

DUMPLINGS

11,50€

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 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.

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 or ask our staff.



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A LA CARTE MENU

HILLS
DUMPLINGS

BAO

BÃO 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 12.50€

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 12.50€ VG

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

GUÀ BÃO (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 2.5€ 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" chijeu 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 suace & seasonal vegetables

COCKTAILS

9,50€

KIR SPRITZ

Black raspberries and cranberries add a forest fruits vibe to your party bubbles. Return to the spirit of summer with this twisted classic.
Base spirits: Chambord, Sparkling Wine

HILLS WHISKEY SOUR

Creamy and zesty citrus give structure to the refined depth of bourbon, this is our version of the world's favourite cocktail.
Base spirit: Bourbon

NUTTY PROFESSOR vg

Silky & smooth home-made orgeat amps up the creamy spiced gin. The gin is brewed in our very own distillery in Konepaja, Valilla.
Base spirit: Konepajan Rooftop Gin

SOJU GARDEN vg ☺

This smooth garden party has a long range of flavours that will surprise even the cocktail experts amongst you.
Base spirit: Jinro Soju, Yuzu

HOP DROP vg

Smashing beer and bourbon together in the middle of the lemon party.
Base spirit: Bourbon, Lagunitas IPA

SUMMER IN THE SOUTH ☺

Creamy and easy-going, this tropical fruit overload is the ultimate crowd pleaser.
Base spirit: Vanilla Vodka

5-SPICE PALOMA vg

We take the fire out of the tequila with citrus, and then we put it right back in with our house spice mix.
Base spirit: Tequila

PANIC! AT THE MISO vg ☺

With an unparalleled depth of flavour, the fruity tang from cloudy apple juice blends our own Dark Gin together with a miso kick.
Base spirit: Konepajan Dark Gin



RICE WINE

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



/HILLSDUMPLINGS



@HILLSDUMPLINGS

DRINKS MENU

HILLS
DUMPLINGS

FRESH

MAMA'S LEMONADE 4€
Thyme + Lemon + Rose Water

BERRY THYME 6€
Blueberry + Cranberry + Thyme + Bitters

SODA 4€
(Pepsi, Pepsi Max, Vichy, Ginger Ale)

BEER

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

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

CIDER 9€
CORNISH ORCHARDS CIDER

HOT

TEA- OOLONG, BLACK 3.5€
BARISTA COFFEE
ESPRESSO / DOPIO 2.9€ / 3.5€
CAFFÉ LATTE 3.9€
CAPPUCCINO 3.9€ / 4.5€
FLAT WHITE 4.5€
EXTRA SHOT 0.6€

FILTER COFFEE 2.5€

WINE



GLASS
12CL - 8€
16CL - 10.5€



BOTTLE
49€

SPARKLING WINES

CHARLES ROUX
BLANC DE BLANCS BRUT
Burgundy, France

WHITE WINES

SOALHEIRO MAR
ALVARINHO, LOUREIRO
Malgaco, Portugal

JULIEN SCHAAL
PINOT GRIS
Alsace, France

WHAT THE FOGT
RIESLING
Rheinhessen, Germany

DOMÆNE GOBELSBURG
GRÜNER VELTLINER
Kamptal DAC, Austria

ROSÉ WINES

CHÂTEAU SAINT-ROUX
ROSÉ
Maures, France

RED WINES

JEFF CARREL
PINOT NOIR
Languedoc, France

CATTLE BARON
ZINFANDEL
California, USA

TAGARO PASSO DEL SUD
APPASSIMENTO
Puglia, Italy

THREE THIEVES
CABERNET SAUVIGNON
California, USA