

DUMPLINGS

12,90€

BAO

NOT DUMPLINGS

8 DUMPLINGS PER SERVE

CHOOSE FILLING:

CHOOSE STYLE:



CHICKEN

PAN FRIED DUMPLINGS

Hills signature handmade dumplings with a crispy fried bottom served with our soy chilli dipping sauce. Garnished with spring onions & mung bean sprouts.



VEGAN

NEW SCHOOL

Pan fried handmade dumplings topped with Japanese mayonnaise, coriander, spring onion, chilli & fried shallot. *Vegan mayo available



PORK

KALEVANKATU

Pan fried handmade dumplings with coconut & pumpkin puree, Thai basil, bean sprouts, pumpkin seeds & fried shallot.

BOILED:

PORK WONTON CHILLI

Pork dumplings boiled in chilli soy sauce with spring onions, chilli and pork floss.

FRIED:

GOLDEN CHICKEN WONTON

Fried chicken wontons, golden egg yolk sauce, onsen egg, chinese sausage crumb and chives.

PAN FRIED:

VEGAN CHIJEU VG

Vegan dumplings, vegan chijeu sauce, roasted corn kernels, spring onions, coriander and furikake.

STEAMED:

PRAWN & CHIVE (4 PIECES)

Prawn & chicken filled dumplings with chives. Served with chinkiang vinegar soy sauce.

FISH DUMPLINGS

Fish dumplings served in a yellow curry sauce with chives and grilled cherry tomato.

VEGAN CURRY VG

Vegan dumplings served in a yellow curry sauce with chives and grilled cherry tomato.

BÀO ZI (FILLED BAO):

PORK BAO 12,90€

2 pieces, handmade fluffy steamed bread bun with a sweet'n'sticky pork filling. **CHAR SIU BAO**

VEGAN BAO 12,90€ VG

2 pieces, with a mushroom, carrot and choy sum filling.

HÀN BÃO BÃO (BAO BURGERS):

CHICKEN BAO BURGER 12,90€

Hills fried chicken, daikon slaw, cheddar, sriracha mayo between a handmade bao bun. Served with a side of our pickles.

VEGAN BAO BURGER 12,90€ VG

Vegan corn & bean patty, daikon slaw, chijeu sauce, Hills mayo between a handmade bao bun. Served with a side of our pickles.

GUÀ BÃO (FOLDED BAO):

GAÍ PING GUA BAO 19,90€

BBQ lemongrass chicken skewers, hoisin, cucumber, carrot, daikon, leafy gems, coriander, mung sprouts & chilli.

2 Handmade gua baos, assembly not included ;)

Dishes include a side of rice & salad.

HILLS FRIED CHICKEN 15,50€

7 herbs and spices fried chicken served with sriracha mayonnaise & sweet hoisin dipping sauce.

PORTOBELLO & TOFU 16€ VG GF

Portobello mushrooms, miso glazed tofu, sichuan pepper soy sauce & seasonal vegetables.

ALL-IN

Sample the greatest hits Hills has to offer by choosing our all-in set.

REGULAR ALL-IN 29€

Choose 1 plate of dumplings

Then the set includes:

1 piece of Pork Bao
Hills Fried Chicken
Jasmine Steamed Rice
Daikon & Cucumber Salad

Go Large + 6€*

Increases the portion of dumplings to 12 pieces

VEGAN ALL-IN 29€

Choose 1 plate of dumplings

Then the set includes:

1 piece of Vegan Bao
Portobello & Tofu
Jasmine Steamed Rice
Daikon & Cucumber Salad

Go Large +6€*

Increases the portion of dumplings to 12 pieces

*go large option is 6 pieces if you select prawn & chive dumplings

DESSERT

MANGO BANGO

9€ GF VG

Mango parfait, coconut sorbet, roasted white chocolate crumble, meringue shards

NUTELLA DUMPLINGS 9€

Crispy dumplings with a soft gooey Nutella filling served with a strawberry and icing sugar.



HILLS DUMPLINGS 00100

Please inform our staff if you have any allergies or dietary requirements.

SIDES

RICE & SALAD 5€ VG GF

A serving of steamed jasmine rice and our Hills daikon & cucumber slaw and soy dipping sauce.

CORN COBS 7€ VG

Grilled corn cobs, "cheese" chijeu sauce, furikake, crispy fried shallots and chives.

LOTUS ROOT 7€ VG

Crispy lotus root, 7 herbs and spices, sriracha mayonnaise.

PICKLES 5€ VG GF

Daikon, carrot, cucumber, garlic, chilli, sichuan peppercorn.

COCKTAILS

11€

The theme of this season's cocktail list is "classic cocktails you've heard of with a Hills Dumplings twist"



BRIGHT & BREEZY vg
Inspired by: Dark & Stormy
Rum + falernum + ginger + citrus + bitters



DRY WHITE FIZZ
Inspired by: White Negroni / Gin Fizz
Konepaja Distillery's Rooftop Gin
+ dry vermouth + citrus + foam + soda



WALLBANGER
Inspired by: Harvey Wallbanger
Vodka + vanilla + orange + foam



TEX'S ICE TEA vg
Inspired by: Texas Ice Tea
Bourbon + peach + apricot
+ lemon + black tea



RYEBULL vg
Inspired by: Bramble / Algonquin
Rye Whiskey + blackberry
+ pineapple + lemon + bitters



OAXACA PALOMA
Inspired by: Paloma
Mezcal + grapefruit + agave + lime + soda



HONEY I'M HOME
Inspired by: Bee's Knees
Konepaja Distillery's Rooftop Gin
+ honey + citrus + lavender + Earl Grey tea



AZTEC SIDECAR vg
Inspired by: Sidecar
Pisco + orange + citrus
+ Aztec chocolate bitters

MOCKTAILS

MAMA'S LEMONADE 6€
Thyme + Lemon + Rose Water

GARDEN PARTY 7€
Apple + Honey + Lime + Celery

BERRY THYME 7€
Blueberry + Cranberry + Thyme
+ Bitters

SODA 4,50€
Pepsi, Pepsi Max, Ginger Ale, Vichy



DRINKS MENU
@HILLSDUMPLINGS

HILLS
DUMPLINGS

WINE



GLASS
12CL - 10€
16CL - 13,30€



BOTTLE
56€

SPARKLING WINES

CHARLES ROUX
BLANC DE BLANCS BRUT
Burgundy, France

ROSÉ WINES

CHÂTEAU SAINT-ROUX
ROSÉ
Provence, France

WHITE WINES vg

STURMWOLKEN
RIESLING
Pfalz, Germany
WINZER KREMS
GRÜNER VELTLINER BIO
Kremstal, Austria

PARAJES DEL VALLE
MACABEO ECOLOGICO
Jumilla, Spain
WEINGUT FOGT ONKEL DOKTOR
SCHEUREBE, RIESLING
Rheinhessen, Germany

RED WINES

IL FALCHETTO
BARBERA D'ASTI LA MATA vg
Piedmont, Italy
LES CHIENS
GRENACHE NOIR, CALADOC
Languedoc-Roussillon, France

TAGARO PASSO DEL SUD
APPASSIMENTO
Puglia, Italy
ARTEVINO RIOJA VINÄ FORONDA SALBIDE
TEMPRANILLO
Rioja, Spain

BEER

DRAFT BEERS- 40cl
HEINEKEN LAGER 9,50€
LAGUNITAS IPA 9,50€

BOTTLED BEERS 9€
SAPPORO
TSINGTAO
SAN MIGUEL ZERO 7€
(NON. ALC.)

CIDER 9€
HAPPY JOE

RICE WINE

JINRO SOJU (35CL) 25€
TAHREI JUNMAI SAKE (18CL) 15€
GENSHU UMESHU (8CL) 10€
(Dessert Plum Wine)

COFFEE

TEA- OOLONG, BLACK 4€
ESPRESSO
ESPRESSO / DOPIO 3,20€ / 3,90€
BARISTA COFFEES 4,50€ / 5,20€
AMERICANO 3,90€