

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)---300

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

Lassi Aap Ki Pasand---300

Plain, salted or sweet

Pudiney Aur Nimboo Ki Shikanjavi---300

Mint flavoured lemon cooler


Masala Chaas---300

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

SOUPS

 Dhaniya Tamatar Shorba (V)---550

Tomato & green coriander soup


 Mulligatawny (V)---550

Spiced lentil soup, chicken or vegetarian

APPETIZERS – VEG

 Karari Aloo Aur Papdi Chaat (V)---850

Crisp fried potatoes and flour crisps with tamarind chutney

 Hara Bhara Kebab (V)---950

Spinach patty with fennel, lentil, mango, and cucumber seeds

 Bharwan Tandoori Broccoli (V)---950

Tandoori baked broccoli stuffed with corn, cheese and fresh pomegranate

 Paneer Tikka Sunheri (V)---1000

Tandoor baked cottage cheese marinated with spiced yoghurt and saffron

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APPETIZERS – NON VEG

Seafood

Ⓞ Sarson Macchli Tikka---1450

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

Ⓞ Sunheri Jhinga---2300

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

Chicken

Ⓞ Murgh Malai Kebab---1400

Cardamom flavoured chicken, marinated with cream and cheese

Ⓞ Laal Mirch Ka Murg Tikka---1400

Cinnamon – cumin and chili marinated tandoor roasted chicken

Tandoori Murgh (F)--- 2000, (H)---1500

Classic tandoori marinated chicken, the king of kebabs

Lamb

Ⓞ Nizami Pudiney ki Seekh---1400

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

Ⓞ Silbatte Ke Shammi Kebab ---1400

Griddle lamb patty, flavored with whole spices and lentil

Ⓞ Barraah Chaap---1700

Lamb chops marinated with yoghurt and spices, baked in tandoor

Ⓞ Raan-e-Jamavar---2400

Tandoor baked whole leg of lamb

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Entrée Vegetarian

Ⓞ Khumb Makkai Palak (V)---950
Mélange of spinach, corn and mushroom

Ⓞ Pindi Channa (V)---950
Chickpeas tempered with homemade tangy spice

Ⓞ Baingan Bharta (V)---950
Oven roasted egg plant cooked with onion, tomato and cumin

Ⓞ Handi Ki Subzi (V)---950
Mixed vegetable curry with spinach and cream

Ⓞ Bhindi Do Pyaza (V)---950
Okra tossed with onion, tomato and freshly ground spices

Paneer Makhanwala (V)---950
Cottage cheese simmered in traditional creamy tomato gravy and homemade spice

Kofta Dilkhush (V)---1000
Cottage cheese and spinach dumplings cooked in rich tomato gravy

Ⓞ Gucchi Mattar Masala (V)---1250
Kashmiri morels and green pea sautéed in cashew gravy

Entrée - Non Vegetarian Seafood

Ⓞ Tawa Macchi Masala---1700
Sole tempered with carom seed and home pounded spice

Ⓞ Jhinga Lazeez---2250
Prawn simmered with royal spices and tomatoes

Ⓞ Kadhai Lobster---2600
Wok tossed lobster meat with onion, tomato and bell peppers

Ⓞ Lobster Nerulli---2600
Lobster simmered in mildly spiced shallots and tomato masala

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Chicken

Ⓞ Highway Dhaba Murgh- 1400

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

Ⓞ Murgh Ttikka Makhani---1600

Tandoor roasted shredded chicken simmered in traditional creamy tomato gravy

Ⓞ Kukkad Tariwala---1600

Chicken morsels simmered with onion, tomato and yogurt

Lamb

Ⓞ Kadhai Gosht---1650

Lamb braised with aromatic spices, tomato and yoghurt.

Ⓞ Rogan-è-Kishat---1650

Lamb braised with onions, yoghurt and Kashmiri red chili

Ⓞ Gosht Ki Nihari---1650

Awadhi lamb delicacy with saffron

Ⓞ Bhuna Gosht---1700

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

Daal, Rice & Biryani

Daal

Ⓞ  Yellow Daal Tadka (V)---750

Yellow lentils tempered with cumin and tomato

Ⓞ Daal Jamavar (V)---800

Slow simmered black lentils with tomato and cream

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Rice

Steamed Basmati (V)---600

Curd Rice (V)---650

Pulao aap Ki Pasand (V)---650

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

Biryani

Ⓟ Nizami Tarkari Biryani (V)---1250

Combination of garden fresh vegetables and aromatic Basmati cooked on dum

Ⓟ Gosht Boti aur Keema Pulao- 1650

Home style rice preparation with boneless lamb

Ⓟ Dum Ki Biryani---1750

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

Indian Breads and Staples

Ⓟ Tandoori Roti (V)---200

Tandoor baked whole wheat bread

Naan (V)---200

Tandoor baked flour bread, plain, buttered or garlic

Parantha (V)---200

Layered whole wheat bread, laccha or mint

Bharwan Kulcha (V)---200

Potatoes, cauliflower, paneer and Amritsari mattar

Malabari Parantha---200

Griddle baked layered bread

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Accompaniments

Plain Dahi---200
Homemade natural yoghurt

Ⓞ Raita---250
Whipped yoghurt with choice of gram flour pearls, pineapple,
mint cucumber, potatoes or onions

Ⓞ Tadka Dahi---600
Hung yoghurt tempered with mustard seed and curry leaves

Dessert

Rasmalai---450
Poached cottage cheese patties with reduced saffron flavored milk

Gulab Jamun---450
Golden-fried cottage cheese dumplings steeped in rose scented syrup

Ⓞ Kesar and Pista Kulfi---550
Saffron and pistachio flavored served on rose scented falooda

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