

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



Kasundi Paneer Tikka (v)

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 Mutter (v)

morels, green peas & fresh tomato



Prawn Mappas

Southern spiced coconut, curry leaf & tomatoes



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



Jalebi Caviar

gram flour pearls & saffron pistachio milk

Rhubarb Chuski Falooda

basil seeds, rhubarb & saffron rabri kulfi



Jamavar Signature Dishes. Lunch/Early Bird Menu available for maximum 8 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.