

Jamavar Royal Brunch	575
Additional Enhanced Beverages	300
Additional Unlimited Champagne	850

Small Plates

Inspired by the street food markets of Northern & Southern India

Pani Puri (v) 🍷

Crispy puri, sweet & sour elixir, spiced potato & signature spice mix

Chandni Chowk Ki Dahi Bhalle 🍷

Fluffy lentil dumplings, creamy yogurt, tamarind & mint

Oysters 🍷

raw Arabian sea oysters, strawberry & chili salsa

Raj Kachori (v) 🍷 🍷

puffed semolina, spiced potato pomegranate & trio of chutney

Scallop Moilee 🍷 🍷

hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps

Meen Varuval 🍷 🍷

King Fish, curry leaf, Kashmiri chili & coconut oil

Kid Goat Shami Kebab 🍷 🍷 🍷

Lucknowi-style shami kebab

Chicken 65 🍷

Southern spiced chicken, chili, mango pachdi & papadam

Tandoori Lamb Chops 🍷 🍷

lamb chops, cloves, hung curd, Kashmiri chili & carrot salad

Wagyu Sheekh Kebab 🍷 🍷

grain-fed Wagyu, Kashmiri chili, fried onions, corn and sprouts salad & truffle yoghurt

Tandoori Lobster 🍷 🍷

smoked lobster, aromatic spices & hung curd

Bhatti ka turkey 🍷 🍷

Butterball turkey, Kashmiri chilli, Jamavar kebab spices

Mains

Leelamma's Lobster Neeruli 🍷 🍷

Southern spiced Omani lobster, coconut milk & pearl onions

Turkey Methi Malai 🍷 🍷

Julienne turkey, fresh fenugreek, cashew & almond sauce, fresh tomato

Aloo Til Til Ka 🍷 🍷

potatoes, sesame seeds & chili flakes

Rampuri Murg Dum Biryani 🍷

marinated chicken, aromatic basmati rice, home ground spices, kewra & saffron

Served with Assorted Breads & Vegetable Raita

Desserts

Malai Kulfi 🍷 🍷

Traditional street side malai kulfi

Mango Rasmalai 🍷 🍷

alphonso mango pulp, blueberry, mango shrikand & dehydrated raspberry

Pineapple kesari 🍷 🍷

Caramelised semolina, Fresh Pineapple, Aged Ghee & nuts

Signature Mocktails

Jamavar Lemon Sorbet

lemon sorbet, apple juice, cranberry, guava juice & cotton candy

Himalayan Ananas

pineapple, blueberry, redcurrant, vanilla, passionfruit & strawberry

Flavoured Iced Tea

Passionfruit | strawberry

Selection of Lassi

Mango Saffron | Rose | Madras Masala

Signature Jamavar Dishes V-Vegetarian 🍷 Egg 🍷 Dairy 🍷 Shellfish 🍷 Molluscs 🍷 Fish
 🍷 Peanut 🍷 Sesame 🍷 Soya 🍷 Nut 🍷 Gluten 🍷 Celery 🍷 Mustard 🍷 Lupin

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
 All Prices are in Qatari Riyals.

Jamavar Classics

Strawberry Mimosa

Strawberry puree, orange juice & sparkling wine

Kashmiri old fashioned

Walnut whiskey, fig syrup & bitters

Remembrall

Gin, Raspberry basil syrup, watermelon syrup, malic acid, citric acid lillit rose infused with rosemary

Winter Spiced Negroni

Spiced Gin, Campari & Vermouth

Berry Margarita

Tequila, lemon juice, raspberry syrup, red velvet and coconut rim

Champagne

Veuve Clicquot ponsardin

Yellow label Brut

Sparkling Wine

Varichon & Clerc Blanc De

Blancs, Brut, France

Wines

Sommelier's Choice of

Red Wine

White Wine

Rosé Wine

Whiskey

JW Black Label

Vodka

Absolut

Rum

Bacardi Carta Blanca

Gin

Beefeater

Beer

Corona

Heineken