

## SIDES - £7.50

JEERA ALOO GF VE

SAG ALOO / PANEER GF VE

COULIFLOWER MANCHURIAN

YELLOW DAAL GF VE

Five Spice blend

BABY STEM BROCCOLI PORYAL GF VE

RAITA £4

Pomegranite Yoghurt

## RICE & BREAD

JEERA PILAU £4

BASMATI WHITE RICE £4

MUSHROOM RICE £4.50

BUTTER NAN £3.50

GARLIC NAN / PESHWARI NAN £4

BHATURA £3.50

Fluffy deep fried sourdough bread

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item be completely free of allergens. Please speak to our manager about the ingredients in your meal, when making your order.

We use a common fryer and not guarantee any items are gluten free. 10% service charge is added to each bill which is completely discretionary.

GF = Gluten Free DF = Dairy Free V = Vegetarian N = Nuts



NEW  
**CLICK & COLLECT**  
Head online to place your order at  
[www.pallihill-restaurant.com](http://www.pallihill-restaurant.com)



“curry so good,  
makes you wanna  
take it home!”

## TAKEAWAY

**£32 MEAL FOR TWO**

CHOOSE ANY TWO MAINS  
GUNPOWDER POTATOES, KALE BHAJI,  
PILAO RICE, NAAN & 2 POPPADOMS

Add £2 for Lamb, £4 for King Prawns or Seafood, £4 for Biriani  
(COLLECTION ONLY)

## SUNDAY ROAST

TREAT YOUR FAMILY TO OUR  
SUNDAY ROAST, INDIAN STYLE.

12.30PM - 2.00PM

MUST MENTION SUNDAY ROAST ON BOOKING

OPEN EVERY DAY  
EXCEPT MONDAYS

Dinner 5.30pm - 10.30pm

Brunch 12pm - 2.30pm

  
**PALLI HILL**  
MUMBAI GASTRONOMY

**TAKEAWAY  
MENU**



**T. 01483 488006**

**REAL INDIAN FOOD  
UNLEASHED**

Delivery charge for local - £2 Orders above 5 miles - £3  
114 HERMITAGE ROAD, ST JOHNS, WOKING GU21 8TT



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## SMALL BOWLS

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### SAMOSA CHAT £7 V

Authentic in house made crushed samosa's topped with tamarind, cooling yoghurt and crunchy sev

### ONION BHAJI £6 VE

Crunchy fritters made with Kale and Onions

### HARA KEBAB £7 VE

Vibrant green spinach and pea patties, shallow fried for a crispy bite

### TUL-SI PANEER TIKKA £7 V

Basil infused paneer skewers

### LOLLIPOP CHICKEN £8

Moreish Kerelan spicy coated chicken

### CHILLI CHICKEN £8

Spicy chicken cubes stir-fried with peppers & onions and Indo-Chinese chilli sauce

### HYDERABADI CHICKEN MALAI TIKKA £7 GF

Juicy chicken bites marinated in hyderabadi masala and creamy melt in your mouth cardamom blend slow roasted in a tandoor oven

### MURG SHEEK KEBAB £7 GF

Minced chicken kebab blended with herbs & spices, skewered

### HONEY GLAZED LAMB £9 GF

Tender Lamb chunks grilled in the tandoor

### AG-NI FIRED LAMB LAMB CHOPS £14 GF

Tender lamb chops coated in fiery red chilli paste, charred in the tandoor oven (2 PIECES)

### MONKFISH PEPPER TIKKA £8 GF

Delicate monkfish marinated in a peppery spicy rub, roasted to charred finish

### ACHA-RI PRAWNS £12 GF

Succulent prawns in a tangy pickling spice blend, flame grilled for a smoky edge

### GATTI PRAWNS £9

Golden fried prawns, coated in a spiced batter, with crunchy outer layer

### SALT & PEPPER SQUID £8

Crispy squid bites with spicy mayonnaise

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## MAINS

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### BUTTER CHICKEN £14 GF

A luxurious and indulgent dish cooked in a creamy tomato based gravy with a velvety smooth texture

### MAA'S CHICKEN CURRY £15 GF

A rustic home style Chicken curry cooked to every mother's recognised recipe

### MURG KORI GASSI £15 GF

A rich Mangalorean chicken curry simmered in coconut milk and roasted spices

### DHABA STYLE CHICKEN CURRY £15 GF

Spicy hot fragrant curry famous for being served at road side eateries. Diced chicken cooked in Kashmiri chilli, caramelised onions and aromatic spices

### RAILWAY LAMB £16 GF

Rustic lamb Curry inspired by railway cuisine, slow cooked for depth of flavour

### LAMB PEPPER FRY £16

South Indian style lamb, stir-fried with cracked pepper and curry leaves

### HYDERABADI DUM BIRYANI CHICKEN, LAMB OR VEGETABLES £16

### MANGALOREAN FISH / PRAWN CURRY £18 GF

Delicate seasonal fish or prawns in a tangy coconut based curry with a kick of tamarind

### FISH CHETTINAD £18 GF

Spicy chettinad style seasonal fish cooked with coconut and a fiery blend of spices

### PRAWN KARAHI £16 GF

Spicy Prawns in a pungent spiced curry

### PANEER BUTTER MASALA £13 GF

A luxurious and indulgent dish cooked in a creamy tomato based gravy with a velvety smooth texture

### SABZI KOLA-PUR £13 GF

Spicy vegetable curry packed with bold and vibrant flavours

### PANEER TAKA TAK £14 GF

Paneer stir-fried with bell peppers, onions and burst of tangy spices

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## CLASSIC CURRIES

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### CHICKEN £12 LAMB £14 KING PRAWN £15

TIKKA MASALA GF

KORMA GF

MADRAS / VINDALOO GF

BHUNA GF

SAG WALA GF

DANSAK GF

JALFREEZI GF

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## CLAYOVEN MAINS

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### AG-NI FIRED LAMB CHOPS £18 GF

Tender lamb chops coated in fiery red chilli paste, charred in the tandoor oven

### HYDERABAD-I CHICKEN TIKKA £15 GF

Juicy chicken bites marinated in hyderabadi masala and creamy melt in your mouth cardamom blend slow roasted in a tandoor oven

### ACHA-RI TANDOORI PRAWNS £18 GF

Succulent prawns in a tangy pickling spice blend, flame grilled for a smoky edge

### MONKFISH PEPPER TIKKA £18 GF

delicate monkfish marinated in a peppery spicy rub, roasted to charred finish