


Weekender Lunch (Sat 12 - 2:30pm, Sun 12pm - 2.30pm) 3 Course £35 / 4 Course £40

 Chandni Chowk Ki Aloo Tikki (v)
potato tikki, spiced white peas, yoghurt, tamarind & mint chutney


 Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle

Chicken 65
curd rice, crispy curry leaves & appalam curls

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



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

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

 Adraki Lamb Chop
royal cumin, fennel, ginger & carrot salad



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



Kesar Mango Rasmalai
wheat biscuit, saffron, mango cream & berry chutney

Rhubarb Chuski Falooda
basil seeds, rhubarb & saffron rabri kulfi

 Jamavar Signature Dishes.

Weekender Menu available for maximum 6 guests per table. Weekender Menu cannot be paired with other menus.
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.