

Welcome to Jamavar!

Taking its name from the intricate and vibrant 16th century shawls of Kashmir, Jamavar is the culinary jewel of The Leela Palaces, Hotels & Resorts in India.

We invite you to ignite your senses by taking a journey curated by Culinary Director & Executive Chef Surender Mohan, across the exciting flavours and fragrant spices of India ranging from the Royal Kitchens of the North to succulent options from the shores of the South.

Established in 2016, Jamavar London by LSL CAPITAL is the restaurant's first international outpost, bringing the royal flair of palatial India to Mayfair's Mount Street.

## Small Plates

*Inspired by the street food markets of Northern & Southern India*

Sabudana Truffle Khichdi (v) sago pearls, fresh winter truffle, asparagus & peanuts	19
Kathal Bhel (v) jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date chutney	15
 Dal Chawal Mango Achaar (v) mango preserve, feta, beetroot pachadi & kasundi yoghurt	16
 Chandni Chowk Ki Aloo Tikki (v) potato tikki, spiced white peas, dried mango, yoghurt, raw mango, tamarind & mint chutney	18
Lobster Idli Sambhar black pepper spiced lobster & aubergine sambhar	23
Malabar Prawns sautéed prawns, white turmeric, onions & curry leaves	20
 Tellicherry Pepper & Garlic Soft Shell Crab plum chutney, garlic chips & homemade garlic pickle	24
 Scallops Mangai Mappas mango chilli salsa, coconut cream & roasted Southern spices	22
 Bhatti Ka Octopus black pepper, coriander seeds, Kashmiri red chilli, corn salad & peanut chutney	32
Chicken 65 corn-fed fillets, chillies, pepper, curd rice & caramelised shallots	18
 Kid Goat Shami Kebab bone marrow sauce, mint chutney & chur chur paratha	22
 Hyderabad Beef Haleem slow-cooked lentils & onion seed naan	25

 Alphonso Mango Dishes  Signature Jamavar Dishes V - Vegetarian

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.

# 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

95

125

## Tandoor


*Charcoal grilled in our traditional clay ovens*

 Kasundi Paneer Tikka (V)  
mango three ways

19

Dakshini Jhinga  
southern spiced prawns, peanut & curry leaf chutney

32

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

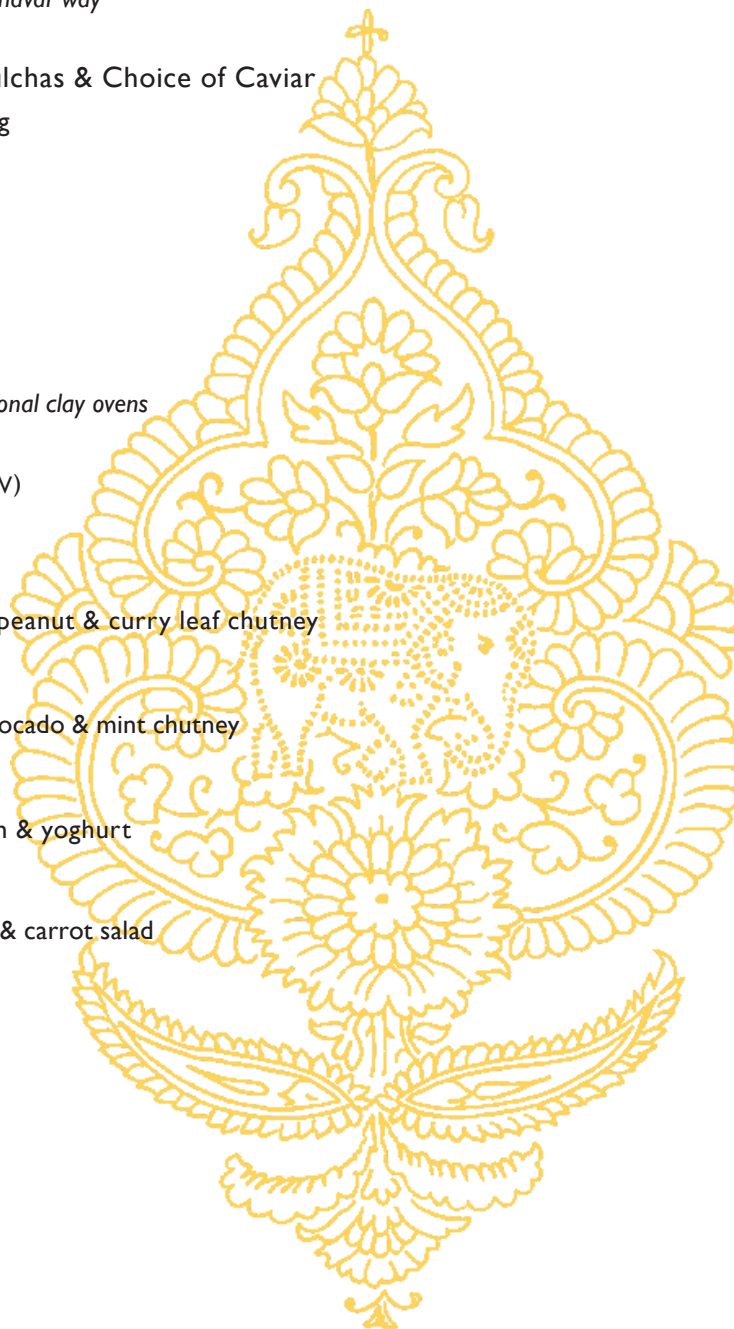
30

Tulsi Chicken Tikka  
sweet basil, pickled radish & yoghurt

26

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

58





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## Mains

Methi Mutter Malai (V)	23
fenugreek leaves, petit pois, ginger, chillies & cashew nuts	
 Shahi Palak Paneer (V)	26
homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli	
Baingan Chettinad (V)	27
baby aubergines, roasted spices, caramelised onions & chillies	
 Gucchi Lababdar (V)	31
morels, green peas & fresh tomato	
Malvani Prawn Curry	33
king prawns, coconut milk, tamarind & traditional Malvan spice mix	
 Lobster Manga Alleppey	45
fenugreek, raw mango & Kerala spiced coconut milk	
Calicut Meen Curry	30
sea bass fillets, fresh turmeric, shallots, garlic & kodampulli	
 Old Delhi Butter Chicken	34
Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek	
Murgh Nihari	32
braised chicken, mace, green cardamom & caramelised onions	
 Sindhi Methi Gosht	37
kid goat, spinach, cinnamon & fresh fenugreek leaves	
 Laal Maas	39
8 hours slow-cooked Hampshire lamb shank & Rajasthani chilli	

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## Biryanis

Dum Tarkari Biryani (V) seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	30
Dum Nali Biryani Hampshire lamb, basmati rice, crispy onions, fresh mint & raita	39

## Lentils & Vegetables

*All sides are available as Mains for 21.50*

 Dal Jamavar (V) 24 hour slow-cooked black lentils	13
 Kairi Dal (V) tempered yellow lentils, cumin, curry leaves & green mango	13
Ghar Ki Bhindi (V) stir fried okra, onion, tomato & cumin	13
Gobhi Mutter (V) cauliflower, fresh petit pois, ginger & tomato	12
Jeera Aloo (V) baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander	12

## Accompaniments

Safed Chawal (V) - steamed basmati rice	8
Pulao Rice (V) - saffron basmati rice	9
Choice of Kulcha (V) - three cheese & paneer / sun-dried tomato & basil / peshawari	12
Assorted Bread Basket (V) - (ask your server)	14
Cucumber Raita (V)	5.5
Cucumber & Sprout Salad (V)	5.5
Home-Preserved Indian Pickle / Pickled Red Onions (V)	5.5
Mixed Papads & Chutneys (V)	6.5

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