

EXCLUSIVE HIRE AT

pahli hill bandra bhai

LONDON







pahli hill

Located in the heart of Fitzrovia, and modelled on the cultural melting pot of regional cuisines of India, is pahli hill bandra bhai. A celebration of diversity and indigenous recipes, techniques and produce, we research and curate the finest regional Indian plates, derived from home recipes and made to share in an informal yet smart setting.

EXCLUSIVE HIRE

Half, seated - 30

Whole, seated - 55

Whole Standing - 70

Pahli Hill Bandra Bhai | 79-81 Mortimer St, London | W1W 7SJ | 020 8130 0101

sample dining menu

All menus can be curated specifically to your taste.

Snack on Arrival

- Chakkali with sesame, cumin and red chilli -
- Crispy Khakhra with Pahli Hill chilli chutney-

Small Plates

-Kulcha; Girolles, fontina, bird eye chilli, chives & Umbrian black truffles--Mangalore Bun & Dorset Crab Sukkha Fennel seeds, crushed chilli & ginger-

Tandoor & Grill

-Grilled Violet Artichokes, walnuts, Bhaang jeera (hempseed) chutney--Pahli Hill Tandoori Chicken Tikka, Cucumber, coriander, mint & horseradish-

Big Plates

-Slow Cooked Pyrenees Lamb Leg yoghurt, saffron, mace & cinnamon marinade, potatoes, carrots, and

Turnip tops-

-Homestyle Fish Curry Wild Halibut, mussels, tomato, green mango, tamarind & coconut--All Served with Breads, Saffron Pulao, Black Dal and Beetroot Poriyal-

Something Sweet

-Carrot "halwa" Vanilla ice cream-

-Mango Vodka and Pistachio Kulfi-

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.







canapé menu

All menus can be curated specifically to your taste.

Meat & Fish

-Pondicherry Fried Squid-

-Mangalore Bun & Dorset Crab Sukkha-

-Chargrilled Beef Onglet (Black pepper fry & wilted baby

spinach)-

-Cornish Lamb Galouti Kebab-

-Pali Hill Tandoori Chicken Tikka-

Vegetarian

-Papadi Chat-

-Chilli Paneer -

-Mushroom Kulcha -

-Pumpkin and Zucchini Fritters-

-Crispy Cauliflower Popcorn-

-Hara Kebab -

Something Sweet

-Carrot "halwa" Vanilla ice cream-

-Mango Vodka and Pistachio Kulfi-

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bandra bhai

Beneath the streets of Fitzrovia, step into a retro Indian secret den. Full of spectacular trinkets, foreign liquor, gaudy art, and velvet upholstery, Bandra Bhai is a tribute to underground operations of years gone by and is now your delightfully tacky, dimly lit, groovy basement spot serving the best cocktails in London.

EXCLUSIVE HIRE

Half, seated - 24

Whole, seated - 30

Whole standing - 40

Whole standing & canapés - 40

Groups - maximum 12 per table

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cocktail menu

Raj Kapoor -Konik's Tail Vodka, Plymouth Sloe Gin, Lemon, Cherry -

Gold Fashioned -Woodford Bourbon, Chaat Masala, Cassia, Smoked Jaggery, Bitters-

Blueberry and Apricot Margarita
-El Rayo Reposado Tequila, Blueberry, Balsamic, Apricot, Lemon & Lime-

Saffron & Champagne Fizz -Saffron Gin, Crème de Violette, Devaux Champagne -

Disco Inferno!
-Desi Daru Alphonso Mango Vodka, Chilli, Lime-

Mezcal Mule
-Pensador Mezcal, Ginger, Blackberry, Lemon -

Plum & Star Anise Daiquiri
-Tidal Rum, Plum & Star Anise Syrup, Lime -

Rose & Cardamon Sour -Desi Daru Vodka, Rose Liqueur, Cardamom Syrup, Lemon, Egg White-

NON ALCOHOLIC

Ginger & Pink Grapefruit
-Pink grapefruit, ginger, lemon, lime,
ginger ale-

Spiced Mango & Rhubarb Cooler -Chilli-infused mango syrup, lemon, rhubarb, soda-

Pineapple & Tamarind Sour -Pineapple, tanarind syrup, lemon-

Green Tea Appletini
-Apple juice, green tea syrup, lime-