

£59 FESTIVE MENU

(Choose One from each Course)

pahli hill
bandra bhai 

DRINKS

RUBY SPRITZ Wild Chai Ruby Fort, triple sec, lemonade, Lyres + £9

ORIGINAL MANGO LASSI Yogurt, mango pulp, milk, saffron, lime

MASALA CHAI Wild Chai

SMALL PLATES

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

HARA KEBAB Spinach, ginger, rosevale potato, bird eye chilli & tamarind chutney

MANGALORE BUN & CRAB SUKKHA Fennel seeds, ginger, coconut milk & curry leaves

TANDOOR & GRILL (Served with Flaky flat bread)

CHARGRILLED BROCCOLI Cream cheese, toasted almond, rose petals & roasted red pepper chutney

PAHLI HILL TANDOORI CHICKEN TIKKA Cucumber, coriander & mint salad

KANDHARI LAMB CHOPS Yoghurt, mustard, mint chutney & south indian tadka carrot salad + £8

BIG PLATES (Served with Sides- Tandoori roti/butter naan/garlic naan/saffron rice)

PANEER MAKHANI Plum tomatoes, cashews, cream & fenugreek leaves

HOMESTYLE CHICKEN CURRY Yoghurt, star anise, coriander seeds & fennel

BUTTER CHICKEN Plum tomatoes, cashews, cardamom & fenugreek butter

MANGALOREAN FISH CURRY Wild Halibut, green mango, ginger & coconut

LAMB SHANK NIHARI Yoghurt, star anise, cinnamon & fried onion + £15

DESSERT

SORBET

CARROT HALWA Vanilla ice cream

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.

pahlihillsbandrabhai.com



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