

NIBBLES

POPPADOMS & CHUTNEYS (VG)

Dry roasted & fried with our signature chutneys, pickles, and onion salad

Poppadom 1PC - 0.9

MASALA PAPPAD

Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

4

2.5

CHILLI PICKLE MIX (VG) (NUTS)

Almond, peanut and cashew, sevian, namkeen, coconut, cranberries, curry leaf, cornflakes

3

STREET FOODS & SMALL PLATES

Enjoy our mix of traditional Indian street food with local seasonal ingredients and our Chilli Pickle twist

NEW KING PRAWN & SQUID PAKORAS (V)

Crispy seafood fritters with curry leaf, ginger, chilli and zingy lemon & herb chutney

8

VINDALOO WINGS

Sml 7 | Lrg 12

Whole 3 bone wings fried crisp and rolled in a fiery hot and sour vindaloo sauce

NEW MUSSEL RASAM & VADA

West country mussels steamed in a Tamil pepper broth with lentil doughnut

8

NEW GOBI 65

Chennai street food; cauliflower florets in a crispy spiced coating with Chilli Pickle ketchup & curry leaf mayo

6

PUNJABI LAMB SAMOSAS

Spiced lamb mince pasties with fresh mint chutney

6.5

PANI PURI (VG)

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli - India's favourite street snack

6

ONION, SHALLOT & CURRY LEAF PAKORA (VG)

Crispy onion fritters with spiced mango chutney

5.5

PUNJABI VEG SAMOSAS (VG)

Classic Punjabi Vegetable parcels with tamarind chutney

5.5

TANDOORI OPEN NAAN KATI KEBABS

Fresh baked naan topped with any of the below. Served with Punjabi Fries or Biryani Rice.

SIGRI CHILLI PANEER (V)

Spicy Indian cheese baked on coals with mango chutney, chilli sauce, herb chutney and curry mayo

11

SIGRI RED CHILLI CHICKEN TIKKA

Spicy chicken pieces baked on coals with mango chutney, chilli sauce, herb chutney and curry mayo

12

NEW MUTTON LAAL MAS NAAN

Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli with hung yoghurt & fried chillis, cachumber salad

12

BIRYANIS

NEW FOREST

MUSHROOM BIRYANI (V) (NUTS)

Forest mushrooms cooked with aged basmati, crispy onions, coriander, biryani masala, fragrant korma gravy, pickle & salad

13.5

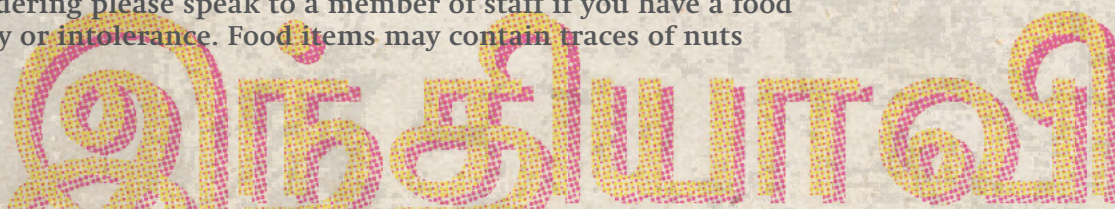
HYDERABADI

CHICKEN BIRYANI (NUTS)

Chicken fried pieces cooked with aged basmati, saffron, kewra, onion and spice, CP riatta, pickle, fresh date & jalapeno peanut sauce

14.5

Before ordering please speak to a member of staff if you have a food allergy or intolerance. Food items may contain traces of nuts



THALIS

Experience a feast of many small dishes offering a real taste of India.
All Thalís served with rice, chapatti, dal of the day, rasam, raita,
pickle, chutney & poppadum

SAMBHAR

COCONUT VEG CURRY (VG) 13

Classic South Indian vegetable curry with toor dal, mixed vegetables, coconut milk, curry leaf & sambhar masala

NEW COD MOILEE 14

Fresh cod fillet in a fragrant spiced coconut sauce

OLD DELHI BUTTER CHICKEN 14

Fresh tandoori chicken pieces finished in a classic buttery tomato base gravy with garam masala, methi and honey (Need more spice? Just ask your server)

PANEER JALFREZI (V) 14

Indian cheese marinated with chilli, ginger, crushed spices in a tomato, onion pepper gravy

NEW MUTTON LAAL MAS 14

Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli

KING THALI UPGRADE

£15.5

ADDED SNACKS
AND DESSERT

PUNJABI AUBERGINE CURRY (VG) (NUTS) 13

Aubergine curry with peanuts, tamarind, coconut, jaggery and sesame finished with pickling spices

ASSAMESE VILLAGE CHICKEN CURRY 14

Spicy & savoury chicken curry home style with potato, green and red chillis, fresh coriander and lime

BUTTER NAAN, GARLIC NAAN OR PESHWARI NAAN (NUTS) - £1 SUPP

If you would like all items to be vegan on your thali please inform the waiting staff.

SIDES, BREAD & RICE

PLAIN RICE (VG) 2.5

LEMON RICE (VG) 3.5

JEERA PILAU RICE (VG) 3.5

COCONUT RICE (VG) 3.5

CHUNKY CACHUMBER SALAD (VG) 3.5

BUTTER NAAN (V) 2.5

GARLIC CORIANDER NAAN (V) 2.8

PESHWARI NAAN (V) (NUTS) 3

CURRY LEAF ONION ROTI (VG) 2.5

CP RIATTA (V) 2.5

CP MANGO CHUTNEY (VG) 1.5

DAL MAKHANI (V) 4.5

Classic buttery black lentils finished with fenugreek leaf and cream

TARKA TENDERSTEM BROCCOLI (VG) 5

Steamed and tempered with mustard oil, cumin, curry leaf and toasted almonds

RED RICE STRING HOPPERS (VG) 3

Keralan Iddiapam noodle cakes

AUBERGINE CRUSH (VG) 6.5

Smoked aubergine stew Punjabi style

CP CHIPS CHATT (V) 3.5

Fries loaded with Vindaloo Ketchup & Curry Leaf Mayo

FIERY PICKLE TRAY (VG) 3

Fried chillis, chilli sambhal, Rajastani hot pickles

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COOLERS

NIMBU PANI - JUG	3.5	VIRGIN TODDY WALLAH	3
Indian refreshing drink with citrus fruit. Choose sweet, salt or both.		Coconut water, coconut milk, coco lopez, toasted coconut, alphonso mango swirl.	
POMEGRANATE AND GINGER FIZZ	3	LIMCA - CAN	2.6
Pomegranate juice with ice lemon and fresh ginger.		Classic Indian lemon and lime fizz.	
PERSIAN LEMONADE	3		
Fresh lemon, rose essence, mint cucumber ribbons.			

EXPRESS DRINKS

ZIBIBBO 'VITESSE'	6.25	GRANITE ROCK BLEND,	6.25
COLOMBA BIANCA		SWARTLAND	
(Sicily, Italy) 175ml		(Swartland, South Africa) 175ml	
CINTILA WHITE	5	CINTILA RED	5
(Península de Setúbal, Portugal) 175ml		(Península de Setúbal, Portugal) 175ml	

BEERS

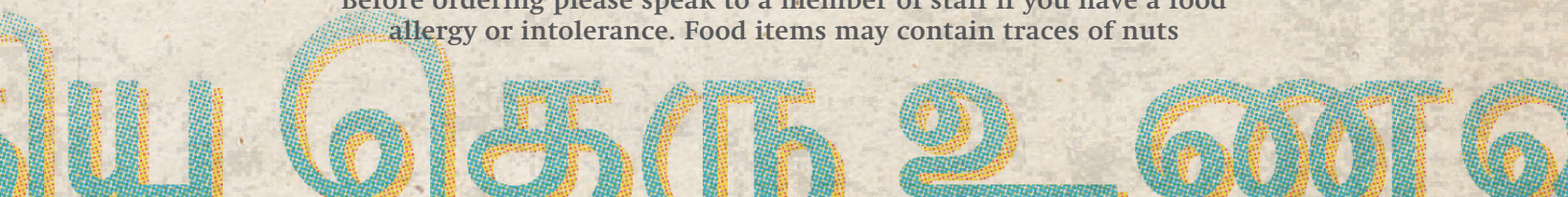
THEIVING MONKEY	330ml 3.8	PAULANER DUNKEL,	500ml 5.7
AMBER ALE, English		5% ABV, German.	
Chilli Pickle's own brew			
KINGFISHER 5% ABV, Indian	330ml 3.8 660ml 6.5	NON-ALCOHOLIC	330ml 3.5
		COBRA 0% ABV, Indian	

LASSIS

(VEGAN OPTION AVAILABLE)

SWEET LASSI	2.9	MANGO LASSI	3.9
Plain yoghurt drink with sugar syrup		Plain yoghurt drink with Alphonso mango puree	
SPICED LASSI	2.9	GULAB LASSI	3.9
Plain yoghurt drink with cumin, ginger, green chilli & salt		Plain yoghurt drink with rose syrup & pistachio (contains nuts)	

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allergy or intolerance. Food items may contain traces of nuts



SUNDAY LUNCH MENU

SUNDAY ROASTS & GRILLS

SIGRI CHILLI PICKLE MIXED GRILL (NUTS) 18

Clove smoked Venison kebab, red chicken tikka, Jeera lamb chop, Lotlands Farm turkey seekh, watercress, cumin & coriander naan, hot spiced gravy and riatta

SIGRI WHOLE BAKED SEABREAM 18.5

Whole fresh seabream marinated in yellow spice, ginger, green chilli, cooked on Sigri grill and baked in banana leaf served with a Kodampuli gravy and coconut rice

WHOLE CRISPY PORK KNUCKLE VINDALOO 16 PER PERSON (2 PEOPLE) (milder option available)

A whole crispy pork knuckle served with vindaloo gravy, green apple kachumber, aloo jeera, raita and coriander butter naan

We suggest Bavarian Paulaner Dunkel or Hacker Pschorr to match perfectly with your Vindaloo



THE CHILLI PICKLE DELIVERED TO YOUR DOOR
AVAILABLE ON DELIVEROO

 The Chilli Pickle

 @TheChilliPickle

 thechillipickle

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