PALLI HILL
MUMBAI GASTRONOMY

# Set Menu

**2 courses for £22.95**

## STARTERS

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

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

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

Onion Bhaji – Crispy onion and kale fritters GF

Chicken Tikka – Smoky, tender & tantalising GF

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

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

## MAINS

(Served with Rice or Bread)

Ruby Murray Chicken GF
Rhyming slang for "curry". A deep earthy curry with tender chicken, chilli heat and warming spices in gravy

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

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

Chicken Tikka Masala GF
Our take on the curry house favourite

A-wadi Chicken Korma GF
A rich aromatic version of the Curry house classic with recipe roots from the Awadi Region

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

Paneer Butter Masala V GF
A luxurious and indulgent dish cooked in a rich creamy tomato based gravy with a velvety smooth texture

Vegetable Kola-Pur Curry V GF
A rich and spicy vegetable curry, brimming with vibrant flavors and textures.

## SIDES

Bombay Potatoes £3 V GF  Sag Bhaji £3 V GF  Dall £3 V GF D

***Sunday to Thursday 5 - 9pm***