

Appetizers

- **Thandai**
Saffron and Rose petal, dry fruits, flavoured sweet chilled milk
- **Nimbu Ki Shikanji**
Mint and roasted cumin flavoured sweet and salted lemon water

Starters

- **Rissois de Camarao**
Prawn and cheese deep fried turnovers, piri piri sauce
- **Lucknowi Gosht Galawat Kebab**
Minced lamb patties heightened with Chef’s special spice mix
- **Palak e Firdos**
Cardamom scented spinach and gram flour patties, filled with cheese
- **Mushroom and Cheese Rissois**
Crumb and deep-fried turnovers, piri piri sauce
- **Subzi Galawati Kebab**
Minced vegetable and lentil patties filled with cheese cooked on a tawa

Soups

- **Murgh aur Elaichi ka Shorba**
Traditional Awadhi chicken soup enhanced with cardamom garnish with cream and saffron
- **Dhaniya Tomato Shorba**
A roasted tomato soup flavoured with fresh coriander
- **Caldo Verde**
Potato and spinach soup

Our Goan Fare

- **Prawns Balchao**
Onion, tomato, dried chillies and Goan toddy vinegar
- **Lamb Vindaloo**
A lamb cooked with dry red chilies, cloves, cinnamon and Goan toddy vinegar
- **Chicken Cafreal**
Fresh cilantro, ginger, garlic, green chillies, cloves and cinnamon masala
- **Goan Curry**
Made with coconut milk, chillies and flavoured with 'kokum' berries
Medium prawns
Snapper fillet
Pomfret fillet
- **Mushroom and Cashewnut Xacutti**
Roasted coconut, dry red chillies, and sweet spices and cilantro
- **Vegetable Sukem**
Dry preparation of assorted vegetables tempered with mustard, curry leaf and coconut
- **Goan Masala Dal**
Toor lentil cooked with coconut and coriander paste

Jamavar

Our Signature Dishes

Non-Vegetarian Selection

- **Jamavar Special Tandoori Raan**
This specially marinated baby lamb leg is slow roasted to give you a succulent delicacy. Please allow us the time to make it for you or pre-order the same. Serves two.
- **Salmon Malai Tikka**
Dill, cashew paste, yoghurt and ginger-garlic flavoured salmon, on a bed of potato and fresh fenugreek, piri piri sauce
- **Rogan e Nishad**
Lamb on the bone cooked with special spices
- **Awadhi Murgh Khaas Khorma**
Chicken in a rich cashew and almond gravy with a hint of saffron

Vegetarian Selection

- **Tirangi Kofta Anarkali**
Dry fruit stuffed cottage cheese and dumplings in tomato-cashew gravy
- **Lasoni Paneer Khandhari**
Fresh cottage cheese cooked with garlic flavoured creamy spinach
- **Dal-e-Jamavar**
Overnight cooked black lentils with tomato puree, butter and cream
- **Dal e Falaknuma**
Mixed lentils tempered with cumin, garlic, onion, ginger, finished with cream and ghee

Mild Medium Spicy

Kindly inform your server of any food allergies or dietary preferences.

From the Charcoal Fired Clay Oven

Non-Vegetarian

- **Sunehri Jheenga**
Prawns marinated with yoghurt and a hint of saffron
- **Afghani Machli Tikka**
Red Snapper fish cubes, marinated with red chillies and herbs
- **Malmali Sheek Kebab**
Minced lamb marinated with spices cooked in a clay oven
- **Murgh Naushahijaan**
Chicken drumstick marinated with exotic spices and cooked in a clay oven
- **Murgh Kashmiri Tikka**
Chicken marinated with special Indian spices
- **Jamavar Kebab Platter – Non Vegetarian**
Assorted non-vegetarian kebab platter, Murgh Kashmiri Tikka, Sunehri Jheenga, Malmali Sheek Kebab and Afghani Machli Tikka
- **Jamavar Seafood Platter**
Baby lobster, tiger prawns, snapper, and calamari

Vegetarian

- **Gulmohar Paneer Tikka**
Cottage cheese marinated with saffron and cardamom flavored cream
- **Phoolon ka Nazrana**
Broccoli and cauliflower marinated with cream, cashew and cardamom
- **Mewar ke Tandoori Aloo**
Potato stuffed with corn, peas, cottage cheese and cashew nuts
- **Makhmali Mushroom**
Fresh button mushrooms filled with cardamom flavoured cheese and onion, coated with cashew nut paste and fresh cream
- **Jamavar Kebab Palatter – Vegetarian**
An assortment of vegetarian kebab platter, Makhmali Mushroom, Gulmohar Paneer Tikka, Mewar ke Tandoori Aloo and Subzi Galawati Kebab

Basmati Rice Preparations

- **Basmati Rice**
Plain steamed rice
- **Subzi Navratan Biryani**
Vegetables cooked with saffron infused pulao rice and dry nuts
- **Awadhi Mutton Biryani**
- **Dum Murgh Biryani**
- **Seafood Pulao**

Indian Breads

- **Selection of Indian Bread**
Tandoori khasta roti, roomali roti, lachcha paratha and masala missi roti
- **Stuffed Indian Bread**
Aloo paratha, peshawari naan or Cheese garlic naan
- **Cheese Kulcha Or Masala Onion Kulcha**
- **Indian Bread Basket**
An assortment of tandoori roti, roomali roti, pudina paratha, aloo paratha and garlic naan

Maharani Thali (Non - Vegetarian)

Appetizers

- **Malmali Sheek Kebab**
Minced lamb marinated with spices cooked in a clay oven
- **Murgh Kashmiri Tikka**
Chicken marinated with special Indian spices
- **Subzi Galawati Kebab**
Minced vegetable and lentil patties filled with cheese cooked on tawa

Soups

- **Dhaniya Tomato Shorba**
A roasted tomato soup flavoured with fresh coriander

Thali

- **Kadhai Jhinga**
Prawns cooked with bell peppers in brown onion gravy
- **Rogan e Nishad**
Lamb on the bone cooked with special spices
- **Awadhi Murgh Khaas Khorma**
Chicken in a rich cashew and almond gravy with a hint of saffron
- **Lasoni Paneer Khandhari**
Cottage cheese cooked with garlic flavoured creamy spinach
- **Dal Jamavar**
Overnight cooked black lentils with tomato puree, butter and cream
- **Dum Murgh Biryani**
- **Basmati Rice**
Plain steamed rice
- **Dahi Wada**
White dal dumpling with sweet curd
- **Indian Bread Basket**
An assortment of tandoori roti, roomali roti, pudina paratha, aloo paratha and garlic naan

Dessert

Chef’s Choice

Maharaja Thali (Vegetarian)

Appetizers

- **Zafrani Paneer Tikka**
Cottage cheese marinated with saffron infused yoghurt marination with Indian spices
- **Mewar ke Tandoori Aloo**
Filled with corn, peas, cottage cheese and cashew nuts
- **Makhmali Mushroom**
Fresh button mushrooms filled with cardamom flavoured cheese and onion, coated with cashew nut paste and fresh cream

Soups

- **Dhaniya Tomato Shorba**
A roasted tomato soup flavoured with fresh coriander

Thali

- **Tirangi Kofta Anarkali**
Dry fruit stuffed cottage cheese and dumplings in tomato-cashew gravy
- **Lasoni Paneer Khandhari**
All time flavoured cottage cheese cooked with garlic flavoured creamy, spinach
- **Amchuri Bhindi**
Tender ladyfingers cooked with raw mango powder and spices
- **Dum Aloo Kashmiri**
Cottage cheese filled potatoes in a cashew, tomato and brown onion gravy
- **Dal Jamavar**
Overnight cooked black lentils with tomato puree, butter and cream
- **Subzi Navratan Biryani**
English vegetables cooked with saffron flavoured pulao rice and dry nuts
- **Basmati Rice**
Plain steamed rice
- **Dahi Wada**
White dal dumpling with sweet curd
- **Indian Bread Basket**
An assortment of tandoori roti, roomali roti, pudina paratha, aloo paratha and garlic naan

Dessert

Chef’s Choice

Goan Thali (Non - Vegetarian)

Appetizers

- **Rissois de Camarao**
Prawn and cheese deep fried turnovers
- **Chicken Cafreal Tikka**
Fresh cilantro, ginger, garlic, green chillies, cloves and cinnamon masala
- **Kokum Paneer Tikka**
Cottage cheese marinated with a dried summer fruit of konkan region and spices

Soups

- **Caldo Verde**
Potato and spinach soup

Thali

- **Prawn Balchao**
Onion, tomato, dried chillies and dry shrimp gravy
- **Goan Fish Curry**
Made with coconut milk, chilies and flavored with 'kokum' berries
- **Rawa Fried Kingfish**
Semolina crusted kingfish marinated in ginger, onion, curry leaf and red chilli paste
- **Squids Chili Fry**
Goan Style calamari preparation
- **Shrimps Kismur**
Goan dry shrimps salad
- **Vegetable Sukem**
Dry preparation of assorted vegetables tempered with mustard
- **Cashewnut and Mushroom Curry**
Cooked in roasted coconut gravy with Indian spices
- **Goan Masala Dal**
Yellow lentils cooked with coconut and coriander paste
- **Goan Rice / Basmati Rice**
Plain steamed rice
- **Goan Pao**

Dessert

Chef’s Choice

Dessert

- **Warm Gulab Jamun**
Stuffed with nuts
- **Gajar ka Halwa**
Carrot and nut dessert

- **Rasmalai**
Fresh cheese dumplings steeped in cardamom flavored reduced milk, 'Rabri'
- **Kulfi Falooda**
With rose syrup, dry nuts and basil seeds “sabza”
- **Assiette of Indian Platter**
Selection of three Indian desserts of the day

- **Choice of Ice cream**
Alphonso gold, Chocolate, Mint chocolate chip, Very berry strawberry, Vanilla, Fruit overload
- **Queen of Goan Dessert- Bebinca**
Vanilla ice cream

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