

Set Menu



2 COURSES £25 | 3 COURSES £32

SMALL PLATES

PAPADI CHAT Yoghurt, Datterini tomatoes, pomegranate, Delicia pumpkin, mint & tamarind chutney

HARA KEBAB Spinach, spring peas, Rosevale potato & bird eye chilli & tamarind chutney

MANGALORE BUN & SCOTTISH CRAB SUKKHA

Fennel seeds, Degghi chilli & ginger

BIG PLATES

“PAPER” DOSA Drumstick sambar, turmeric potato, coconut & spicy tomato & lentil chutney

CANTEEN THALI VEG/CHICKEN/FISH - with savoy cabbage & carrot poriyal, kofta, saag paneer, papad & pickle

HOMESTYLE CHICKEN CURRY Yoghurt, star anise, stone flower & fennel

CHARGRILLED BEEF ONGLET Onion & black pepper fry, wilted spinach

SWEET PLATES

CARROT “HALWA” Vanilla ice cream

DARK CHOCOLATE, COCONUT CAKE Dark rum & whipped cream

COCONUT RICE PUDDING Champagne rhubarb & pistachio praline


INCLUDES TEA OR COFFEE

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

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

All dishes come as they're ready. Our menu is designed to share. 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 charge.

pahlhillbandrabhai.com

  @pahlhillbandrabhaiuk

