

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 sauteéd 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
 Hyderabad 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	
Oscietra Royale Caviar, 30g	105
Beluga Caviar, 30g	135

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	

 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.

Mains



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

 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.

Biryanis

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

Lentils & Vegetables

All sides are available as Mains for 23

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

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

 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.