

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

Sambharam

Refreshing buttermilk drink with curry leaves, ginger and chillies

Jal Jeera

Chilled Cumin, lemon and mint flavored water

Masala Chaas

Buttermilk with roasted cumin and fresh coriander

Thandai

Saffron, dry fruits and cardamom flavored chilled milk

SOUPS

Rasam (V)

Aromatic tomato and lentil broth flavored with pepper and cumin

Dhaniya Tamatar Shorba (V)

Coriander flavored tomato soup

Mulligatawny Soup (V)

Vegetarian lentil soup with a touch of pepper

Chicken Mulligatawny Soup

Chicken and lentil soup with a touch of pepper

Attukal Soup

Lamb trotters simmered overnight and flavored with Chettinad spices

STARTERS

Bharwaan Aloo Tikki (V)

Potato patties filled with masala green peas

Palak Benazeer (V)

Spinach and corn kernel patties served with roasted tomato chutney

Kurkuri Aloo Papdi Chaat (V)

Golden fried potato cubes and whole-wheat wafer tossed with tamarind, Herbs and spice

Paan Palak ki Chaat (V)

Crispy fried, betel and spinach leaves, with tamarind, mint chutney and yoghurt

Cauliflower Bezule (V)

Spice fried cauliflower florets with curry leaves, chilli and yoghurt

Baby Corn Bezule (V)

Crispy fried baby corn marinated in traditional Mangalorean masala

Malabar Fried Prawns

Wok-fried spicy prawn with onion and chilli

Kakinada Royala Vepudu

Stir fried spicy prawns with onion and red chilli

Meen Varuval

Seer fish darts marinated with lemon, chilli and curry leaves

Uppu Kari

Lamb cooked dry with shallots, garlic and red chilli

Mutton Pepper Fry

Dry fried baby lamb cubes with onion and crushed pepper

Kozhi Roast

Sautéed chicken morsels with shallots, ginger and chilli

TANDOORI KEBABS

Paneer Tikka Badshahi (V)

Tandoor baked cottage cheese marinated with spiced yoghurt

Tandoor Ke Phool (V)

Broccoli and cauliflower florets marinated with yoghurt, cream, cheese and Spices

Subz Mewa Seekh (V)

Minced seasonal vegetable skewers with dry fruits

Tandoori Aloo Firdausi (V)

Scooped barrel potatoes filled with cheese and tangy masala

SEAFOOD

Jheenga Sultani

Tiger prawns marinated with spiced yoghurt, a hint of saffron and Smoked with star aniseed

Sunehri Jheenga

Tiger prawns marinated with yoghurt and hint of saffron

Kasundhi Machli

Seer fish cubes marinated with Kasundi mustard, spices, chilli and lemon juice

CHICKEN

Tandoori Murgh

Classic Tandoori chicken the king of kebabs

Murgh Chandni

Tandoor cooked chicken marinated with cheese, cream, green chilli and Cardamom

Murgh Abeer

Spicy boneless chicken delicately flavored with royal cumin

Murgh Tangdi Bharwan

Chicken drumsticks filled with chicken mince cottage cheese, dry fruits and yoghurt

Murgh Saunfiyani Seekh

Minced chicken skewer, seasoned with ginger and green chillies, spring onion and fennel

LAMB

Raan-È-Jamavar

Whole baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg

Gosht Chaanp Tajdar

Lamb rack marinated with chilli, allspice and cardamom

Galawati Kebab

Finely minced lamb cake flavored with rose petals and spices

Seekh kebab

Fine lamb mince rolls on skewers with spring onion and dry Pomegranate powder

MAIN COURSE

Gucchi Mutter Masala (V)

Kashmiri morels with green pea's sautéed in light gravy

Paneer Makhani (V)

Cottage cheese in a creamy tomato sauce

Kadhai Paneer (V)

Cottage cheese with onion, tomato and whole aromatic spices

Paneer Spring Onion Masala (V)

Cottage cheese and spring onions stewed with cashew and coconut

Nawabi Kofta (V)

Cashew-cream cottage cheese dumpling curry

Subz Jamavar (V)

Artichoke, asparagus, broccoli, baby corn, peppers and peas sautéed with Crushed peppercorn

Bhindi Do Pyaza (V)

Ladyfinger tossed with onion and tomato

Gobhi Hara Pyaz (V)

Cauliflower and spring onion tempered with cumin, green chilli and ginger

Achari Aloo (V)

Pickled potatoes cooked with panch phoran masala

Aloo Zeera (V)

Potato cubes tempered with cumin, green chilli and ginger

Baingan Bharta (V)

Eggplant baked in tandoor, mashed and tempered with cumin, onion and ginger

Palak Aap Ki Pasand (V)

Your choice of spinach preparation with potato, green peas, mushroom, Cottage cheese and lasooni bhutta

Udupi Kai Kurma (V)

Garden fresh vegetables simmered in fennel infused cashew and coconut gravy

Vegetable Stew (V)

Simmered seasonal vegetables in coconut milk with mild spices

MAIN COURSE

SEAFOOD

Kadhai Tossed Lobster

Cubes of lobster cooked with onions, tomatoes and roasted coriander seeds

Jheenga Dhaniya Tamatar

Prawns cooked with onion, tomato and green coriander

Malabar Prawn Curry

Prawns simmered in tangy curry with freshly grounded spices and Tempered with shallots and curry leaves

Alleppey Fish Curry

Kingfish simmered in raw mango infused curry with coconut milk

CHICKEN

Murgh Makhani

Classic tandoori chicken de-boned and simmered in creamy tomato sauce

Murgh Methi Malai

Shredded chicken cooked with fresh fenugreek leaves and cream

Murgh Alamgir

Juicy boneless chicken cubes cooked with red chilli, tomato and dry ginger

Kozhi Melagu Curry

Pepper and fennel spiced chicken curry

Chicken Chettinad

Chicken curry made with roasted Chettinad spices

LAMB

Kadhai Gosht

Lamb chops and cubes braised with aromatic spices, tomato and yoghurt

Gosht Nalli Ka Salan

Lamb shanks simmered in bone marrow gravy and whole spices

Rogan E Nishat

Braised lamb chops and cubes with Kashmiri chillies and tomatoes

Gosht Ki Nihari

A rural dish of shanks and chops left overnight on an angethi, traditional Indian brassier

Erachi Stew

Lamb stewed in coconut milk with ginger, green chilli, onion and curry leaves

LENTILS

Dal Jamavar

Slow simmered black lentil with tomato, butter and cream

Dal Tadka

Yellow lentils tempered with cumin, whole red chilli and tomato

Tomato Pappu

Yellow lentil cooked together with tamarind, green chilli, tomatoes and Tempered with mustard, cumin and garlic

BREADS

Tandoor Roti

Tandoor baked whole wheat bread

Naan

Tandoor baked leavened white flour bread –choice of butter, garlic and plain

Paratha

Layered whole wheat bread, lachha or mint

Missi Roti

Tandoor baked gram and whole wheat bread

Khasta Roti

Crisp tandoor baked bread dusted with carom seeds

Roomali Roti

Paper-thin white flour bread, baked on a glowing wok-bottom

Makkai Roti

Tandoor baked millet flour bread

Jodhpuri paratha

Flaky whole wheat bread with sesame seeds, mint and coriander

Malabar Parata

Layered refined flour bread

Bharwaan Kulcha or Paratha

Potato, paneer, onion, cauliflower or minced lamb

Appam

Soft bellied lacy edged hoppers –choice of egg, masala podi and plain

Idiyappam

Steamed rice string hoppers

RICE

Saada Chawal (V)

Steamed basmati rice

Thayir Saadam (V)

Curd rice tempered with mustard seeds and curry leaves

Pulao Aap Ki Pasand (V)

Basmati rice cooked to your choice of – cumin, mushroom, green peas or vegetable

Subzi Biryani (V)

Garden fresh vegetables and saffron scented basmati rice

Tarkari Biryani (V)

South Indian vegetable biryani

Murgh Dum Biryani

Basmati pilaf with chicken and aromatic spices

Awadhi Gosht Biryani

Dum Cooked Lamb and basmati pilaf with aromatic spices

YOGHURT

Plain Dahi

Homemade natural yoghurt

Raita

Seasoned yoghurt with choice of boondi, burhani or mixed vegetable

DESSERTS

Kesar Pista Kulfi

Frozen saffron and pistachio flavored cream served on rose scented Falooda

Malai Kulfi

Frozen flavored cream served on rose scented Falooda noodles

Bharwaan Gulab Jamun

Golden fried cottage cheese dumplings steeped in rose fragranced syrup

Kesar Rasmalai

Poached cottage cheese dumplings served with reduced saffron flavored milk

Jalebi Rabri

Sugar syrup-fried twirls with sweetened reduced milk

Ada Pradhaman

Rice flakes cooked with coconut milk, jaggery and cardamom

Elaneer Payasam

Tender coconut morsels in cardamom flavored reduced milk

Homemade Thandai Ice-cream

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