

Jamavar Valentine's Menu (V) Wine Pairing

425
395

Mixed Papads & Chutneys

Chandni Chowk Ki Aloo Tikki

potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney

Freixenet Cordon Negro Cava, Spain

Dal Chawal Achar

crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle

Chenin Blanc Simonsig, Cape Town, South Africa

Kathal Bhel

jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney

Tempranillo Torres Coronas, Catalunya, Spain

or

Ajwaini Paneer Tikka

homemade cottage cheese, raw papaya salad & mint chutney

Pinot Noir Matua, Marlborough, New Zealand

Baingan Chettinad

baby aubergines, roasted spices, caramelized onions & chillies

Chardonnay, Chateau Ste. Michelle, Columbia Valley, USA

or

Gucchi Lababdar

morels, green peas & fresh tomato

Dolcetto D'Alba, Elio Altare, Piemonte, Italy

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Cupid's Strawberry Cremeux

white chocolate, vanilla & strawberry cream

Torres Moscatol, Oro Floralis, Spain

Jamavar Valentine's Menu Wine Pairing

450
395

Mixed Papads & Chutneys

Tellicherry Pepper & Garlic Soft Shell Crab

plum chutney, garlic chips & homemade garlic pickle

Freixenet Cordon Negro Cava, Spain

Malai Stone Bass Tikka

mace, green cardamom, avocado & mint chutney

Chenin Blanc Simonsig, Cape Town, South Africa

Tulsi Chicken Tikka

sweet basil, pickled radish & radish yoghurt

Tempranillo Torres Coronas, Catalunya, Spain

or

Adraki Lamb Chops

royal cumin, fennel, ginger & carrot salad

Casa Ferreirinha Vinha Grande, Douro, Portugal

Malvani Prawn Curry

king prawns, coconut milk, tamarind & homemade

Malvani spice mix

Chardonnay, Chateau Ste. Michelle, Columbia Valley, USA

or

Old Delhi Butter Chicken

char-grilled pulled chicken, fresh tomato & fenugreek

Dolcetto D'Alba, Elio Altare, Piemonte, Italy

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Cupid's Strawberry Cremeux

white chocolate, vanilla & strawberry cream

Torres Moscatol, Oro Floralis, Spain

 Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 10pm (Dinner). Our standard wine measure is 90ml per course and 50ml for dessert.

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

All prices are in U.A.E Dirham's and exclusive of 5% VAT, 7% municipality fees and inclusive of 10% service charge.