

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	1990
Tawa Jheenga prawns marinated with fresh ground spices, onion and tossed on a griddle	1940
Kakinada Royalla Vepudu spicy prawns with onions and red chili paste	1940
Malabar Fried Prawn traditional Malabar spices coated crispy fried prawn	1940
Murgh Tikka Chaat tandoori chicken tikka tossed with tamarind and mint chutney	1190
Adipoli stir fry spicy preparation of lamb morsels, a classic from Kerala	1390

Vegetarian

Samosa Chaat (v) scrambled samosa topped with sev, mint and tamarind chutney	1040
Bharwan Aloo Tikki (v) potato patties filled with green peas	1040
Karari Aloo aur Shakarkandi Chaat (v) crisp barbequed potatoes tossed with tamarind and mint chutney	990
Vegetable Papad Roll (v) golden fried poppadum filled with potatoes and green peas masala	940
Baby Corn Bezule (v) crisp fried organic baby corn marinated in a traditional Mangalorean masala	940

(V) Vegetarian

Prices are in Indian rupees

Government taxes as applicable. We levy no service charge

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	2190
Tandoori Pomfret Tikka subtly spiced, fillet of pomfret cooked over glowing amber	2090
Tandoori Murgh classic tandoori chicken, the king of kebabs	1390
Murgh Malai Kebab creamy chicken kebabs infused with green cardamom and cheese 'finished in a clay oven'	1390
Murgh Reshmi Kebab minced chicken skewer seasoned with ginger and green chilies	1290
Raan - è - Jamavar tandoor baked whole leg of lamb	2290
Gilawat ke Kebab kebab created for the leisure loving nobles who preferred not to chew	1590
Lahori Seekh Kebab kebab of mince lamb with cheese and chef's blend of spices - a Jamavar specialty	1590

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Vegetarian

Paneer Tikka Sunheri (v) fresh cottage cheese marinated with spiced yoghurt and carom seeds	1390
Paneer Teah Pe Teah (v) delicately spiced roundels of cottage cheese, layered with seasoned vegetables	1440
Tandoor ke Phool (v) tandoori baked broccoli and cauliflower	1290
Subzi Mewa Seekh (v) garden fresh vegetable skewers with cheese and toasted nuts	1290
Tandoori Aloo Firdosi (v) scooped barrel potatoes filled with cheese and tangy masala	1290

Soups

Murgh Jehangari Shorba mint flavored chicken soup	850
Mulligatawny chicken	850
vegetarian (v)	790
Rasam (v) aromatic cumin and lentil broth	790
Dhaniya Tamatar Shorba (v) fresh coriander and tomato soup	790

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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 tanga pomfret fillet curry with freshly ground spices	2190
Calicut Pomfret Curry an all-time favorite spicy fish curry	2190
Mangalorean Pomfret Curry a typical Mangalorean fish curry with bedgi chilies and blend of hand pounded spices	
Pomfret	2190
Kingfish	2090
Meen Moilee pomfret cooked in freshly ground coconut curry with ginger and chilies	2190
Prawn Roast stir fried prawns with tomato, green chili, lemon juice and traditional spices	2090
Prawn Tariwala juicy prawns curry cooked with brown onions and tomatoes	2190
Prawn Moilee prawn cooked in a delicate creamy coconut gravy	2190
Murgh Makhani classic hand pulled tandoori chicken in a buttery tomato sauce	1590
Murgh Tikka Makhani boneless cubes of tandoori chicken cooked in creamy tomato gravy	1590
Murgh Methi Malai shredded chicken blended with fresh fenugreek and cream	1590
Chicken Chettinad flavored with star aniseed, fennel and red chili	1590

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Kozhi Naadan Curry homemade Kerala style chicken curry	1590
Murgh Aloo chicken on the bone cooked with potatoes in onion and tomato gravy	1590
Madras Chicken Curry spicy chicken curry cooked gently with aromatic spices- a popular dish from madras	1590
Haleem ground wheat and lamb preparation spiced with authentic Nawabi masala	1790
Rogan-è-Nishat lamb shanks and chops braised with onions, tomatoes and Kashmiri red chili	1790
Neelam's Sindhi Mutton a traditional Sindhi mutton curry	1790
Gosht Saag Wala lamb chops and leg of spring lamb in spinach curry	1790
Mutton Ishtew lamb stew with curry leaves, ginger and coconut milk	1790

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Vegetarian

Gucchi Mutter Masala (v) handpicked Kashmiri morels with green peas and butter	1990
Paneer Makhani (v) cottage cheese in a creamy tomato sauce	1490
Kadhai Paneer (v) cottage cheese with whole aromatic spices, tomato and yoghurt	1490
Subzi Kadhai (v) tossed broccoli, mushrooms, colorful bell peppers and organic baby corn	1290
Palak Aap ki Pasand (v) choice of spinach with potatoes, green peas, mushrooms or cottage cheese	1290
Nawabi Kofta (v) cottage cheese dumpling in a cashew nut cream curry	1490
Baingan Bhartha (v) eggplant baked in tandoor, mashed and tempered with cumin, onions and ginger	1290
Gobhi Hara Pyaaz (v) cauliflower and scallion tempered with cumin and green chilies	1290
Bhindi do Pyaaza (v) okra tossed with onions and tomatoes	1290
Achari Aloo (v) pickled potatoes cooked with panch phoran masala	1290
Methi Aloo (v) potato tossed with fresh fenugreek and tempered with cumin	1290
Vegetables Ishtew (v) garden fresh vegetables with ginger, green chili and coconut milk	1290
Potato Roast (v) tender baby potato slow cooked with fennel, chili and Malabar masala blended with special spices	1290
Palak Corn (v) sweet corn with cumin, garlic and puréed spinach	1290

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Rice

Dum ki Biryani	
the finest basmati, condiments and saffron baked in low heat oven with ...	
king prawns	2090
the best of lamb	1840
chicken supreme	1740
Nalli Champ ka Pulao	1840
shanks of baby lamb and rib chops cooked in aromatic basmati	
Subzi Biryani (v)	1390
garden fresh vegetables and saffron scented basmati	
Pulao Aap ki Pasand (v)	990
pilaf of basmati with a choice of green peas, vegetables or mushrooms	
Thair Sadam (v)	940
curd rice	
Bisi Bele Bhath (v)	940
rice and lentils cooked with vegetable, spices and desiccated coconut	
Steamed Basmati (v)	590

Daal

Daal Jamavar (v)	940
slow simmered black lentils with tomato and cream	
Daal Arhar (v)	790
yellow lentils tempered with cumin	

Yoghurt

Raita (v)	390
whipped yoghurt, choice of boondi pearls, pineapple, mint, cucumber, potatoes or onions	
Plain Dahi (v)	340
homemade natural yoghurt	

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Indian Breads and Staples

Bharwan Kulcha or Parantha potatoes, cauliflower, paneer (v) lamb mince	340
Tandoori Roti (v) tandoor baked whole wheat bread	290
Naan tandoor baked leavened white flour bread, plain, buttered or garlic (contains egg)	290
Parantha (v) layered whole wheat bread, laccha or mint	290
Missi Roti (v) tandoor baked gram and whole wheat bread	290
Khasta Roti (v) crisp tandoor baked bread dusted with carom seeds	290
Roomali Roti paper-thin white flour bread, baked on a glowing wok-bottom (contains egg)	290
Appam (v) soft bellied lacy edged rice pancake	290
Masala Podi Appam (v) appams dusted with gun powder and chopped onions	290
Dosa (v) rice and lentil pancake, cooked over a griddle	290
Malabar Parotta griddle-baked layered bread (contains egg)	290

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Desserts

Jamavar's Homemade Kulfis
luscious Indian ice cream

Malai Kulfi (v) 640
clotted cream on rose scented falooda noodles

Rasmalai (v) 640
poached cottage cheese patties with reduced saffron flavored milk

Gulab Jamun (v) 640
golden fried cottage cheese dumplings steeped in a rose fragranced syrup

Jalebi with Rabri (v) 640
sugar syrup coated fried twirls with sweetened reduced milk

Khoobani ka Meetha (v) 640
stewed Hyderabadi apricot and dry fruit dessert

Phirnee (v) 640
broken rice custard

Homemade Ice Creams (v) 640
orange marmalade, vanilla raspberry ripple, himalayan honey, hazelnut

After Dinner

Degree Coffee 550
strong Madras coffee

Masala Chai 550
masala tea

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Subzi Parosa

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

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)



Rasmalai (v)

poached cottage cheese patties with reduced saffron flavored milk

Jalebi with Rabri (v)

sugar syrup coated fried twirls with sweetened reduced milk

Malai Kulfi (v)

clotted cream on rose scented falooda noodles

INR. 3995 plus taxes per person

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Diwan e Khas

Tandoori Tiger Prawns

prawns macerated with Jamavar masala

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

Samosa Chaat (v)

scrambled samosa topped with sev, mint and tamarind chutney



Calicut Pomfret Curry

an all-time favorite spicy fish curry

Murgh Methi Malai

shredded chicken blended with fresh fenugreek and cream

Rogan-è-Nishat

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

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

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poached cottage cheese patties with reduced saffron flavored milk

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