

Small Plates

Inspired by the street food markets of Northern & Southern India



Dal Chawal Achar (V)	75
crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle	
Chandni Chowk Ki Aloo Tikki (V)	80
potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney	
Kathal Bhel (V)	75
jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney	
Malabar Prawns	105
sautéed prawns, white turmeric, onions & curry leaves	
Tellicherry Pepper & Garlic Soft Shell Crab	120
plum chutney, garlic chips & homemade garlic pickle	
Chicken 65	85
chicken fillets, chillies, pepper, curd rice & caramelized shallots	
Tandoor	
<i>Charcoal grilled in our traditional clay ovens</i>	
Ajwaini Paneer Tikka (V)	95
homemade cottage cheese, raw papaya salad & mint chutney	
Chilgoza Malai Broccoli (V)	80
sun-dried tomato, cream cheese & pine nuts	
Malai Stone Bass Tikka	192
mace, green cardamom, avocado & mint chutney	
Tulsi Chicken Tikka	135
sweet basil, pickled radish & radish yoghurt	
Adraki Lamb Chops	295
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.

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Mains

Shahi Palak Paneer (V) 140
homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli

Kofta Lazeez (V) 140
kale and asparagus dumplings, almonds, saffron & cream

Malvani Prawn Curry 150
king prawns, coconut milk, tamarind & homemade Malvani spice mix

Alleppey Raw Mango Fish Curry 145
king fish, ginger, shallots, green chilli & coconut milk

 Old Delhi Butter Chicken 155
char-grilled pulled chicken, fresh tomato & fenugreek

 Sindhi Methi Gosht 175
kid goat simmered with spinach, cinnamon & fenugreek leaves

Biryanis

Dum Tarkari Biryani (V) 155
seasonal vegetables, basmati rice, crispy onions, fresh mint & raita

 Dum Gosht Biryani 175
kid goat, basmati rice, crispy onions, fresh mint & raita

Lentils & Vegetables


 Dal Jamavar (V) - 24 hour slow-cooked black lentils 120

Dal Tadka (V) - tempered yellow lentils, sun-dried chillies, ginger & tomato 115

Amritsari Chole (V) - white chickpeas, ginger, slit chillies & black salt 110

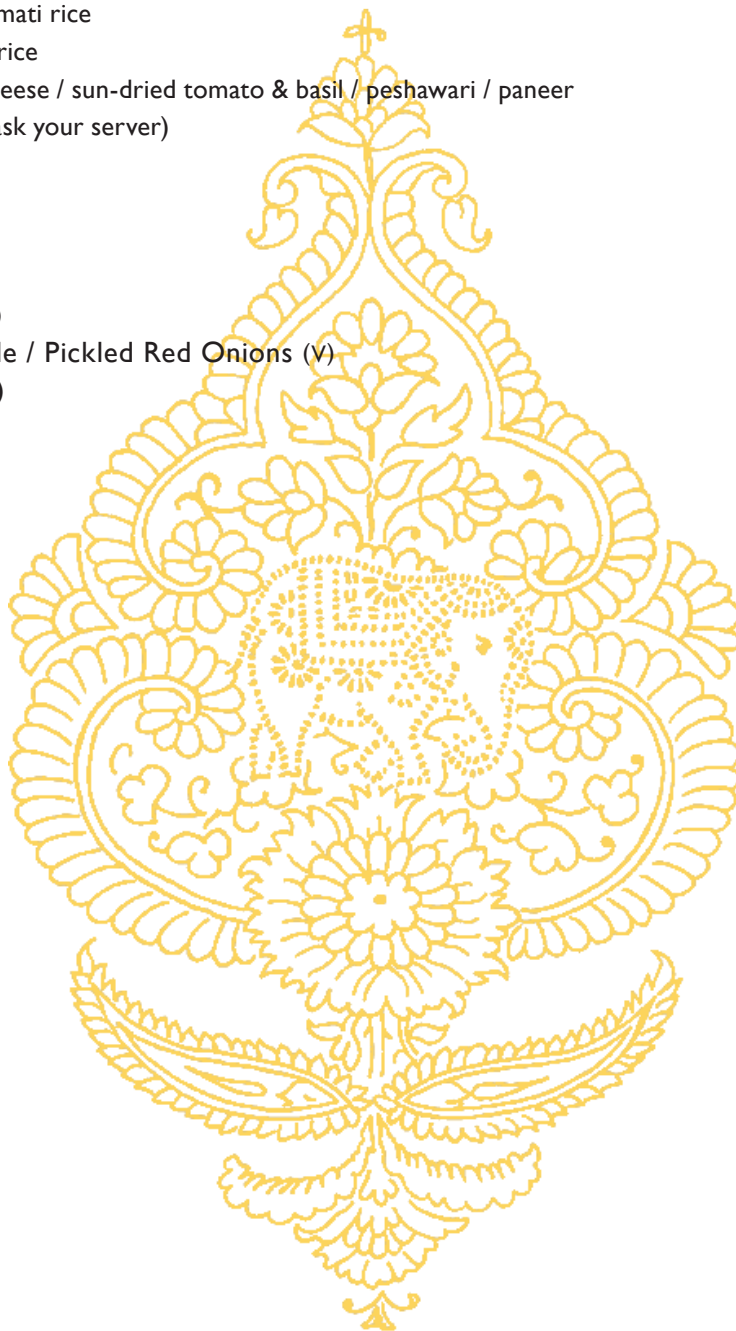
Aloo Sukkha (V) - baby potatoes, mustard, cumin & curry leaves 110

Ghar Ki Bhindi (V) - stir-fried okra, onions, tomato & cumin 110

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Accompaniments

Safed Chawal (V) - steamed basmati rice	48
Pulao Rice (V) - saffron basmati rice	54
Choice of Kulcha (V) - three cheese / sun-dried tomato & basil / peshawari / paneer	40
Assorted Bread Basket (V) - (ask your server)	60
Naan / Roti / Lachha Paratha	35
Malabar Parotta	40
Kal Dosa	35
Cucumber Raita (V)	32
Cucumber & Sprout Salad (V)	35
Home-Preserved Indian Pickle / Pickled Red Onions (V)	18
Mixed Papads & Chutneys (V)	20



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