








Small Plates

Inspired by the street food markets of Northern & Southern India



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|  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 |
|  Hyderabad Beef Haleem slow-cooked lentils & onion seed naan | 30 |

 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 7.5% 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)

homemade cottage cheese, raw papaya salad & mint chutney

22

Dakshini Jhinga

Southern spiced wild prawns, roasted peanut & curry leaf chutney

44



Malai Stone Bass Tikka

mace, green cardamom, sweet potato salli, avocado & mint

34

Tulsi Chicken Tikka

sweet basil, pickled radish & yoghurt

28



Adraki Lamb Chops

royal cumin, fennel, ginger & carrot salad

65



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Mains



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|  Shahi Palak Paneer (V) homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli | 32 |
| Baingan Chettinad baby aubergines, roasted spices, caramelised onions & chillies | 29 |
|  Gucchi Lababdar (V) morels, green peas & fresh tomato | 36 |
| Malvani Prawn Curry king prawns, coconut milk, tamarind & traditional Malvan spice mix | 38 |
| Black Pepper Crab Wynad pepper, chillies & coriander | 45 |
|  Leela's Lobster Neeruli Southern spiced coconut milk, pearl onions & kal dosa | 52 |
| Allepey Meen Curry halibut, raw mango and Kerala spiced coconut milk | 35 |
|  Old Delhi Butter Chicken Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek | 38 |
| 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 | 45 |

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Biryanis

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| Dum Tarkari Biryani (V) seasonal vegetables, basmati rice, crispy onions, fresh mint & raita | 36 |
| Dum Nali Biryani Hampshire lamb, basmati rice, crispy onions, fresh mint & raita | 44 |

Lentils & Vegetables

All sides are available as Mains for 24

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|  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

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| 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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