

## Small Plates

*Inspired by the street food markets of Northern & Southern India*



|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| Dal Chawal Achar (V)                                                                                                          | 59  |
| crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle                                                     |     |
|  Chandni Chowk Ki Aloo Tikki (V)             | 69  |
| potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney                                                       |     |
|  Kathal Bhel (V)                             | 65  |
| jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney                                                    |     |
| Truffle Khichdi (V)                                                                                                           | 78  |
| kodo millets, edamame, shimeji mushrooms & black truffle                                                                      |     |
| Lobster Idli Sambhar                                                                                                          | 99  |
| black pepper spiced lobster & aubergine sambhar                                                                               |     |
| Malabar Prawns                                                                                                                | 95  |
| sautéed prawns, white turmeric, onions & curry leaves                                                                         |     |
|  Tellicherry Pepper & Garlic Soft Shell Crab | 115 |
| plum chutney, garlic chips & homemade garlic pickle                                                                           |     |
| Scallop Moilee                                                                                                                | 105 |
| hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps                                                    |     |
|  Bhatti ka Octopus                         | 125 |
| black pepper, coriander seeds, Kashmiri chilli, corn salad & peanut chutney                                                   |     |
|  Kid Goat Shami Kebab                      | 110 |
| bone marrow sauce, mint chutney & chur chur paratha                                                                           |     |
| Chicken 65                                                                                                                    | 79  |
| chicken fillets, chillies, pepper, curd rice & caramelized shallots                                                           |     |
|  Hyderabad 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

165

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



### Malai Stone Bass Tikka

182

mace, green cardamom, avocado & mint chutney

### Murgh Malai Kali Mirch

115

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

### Tulsi Chicken Tikka

125

sweet basil, pickled radish & radish yoghurt

### Lamb Seekh Kebab

148

Kashmiri chilli, mint chutney & mixed sprouts salad



### Adraki Lamb Chops

245

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)                                                                                       | 120 |
| homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli                                           |     |
|  Gucchi Lababdar (V)        | 138 |
| morels, green peas & fresh tomato                                                                            |     |
| Methi Mutter Malai (V)                                                                                       | 132 |
| fenugreek leaves, petit pois, ginger, chillies & cashew nuts                                                 |     |
| Kofta Lazeez (V)                                                                                             | 135 |
| kale and asparagus dumplings, almonds, saffron & cream                                                       |     |
| Malvani Prawn Curry                                                                                          | 142 |
| 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                                                                                | 135 |
| king fish, ginger, shallots, green chilli & coconut milk                                                     |     |
|  Old Delhi Butter Chicken | 148 |
| char-grilled pulled chicken, fresh tomato & fenugreek                                                        |     |
| Madras Chicken Curry                                                                                         | 140 |
| chettinad spice mix & coconut milk                                                                           |     |
|  Sindhi Methi Gosht       | 162 |
| kid goat simmered with spinach, cinnamon & fenugreek leaves                                                  |     |



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## Biryanis

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| Dum Tarkari Biryani (V)                                                                             | 145 |
| seasonal vegetables, basmati rice, crispy onions, fresh mint & raita                                |     |
| Kerala Chicken Biryani                                                                              | 155 |
| spiced aromatic short grain rice, fresh coriander & raita                                           |     |
|  Dum Gosht Biryani | 165 |
| 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                                             | 40 |
| Pulao Rice (V) - saffron basmati rice                                               | 46 |
| Choice of Kulcha (V) - three cheese / sun-dried tomato & basil / peshawari / paneer | 35 |
| Assorted Bread Basket (V) - (ask your server)                                       | 54 |
| Naan / Roti / Lachha Paratha                                                        | 25 |
| Malabar Parotta                                                                     | 30 |
| Kal Dosa                                                                            | 22 |
| Cucumber Raita (V)                                                                  | 32 |
| Cucumber & Sprout Salad (V)                                                         | 24 |
| Home-Preserved Indian Pickle / Pickled Red Onions (V)                               | 18 |
| Mixed Papads & Chutneys (V)                                                         | 20 |



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