

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

135

Beluga Caviar, 30g

Tandoor

Charcoal grilled in our traditional clay ovens

◆ Kasundi Paneer Tikka (v)

21

homemade cottage cheese, raw papaya salad & mint chutney

Dakshini Jhinga

35

Southern spiced prawns, peanut & curry leaf chutney

◆ Malai Stone Bass Tikka

32

mace, green cardamom, avocado & mint chutney

Tulsi Chicken Tikka

28

sweet basil, pickled radish & yoghurt

◆ Adraki Lamb Chops

63

royal cumin, fennel, ginger & carrot salad



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Mains

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

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Biryanis

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

All sides are available as Mains for 23

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

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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