



At Palli Hill, you will experience true Indian cooking with subtle flavours that pack a powerful punch.

Head Chef – Keshav Mangai

We are honoured to have Chef Keshav join Palli Hill as Head Chef. He brings with him a wealth of experience having worked in world renowned Hotels; The Marriot Renaissance Mumbai, The Leela Kempinski Mumbai, Jumeirah Madinat Dubai.

Forward

“Welcome to Palli Hill Restaurant where we will be taking you on a culinary journey of ‘Real’ Indian food as prepared and enjoyed in the homes and streets of Mumbai. Palli Hill is an upmarket neighbourhood in Mumbai City known for its picturesque surroundings and where we draw our inspiration.

You will experience the vibrant flavours of Mumbai featuring traditional street foods and exquisite regional dishes that will provide an explosion of flavour and an attack on the senses. Bon appetite!





NIBBLES & PRE STARTERS

POPPADOMS & PICKLES (serves 2) £4

Daih Puri or Paa-ni Puri – Crisp poori's shots filled with tamarind & yoghurt or spiced water. £5 V

SHARING BOWLS

SHARING PLATTER (serves 2) – Samosa, Kebabs & lollipop Chicken. £14

Samosa Chat – Authentic in house made crushed samosa's topped with tamarind, cooling yoghurt and crunchy sev. £7 V

Onion Bhaji – Crunchy fritters made with Kale and Onions. £6 VE

Hara Kebab – Vibrant green spinach and pea patties, shallow fried for a crispy bite. £7 VE

Tul-si Paneer Tikka – Basil infused paneer skewers. £7 V

Lollipop Chicken – Moreish Kerelan spicy coated chicken. £8

Chilli Chicken – Spicy chicken cubes stir-fried with peppers & onions and Indo-Chinese chilli sauce. £8

Hyderabadi Chicken Malai Tikka – Juicy chicken bites marinated in hyderabadi masala and creamy melt in your mouth cardamom blend slow roasted in a tandoor oven. £7 GF

Murg sheek Kebab – Minced chicken kebab blended with herbs & spices, skewered. £7 GF

Honey glazed Lamb – Tender Lamb chunks grilled in the tandoor. £9 GF

Ag-ni Fired Lamb lamb Chops – Tender lamb chops coated in fiery red chilli paste, charred in the tandoor oven (2 PIECES). £14 GF

Monkfish Pepper Tikka – delicate monkfish marinated in a peppery spicy rub, roasted to charred finish. £8 GF

Acha-ri Prawns – Succulent prawns in a tangy pickling spice blend, flame grilled for a smoky edge. £12 GF

Gatti Prawns – Golden fried prawns, coated in a spiced batter, with crunchy outer layer. £9

Salt & Pepper Squid – Crispy squid bites with spicy mayonnaise. £8

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



CLAYOVEN MAINS

Ag-ni Fired Lamb Chops – Tender lamb chops coated in fiery red chilli paste, charred in the tandoor oven. £18 GF

Hyderabad-i Chicken Tikka – Juicy chicken bites marinated in hyderabadi masala and creamy melt in your mouth cardamom blend slow roasted in a tandoor oven. £15 GF

Acha-ri Tandoori Prawns – Succulent prawns in a tangy pickling spice blend, flame grilled for a smoky edge. £18 GF

Monkfish Pepper Tikka – delicate monkfish marinated in a peppery spicy rub, roasted to charred finish. £18 GF

MAINS

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

Chicken Tikka Masala £14 GF

Chicken Korma £14 GF

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





VEGETARIAN MAINS

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

SIDES – £7.50

Jeera Aloo GF VE

Sag Aloo / Paneer GF VE

Cauliflower Manchurian

Yellow Daal - Five Spice blend GF VE

Baby stem broccoli Poryal GF VE

Raita – Pomegranite Yoghurt £4

RICE & BREAD

Jeera Pilau £4

Basmati White Rice £4

Mushroom Rice £4.50

Butter Nan £3.50

Garlic Nan / Peshwari Nan £4

Bhatura – Fluffy deep fried sourdough bread £3.50

