

Jamavar

The history of Jamavar stretches over six centuries,
celebrating a masterful handcrafted fabric
that illustrates the art and culture of an opulent era.

A culinary tribute to the fine art of
Indian cuisine, uniting North & South, to tantalize the palate
and enliven the senses.

Appetizer

Non-Vegetarian

Malabar Fried Pomfret

pan fried marinated pomfret fillet

Tawa Jheenga

prawns marinated with fresh ground spices, onion and tossed on a griddle

Kakinada Royalla Vepudu

spicy prawns with onions and red chili paste

Malabar Fried Prawn

traditional Malabar spices coated crispy fried prawn

Murgh Tikka Chaat

tandoori chicken tikka tossed with tamarind and mint chutney

Adipoli

stir fry spicy preparation of lamb morsels, a classic from Kerala

Vegetarian

Samosa Chaat (v)

scrambled samosa topped with sev, mint and tamarind chutney

Bharwan Aloo Tikki (v)

potato patties filled with green peas

Karari Aloo aur Shakarkandi Chaat (v)

crisp barbequed potatoes tossed with tamarind and mint chutney

Vegetable Papad Roll (v)

golden fried poppadum filled with potatoes and green peas masala

Baby Corn Bezule (v)

crisp fried organic baby corn marinated in a traditional Mangalorean masala

Kebabs

... For Kebab Connoisseurs

The mouth-watering recipes and lavish combinations are endless. Sumptuous seafood, ocean fish, free range chicken and milk-fed lamb kebabs, silk paneer, the Indian cottage cheese or vegetables fresh from the market are delicately marinated and skillfully grilled for you over glowing charcoal in traditional clay ovens, the Tandoors.

Non-Vegetarian

Tandoori Tiger Prawns

prawns macerated with Jamavar masala

Tandoori Pomfret Tikka

subtly spiced, fillet of pomfret cooked over glowing amber

Tandoori Murgh

classic tandoori chicken, the king of kebabs

Murgh Malai Kebab

creamy chicken kebabs infused with green cardamom and cheese 'finished in a clay oven'

Murgh Reshmi Kebab

minced chicken skewer seasoned with ginger and green chilies

Raan - è - Jamavar

tandoor baked whole leg of lamb

Gilawat ke Kebab

kebab created for the leisure loving nobles who preferred not to chew

Lahori Seekh Kebab

kebab of mince lamb with cheese and chef's blend of spices - a Jamavar specialty

Vegetarian

Paneer Tikka Sunheri (v)

fresh cottage cheese marinated with spiced yoghurt and carom seeds

Paneer Teah Pe Teah (v)

delicately spiced roundels of cottage cheese, layered with seasoned vegetables

Tandoor ke Phool (v)

tandoori baked broccoli and cauliflower

Subzi Mewa Seekh (v)

garden fresh vegetable skewers with cheese and toasted nuts

Tandoori Aloo Firdosi (v)

scooped barrel potatoes filled with cheese and tangy masala

Soups

Murgh Jehangari Shorba

mint flavored chicken soup

Mulligatawny

chicken

vegetarian (v)

Rasam (v)

aromatic cumin and lentil broth

Dhaniya Tamatar Shorba (v)

fresh coriander and tomato soup

Curries

For Curry Lovers

Delicate seafood and premium fish from the crystal-clear waters of the untouched wild romantic Indian coast or careful harvested vegetables from well preserved farmland, prepared with mouth-watering, home style and long forgotten curry recipes, a delight specially collected from India's culinary heritage

Non-Vegetarian

Malabar Pomfret Curry

tangy pomfret fillet curry with freshly ground spices

Calicut Pomfret Curry

an all-time favorite spicy fish curry

Mangalorean Pomfret Curry

a typical Mangalorean fish curry with bedgi chilies and blend of hand pounded spices

Pomfret
Kingfish

Meen Moilee

pomfret cooked in freshly ground coconut curry with ginger and chilies

Prawn Roast

stir fried prawns with tomato, green chili, lemon juice and traditional spices

Prawn Tariwala

juicy prawns curry cooked with brown onions and tomatoes

Prawn Moilee

prawn cooked in a delicate creamy coconut gravy

Murgh Makhani

classic hand pulled tandoori chicken in a buttery tomato sauce

Murgh Tikka Makhani

boneless cubes of tandoori chicken cooked in creamy tomato gravy

Murgh Methi Malai

shredded chicken blended with fresh fenugreek and cream

Chicken Chettinad

flavored with star aniseed, fennel and red chili

Kozhi Naadan Curry

homemade Kerala style chicken curry

Murgh Aloo

chicken on the bone cooked with potatoes in onion and tomato gravy

Madras Chicken Curry

spicy chicken curry cooked gently with aromatic spices- a popular dish from madras

Haleem

ground wheat and lamb preparation spiced with authentic Nawabi masala

Rogan-è-Nishat

lamb shanks and chops braised with onions, tomatoes and Kashmiri red chili

Neelam's Sindhi Mutton

a traditional Sindhi mutton curry

Gosht Saag Wala

lamb chops and leg of spring lamb in spinach curry

Mutton Ishtew

lamb stew with curry leaves, ginger and coconut milk

Vegetarian

Gucchi Mutter Masala (v)

handpicked Kashmiri morels with green peas and butter

Paneer Makhani (v)

cottage cheese in a creamy tomato sauce

Kadhai Paneer (v)

cottage cheese with whole aromatic spices, tomato and yoghurt

Subzi Kadhai (v)

tossed broccoli, mushrooms, colorful bell peppers and organic baby corn

Palak Aap ki Pasand (v)

choice of spinach with potatoes, green peas, mushrooms or cottage cheese

Nawabi Kofta (v)

cottage cheese dumpling in a cashew nut cream curry

Baingan Bhartha (v)

eggplant baked in tandoor, mashed and tempered with cumin, onions and ginger

Gobhi Hara Pyaaz (v)

cauliflower and scallion tempered with cumin and green chilies

Bhindi do Pyaaza (v)

okra tossed with onions and tomatoes

Achari Aloo (v)

pickled potatoes cooked with panch phoran masala

Methi Aloo (v)

potato tossed with fresh fenugreek and tempered with cumin

Vegetables Ishtew (v)

garden fresh vegetables with ginger, green chili and coconut milk

Potato Roast (v)

tender baby potato slow cooked with fennel, chili and Malabar masala blended with special spices

Palak Corn (v)

sweet corn with cumin, garlic and puréed spinach

Rice

Dum ki Biryani

the finest basmati, condiments and saffron baked in low heat oven with ...
king prawns
the best of lamb
chicken supreme

Nalli Champ ka Pulao

shanks of baby lamb and rib chops cooked in aromatic basmati

Subzi Biryani (v)

garden fresh vegetables and saffron scented basmati

Pulao Aap ki Pasand (v)

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

Thair Sadam (v)

curd rice

Bisi Bele Bhath (v)

rice and lentils cooked with vegetable, spices and desiccated coconut

Steamed Basmati (v)

Daal

Daal Jamavar (v)

slow simmered black lentils with tomato and cream

Daal Arhar (v)

yellow lentils tempered with cumin

Yoghurt

Raita (v)

whipped yoghurt,
choice of boondi pearls, pineapple, mint, cucumber, potatoes or onions

Plain Dahi (v)

homemade natural yoghurt

Indian Breads and Staples

Bharwan Kulcha or Parantha

potatoes, cauliflower, paneer (v)
lamb mince

Tandoori Roti (v)

tandoor baked whole wheat bread

Naan

tandoor baked leavened white flour bread, plain, buttered or garlic (contains egg)

Parantha (v)

layered whole wheat bread, laccha or mint

Missi Roti (v)

tandoor baked gram and whole wheat bread

Khasta Roti (v)

crisp tandoor baked bread dusted with carom seeds

Roomali Roti

paper-thin white flour bread, baked on a glowing wok-bottom (contains egg)

Appam (v)

soft bellied lacy edged rice pancake

Masala Podi Appam (v)

appams dusted with gun powder and chopped onions

Dosa (v)

rice and lentil pancake, cooked over a griddle

Malabar Parotta

griddle-baked layered bread (contains egg)

Desserts

Jamavar's Homemade Kulfis
luscious Indian ice cream

Malai Kulfi (v)
clotted cream on rose scented falooda noodles

Rasmalai (v)
poached cottage cheese patties with reduced saffron flavored milk

Gulab Jamun (v)
golden fried cottage cheese dumplings steeped in a rose fragrancd syrup

Jalebi with Rabri (v)
sugar syrup coated fried twirls with sweetened reduced milk

Khoobani ka Meetha (v)
stewed Hyderabadi apricot and dry fruit dessert

Phirnee (v)
broken rice custard

Homemade Ice Creams (v)
orange marmalade, vanilla raspberry ripple, himalayan honey, hazelnut

After Dinner

Degree Coffee
strong Madras coffee

Masala Chai
masala tea

Subzi Parosa

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delicately spiced roundels of cottage cheese, layered with seasoned vegetables

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Subzi Mewa Seekh (v)

garden fresh vegetable skewers

Samosa Chaat (v)

scrambled samosa topped with sev, mint and tamarind chutney



Gucchi Mutter Masala (v)

Kashmiri morels and green peas in a creamy tomato sauce

Nawabi Kofta (v)

cottage cheese dumpling in a cashew nut cream curry

Saag Paneer (v)

tender spinach with cottage cheese, tempered with garlic and cumin

Aloo Jeera (v)

potatoes tempered with cumin

Daal Jamavar (v)

slow simmered black lentils with tomato and cream

Zaffrani Pulao (v)

saffron scented basmati rice

Thair Sadam (v)

curd rice

Assorted Indian Breads

(atta roomali / pudina paratha / garlic naan)



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Diwan e Khas

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Murgh Reshmi Kebab

minced chicken skewer seasoned with ginger and green chilies

Shahi Gilawat Ke Kebab

kebab created for the leisure loving nobles who preferred not to chew

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