

HILLS KUTTO

HILLS DUMPLINGS KALLIO

B
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13€

PRAWN TOAST

Butter pastry, tiger prawn,
yum yum sauce

SALMON TARTARE

Salmon, spicy poke sauce, shallots, avocado
crem , cassava crisps, sesame seeds

PORK WONTONS

Boiled egg dough dumplings
w. Chilli sweet soy, spring onions,
chilli, pork floss

PAN FRIED DUMPLINGS

(Pork, Chicken or Vegan Dumplings)
w. Soy chilli dipping sauce, nori & sesame

KALLIO OG DUMPLINGS

Fish dumplings, Tom Kha coconut broth,
trout roe, dill

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16€

GYUDON GF

Grilled Beef, onsen egg, pickled ginger,
kimchi, gyudon sauce, steamed rice

ROSE TTEOK-BOKKI VG, GF

Korean rice cake, spicy tomato-gochujang
sauce, tofu cake, vegan cheese, scallions

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11€

CHERRY PIE

Baked cherry pie,
whipped vanilla mascapone,
white chocolate

GREEN MUSSELS BR L E GF

Green mussels, umami mayo, trout roe,
garlic chives

INARI MUSUBI VG, GF

Tofu skin, rice, mushrooms, kimchi, nori,
Japanese mayo, seaweed caviar

PH  DUMPLING SOUP

(Pork, Chicken or Vegan Dumplings)
Dumplings, beansprouts, chilis, mixed herbs,
crisp shallots, ph  broth, lime

PRAWN & ROE DUMPLINGS

Steamed dumplings with tiger prawns,
trout roe, chives,
smokey chili coconut sauce

TOM SOM CHICKEN GF

Black pepper & garlic chicken with chilli &
lemongrass sauce, mixed herbs,
fennel vermicelli noodle salad

PEACH COBBLER VG, GF

Stewed spiced peaches, vanilla ice cream,
gingerbread crumb

MENU no.3

40€

2 bites
1 plate

MENU no.4

50€

2 bites
1 plate
1 sweet

+

DRINK PAIRING

35€

cava
cocktail
umeshu

please inform our staff
if you have dietary requirements.

VG = Vegan

*VG = Vegan upon request

GF = Gluten Free

*GF = Gluten Free upon request

Country of origin of proteins:

Chicken: EU, Pork: EU,
Fish: VN, Prawns: VN



HILLS
DUMPLINGS



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COCKTAILS

SCARLET BEES KNEES *va 14	THIRD LINE GOLDMINE *va 14
Spirit: KDC. Rooftop Gin	Spirit: Madame Milú Liqueure
sour, silky, floral	citrus, herbal, bright
ROB ROY SOUR *va 14	SPICED RUM DAIQUIRI va 14
Spirit: Johnnie Walker Red	Spirit: Chairman's Reserved Spiced Rum
fluffy, acidic, deep	Classic, tart, spicy
BLACK RASPBERRY SIDECAR va 14	IGNUS HIGBALL va 14
Spirit: Courriere XO Brandy	Spirit: Elemental Mezcal
fruity, sour, rich	textured, mandarin, refreshing
PIÑA NEGRONI va 15	FALERNUM OLD FASHIONED va 15
Spirit: Spirited Union Rum	Spirit: Bulleit Rye Bourbon
deep, complex, tropical	smooth, bitey, opulent

0% ALC. COCKTAILS

AUNTIE'S LEMONADE 7	VIRGIN PALOMA va 8
lemon + honey + lavender	grapefruit + orange + agave
*vegan by request	+ oak + salt

OTHERS

BEER		SOFT DRINKS	
BIA SAIGON 330ML	Vietnam 9,5	PEPSI 300ML	4.5
TSINGTAO LAGER 330ML	China 9,5	PEPSI MAX 300ML	4.5
MATTSSON IPA 330ML	Finland 9,5	HARTWELL VICHY 250ML	3.5
TSINGTAO 0% ABV 330ML	China 7,5	TOMARCHIO GINGER BEER 275ML	4.5
HAPPY JOE CIDER 275ML	Finland 9,5		



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WINES

<u>WHITE GRAPES</u> va	<u>Type</u>	<u>Notes</u>		
VIVA VIVET Cellar Ja Vidal, Spain	Cava	Appley and effortless	12	60
BONISSIMA Montesissa, Italy	Pet Nat	Rich and lively		68
TRAMINER Judith Beck, Austria	Orange	Aromatic and layered Skin contact: 6 days	14	68
LOS CONEJOS MALDITOS Mas Que Vinos, Spain	Orange	Experimental and funky Skin contact: 2 weeks		72
RITZLING RIESLING Karl Haidle, Germany	White	Pleasant and versatile	14	68
NOCTURNE Domaine de la Combe, France	White	Thick and fruity		68
ORA D'ORA Tomasseti, Italy	White	Minerally and long		68
PERSPEKTIVE WEISS Koppitsch, Germany	White	Unique and eye-opening		72
KULTUR WEISS Rheinhessen, Germany	White	Green and spiceful Skin contact: 10 days	14	68
RED GRAPES va				
ROSSISSIMA Montesissa, Italy	Pet Nat	Round and textured		68
HUNNY BUNNY Judith Beck, Austria	Dark Rosé	Summery and soft	15	72
BLAUFRANKISCH Weninger, Austria	Red	Fruity and classic		68
DUZAT DOLCETTO Poderi Cellario, Italy	Red	Rich and rustic		68
NEHRER ROT Burgenland, Austria	Red	Oaky and balanced	14	68
DESSERT WINE va				
GENSHU Infused sake - 19% ABV	Umeshu	Ume Skin contact: 10 months	10	(8cl)
NINKI-ICHI Infused sake - 18% ABV	Umeshu	Ume Skin contact: 10 months	12.5	(8cl)