


Small Plates

Inspired by the street food markets of Northern & Southern India

Dal Chawal Achar (V)	76
crispy lentils & rice dumplings, mustard yoghurt & heritage carrot pickle	
Chandni Chowk Ki Aloo Tikki (V)	78
potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney	
Kathal Bhel (V)	72
jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney	
Andhra Lamb Uttappam	92
slow-cooked in Guntur spice, green chilli & curry leaves	
Lobster Idli Sambhar	99
black pepper spiced lobster & aubergine sambhar	
Malabar Prawns	95
sautéed prawns, white turmeric, onions & curry leaves	
Tellicherry Pepper & Garlic Soft Shell Crab	105
plum chutney, garlic chips & homemade garlic pickle	
Scallop Moilee	105
hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps	
Bhatti ka Octopus	125
black pepper, coriander seeds, Kashmiri chilli, corn salad & peanut chutney	
Kid Goat Shami Kebab	110
bone marrow sauce, mint chutney & chur chur paratha	
Murgh Malligai	82
crispy chicken chunks, curry leaves, buttermilk & raw mango pachadi	
Hyderabadi Beef Haleem	115
slow-cooked lentils & onion seed naan	

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

The Viceroy's Caviar Selection

A caviar service, done the Jamavar way

Paneer Stuffed Baby Kulchas & Choice of Caviar

Oscietra Royale Caviar, 30g

Beluga Caviar, 30g

550

1050

Tandoor

Charcoal grilled in our traditional clay ovens



 Ajwaini Paneer Tikka (V) homemade cottage cheese, raw papaya salad & mint chutney	95
Chilgoza Malai Broccoli (V) sun-dried tomato, cream cheese & pine nuts	68
Tandoori Prawns jumbo prawns, ajwain, chili spiced yoghurt, garam masala, mint & caper chutney	189
 Malai Stone Bass Tikka mace, green cardamom, avocado & mint chutney	182
Murgh Malai Kali Mirch char-grilled chicken, cream cheese, black pepper & sun-dried tomato yoghurt	129
Tulsi Chicken Tikka sweet basil, pickled radish & radish yoghurt	135
Lamb Seekh Kebab Kashmiri chilli, mint chutney & mixed sprouts salad	148
 Adraki Lamb Chops royal cumin, fennel, ginger & carrot salad	245
Hyderabadi Pathar Gosht (80gms) A5 wagyu 'hot stone' & bone marrow salan	395

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Mains



Shahi Palak Paneer (V) homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli	120
 Gucchi Lababdar (V) morels, green peas & fresh tomato	138
Malvani Prawn Curry king prawns, coconut milk, tamarind & homemade Malvani spice mix	155
 Leela's Lobster Neeruli southern spiced coconut milk, pearl onions & kal dosa	198
Crab Pepper Masala black pepper spiced crab meat, shallots & garlic	165
Alleppey Raw Mango Fish Curry king fish, ginger, shallots, green chili & coconut milk	135
 Old Delhi Butter Chicken char-grilled pulled chicken, fresh tomato & fenugreek	148
Madras Chicken Curry chettinad spice mix & coconut milk	145
 Sindhi Methi Gosht kid goat simmered with spinach, cinnamon & fenugreek leaves	162
Gosht Ki Nihari braised lamb, green cardamom & caramelized onions	168

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Biryanis

Dum Tarkari Biryani (V)	145
seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	
Kerala Chicken Biryani	155
spiced aromatic short grain rice, fresh coriander & raita	
 Dum Gosht Biryani	165
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
Gobhi Methi (V) - cauliflower, fresh fenugreek, tomato & green chilli	110
Aloo Sukkha (V) - baby potatoes, mustard, cumin & curry leaves	110
Ghar Ki Bhindi (V) - stir-fried okra, onions, tomato & cumin	110

Accompaniments

Safed Chawal (V) - steamed basmati rice	40
Pulao Rice (V) - saffron basmati rice	46
Choice of Kulcha (V) - three cheese / sun-dried tomato & basil / peshawari / paneer	35
Assorted Bread Basket (V) - (ask your server)	54
Naan / Roti / Lacha Paratha	25
Malabar Parotta	30
Kal Dosa	22
Cucumber Raita (V)	32
Cucumber & Sprout Salad (V)	24
Home-Preserved Indian Pickle / Pickled Red Onions (V)	18
Mixed Papads & Chutneys (V)	20