg <i>(NUTS)</i>	18/17
Dum Pukh Biryani Hyderabadi Style	
Kashmiri Best End Lamb Chops	25
Robustly Spiced and fired over coals, super-green chutney	

Garlic Herb Naan (<i>V</i>)	4
Butter Naan (<i>V</i>)	3.5
Chilli Cheese Naan (<i>V</i>)	5
Peshwari Naan (<i>V</i>) (<i>NUTS</i>)	5
Supersize Naan (<i>V</i>)	7
Misi Roti (<i>VG</i>)	4

Coconut Tarka Tenderstem Broccoli (VG)	8
House Tarka Dal (VG)	8
Bukhara Black Dal (V)	9
Tomato Onion Salad (VG)	6
Pilau Rice (VG)	5.9
Fresh Coconut Rice (VG)	7
Gunpowder Fries (VG)	6
Cucumber Riatta (V)	4
Fried Green Chillis (VG)	1

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**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.