pahli hill
bandra bhai

SMALL PLATES

PAPADUMS & CHUTNEY TRIO	Madras papad, mint chutney, guntoor chilli chutney, mango chutney	9
HARA KEBAB	Spinach, ginger, rosevale potato, bird eye chilli & tamarind chutney	15
PAPADI CHAAT	Yoghurt, datterini tomato, pomegranate, mint & tamarind chutney	15
BOMBAY BHAJI	Bombay bun, rosevale potato, cauliflower & spring peas	16
ANDHRA CALAMARI	Guntoor chilli chutney, lemon & delica pumpkin	17
MANGALORE BUN & CRAB SUKKHA	Fennel seeds, ginger, coconut milk & curry leaves	17
COORG PORK SHOULDER	Black pepper, cloves, coriander seeds, curry leaves & kachampuli vinegar	19

TANDOOR

TANDOORI BROCCOLI	Cream cheese, toasted almonds, rose petals & guntoor chilli chutney	19
ACHARI PANEER TIKKA	Mustard, bombay onion, pahli hill pickle & mint chutneyy	20
PORTOBELLO MUSHROOM	Shallots, raw mango, green chilli, curry leaves & pachadi	21
TANDOORI MALAI CHICKEN	Cream cheese, mace, cardamom, coriander & mint salad & chutney	21
PAHLI HILL TANDOORI CHICKEN TIKKA	Cucumber, coriander & mint salad	24
TANDOORI MONKFISH	Turmeric, mustard, smoked paprika & british blistered corn	26
KANDHARI LAMB CHOPS	Yoghurt, mustard, mint chutney & south indian tadka carrot salad 2 pcs | 4 Pcs	23|39

MAINS

PAPER DOSA	Sambar, turmeric potatoes, tomato chutney & coconut chutney	21
PALAK PANEER/ALOO	Spinach, fresh ginger, chillies, plum tomato, brown onion & fenugreek leaves	21
PANEER MAKHANI	Plum tomatoes, cashews, cream & fenugreek leaves	26
HOMESTYLE CHICKEN CURRY	Yoghurt, star anise, coriander seeds & fennel	27
BUTTER CHICKEN	Plum tomatoes, cashews, cardamom & fenugreek butter	30
MANGALOREAN FISH CURRY	Wild Halibut, green mango, ginger & coconut	31
LAMB SHANK NIHARI	Yoghurt, star anise, cinnamom & fried onion	33
CORNISH LAMB BIRYANI	Smoked paprika & cucumber raita, banana chilli salan	33
HIGHWAY LAMB CURRY	Kashmiri chilli, mace, cardamom, yoghurt	33

SIDES

DAL TADKA	8
CAROM CHANNA	10
OKRA MASALA	11
BLACK DAL	11
GUNTOOR CHILL CHUTNEY	3
MANGO CHUTNEY	3
PAHLI HILL PICKLE	3
SEASONED YOGHURT	3
CHUTNEY FLIGHT Mint, guntoor & mango	6

BREADS & RICE

TANDOORI ROTI/LACHHA PARATHA	4.5
PAHLI HILL FLAKY FLAT BREAD	5
GARLIC/BUTTER/PLAIN NAAN	7
GARLIC CHEESE KULCHA	9
GARLIC CHILLI CHEESE KULCHA	9
CHEF'S BREAD BASKET Tandoori Roti, Butter Naan, Flakey flat bread	14
CUMIN RICE	8
STEAMED BASMATI RICE	8

SPECIALS

CAN BE VEGAN
*Inform Server

All dishes come as they're ready. Our menu is designed to share. We make every efort 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.

pahlihillbandrabhai.com

@pahlihillbandrabhaiuk

DRINKS BY BANDRA BHAI

THE STORY

Bandra was once a quiet Catholic fishing village, long before it became one of Bombay's most vibrant neighbourhoods.

Back in the early 90s, when India's economy was still closed, everyday luxuries were hard to find. This gave rise to thriving underground smugglers who could get you anything from rare whiskies and gold watches to Japanese TVs, often hidden behind photo studios or curious shopfronts.

Our bar and cocktails are a tribute to that spirit. A celebration of the secret hustle, the forbidden indulgence, and the timeless charm.

NON-ALCOHOLIC

NIMBU SODA (SALTY/SWEET/MIXED) 7
Lime Juice, Black Salt / Sugar Syrup, Soda Water

GRAPE FRUIT MOJITO 7
Grapefruit Juice, Sugar Syrup, Mint & Grapefruit Soda

POMEGRANATE 9
Pomegranate Molasses, Foamer, NLL First Light, Lime

ORIGINAL MANGO LASSI 9
Yogurt, Mango Pulp, Milk, Saffron, Lime

RUBY SPRITZ 9
Wild Chai Ruby Fort, Triple Sec, Lemonade, Lyres

BEERS

On tap-schooner

Braybrooke Helles Lager 4.2% 7

Stone & Wood Pacific Ale 4.4% 7

Bottle & Can Beers

Two Tribes Campfire Hazy IPA 5.2% 8

Sapporo Premium Lager 4.8% 8

Lucky Saint Lager 0.5% 7

COCKTAILS

KINGPIN LASSI 17
Desi Daru Mango Vodka, Yoghurt, Mango, Sugar, Lime, Briottet Mangue
A clarified mango lassi with vodka, inspired by Punjab's legendary smugglers. Smooth, rich, and deceptively strong.

PHANTOM 15
Mijenta Blanco, Orange Chilly Cordial, Absinthe, Tajin, Lime
Phantom Singh, the elusive smuggler never caught. Like him, this cocktail is bold, mysterious, and unpredictable.

DELHI MULE 15
Hapusa Gin, Khoosh Bitters, Ginger, Tonic, Lime
Like an Old Delhi sexologist, the Delhi Mule is bold, mysterious, and layered.

DANCHO DON 15
Woodford Reserve, Jade Perique Tabac, Demerara, Dr. Hostetter's, Angostura, Oak Wood
In the dimly lit corners of Old Delhi, the Dancho Don sat back with a 'sutta' in one hand and a deal in the other.

VEERAPAN 15
Spiced Ten to One Rum, Cinnamon & Jaggery, Lime
Inspired by India's notorious bandit, this daring cocktail blends spiced rum, cinnamon, and jaggery syrup, balanced by fresh lime. Rich, fiery, and unpredictable.

MALABAR RUN 15
Mijenta Reposado, Pepper Infused Mezcal, Cinnamon, Jaggery, Coke, Lime
A tribute to Kerala's pepper smugglers.

MEMON MARTINI 15
Desi Daru Original Vodka, Yuzu Puree, Cointreau, Lime
A bold, citrusy tribute to the Memon underworld, once kingpins of gold and electronics smuggling.

BABA BUDAN 15
Desi Daru Original Vodka, Cafe Solo, Hazelnut Syrup, Coffee
A cocktail honouring Baba Budan's legendary smuggling of seven coffee beans from Yemen to India hidden in his beard.

NATWARLAL 15
Salcombe Gin, Cointreau, Butterfly-Pea, Sugar, Lime
A shape-shifting gin drink, a deadly couple just like the master conman himself. Butterfly pea gin morphs from blue to pink with a squeeze of lime.

Publicly voted
London's favourite
Indian restaurant 2025

fact. DINING AWARDS LONDON 2025 WINNER