

# The Chilli Pickle Times

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## A new home for The Chilli Pickle

The Chilli Pickle relocated from its original site at Meeting House Lane back in the beginning of March to the restaurant space at myhotel, Jubilee Street in Brighton. It was an ambitious move for them, but one they have relished and are so pleased the owner of myhotels believed they had the tools to make the space work. Their first 5 months have exceeded expectations. Owners Dawn and Alun Sperring want to thank their loyal regulars that have not only helped with the move but continued to give their support and regular custom. "We know that what we had in the lanes was quirky and intimate" says Alun "but for us this was a positive move and we feel we have the opportunity and space to take The Chilli Pickle to another level. We love our new home and hope customers new and old do too."



## TB Charity

Brighton charity Target Tuberculosis says 'Chilli Pickle's support really boosts our life-saving work'. Millions of people living in poverty still suffer and die from TB even though it's curable. Target TB trains people in India to care for others who are ill and weak, looking after families, even taking food and oil to help people eat well, get strong and survive. A small donation can go a long way.

Support them at [www.targettb.org.uk](http://www.targettb.org.uk)

## OXTAILMADRAS back in town

Since taking the award winning Oxtail Madras off the menu back in Decemeber 2010 after it had been there since the opening of The Chilli Pickle, there have been many requests to see its return.

Chef Alun Sperring decided that after selling approximately 4000 Kilo of Oxtail it was time for a change, how wrong could he be!

Oxtail Madras. On the menu once more.



If you think The Chilli Pickle are worthy contenders at the upcoming Brighton Foodie Awards and The British Curry Awards please take a minute to vote for them on the websites below. Your support is greatly appreciated.

[www.brightonfoodawards.com](http://www.brightonfoodawards.com)  
Best restaurant

[www.britishcurryaward.co.uk](http://www.britishcurryaward.co.uk)  
Best spice restuarant in the South East

## Ayurvedic Tips

### Ajwain aids Kebab Feast

Ajwain seeds with their light aniseed flavour are a great aid for your digestion, they sprinkle these over the naan bread which goes with The Chilli Pickle Kebab Platter as a friendly accompaniment to the tasty meat.

There is definitely a stigma in the UK that going out for a curry is purely an after dark affair, only to be paired in between, before or after, a night on the tiles! Curry for lunch? Well, over a billion folk in India certainly do!

With a slightly different slant at lunch, The Chilli Pickle offers a selection of small street food snacks that are great for a quick bite. Romali Roti Rolls (translated hankerchief bread) make wonderful wraps; choose from a fiery Rajasthani Curry to Fresh Fenugreek Leaf Paneer all served with a crispy green salad, chutney and pickle or why not try a Thali or a Dosa? Whether it is a business lunch, an hour out of the office, a break from shopping or catching up with friends The Chilli Pickle is the place to be seen day or night.

## CURRY FOR LUNCH



## Summer Ice

Summer time is officially here (well sometimes!) and what better way to finish off your meal at The Chilli Pickle than having one of their home made ice creams topped off with a traditional Indian Sweet. Expect flavours like the Gulkand Rose, Raspberry Lassi and Masala Chai all served in a quirky cone holder created by Brighton metal work artist Alan Williams at Anvil Ironworks.

We have since been informed by The Chilli Pickle, ice cream will be available all year round.

