

**Tasting Menu** £90  
**Accompanying Wine Flight** £70

 **Tellicherry Pepper & Garlic Soft Shell Crab**  
plum chutney, garlic chips & homemade garlic pickle  
*NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France*

—  
**Lobster Idli Sambhar**  
black pepper spiced lobster, rice & lentil cakes & vegetable stew  
*Gewurztraminer, Dopff au Moulin, Alsace, France*

 **Malai Stone Bass Tikka**  
mace, green cardamom, avocado & mint chutney  
*Riesling 'Kremser Weinzierlberg', W.Türk, Kremstal, Austria*

 **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, Churchill Estate, Douro, Portugal*

—  
**Malvani Prawn Curry**  
King prawns, coconut milk, tamarind & traditional homemade 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 Jamavar Dal, Palak Paneer, Basmati Rice & Mixed Breads

 **Nougat Chocolate Mousse**  
cinnamon ice cream


or

**Kesar Mango Rasmalai**  
wheat biscuit, saffron, mango cream & berry chutney  
*Sauternes, Château Roumieu, France*

**Vegetarian Tasting Menu** £85  
**Accompanying Wine Flight** £70

 **Chandni Chowk Ki Aloo Tikki**  
potato tikki, spiced white peas, yogurt, tamarind & mint chutney  
*NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France*

—  
**Podi Idli Sambhar**  
black pepper spiced beetroot, rice & lentil cakes & vegetable stew  
*Gewurztraminer, Dopff au Moulin, Alsace, France*

 **Makai Palak Ke Goolar**  
spinach & rice dumplings, mustard yoghurt, pine nuts, raisins & feta  
*Albariño 'Sobre Lías', Casal Caeiro, Rias Baixas, Spain*

—  
**Kathal Bhel**  
jackfruit cutlet, puffed rice & date-tamarind chutney  
*Riesling 'Kremser Weinzierlberg', W.Türk, Kremstal, Austria*

or

**Ajwaini Paneer Tikka**  
homemade cottage cheese, raw papaya salad & mint chutney  
*Tempranillo Crianza, Finca Antigua, La Macha, Spain*

—  
**Kofta Dilkhus**  
kale & root vegetable dumplings, cashew nuts, caramelised onion,  
saffron & chilli  
*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 Jamavar Dal, Palak Paneer, Basmati Rice & Mixed Breads

 **Nougat Chocolate Mousse**  
cinnamon ice cream

or

**Kesar Mango Rasmalai**  
wheat biscuit, saffron, mango cream & berry chutney  
*Sauternes, Château Roumieu, France*

 Jamavar Signature Dishes. Tasting Menus cannot be paired with other menus.

Last order by 1:45pm (Lunch) and 9pm (Dinner). Our standard wine measure is 100ml per course and 50ml for dessert.  
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.