

Small Plates

Inspired by the street food markets of Northern & Southern India



Dal Chawal Achar (V)	90
crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle	
 Chandni Chowk Ki Aloo Tikki (V)	95
potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney	
Kathal Bhel (V)	90
jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney	
Malabar Prawns	115
sautéed prawns, white turmeric, onions & curry leaves	
 Tellicherry Pepper & Garlic Soft Shell Crab	120
plum chutney, garlic chips & homemade garlic pickle	
Chicken 65	95
chicken fillets, chillies, pepper, curd rice & caramelized shallots	
Tandoor	
<i>Charcoal grilled in our traditional clay ovens</i>	
 Ajwaini Paneer Tikka (V)	105
homemade cottage cheese, raw papaya salad & mint chutney	
Chilgoza Malai Broccoli (V)	90
sun-dried tomato, cream cheese & pine nuts	
 Malai Stone Bass Tikka	192
mace, green cardamom, avocado & mint chutney	
Murgh Malai Kali Mirch	140
char-grilled chicken, cream cheese, black pepper & sun-dried tomato yoghurt	
Tulsi Chicken Tikka	145
sweet basil, pickled radish & radish yoghurt	
 Adraki Lamb Chops	325
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) 160
homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli

Kofta Lazeez (V) 160
kale and asparagus dumplings, almonds, saffron & cream

 Gucchi Lababdar (V) 170
morels, green peas & fresh tomato

Methi Mutter Malai (V) 155
fenugreek leaves, petit pois, ginger, chillies & cashew nuts

Malvani Prawn Curry 180
king prawns, coconut milk, tamarind & homemade Malvani spice mix

Alleppey Raw Mango Fish Curry 175
king fish, ginger, shallots, green chilli & coconut milk


 Old Delhi Butter Chicken 165
char-grilled pulled chicken, fresh tomato & fenugreek

 Sindhi Methi Gosht 190
kid goat simmered with spinach, cinnamon & fenugreek leaves

Biryanis

Dum Tarkari Biryani (V) 170
seasonal vegetables, basmati rice, crispy onions, fresh mint & raita

 Dum Gosht Biryani 190
kid goat, basmati rice, crispy onions, fresh mint & raita

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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

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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