

Jamavar Festive Menu £138
Accompanying Wine Flight £98

A Glass of Laurent-Perrier Cuvée Rosé, France

Jamavar's Jewel Box
mirchi pakore, masala cashew, mathri, pappads & chutney

Chettinad Duck Goolar
crispy duck dumpling, southern spiced rice & mustard yoghurt
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Karawari Soft Shell Crab
semolina & coconut crusted, blueberry chutney & garlic pickle
Greco di Tufo, Vesevo, Campania

Salmon Dill Tikka (+90 Oscietra Caviar 30gm)
cream cheese, crushed black pepper & truffle yoghurt
Riesling, Josephine, Dr. Lippold, Mosel, Germany

or

Achari Turkey Tikka
pickling spices, sprouts & cranberry marmalade
Tempranillo Crianza, Finca Antigua, La Mancha, Spain

Prawn Mappas
Southern spiced coconut milk, curry leaves & tomatoes
Sancerre Rosé 'La Grange Dîmières', Domaine Jean-Max Roger, Loire

or

Hyderabadi Lamb Korma
leg of lamb, cardamom, yoghurt & homemade garam masala
Touriga Nacional, Cabernet Sauvignon, Herdade de Freixo, Alentejo, Portugal

Served with Dal Jamavar, Khumb Mutter Palak,
Pulao Rice & Mixed Breads

Warm Valrhona Chocolate Mousse
Guanaja, sesame poppy seed crisp & vanilla bean ice cream
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal

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Accompanying Wine Flight £98

A Glass of Laurent-Perrier Cuvée Rosé, France

Jamavar's Jewel Box
mirchi pakore, masala cashew, mathri, pappads & chutney

Truffle Khichdi Goolar
crispy lentil dumpling, cumin spiced rice & mustard yoghurt
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Chandni Chowk ki Aloo Tikki
potato tikki, spiced white peas, yoghurt, tamarind & mint chutney
Greco di Tufo, Vesevo, Campania

Palak Akhrot Ka Seekh
chargrilled spinach & walnut kebab & apricot marmalade
Riesling, Josephine, Dr. Lippold, Mosel, Germany

or

Tandoori Kesari Gucchi
wild morels, truffle yoghurt, saffron tuile & mint chutney
Pouilly-Fuissé, 'Clos Reissier' D. Perraton Frères, Burgundy, France

Shahi Paneer Makhni
homemade cottage cheese, fresh tomato & fenugreek
Sancerre Rosé 'La Grange Dîmières', Domaine Jean-Max Roger, Loire

or

Kofta Dilkhush
Kale & root vegetable dumplings, cashew nuts,
caramelised onion, saffron & chilli
Viognier, Château Val Joanis, Méditerranée, France

Served with Dal Jamavar, Khumb Mutter Palak,
Pulao Rice & Mixed Breads

Warm Valrhona Chocolate Mousse
Guanaja, sesame poppy seed crisp & vanilla bean ice cream
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal

 Signature Jamavar Dishes

Our Jamavar Festive Menu will be served 27th October - 31st December (Lunch) 2025. Available for maximum 10 guests per table and cannot be paired with other menus.

Last order by 1:30pm (Lunch) and 9pm (Dinner) and 8pm (Sunday). Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Our standard wine measure is 100ml per course and 50ml for dessert.

Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.