

Jamavar Tasting Menu 575
Sommelier Wine Pairing 375

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Scallop Moilee

Hand dived seared scallops, coconut sauce,
ginger relish & plantain crisps
Veuve Clicquot Ponsardin Yellow Brut, Champagne, France

Lotus & Edamame Bhel

spiced edamame, lotus stem, marine drive bhel,
tamarind & mint chutney
Veuve Clicquot Ponsardin Yellow Brut, Champagne, France

Murg Pista sheekh

Marinated chicken mince, Indian garlic, crushed
pistachio, fried onions, apple rose petal chutney
Dr. Loosen Urziger Wurzgarten, Riesling Spatlese, Mosel, Germany

Subz Mewa Sheekh

Mélange of French beans, peas, carrot, mixed
nuts, raisins, kebab spices
Casa Silva Reserva Viognier, Colchagua Valley DO, Central Valley, Chile

Tellicherry pepper Crab

Spiced soft shell crab, kashmiri chilli & garlic
chutney
Casa Silva Reserva Viognier, Colchagua Valley DO, Central Valley, Chile

Chilgoza Malai Broccoli

Lime zest, cream cheese, parmesan fondue &
pine nuts
Dr. Loosen Urziger Wurzgarten, Riesling Spatlese, Mosel, Germany

Achari Turkey Tikka

Pickling spices, sprouts & cranberry marmalade
Montes Alpha Merlot, Colchagua Valley DO, Chile

Chandni chowk ki Dahi Balle

Fluffy lentil dumplings, creamy yogurt, tamarind
& mint
Chateau Suduiraut Lions de Suduiraut Blanc Sec Bordeaux, France

Awadhi Mutton Korma

Slow cooked Indian lamb, fried cashew, Kashmiri
chilli & khoya
Served with Jeera mutter pulao, Aloo Til Til ka ,
Dal Jamavar, Tandoori breads
Chateau La Fleur Des Rouzes, Pomerol, France

Gucchi Mutter Malai

Kashmiri morels, porcini, green peas, dry
fenugreek & fresh almonds cashew sauce
Served with Jeera mutter pulao, Aloo Til Til ka ,
Dal Jamavar, Tandoori breads
Chateau La Fleur Des Rouzes, Pomerol, France

Chocolate Pistachio delice

Milk chocolate dome, pistachio mousse, sable
pistachio crumble
Paul John XO, India

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Milk chocolate dome, pistachio mousse, sable
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 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.