

HILLS KUMMO

HILLS DUMPLINGS KALLIO

B
I
T
E
S

11€

PRAWN TOAST

Butter pastry, tiger prawn,
yum yum sauce

CARPACCIO GF

Marbled Finnish sirloin,
shallots, fresh herbs, soy,
citrus dressing

PAN FRIED DUMPLINGS

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

NEW SCHOOL DUMPLINGS

(Pork, Chicken or Vegan Dumplings)
w. Japanese mayonnaise, coriander,
spring onion, chilli, fried shallot.

PORK WONTONS

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

P
L
A
T
E
S

14€

ONSEN RICE GF, *VG

Jasmine rice, onsen egg,
pork musubi, Japanese mayo, kimchi,
Hills furikake (*vegan substitute available)

DAN DAN NOODLES VG

Wheat noodles, tofu flakes, bok choy, pickled
mustard greens, sesame peanut sauce,
Sichuan chili oil

S
W
E
E
T

11€

CHERRY PIE

Baked cherry pie,
whipped vanilla mascapone,
white chocolate

LIANGBAN TOFU VG, GF

Silken tofu, sauteed mushroom,
sweet chilli sesame, pickled cucumber,
cashew nuts

KALLIO OG DUMPLINGS

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

CHICKEN 'SHUMAI' GF

Yuba wrapped chicken dumplings,
corn kernals, yellow curry sauce,
coriander & furikake

PRAWN & ROE DUMPLINGS

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

CHAR SIU WELLINGTON

Char Siu roast pork,
mushrooms duxelles, kim chi,
pickled mustard greens, soy demi glace

TOM SOM CHICKEN GF

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

PIÑA COLADA VG, GF

Pinapple puree, coconut sorbet,
meringue shards,
fresh passionfruit

MENU no.3

34€

2 bites
1 plate

MENU no.4

43€

2 bites
1 plate
1 sweet

+

DRINK PAIRING

32€

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



**DRINK
PAIRING**
32€

cava
cocktail
umeshu

COCKTAILS

SCARLET BEES KNEES *va 13	THIRD LINE GOLDMINE *va 13
Spirit: KDC. Rooftop Gin	Spirit: Madame Milú Liqueure
sour, silky, floral	citrus, herbal, bright
CHERRY N' CHOCOLATE SOUR va 13	ADRIATIQUE 13
Spirit: Johnnie Walker Red	Spirit: Amaro Montenegro
fluffy, tart, rich	summery, elegant, modern classic
PIMM'S CUP va 13	DEAD SEA PALOMA va 13
Spirit: Pimm's No.1	Spirit: Elemental Mezcal
botanical, fresh, spiceful	fruity, easy, fun
PIÑA NEGRONI va 14.5	FALERNUM OLD FASHIONED va 14.5
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 355ML	Vietnam 9	PEPSI 300ML	4.5
TSINGTAO LAGER 330ML	China 9	PEPSI MAX 300ML	4.5
MATTSSON IPA 330ML	Finland 9	HARTWELL VICHY 250ML	3.5
TSINGTAO 0% ABV 330ML	China 7,5	TOMARCHIO GINGER BEER 275ML	4.5
HAPPY JOE CIDER 275ML	Finland 9		



**DRINK
PAIRING**
32€

cava
cocktail
umeshu

WINES

	Type	Notes		
WHITE GRAPES va				
VIVA VIVET	Cava	Appley and effortless	12	60
Cellar Ja Vidal, Spain				
BONISSIMA	Pet Nat	Rich and lively		65
Montesissa, Italy				
TRAMINER	Orange	Aromatic and layered	13	65
Judith Beck, Austria		Skin contact: 6 days		
LOS CONEJOS MALDITOS	Orange	Experimental and funky		69
Mas Que Vinos, Spain		Skin contact: 2 weeks		
RIESLING REID	White	Pleasant and versatile	13	65
Fink & Kotzian, Austria				
NOCTURNE	White	Fresh and fruity	13	65
Domaine de la Combe, France				
ORA D'ORA	White	Minerally and long		65
Tomassetti, Italy				
PERSPEKTIVE WEISS	White	Unique and eye-opening		69
Koppitsch, Germany				
RED GRAPES va				
ROSISSIMA	Pet Nat	Round and textured		65
Montesissa, Italy				
ROSE DE BOHEME	Rosé	Creamy and floral	13	65
Julien Peyras, France				
HUNNY BUNNY	Summer Red	Summery and soft		69
Judith Beck, Austria				
BLAUFRANKISCH	Red	Fruity and classic	13	65
Weninger, Austria				
DUZAT DOLCETTO	Red	Rich and rustic		65
Poderi Cellario, Italy		Skin contact: 8 days		
DESSERT WINE va				
GENSHU	Umeshu	Ume Skin contact: 10 months	10	(8cl)
Infused sake - 19% ABV				
NINKI-ICHI	Umeshu	Ume Skin contact: 10 months	12.5	(8cl)
Infused sake - 18% ABV				