

the Chilli Pickle

INDIAN BISTRO EST. 2008

NIBBLES

Poppodoms Bowl & Chutney Tray (V/VG) 6

Jumbo Rice Papdi Cracker Chaat Giant crisp, chaat & chutney (VG) 4

STREETFOOD & CHAAT

Vindaloo Butter Wings Fried buttermilk wings rolled in Goan Vindaloo butter sauce 12

Onion Bhaji Alphonso mango mint sauce (VG) 7.5

Tellicherry Pepper Lamb Belly Ribs Slow braised, fried crispy & glazed (1/2 rack) 14.5

Pani Puri Indias No 1 street food flavour bombs (VG) 7

Sweetcorn Bombay Chaat Corn & spinach pakora, chaat & chutney mishmash (NUTS) (V) 8

House Samosa Tamarind ginger chutney (VG) 7

Tamil Vada Rassam Light crispy lentil Vada, tomato pepper broth, coconut chutney (VG) 8.5

MAINS

Tandoori Chilli Chicken Masala Half chicken on the bone Lahore style 18

Tandoori Palak Paneer Punjabi spinach & fenugreek curry with tandoori paneer (V) 14

Goan BBQ Red King Prawns Fired over coals & rolled in a garlic Rechaedo frothing butter 18

Peanut & Aubergine Peanut & coconut masala, tamarind & Bengal 5 spice (NUTS) (VG) 14

Oxtail Madras OG Chilli Pickle menu 2008 18

Sri Lankan Fish Curry Fresh bream spiced coconut gravy with lemongrass & pandan 17

Smoked Lamb Seekh Kebab fresh rosemary naan 18

Tandoori Old Delhi Butter Chicken This classic needs no intro 17

Hyderabadi Chicken Biryani with peanut salan gravy & cachumber riatta (NUTS) 18

Keralan Black Chickpea & Spinach Curry with coconut, fennel & curry leaf (VG) 14

FRESH NAAN & SIDES

Pilau Rice (VG) 6

Gunpowder Fries (VG) 6

Tarka Dal (VG) 8

Cucumber Riatta (V) 4

Kerala Chopped Salad (VG) 6

Fried Green Chillis, Sea Salt (VG) 1

Smoked Bone Marrow Naan 8

Garlic Coriander Naan (V) 4.5

Misi Roti (VG) 4

Peshwari Naan (NUTS) (V) 5

Butter Naan (V) 4

Medhu Vada (VG) 4

Please let us know if you have any food allergies, intolerances, or celiac disease. We want to ensure that we cater safely for everyone.

A 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.

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LUNCH & EARLY BIRD SPECIALS

SET CURRY MEAL 18

Choose any of the below curries and we will add Chilli Pickle Bhaji, poppadom, chutney, pickle, rice and fresh naan

Tandoor Butter Chicken
Sri lankan Fish Curry
Kerala Black Chickpea & Spinach (VG)
Lahore Chicken Masala (HOT!)
Peanut & Aubergine Curry (NUTS) (VG)
Paneer Jalfrezi (V)

Available Every lunch until 3pm.

Early Bird – 5.30–6.30pm (Not available on weekends)

DINNER SHARING FEASTS

Enjoy a special selection of dishes for the table. Minimum 2 person sharing.
Price per person. Available daily from 5.30pm. Weekends from 3pm.

SHARING FEAST 39 PER HEAD

Poppodoms & Chutney Tray
The Chilli Pickle Onion Bhaji
Vindaloo Butter Wings
Pani Puri
Mixed Grill Lamb Biryani (NUTS)
Tandoori Butter Chicken
Smoked Aubergine Crush
Tarka Dal
Garlic Coriander Naan
Cucumber Riatta
Herb Chutney
Kerala Crunchy Salad

Choose any dessert suppl. 5

VEGETARIAN SHARING FEAST 35 PER HEAD

Poppodoms & Chutney Tray (V,VG)
The Chilli Pickle Onion Bhaji (VG)
Sweetcorn Bombay Chaat (NUTS)(V)
Pani Puri (VG)
Paneer Jalfrezi Shish Kebab (V)
Peanut & Aubergine Curry (NUTS)(VG)
Sigri Grill Asparagus, Madras Butter (V)
Tarka Dal (VG)
Pilau Rice (VG)
Garlic Coriander Naan (V)
Cucumber Riatta (V)
Herb Chutney (VG)
Kerala Crunchy Salad (VG)

Choose any dessert suppl. 5

DESSERT

Valhrona Chocolate Entremet, Salt Caramel, Hazelnut Feuilletine (NUTS) 8
Hot Gulab Jaman, Cardamom Ice Cream (V) 8
Chilli Glazed Pineapple, Coconut Ice (VG) 8
Chocolate Turkish Delight Ice Cream Cone (VG) 8
Mango Kulfi, Raspberry Sauce, Popping Candy (V) 6

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