

Set Menu



THALI/GRILLS £16-£18 | 2 COURSES £25 | 3 COURSES £32

SMALL PLATES (COURSE 1)

PAPADI CHAAT, Yoghurt, delicata pumpkin, tomato, pomegranate, mint & tamarind chutney

BOMBAY BHAJI, Bombay bun, rosevale potato, cauliflower & spring peas

MANGALORE BUN & SCOTTISH CRAB SUKKHA, Fennel seeds & ginger

THALI & GRILLS (COURSE 2)

CANTEEN THALI VEG/CHICKEN £16/FISH £17/LAMB £18, Paneer makhani, dal tadka, raita, papad & pickle

PANEER TIKKA/CHICKEN TIKKA/BROCCOLI £16, Salad & chutney

(Thali and Grills are served with Tandoori Roti/Flaky Flat Bread/Naan/Saffron Rice)

OR

BIG PLATES (COURSE 2)

PALAK ALOO, Spinach, fresh ginger & chillies & fenugreek leaves

PANEER MAKHANI, Plum tomatoes, cashews, cream, cashews & fenugreek leaves

HOMESTYLE CHICKEN CURRY, Star anise, coriander seeds & fennel

BUTTER CHICKEN, Plum tomatoes, cashews, cardamom & fenugreek butter

MANGALOREAN FISH CURRY, Wild halibut, green mango, ginger, tamarind & coconut

(Served with Tandoori Roti/Flaky Flat Bread/Naan/Saffron Rice)

SWEET PLATES (COURSE 3)

GULAB JAMUN, Saffron infused rabdi cream

MANGO CHEESECAKE, Pork gelatin

3 COURSES INCLUDES TEA OR COFFEE

Set lunch is available from 12 midday to 2:45pm Tuesday to Saturday

Set dinner is available from 5pm to 6:30pm Monday to Friday

All dishes come as they're ready. 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

pahlilhillbandrabhaiuk.com

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