

the Chilli Pickle

INDIAN BISTRO EST. 2008

NIBBLES

Poppodoms Bowl & Chutney Tray (V/VG) 6
Jumbo Rice Papdi Cracker 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
Idli Masala Rasam Steamed rice dumplings, South Indian tomato pepper broth (VG) 8

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 Rechaado 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) 4.9	Smoked Bone Marrow Naan 8
Gunpowder Fries (VG) 6	Garlic Coriander Naan (V) 4.5
Tarka Dal (VG) 8	Misi Roti (VG) 4
Cucumber Riatta (V) 4	Peshwari Naan (NUTS) (V) 5
Kachumber Chopped Salad (VG) 6	Butter Naan (V) 4
Coconut Tarka Tenderstem Broccoli (VG) 8	Chilli Cheese Naan (V) 5
Fried Green Chillis, Sea Salt (VG) 1	Idli -3pc (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 you 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, papdi, chutney, pickle, rice and fresh butter naan

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

Available Every lunch until 3pm.

Early Bird – 5.00 -6.00pm (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 5.00pm.
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
Riatta
Herb Chutney
Kachumber 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)
Coconut Tenderstem Broccoli (VG)
Tarka Da (VG)

Pilau Rice (VG)
Garlic Coriander Naan (V)
Riatta (V)
Herb Chutney (VG)
Kachumber Salad (VG)

Choose any dessert suppl. 5

DESSERT

Chocolate Turkish Delight Ice Cream Cone (VG) 8
Hot Gulab Jaman, Cardamom Ice Cream (V) 8
Chilli Glazed Pineapple, Coconut Ice (VG) 8
Mango Kulfi, Raspberry Sauce, Popping Candy (V) 6
Cardamom Ice Cream Cone, Kaju Katli (V) (NUTS) 8

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