

**Jamavar Tasting Menu  
Accompanying Wine Flight**

**£130  
£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, sweet potato salli, avocado & mint  
*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*

Dal Chawal Mango Achaar  
lentils, basmati rice, beetroot curry leaf yoghurt & saffron tuile  
*NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France*

🍷 Chandni Chowk Ki Aloo Tikki  
potato tikki, spiced white peas, yoghurt, tamarind  
& mint chutney  
*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  
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cream cheese, vanilla & rose petals  
*10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal*  
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*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 7.5% and a £3pp cover charge will be added to your bill.