



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

Head Chef – Dev Rana

Classically trained in 5* hotels in Mumbai, Delhi & Dubai, Chef Rana joins Versova as Head Chef after working for several years in London. He brings a wealth of experience specialising in true authentic Indian food presented in a creative style.

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!

Chef Dev Rana





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. £18

Vegetable Platter (serves 2) – Samosa, Kebabs & Paneer Tikka. £16

Small Bowls

Tandoori Platter – Lamb Chop, Chicken Tikka & Sheek Kebab £18 V

Kale Chat – Crispy Kale and sweet potato fritters, yoghurt & tamarind £11 V

Onion Bhaji – Spiced onion and kale fritters £8.50 V

Vegetable Samosa – Authentic in house made samosa's topped with tamarind chutney £9 D

Hara Kebab – Vibrant green spinach and pea patties, shallow fried for a crispy bite. £9 VE

Achari Paneer Tikka – Succulent grilled non melting cheese £11 GF

Chicken Tikka – Smoky, tender & tantalising £12 GF

Lollypop Chicken – Moreish Keralan spiced chicken served with coriander mint chutney £11

Khan Baba Sheek Kebab – Luscious mince kebab in Khan Baba secret spice recipe £12 GF

Ad-raki Lamb Chops – The ultimate smoky & succulent chops £18

Tandoori King Prawns £16

Garlic Chilli Prawns – Spicy prawn cubes stir-fried with peppers & onions and Indo-Chinese chilli sauce £16

Bang Bang Squid – Crispy fried squid £12 DF

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.

12.5% service charge is added to each bill which is completely discretionary.

C - Contains Celery G - Contains Gluten D - Contains Dairy E - Contains Egg N - Contains Nuts M - Contains Mustard VE - Vegan



Clay Oven Grill

Ad-raki Lamb Chops – Succulent spicy Lamb chops £20 GF

Mixed Grill – Chicken Tikka, Lamb Kebab & Chops £23 GF

Ajwain Chilli King Prawns £20 GF

Chicken Tikka £18 GF

Mains

Butter Chicken £15 GF 🌱

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

Murg Kori Gassi £16 D GF 🌱

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

Methi Chicken or Lamb £20 GF 🌱

A delicious curry cooked with fresh fenugreek leaves, yoghurt and warm spices

Jalfrezi Chicken or Lamb Curry £16 GF 🌱🌱

A vibrant semi dry curry tossed with peppers, onions and fresh chillis

Railway Chicken or Lamb Curry £18 GF 🌱

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

Kashmiri Lamb Rack £22 🌱

Tandoori roasted lamb chops, asparagus in a fragrant tomato and fennel sauce

Chicken or Lamb Kolapur £20 GF 🌱🌱

A rich and spicy curry brimming with vibrant flavours and textures

Dum Biryani Chicken or Lamb £20 🌱

Steam cooked meat in fragrant fluffy rice cooked in a sealed claypot. Note authentic biryani's are served with raita only.

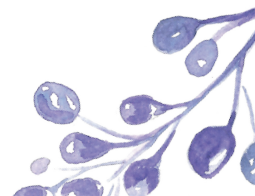
Veg Curry not included

Mal-vani Prawns & Seabass Curry £24 GF DF 🌱

South Indian dish of Jumbo prawns & tender yet crispy seabass simmered in a coconut cream sauce tempered with curry leaf and mustard seeds

King Prawn Chettinad £23 GF 🌱🌱

Fiery spiced prawns simmered in pungent gravy made from dry roasted spices, grated coconut and curry leaf





Classic Mains

Chicken £14 Lamb £16 King Prawn £18 Paneer £15 Veg £14

Tikka Masala

Korma

Bhuna

Madras

Dansak

Dum Biryani

Sides £8.50

Kale Chat V GF

Onion Bhaji V GF

Bombay Potatoes V GF

Sag Paneer V GF

Cauliflower Manchurian V GF

Indo-chinese dish made by deep frying cauliflower then sauteeing them in a sweet & sour sauce

Black Daal Bukara V GF

Tarka Daal V GF D

Raita – Yoghurt £4 V D

Sundries

Saffron Jeera Pilaf £5

Basmati White Rice £4.5

Mushroom Rice £5

Butter Naan £4 D

Garlic Naan / Peshwari Naan £5 D

Roti £4

