

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

Charcoal grilled in our traditional clay ovens



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

Tulsi Chicken Tikka 145
sweet basil, pickled radish & radish yoghurt

Adraki Lamb Chops 325
royal cumin, fennel, ginger & carrot salad

A large, intricate, golden floral emblem is centered on the page. It features a central sunburst or star-like motif surrounded by symmetrical, swirling floral and leaf patterns that extend towards the corners of the page. The design is reminiscent of traditional Indian or Middle Eastern art.
 Signature Jamavar Dishes. V - Vegetarian.
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, exclusive of 5% VAT and 7% municipality fees and inclusive of 10% service charge.

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

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

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

 Signature Jamavar Dishes. V - Vegetarian.
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, exclusive of 5% VAT and 7% municipality fees and inclusive of 10% service charge.

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



 Signature Jamavar Dishes. V - Vegetarian.

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, exclusive of 5% VAT and 7% municipality fees and inclusive of 10% service charge.