

SMALL PLATES

✓ CRISPY KHAKHRA, Mustard & birds eye chilli pickle	6
✓ HERITAGE TOMATO SALAD, Basil, mint, arugula & crispy khakhra	12
✓ HARA KEBAB, Spinach, ginger, rosevale potato, bird eye chilli & tamarind chutney	14
✶ PAPADI CHAAT, Yoghurt, delica pumpkin, datterini tomato, pomegranate, mint & tamarind chutney	14
✶ BOMBAY BHAJI, Bombay bun, rosevale potato, cauliflower & spring peas	15
ANDHRA CALAMARI, Guntoor chilli chutney, lemon & delica pumpkin	16
✶ MANGALORE BUN & CRAB SUKHA, Fennel seeds, ginger, coconut milk & curry leaves	16
COORG PORK SHOULDER, Black pepper, cloves, coriander seeds, curry leaves & kachampuli vinegar	18

TANDOOR & GRILL

✶ CHARGRILLED BROCCOLI, Cream cheese, toasted almond, rose petals & roasted red pepper chutney	18
ACHARI TIKKA, Paneer, mustard, bombay onion, pahli hill pickle & tempered mango chutney	19
✓ PORTOBELLO MUSHROOM, Shallots, raw mango, green chilli, curry leaves & pachadi	20
TANDOORI MALAI CHICKEN, Cream cheese, mace, cardamom, pickled salad & pepper chutney	20
✶ PAHLI HILL TANDOORI CHICKEN TIKKA, Cucumber, coriander & mint salad	23
✶ CHARGRILLED CORNISH LAMB RUMP, Dried rose petals, stone flower, curry leaves & sprouted moong salad	30
TANDOORI MONKFISH, Mace, tumeric, mustard, smoked paprika & british blistered corn	30
KOCHI DUCK BREAST, Kerala pepper fry, tamarind & wilted spinach	30

BIG PLATES

✓ PALAK PANEER, Spinach, fresh ginger & chillies & fenugreek leaves	20
✶ PANEER MAKHANI, Plum tomatoes, cream, cashewnut, fresh ginger & fenugreek leaves	25
HOMESTYLE CHICKEN CURRY, Yoghurt, star anise, coriander seeds & fennel	26
✶ BUTTER CHICKEN, Plum tomatoes, cashew, honey, cardamon & fenugreek butter	29
MANGLOREAN FISH CURRY, Wild Halibut, green mango, ginger, tamarind & coconut	30
✶ WILD SEA BASS STEAMED IN BANANA LEAF, Raw mango, mint, coriander & crispy straw potatoes	30
LAMB SHANK NIHARI, Yoghurt, star anise, cinnamom & fried onion	32
CORNISH LAMB BIRYANI, Smoked paprika & cucumber raita, banana chilli & salan	32

SIDES

✓ DAL TADKA	8
✓ AUBERGINE BHARTA	11
✶ BLACK DAL	14
✓ OKRA MASALA	14
✓ SAFFRON RICE	8
✶ GUNTOOR CHILLI & GARLIC CHUTNEY	3
✶ MANGO CHUTNEY	3
PAHLI HILL PICKLE	3
SEASONED YOGHURT	3

BREADS

BOMBAY BUN	2
✓ TANDOORI ROTI/LACHHA PARATHA	4.5
✶ PAHLI HILL FLAKY FLAT BREAD	5
✓ BUTTER/GARLIC NAAN	7
PESHAWARI NAAN	8
CHILLI FONTINA KULCHA	10
✶ CHEF'S BREAD BASKET	14

✶ CHEF'S SPECIAL

✓ VEGAN FRIENDLY
(INFORM SERVER)

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

GOLDEN CANE OLD-FASHIONED	14
Maker's Mark, Cinnamon Jaggery Syrup, Bitters	
 HIMALAYAN DUSK	14
Hapusa Gin, Black Grape, Tonic water	
 SPICY BLOOD ORANGE MARGARITA	14
Rooster Rojo Reposado, Blood Orange Chilly Cordial, Lime Juice, Absinthe	
 MANGO LASSI	14
Desi Daru Mango Vodka, Briottet Liqueur de Mangue, Mango Juice	
GINGER ORCHID	14
Bacardi Carta Blanca, Kaveri Ginger Liqueur, Apple Juice	
HAZELNUT ESPRESSO MARTINI	14
House Vodka, Café Solo, Monin Hazelnut Syrup, Espresso	

NON-ALCOHOLIC

NIMBU PANI (SALTY/SWEET)	7
Lime juice, black salt/sugar syrup, soda water	
ROSE	7
Rose Syrup, Sparkling Water	
GRAPE FRUIT MOJITO	7
Grape Juice, Sugar Syrup, Mint & Soda	
POMEGRANATE	9
Everleaf Mountain, Pomegranate Molasses, Lime, Aquafaba, Sugar	

HOT DRINKS

 MASALA CHAI SMALL/LARGE	2.5/ 4.5
ESPRESSO SINGLE/DOUBLE	2.5/4.5
 CAPPUCCINO/LATTE/AMERICANO	4.5
ENGLISH BREAKFAST	4.5
EARL GREY/PEPPERMINT TEA	4.5
GREEN TEA	4.5
FRESH MINT	4.5
IRISH COFFEE	14

BEERS

On tap-schooner	
BRAYBROOKE HELLES LAGER 4.2%	7
Bottled Beers	
WHITE RHINO IPA 5.5%	8
NOAM LAGER 5.2%	10
VIRU LAGER 5%	10
SHOWERINGS CIDER 6.8%	10
LUCKY SAINT LAGER 0.5%	7

SOFT DRINKS

THUMBS UP	4
COKE/DIET COKE	4.5
APPLE/CRANBERRY/PINEAPPLE	4.5
GINGER ALE	4.5
GINGER BEER	4.5
GRAPEFRUIT SODA	4.5
ELDERFLOWER & CUCUMBER	4.5

WATER

FILTERED STILL/SPARKLING WATER	2
BOTTLED STILL/SPARKLING WATER	4

 BAR SPECIALS

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