

Small Plates

Inspired by the street food markets of Northern & Southern India



Dal Chawal Achar (V)	75
crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle	
Chandni Chowk Ki Aloo Tikki (V)	80
potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney	
Kathal Bhel (V)	75
jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney	
Truffle Khichdi (V)	85
Kodo millets, edamame, shimeji mushrooms & black Truffle	
Lobster Idli Sambhar	110
black pepper spiced lobster & aubergine sambhar	
Malabar Prawns	105
sautéed prawns, white turmeric, onions & curry leaves	
Tellicherry Pepper & Garlic Soft Shell Crab	120
plum chutney, garlic chips & homemade garlic pickle	
Scallop Moilee	115
hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps	
Bhatti ka Octopus	175
black pepper, coriander seeds, Kashmiri chilli, corn salad & peanut chutney	
Kid Goat Shami Kebab	120
bone marrow sauce, mint chutney & chur chur paratha	
Chicken 65	85
chicken fillets, chillies, pepper, curd rice & caramelized shallots	
Hyderabadi Beef Haleem	92
slow-cooked beef & onion seed naan	



Signature Jamavar Dishes. V - Vegetarian.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

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The Viceroy's Caviar Selection

A caviar service, done the Jamavar way

Paneer Stuffed Baby Kulchas & Choice of Caviar

Oscietra Royale Caviar, 30g

550

Beluga Caviar, 30g

1050

Tandoor

Charcoal grilled in our traditional clay ovens



Ajwaini Paneer Tikka (V)

95

homemade cottage cheese, raw papaya salad & mint chutney

Chilgoza Malai Broccoli (V)

80

sun-dried tomato, cream cheese & pine nuts

Tandoori Prawns

175

jumbo prawns, ajwain, chilli spiced yoghurt, garam masala, coriander and peanut chutney



Malai Stone Bass Tikka

192

mace, green cardamom, avocado & mint chutney

Murgh Malai Kali Mirch

125

char-grilled chicken, cream cheese, black pepper & sun-dried tomato yoghurt

Tulsi Chicken Tikka

135

sweet basil, pickled radish & radish yoghurt

Lamb Seekh Kebab

158

Kashmiri chilli, mint chutney & mixed sprouts salad



Adraki Lamb Chops

295

royal cumin, fennel, ginger & carrot salad

Hyderabadi Pathar Gosht (80gms)

395

A5 wagyu 'hot stone' & bone marrow salan



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Mains



Shahi Palak Paneer (V)	140
homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli	
 Gucchi Lababdar (V)	148
morels, green peas & fresh tomato	
Methi Mutter Malai (V)	138
fenugreek leaves, petit pois, ginger, chillies & cashew nuts	
Kofta Lazeez (V)	140
kale and asparagus dumplings, almonds, saffron & cream	
Malvani Prawn Curry	150
king prawns, coconut milk, tamarind & homemade Malvani spice mix	
 Leela's Lobster Neeruli	198
southern spiced coconut milk, pearl onions & kal dosa	
Crab Pepper Masala	165
black pepper spiced crab meat, shallots & garlic	
Alleppey Raw Mango Fish Curry	145
king fish, ginger, shallots, green chilli & coconut milk	
 Old Delhi Butter Chicken	155
char-grilled pulled chicken, fresh tomato & fenugreek	
Madras Chicken Curry	150
chettinad spice mix & coconut milk	
 Sindhi Methi Gosht	175
kid goat simmered with spinach, cinnamon & fenugreek leaves	



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Biryanis

Dum Tarkari Biryani (V)	155
seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	
Kerala Chicken Biryani	165
spiced aromatic short grain rice, fresh coriander & raita	
 Dum Gosht Biryani	175
kid goat, basmati rice, crispy onions, fresh mint & raita	

Lentils & Vegetables

 Dal Jamavar (V) - 24 hour slow-cooked black lentils	120
Dal Tadka (V) - tempered yellow lentils, sun-dried chillies, ginger & tomato	115
Amritsari Chole (V) - white chickpeas, ginger, slit chillies & black salt	110
Aloo Sukkha (V) - baby potatoes, mustard, cumin & curry leaves	110
Ghar Ki Bhindi (V) - stir-fried okra, onions, tomato & cumin	110

Accompaniments

Safed Chawal (V) - steamed basmati rice	48
Pulao Rice (V) - saffron basmati rice	54
Choice of Kulcha (V) - three cheese / sun-dried tomato & basil / peshawari / paneer	40
Assorted Bread Basket (V) - (ask your server)	60
Naan / Roti / Lachha Paratha	35
Malabar Parotta	40
Kal Dosa	35
Cucumber Raita (V)	32
Cucumber & Sprout Salad (V)	35
Home-Preserved Indian Pickle / Pickled Red Onions (V)	18
Mixed Papads & Chutneys (V)	20



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