

SMALL PLATES

✓ CRISPY KHAKHRA, Mustard & birds eye chilli pickle	6
✓ 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 SUKKHA, 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
CHARGRILLED AGED BEEF SIRLOIN, Kerala black pepper sauce & sauteed bok choy	36

BIG PLATES

✓ PAPER DOSA, Drumstick & vegetable sambar, turmeric potatoes, coconut & tomato chutney	20
✦ 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
MANGLORIAN 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
✎ GUNTOOR CHILLI & GARLIC CHUTNEY	3
✦ ✎ MANGO CHUTNEY	3
PAHLI HILL PICKLE	3
SEASONED YOGHURT	3

BREADS & RICE

✦ BOMBAY BUN	2
✦ ✓ TANDOORI ROTI/LACHA PARATHA	4.5
✎ PAHLI HILL FLAKY FLAT BREAD	5
✓ PLAIN CONE DOSA	6
✦ BUTTER/GARLIC NAAN	7
✦ PESHAWARI NAAN	8
✓ SAFFRON PULAO	8
✎ CHILLI FONTINA KULCHA	10

✎ CHEF'S SPECIAL

✓ VEGAN FRIENDLY

✦ NEW

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

OLD MONK & COKE	12
Old Monk 7 Years Rum, Coke	
GOLDEN CANE OLD-FASHIONED	12
Maker's Mark, Cinnamon Jaggery Syrup, Bitters	
HIMALAYAN DUSK	13
Hapusa Gin, Black Grape, Tonic water	
SPICY BLOOD ORANGE MARGARITA	13
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	15
Bacardi Carta Blanca, Kaveri Ginger Liqueur, Apple Juice	
HAZELNUT ESPRESSO MARTINI	15
House Vodka, Café Solo, Monin Hazelnut Syrup, Espresso	

NON-ALCOHOLIC

NIMBU PANI (SALTY/SWEET)	5
Lime juice, black salt/sugar syrup, soda water	
ROSE	6
Rose Syrup, Sparkling Water	
GRAPE FRUIT MOJITO	7
Grape Juice, Sugar Syrup, Mint & Soda	
POMEGRANATE	9
Everleaf Mountain, Pomegranate Molasses, Lime, Aquafaba, Sugar	

NON-ALCOHOLIC BEER

LUCKY SAINT LAGER 0.5%	7
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BEERS

On tap-schooner	
BRAYBROOKE HELLES LAGER 4.2%	7
STONE & WOOD PACIFIC ALE 4.4%	7
Bottled Beers	
PARTIZAN LAGER 4.6%	8
PARTIZAN LEMON & THYME 3.8%	8

PREMIUM CIDER & LAGERS

SHOWERINGS CIDER 6.8%	10
NOAM LAGER 5.2%	10
VIRU LAGER 5%	10

SOFT DRINKS

FILTERED STILL/SPARKLING WATER	2
BOTTLED STILL/SPARKLING WATER	4.5
COKE/DIET COKE	4.5
APPLE/CRANBERRY/PINEAPPLE	4.5
THUMBS UP	5

FRANKLIN & SONS

SODA/TONIC WATER	4.5
LIGHT TONIC	4.5
GINGER ALE	4.5
GINGER BEER	4.5
GRAPEFRUIT SODA	4.5
LEMONADE	4.5
ELDERFLOWER & CUCUMBER	4.5

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