

# Jamavar

(V) Vegetarian, (LF) Lactose Free, (V) Vegan, (GF) Gluten Free.

All prices are in Indian rupees. Government taxes as applicable. No service charge levied. If you have any concerns regarding dietary preferences, please alert the server prior to ordering.

## LEELA SURAKSHA

We are taking extreme care and monitoring the constantly evolving situation and adapting all required precautionary measures as advised by local and global authorities.

To reiterate our commitment, we have redefined our hygiene and cleaning protocols with the launch of Suraksha, a comprehensive program designed in coherence with our partners. This is a holistic approach we are taking to elevate our health, safety and hygiene protocols with stringent measures that ensure a safe environment while you continue to enjoy our opulent and indulgent services.

- Mandatory use of PPE kits for the kitchen team to prevent cross contamination.
- Washing and sanitisation of vegetables, fruits and groceries.
- Preparation of food in small quantities to ensure fresh food is served to the guests.
- Washing of all dishes at 80 degrees Celsius.
- Hygiene training for all the teams.



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## APERITIF AND SOUP

### Mausam Ka Ras (V)

Seasonal fruit juice with choice of pineapple, orange, sweet Lime or watermelon

### Lassi Aap Ki Pasand

Plain, salted or sweet


### Pudiney Aur Nimboo Ki Shikanjavi


Mint flavoured lemon cooler

### Masala Chaas


Iced butter milk spiced with freshly broiled cumin, ginger and coriander

## SOUPS


 Dhaniya Tamatar Shorba (V)  
Tomato & green coriander soup

 Mulligatawny (V)  
Spiced lentil soup, chicken or vegetarian

## APPETIZERS – VEG

 Karari Aloo Aur Papdi Chaat (V)  
Crisp fried potatoes and flour crisps with tamarind chutney

 Hara Bhara Kebab (V)  
Spinach patty with fennel, lentil, mango, and cucumber seeds

 Bharwan Tandoori Broccoli (V)  
Tandoori baked broccoli stuffed with corn, cheese and fresh pomegranate

 Paneer Tikka Sunheri (V)  
Tandoor baked cottage cheese marinated with spiced yoghurt and saffron

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## APPETIZERS – NON VEG

### Seafood

Ⓞ Sarson Macchli Tikka

Cubes of sole fish, marinated with mustard and baked in tandoor

Ⓞ Sunheri Jhinga

Tiger prawn marinated with lemon juice, chili, yoghurt and garam masala

### Chicken

Ⓞ Murgh Malai Kebab

Cardamom flavoured chicken, marinated with cream and cheese

Ⓞ Laal Mirch Ka Murg Tikka

Cinnamon – cumin and chili marinated tandoor roasted chicken

Tandoori Murgh (F), (H)

Classic tandoori marinated chicken, the king of kebabs

### Lamb

Ⓞ Nizami Pudiney ki Seekh

Skewered lamb mince, flavored with mint cooked in the Indian clay oven

Ⓞ Silbatte Ke Shammi Kebab

Griddle lamb patty, flavored with whole spices and lentil

Ⓞ Barrah Chaap

Lamb chops marinated with yoghurt and spices, baked in tandoor

Ⓞ Raan-e-Jamavar

Tandoor baked whole leg of lamb

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## Entrée Vegetarian

Ⓜ Khumb Makkai Palak (V)

Mélange of spinach, corn and mushroom

Ⓜ Pindi Channa (V)

Chickpeas tempered with homemade tangy spice

Ⓜ Baingan Bharta (V)

Oven roasted eggplant cooked with onion, tomato and cumin

Ⓜ Handi Ki Subzi (V)

Mixed vegetable curry with spinach and cream

Ⓜ Bhindi Do Pyaza (V)

Okra tossed with onion, tomato and freshly ground spices

Paneer Makhanwala (V)

Cottage cheese simmered in traditional creamy tomato gravy and homemade spice

Kofta Dilkhush (V)

Cottage cheese and spinach dumplings cooked in rich tomato gravy

Ⓜ Gucchi Mattar Masala (V)

Kashmiri morels and green pea sautéed in cashew gravy

## Entrée - Non Vegetarian Seafood

Ⓜ Tawa Macchi Masala

Sole tempered with carom seed and home pounded spice

Ⓜ Jhinga Lazeez

Prawn simmered with royal spices and tomatoes

Ⓜ Kadhai Lobster

Wok tossed lobster meat with onion, tomato and bell peppers

Ⓜ Lobster Nerulli

Lobster simmered in mildly spiced shallots and tomato masala

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## Chicken

### Highway Dhaba Murgh

Countryside style chicken, morsels and mince, star anise, green chili and onion

### Murgh Ttikka Makhani

Tandoor roasted shredded chicken simmered in traditional creamy tomato gravy

### Kukkad Tariwala

Chicken morsels simmered with onion, tomato and yogurt

## Lamb

### Kadhai Gosht

Lamb braised with aromatic spices, tomato and yoghurt.

### Rogan-è-Kishat

Lamb braised with onions, yoghurt and Kashmiri red chili

### Gosht Ki Nihari

Awadhi lamb delicacy with saffron

### Bhuna Gosht

Wok tossed boneless lamb, home pounded garam masala, onion and garlic

## Daal, Rice & Biryani

## Daal

### Yellow Daal Tadka (V)

Yellow lentils tempered with cumin and tomato

### Daal Jamavar (V)

Slow simmered black lentils with tomato and cream

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## Rice

Steamed Basmati (V)

Curd Rice (V)


Pulao aap Ki Pasand (V)


Pilaf of basmati with a choice of green peas, vegetables or mushrooms

## Biryani

 Nizami Tarkari Biryani (V)

Combination of garden-fresh vegetables and aromatic Basmati cooked on dum

 Gosht Boti aur Keema Pulao

 Home style rice preparation with boneless lamb

 Dum Ki Biryani

Rice delicacy of lamb and basmati, flavored with saffron, cooked on dum

## Indian Breads and Staples

 Tandoori Roti (V)

Tandoor baked whole wheat bread

Naan (V)

Tandoor baked flour bread, plain, buttered or garlic

Parantha (V)

Layered whole wheat bread, laccha or mint

Bharwan Kulcha (V)

Potatoes, cauliflower, paneer and Amritsari mattar

Malabari Parantha

Griddle baked layered bread

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## Accompaniments

### Plain Dahi

Homemade natural yoghurt

### Raita

Whipped yoghurt with choice of gram flour pearls, pineapple, mint cucumber, potatoes or onions

### Tadka Dahi

Hung yoghurt tempered with mustard seed and curry leaves

## Dessert

### Rasmalai

Poached cottage cheese patties with reduced saffron flavored milk

### Gulab Jamun

Golden-fried cottage cheese dumplings steeped in rose scented syrup

### Kesar and Pista Kulfi

Saffron and pistachio flavored served on rose scented falooda

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