

# DUMPLINGS

11,90€

## 8 DUMPLINGS PER SERVE

### CHOOSE THE FILLING:



CHICKEN



VEGAN



PORK

### CHOOSE THE STYLE:

#### 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.

#### NEW SCHOOL

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

#### KALEVAN ORIGINAL

Pan fried handmade dumplings with fennel & thai basil pesto, bean sprouts, Hills furikake, chilli and chives.

### 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 chijeau 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.

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

### SHARE THE GIFT OF DUMPLINGS!

Sharing the joy of dining out makes for a great gift. To arrange a gift card please contact us at [hello@hillsdumplings.com](mailto:hello@hillsdumplings.com) or ask our staff.



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A LA CARTE MENU

HILLS  
DUMPLINGS

# BAO

### BÀO ZI (FILLED BAO):

#### PORK BAO 11.90€

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

#### VEGAN BAO 11.90€ 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 one of our handmade bao buns.

Served with a side of our house pickles.

#### VEGAN BAO BURGER 12.90€ VG

Vegan corn & bean patty, daikon slaw, vegan chijeau sauce, vegan Hills mayo between one of our handmade bao buns. Served with a side of our house pickles.

### GUÀ BÀO (FOLDED BAO):

#### DUCK GUA BAO 18.90€

Soy braised duck, hoisin, cucumber, carrot, daikon, leafy gems, coriander, mung sprouts & chilli.

Handmade gua baos, assembly not included ;)

# SIDES

#### RICE & SALAD 2.6€ VG GF

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

#### CHIJEU CORN COBS 6€ VG

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

#### BO LA LOT 7€ GF

6 pieces of Cha Plu leaf wrapped spiced beef & pork, nước chấm dipping sauce.

#### LOTUS ROOT CRISPS 5€ VG

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

#### PICKLES 3€ VG GF

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

# DESSERT

#### PANNA COTTA 8€ GF VG

Coconut milk panna cotta, tapioca pearls, brulee banana, black sesame

#### NUTELLA DUMPLINGS 8€

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

# NOT DUMPLINGS

*Dishes include a side of rice & salad.*

#### HILLS FRIED CHICKEN 14.5€

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

# COCKTAILS

10€



## PEACHY KEEN

Fresh, fuzzy, and fruity.  
This one will get you in the bubbly mood, guaranteed.  
Base spirits: Konepajan Rooftop Gin

## AIRMAIL

Deep and rich, while surprisingly light with a limey zing.  
Priority shipping direct from Cuba.  
Base spirit: Aged Rum

## HILLS ESPRESSO MARTINI vg ©

Our version of the classic that conquered the globe.  
Buzzing for Helsinki to get involved.  
Base spirit: Vodka, Coffee Liqueur

## THE CASPER ©

Creamy, tart, and just a little smoky. This cocktail is the newest classic, it just doesn't know it yet. **Contains nuts**  
Base spirit: Mezcal, Triple Sec

## GILBERT GRAPE vg

Short, strong, and directly to the point.  
Reserved for the cocktail experts amongst you.  
Base spirit: Brandy, Sherry

## BARE-KNUCKLE PUNCH

Clarified and heavily spiced, prepare to be surprised.  
It may look innocent, but looks can be deceiving.  
Base spirit: Konepajan Dark Gin, Aged Rum, Bourbon

## KOCHI MARGARITA vg ©

Asian-inspired twist on the classic of classics.  
Adds more fruit to the balance of sweet and sour.  
Base spirit: Tequila, Yuzu

## SOUTHERN SILK vg

New Orleans during a tropical storm. Complex and balanced, sultry and rich, and certainly greater than the sum of it's parts. **Contains nuts**  
Base spirit: Base spirit: Bourbon, Frangelico

# MOCKTAILS

### MAMA'S LEMONADE 4€

Thyme + Lemon + Rose Water

### GARDEN PARTY 6€

Apple + Honey + Lime + Celery

### BERRY THYME 6€

Blueberry + Cranberry + Thyme + Bitters

### SODA 4€

Pepsi, Pepsi Max, Vichy,



/HILLSDUMPLINGS



@HILLSDUMPLINGS

DRINKS MENU

HILLS  
DUMPLINGS

# WINE



GLASS  
12CL - 8€  
16CL - 10.5€



BOTTLE  
49€

## SPARKLING WINES

CHARLES ROUX  
**BLANC DE BLANCS BRUT**  
Burgundy, France

## ROSÉ WINES

CHÂTEAU SAINT-ROUX  
**ROSÉ**  
Maures, France

## WHITE WINES

CANALLAS  
**MERSEQUERA, MOSCATEL**  
DOP Valencia, Spain

MARLBOROUGH SPRINGS  
**SAUVIGNON BLANC**  
Marlborough, New Zealand

WHAT THE FOGT  
**RIESLING**  
Rheinhessen, Germany

DOMÈNE GOBELSBURG  
**GRÜNER VELTLINER**  
Kamptal DAC, Austria

## RED WINES

IL BARCHA  
**BARBERA D'ASTI LA MATA**  
Piedmont, Italy

CANALLAS  
**MONASTRELL, TEMPRANILLO**  
DOP Valencia, Spain

TAGARO PASSO DEL SUD  
**APPASSIMENTO**  
Puglia, Italy

THREE THIEVES  
**CABERNET SAUVIGNON**  
California, USA

## NATURAL WINE OF THE WEEK

Natural wines are the counter-movement to the established commercial wine industry; they are made completely by hand without using any extra additives.

This style returns the concept of wine making to it's purest form: grapes.

Always organic & always vegan, taste wine the way nature intended it.

Bottle - 65€

Glass 16cl - 14.50€ (Fri & Sat only)

Glass 24cl - 21.50€ (Fri & Sat only)

# BEER

### DRAFT BEERS

HEINEKEN LAGER 4.75€ / 9.5€  
LAGUNITAS IPA 4.75€ / 9.5€

### BOTTLED BEERS

SAPPORO 9€  
TSINGTAO  
SAN MIGUEL ZERO 6€  
(NON. ALC.)

### CIDER

CORNISH ORCHARDS CIDER 9€

# RICE WINE

JINRO SOJU (35CL) 25€  
TAHREI JUNMAI (18CL) 15€  
CHOYA UMESHU (8CL) 7€  
(Dessert Plum Wine)

# HOT

TEA- OOLONG, BLACK 3.5€  
ESPRESSO  
ESPRESSO / DOPIO 2.9€ / 3.5€  
BARISTA COFFEES 3.9€ / 4.5€  
FILTER COFFEE 2.5€