


Lunch (Mon - Fri, 12pm - 2:30pm) 2 Course £25 / 3 Course £30 / 4 Course £35


Samosa Mutter Chaat (v)
yoghurt, sev, papdi & spiced white peas

Pan-Seared Achaari Pork
masala puff, quail's egg & homemade garlic pickle

 Malabar Prawns
sautéed prawns, white turmeric, onion & curry leaves



Ajwaini Paneer Tikka (v)
homemade cottage cheese, raw papaya salad & mint chutney

 Malai Stone Bass Tikka
mace, green cardamom, avocado & mint chutney

 Tulsi Chicken Tikka
sweet basil, pickled radish & yoghurt



Kofta Dilkhush (v)
kale & homemade cottage cheese dumplings, cashew nuts, caramelised onion, saffron & chilli

Gucchi Lababdar (v)
morels, green peas & fresh tomato

Malvani Prawn Curry
King prawns, coconut milk, tamarind & traditional homemade Malvan spice mix

 Old Delhi Butter Chicken
Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato & fenugreek

 Sindhi Methi Gosht
kid goat, spinach, cinnamon & fresh fenugreek leaves

Served with Dhungar Dal, Palak Paneer, Basmati Rice or Breads



Rhubarb Chuski Falooda
basil seeds, rhubarb & saffron rabri kulfi

 Jamavar Signature Dishes.

Lunch Menu available for maximum 6 guests per table. Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added.