

Small Plates

Inspired by the street food markets of Northern & Southern India



 Chandni Chowk Ki Aloo Tikki (v) potato tikki, spiced white peas, yoghurt, tamarind & mint chutney	20
Kathal Bhel (v) jackfruit cutlets, puffed rice & date-tamarind chutney	16
Dal Chawal Mango Achaar (v) lentils, basmati rice, beetroot curry leaf yoghurt & saffron tuile	15
Truffle Khichdi (v) kodo millets, edamame, shimeji mushrooms & black truffle	24
Lobster Idli Sambhar black pepper spiced lobster, rice-lentil cakes & vegetable stew	26
 Malabar Prawns sautéed prawns, white turmeric, onions & curry leaves	22
 Tellicherry Pepper & Garlic Soft Shell Crab plum chutney, garlic chips & homemade garlic pickle	26
Scallop Moilee hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps	24
 Bhatti Ka Octopus black pepper, coriander seeds, Kashmiri red chilli, corn salad & peanut chutney	34
Chettinad Chicken Croquettes spiced chicken mince, cucumber-dill salad, tomato & coconut chutney	19
 Kid Goat Shami Kebab bone marrow sauce, mint chutney & chur chur paratha	25
 Hyderabadi Beef Haleem slow-cooked lentils & onion seed naan	28

 Signature Jamavar Dishes V - Vegetarian

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Menus are subject to change. All prices include VAT. A discretionary service charge of 5% and a £3pp cover charge will be added to your bill.

The Viceroy's Caviar Selection

A caviar service, done the Jamavar way

Paneer Stuffed Baby Kulchas & Choice of Caviar	105
Oscietra Royale Caviar, 30g	
Beluga Caviar, 30g	135

Tandoor

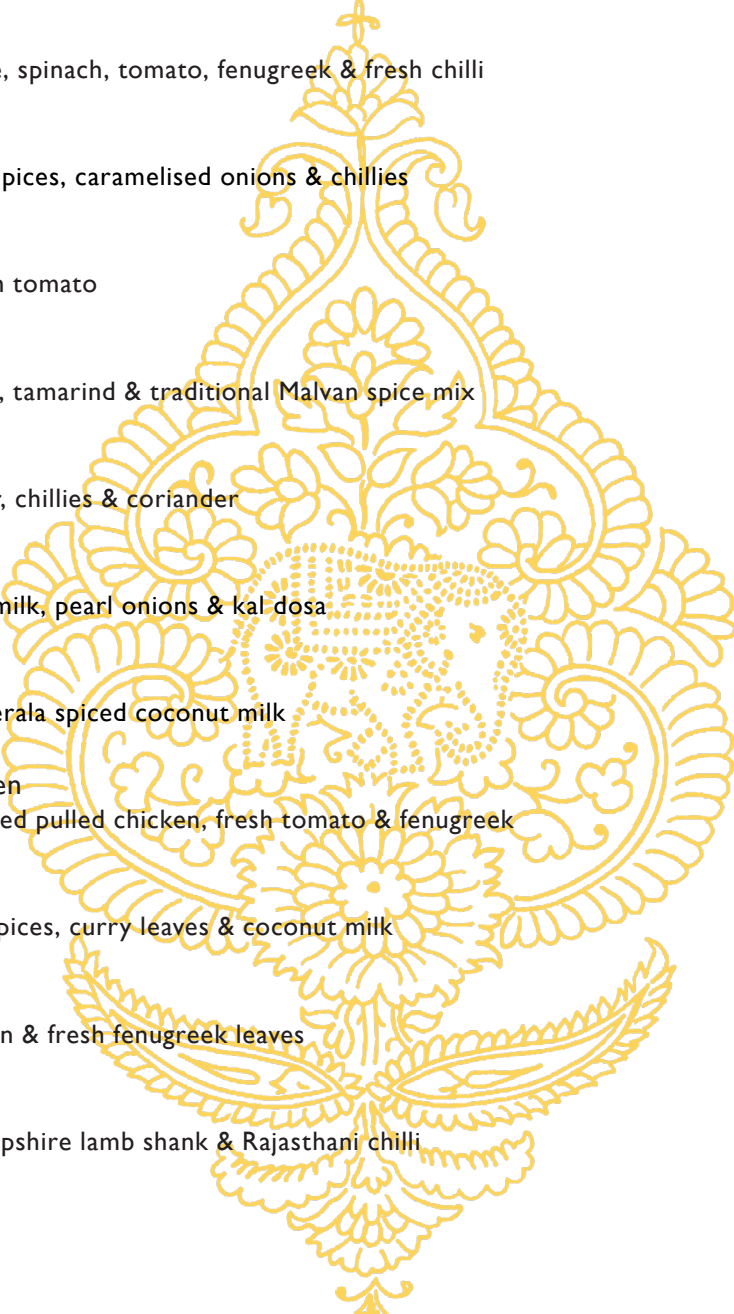
Charcoal grilled in our traditional clay ovens

 Kasundi Paneer Tikka (V) homemade cottage cheese, raw papaya salad & mint chutney	21
Dakshini Jhinga Southern spiced prawns, peanut & curry leaf chutney	35
 Malai Stone Bass Tikka mace, green cardamom, avocado & mint chutney	32
Tulsi Chicken Tikka sweet basil, pickled radish & yoghurt	28
 Adraki Lamb Chops royal cumin, fennel, ginger & carrot salad	63

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Mains



 Shahi Palak Paneer (v)	30
homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli	
Baingan Chettinad (v)	28
baby aubergines, roasted spices, caramelised onions & chillies	
 Gucchi Lababdar (v)	35
morels, green peas & fresh tomato	
Malvani Prawn Curry	37
king prawns, coconut milk, tamarind & traditional Malvan spice mix	
Black Pepper Crab	45
crab claws, Wynad pepper, chillies & coriander	
 Leela's Lobster Neeruli	49
Southern spiced coconut milk, pearl onions & kal dosa	
Allepey Meen Curry	34
halibut, raw mango and Kerala spiced coconut milk	
 Old Delhi Butter Chicken	37
Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek	
Kerala Chicken Curry	34
braised chicken, roasted spices, curry leaves & coconut milk	
 Sindhi Methi Gosht	39
kid goat, spinach, cinnamon & fresh fenugreek leaves	
 Laal Maas	43
8 hours slow-cooked Hampshire lamb shank & Rajasthani chilli	

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Biryanis

Dum Tarkari Biryani (V)	35
seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	
Dum Nali Biryani	43
Hampshire lamb, basmati rice, crispy onions, fresh mint & raita	

Lentils & Vegetables

All sides are available as Mains for 23

 Dal Jamavar (V)	14
24 hour slow-cooked black lentils	
Tadka Dal (V)	14
tempered yellow lentils, ginger, chillies & tomatoes	
Ghar Ki Bhindi (V)	14
stir fried okra, onion, tomato & cumin	
Jeera Aloo (V)	13
baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander	
Gobhi Methi Ka Tuk (V)	13
cauliflower, fresh fenugreek, ginger & tomato	

Accompaniments

Safed Chawal (V) - steamed basmati rice	9
Pulao Rice (V) - saffron basmati rice	10
Choice of Kulcha (V) - three cheese & paneer / sun-dried tomato & basil / peshawari	11
Assorted Bread Basket (V) - (ask your server)	16
Cucumber Raita (V)	6
Cucumber & Sprout Salad (V)	6
Home-Preserved Indian Pickle / Pickled Red Onions (V)	6
Mixed Papads & Chutneys (V)	7.5

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