

Spice & Spirits (V)

A four-course feast of spice, soul, and spirits

500

Jamavar Tasting Menu (V) Wine Pairing

475
395

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt,
tamarind & mint chutney

Rani Royale

Gin, Fermented apple, Honey, Prosecco

Ajwaini Paneer Tikka
homemade cottage cheese, raw papaya salad
& mint chutney

Cherry Chilli Margarita

Tequila, Mezcal, Cherry & Chilli Jam, Lime

Kofta Lazeez

kale & asparagus dumplings, almonds,
saffron & cream

Served with Dal Maharani, Bhindi Singhara,
Pulao Rice & Mixed Bread Basket

Kashmiri Old-Fashioned

Walnut Whiskey, Chocolate Bitters, Fig Brix

Kesar Mango Rasmalai
wheat biscuit, Alphonso mango cream & berry chutney

Saffron Silk

Pistachio Whiskey, Pedro Ximénez, Chocolate Bitters, Agave

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

Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney

Torres Moscatel, Oro Floralis, Spain

Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 2pm (Lunch) & 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.

Spice & Spirits

A four-course feast of spice, soul, and spirits

🍷 Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt,
tamarind & mint chutney

Rani Royale

Gin, Fermented apple, Honey, Prosecco

Murgh Malai Kali Mirch

char-grilled chicken, cream cheese, black pepper
& sun-dried tomato yoghurt

Cherry Chilli Margarita

Tequila, Mezcal, Cherry & Chilli Jam, Lime

🍷 Sindhi Methi Gosht

kid goat simmered with spinach, cinnamon
& fenugreek leaves

Served with Dal Maharani, Bhindi Singhara,
Pulao Rice & Mixed Bread Basket

Kashmiri Old-Fashioned

Walnut Whiskey, Chocolate Bitters, Fig Brix

🍷 Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney

Saffron Silk

Pistachio Whiskey, Pedro Ximénez, Chocolate Bitters, Agave

525

Jamavar Tasting Menu Wine Pairing

495
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

Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney
Torres Moscatel, Oro Floralis, Spain

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