

SMALL PLATES

CRISPY KHAKHRA, Mustard & chilli picke

PAPADI CHAT, Yoghurt, Datterini tomatoes, pomegranate, Delica pumpkin, mint & tamarind chutney

HARA KEBAB, Spinach, Rosevale potato & bird eye chilli & tamarind chutney

PONDICHERRY FRIED SQUID, Crispy Violino pumpkin, Guntoor chilli chutney, Amalfi lemon

MANGALORE BUN & SCOTTISH CRAB SUKHA, Fennel seeds, crushed chilli & ginger

KULCHA, Wild mushrooms, fontina, bird eye chilli, chives & Umbrian black truffles

TANDOOR & GRILL

NEW SEASON'S ITALIAN ASPARAGUS, Bhaang jeera (hempseed) chutney

PALE AUBERGINE BHARTA, Roasted cumin, tomatoes, pine nuts

BARBECUED HAMPSHIRE SPARE RIBS, Sticky jaggery, palm vinegar, grilled Guntoor chilli

PALI HILL TANDOORI CHICKEN TIKKA, Cucumber, coriander, mint & horseradish

CHARGRILLED SCOTTISH LANGOUSTINES, Saffron yoghurt, lemon & mustard oil

CHARGRILLED BEEF ONGLET, Onion & black pepper fry, wilted spinach

CHARGRILLED CORNISH LAMB CUTLETS, Black pepper, cumin, crispy curry leaves & mint chutney

TANDOORI CORNISH MONKFISH, Mango pickle marinade, blistered sweetcorn & braised Agretti

BIG PLATES

'PAPER' DOSA, Drumstick & radish sambar, turmeric potato, coconut & spicy tomato chutney

SAAG PANEER, Turnip tops, spinach, cumin & Kasoori methi

DELICA PUMPKIN & BOTTLE GOURD KOFTA, Cashew cream, saffron & toasted pine nuts

HOMESTYLE FISH CURRY, Wild Halibut, mussels, tomato, green mango, tamarind & coconut

HOMESTYLE CHICKEN CURRY, Yoghurt, star anise, stone flower & fennel

WILD SEA BASS STEAMED IN BANANA LEAF, Raw mango, mint, coriander & lime

CHETTINAD STYLE VEAL SHIN, Coconut, black pepper, fennel seeds, cinnamon & chilli

CORNISH LAMB BIRYANI, Bombay onion & cucumber raita, banana chilli & baby aubergine Salan

SIDES

GUNTOOR CHILLI & GARLIC CHUTNEY

PALI HILL PICKLE

SEASONED YOGHURT

TANDOORI SOURDOUGH ROTI

PALI HILL FLAKY FLAT BREAD

PLAIN CONE DOSA

SAFFRON PULAO

DAL TADKA,

Fried garlic, tomato, cumin & fresh coriander

SAVOY CABBAGE & CARROT PORIYAL

OKRA MASALA

BLACK DAL

Kidney beans, black urid, fresh ginger and cream

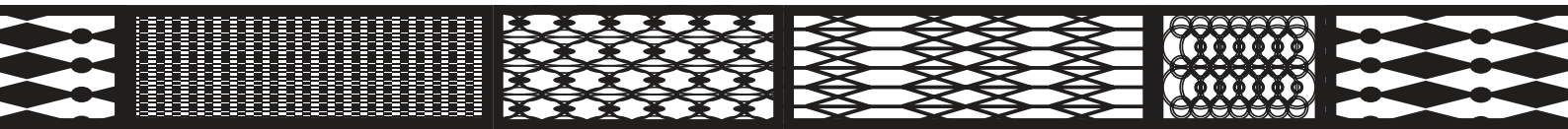
All dishes come as they're ready. Our menu is designed to share. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.



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COCKTAILS

CHERRY

Macallan 12, verjus, cherry

ALMOND

Tidal rum, almond, orange, pineapple, pistachio

SAFFRON

El Rayo tequila, apple, saffron, anise

COCONUT

Gin, coconut, vermouth, bitter

COFFEE

Konik's tail vodka, coffee liqueur, burnt banana

MANGO

Desi Daru mango vodka, lime, alphonso mango, yoghurt

NON - ALCOHOLIC

MINT

Mint, citrus, salt

HIBISCUS

Hibiscus, citrus, tea

LIME

Everleaf Marine, citrus, orange, salt

BEERS

On tap-schooner

THORNBRIDGE HELLES LUKAS LAGER 4.2%

STONE & WOOD PACIFIC ALE 4.4%

Bottles

WHITE RHINO PALE ALE 4.3% 330ML

WHITE RHINO INDIA PALE ALE 5.5% 330ML

WHITE RHINO LAGER 4.8% 330ML

SOFT DRINKS

STILL/SPARKLING WATER

COKE/DIET COKE/LEMONADE

APPLE/ CRANBERRY JUICE



Please ask for a full spirits list.

Wine by the glass is a 175ml serving, 125ml is available on request.
12.5% discretionary service charge.



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