

**Jamavar Tasting Menu
Accompanying Wine Flight**

**£128
£98**

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🌿 Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

🌿 Malai Stone Bass Tikka
mace, green cardamom, avocado & mint chutney
Riesling, Josephine, Dr. Lippold, Mosel, Germany

Tulsi Chicken Tikka
sweet basil, pickled radish & yoghurt
Tempranillo Crianza, Finca Antigua, La Macha, Spain
or

🌿 Adraki Lamb Chop
royal cumin, fennel, ginger & carrot salad
Touriga Nacional, Cabernet Sauvignon Herdade de Freixo, Alentejo, Portugal

Malvani Prawn Curry
king prawns, coconut milk, tamarind & traditional Malvan spice mix
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

🌿 Old Delhi Butter Chicken
Suffolk corn-fed, char-grilled pulled chicken, tomato & fenugreek
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

Served with Dal Jamavar, Palak Paneer, Pulao Rice
& Mixed Breads

Pistachio Milk Cake
cream cheese, vanilla & rose petals
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal
or

🌿 Kesar Mango Rasmalai
wheat biscuit, alphonso mango cream & berry chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

🌿 Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, yoghurt, tamarind
& mint chutney
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Dal Chawal Mango Achaar
lentils, basmati rice, beetroot curry leaf yoghurt & saffron tuile
Riesling, Josephine, Dr. Lippold, Mosel, Germany

Kathal Bhel
jackfruit cutlets on puffed rice, & date-tamarind chutney
Tempranillo Crianza, Finca Antigua, La Macha, Spain
or

🌿 Kasundi Paneer Tikka
homemade cottage cheese, raw papaya salad & mint chutney
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Baingan Chettinad
baby aubergines, roasted spices, caramelised onions & chillies
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

🌿 Gucchi Lababdar
morels, green peas & fresh tomato
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

Served with Dal Jamavar, Palak Paneer, Pulao Rice
& Mixed Breads

Pistachio Milk Cake
cream cheese, vanilla & rose petals
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal
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wheat biscuit, alphonso mango cream & berry chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

🌿 Signature Jamavar Dishes.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 1:30pm (Lunch), 9pm (Dinner) and 8pm (Sunday).

Our standard wine measure is 100ml per course and 50ml for dessert. Please speak to your server for allergens information. Menus are subject to change.

Dishes may contain traces of allergens/nuts despite our persistent efforts. All prices include VAT. A discretionary service charge of 5% and a £3pp cover charge will be added to your bill.