Jamavar Valentine's Menu (V) 425
Wine Pairing 350

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 Moscatal, Oro Floralis, Spain

Jamavar Valentine's Menu 450
Wine Pairing 350

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 Moscatal, 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.