



Jamavar

The name Jamavar is inspired by the famed sixteenth-century Jamavar shawls of Kashmir, woven with intricate patterns and treasured for their beauty and artistry. Just as these shawls became heirlooms of elegance, Jamavar at The Leela Palace Jaipur carries forward this legacy-where heritage, craftsmanship, and hospitality are woven into every detail of the experience.

Illuminated solely by candlelight, the restaurant glows with the brilliance of **3,50,000 hand-cut Thikri mirrors inspired by Jaipur's Sheesh Mahal at Amer Fort**, their sparkle crowned with **18-carat gold leafwork** on the ceiling. Live instrumental melodies complete this spellbinding atmosphere, evoking the grandeur of royal courts where dining was a celebration of both artistry and tradition.

In the kitchen, our chefs present Jamavar's signature creations- **Gucchi Mutter Masala, Kofta-e-Jamavar, Dal-e-Jamavar, and Gosht ki Galouti**- each dish crafted with palace-worthy finesse, honoring India's rich culinary heritage.

The experience is gracefully brought to life by an all-women team who host with warmth, elegance, and refinement, making every guest feel cherished.

Jamavar at The Leela Palace Jaipur is not merely a restaurant- it is a candlelit ode to India's culinary soul, mirrored in the timeless artistry of its surroundings and celebrating the very essence of **True Indian luxury**.

HYGIENE & SAFETY MEASURES

We ensure regular temperature checks and controls, along with the hygienic preparation of fresh food, to prioritize the health and safety of our guests.

May we request you to please inform our team while placing your order, in case you are allergic to any of the following ingredients and their products: Cereals containing gluten - *Wheat, rye, barley, oats, spelt or its hybridized strains* | *Crustacean* | *Milk* | *Fish* | *Peanuts, tree nuts Soyabean* | *Sulphites*.

Our chef would be delighted to curate your meal as per your dietary preferences. We use olive oil, refined oil, mustard oil, butter and clarified butter as a medium of cooking.

An average adult requires 2000 Kcal per day; however, calorie needs may vary. Our menu indicates the approximate calorie value for all menu items.



Vegetarian



Non-Vegetarian



Chef Speciality



Spicy Food



Contains nuts



Contains Gluten



Contains Egg



Contains Shellfish



Contains Mustard



Vegan



Contains Milk



Contains Pork



Contains Soya



Contains Fish

THE ROYAL FEAST

VEGETARIAN 



STARTERS

PALAK PATTA CHAAT

Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Serving size: 25 gm | Calories per serving: 22.07Kcal

JODHPURI PANEER

Cottage cheese filled with raw mango, flavoured with hand-pounded Indian spices

Serving size: 45 gm | Calories per serving: 45.37Kcal

KHUMB KI GILAWAT

Mushrooms infused with aromatic spices, served with a crispy, skillet-seared ulta tawa paratha

Serving size: 40 gm | Calories per serving: 79.97Kcal

KOSUGADDE BEZULE

Crispy spiced broccoli marinated with housemade Jamavar masala

Serving size: 40 gm | Calories per serving: 45.32Kcal

SOUP

DHANIYA TAMATAR SHORBA

Tomato and green coriander soup

Serving size: 100 gm | Calories per serving: 28.62Kcal

PALATE CLEANSER

JAMUN KULFI

Homemade Indian blackberry-flavoured ice cream

Serving size: 40 gm | Calories per serving: 28.62 Kcal

 VEGETARIAN |  NON-VEGETARIAN |  CHEF SPECIALITY |  SPICY FOOD |  CONTAINS NUTS |  CONTAINS GLUTEN |  CONTAINS EGG
 CONTAINS SHELLFISH |  CONTAINS MUSTARD |  VEGAN |  CONTAINS MILK |  CONTAINS PORK |  CONTAINS SOYA |  CONTAINS FISH

All prices are in Indian Rupees and subject to applicable government taxes. Please inform us of any special dietary requirements, food allergies or food intolerances. We levy 5% discretionary service charge.

— MAIN COURSE —

GUCCHI MUTTER MASALA 🍄 🍄

Morel mushrooms with green peas sautéed in light gravy

Serving size: 80 gm | Calories per serving: 167.09Kcal

KOFTA-E-JAMAVAR 🍲 🍄 🌾

Cottage cheese dumplings stuffed with crunchy dry nuts, served in a saffron-infused gravy

Serving size: 90 gm | Calories per serving: 147.61Kcal

URULAI ROAST ✓

Baby potato slow cooked with Chettinad spices

Serving size: 75 gm | Calories per serving: 103.85Kcal

GATTA CURRY 🍲

Gram flour dumplings, cooked in yoghurt gravy flavoured with fenugreek

Serving size: 80 gm | Calories per serving: 194.47Kcal

DAL-E-JAMAVAR 🍲

Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi

Serving size: 80 gm | Calories per serving: 260Kcal

MASALA BAATI 🍲 🌾

Charcoal baked whole wheat bread flavoured with hand-pounded Indian spices and ghee

Serving size: 55 gm | Calories per serving: 278.24Kcal

CHURMA 🍲 🍄 🌾

Ground wheat cooked with ghee and sugar, flavoured with nuts

Serving size: 40 gm | Calories per serving: 203.95Kcal

JEERA PYAZ KA KUSKA 🍲

Cumin and onion flavoured rice cooked with ghee

Serving size: 45 gm | Calories per serving: 89.82Kcal



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DESSERT

BADAM HALWA 🍮 🌰

A rich, slow-cooked dessert made from roasted almond, ghee, and dry fruits

Serving size: 60 gm | Calories per serving: 364.74Kcal

SEVIYAN KA MUZAFFAR 🍮 🌰 🌾

Ghee-roasted vermicelli with nuts and cardamom

Serving size: 60 gm | Calories per serving: 237.50Kcal

GHEWAR 🍮 🌰 🌾

Jodhpur specialty honeycomb disk flavoured with condensed milk and nuts

Serving size: 30 gm | Calories per serving: 175.04Kcal



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THE ROYAL FEAST

NON - VEGETARIAN ▲

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Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish

Serving size: 25 gm | Calories per serving: 22.07Kcal

JHEENGA SULTANI 📦 🌸

Jumbo prawns marinated with spiced yoghurt, a hint of saffron and smoked with star anise

Serving size: 40 gm | Calories per serving: 40.44Kcal

MURGH BANJARA TIKKA 📦

Succulent chicken marinated with chilli, garlic and yoghurt, flavoured with hand-picked Indian spices

Serving size: 50 gm | Calories per serving: 80.39Kcal

GOSHT KI GALOUTI 📦 🌿 🌿

Exquisite lamb patty, crafted with finely minced boneless lamb and signature chef's spices, served with a crispy ultra tawa paratha

Serving size: 40 gm | Calories per serving: 71.48Kcal

SOUP

DHANIYA TAMATAR SHORBA ✓

Tomato and green coriander soup

Serving size: 100 gm | Calories per serving: 28.62Kcal

PALATE CLEANSER

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MAIN COURSE



DHUNGAR MAAS

Smoked lamb simmered with onion and yoghurt flavoured with Mathania chilli

Serving size: 118 gm | Calories per serving: 119.79Kcal

JODHPURI MURGH

Boneless juliennes of succulent chicken braised with yoghurt and garlic tempered with chilli

Serving size: 95 gm | Calories per serving: 159.37Kcal

ALLEPPEY FISH CURRY

Locally sourced fish simmered in coconut milk flavoured with raw mango

Serving size: 90 gm | Calories per serving: 178.87Kcal

PALAK MANGODI KI SUBZI

Sundried lentil dumplings cooked with spinach flavoured with garlic

Serving size: 90 gm | Calories per serving: 110.69Kcal

DAL-E-JAMAVAR

Slow-simmered black lentils cooked with butter, fresh cream and kasoori methi

Serving size: 80 gm | Calories per serving: 260Kcal

MASALA BAATI

Charcoal baked whole wheat bread flavoured with hand pounded Indian spices and ghee

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aujasya

by THE LEELA

AUJASYA THALI



BAJRE KI RAAB 🍲

Pearl millet soup | Kcal : 52

MAKAI AUR PUDINE KI SEEKH 🌿 🍲

Minced corn and mint skewer, cooked in tandoor | 72Kcal

BHUNJWA KHEES PALAK 🍲

Slow-cooked curdled milk protein and spinach with onion and tomato | 79Kcal

MOONG BAJRE KA KHICHDA 🍲

Braised pearl millet and green lentil | 25Kcal

Accompanied with organic ghee, jaggery and papad churi

PAPAD MANGODI 🌿 🍲

Stir-fried lentil crisps and lentil dumplings simmered with buttermilk and spices | 76Kcal

Accompanied with garlic chutney

AJWAINI BHINDI ✓

Caraway flavoured steamed okra | 23Kcal

ACHARI PANCHKUTA 🍲

Five wild beans and berries cooked with pickling spices | 78Kcal

DAL PANCHMEL 🍲

Mixed lentils cooked with asafoetida and organic ghee | 56Kcal

KADHI 🍲

Rajasthani specialty of yoghurt flavoured with fenugreek | 75Kcal

BREADS 🍲

Jowar chapati | 90Kcal

Accompaniments – Mirch ke tapore, raita, kachumber salad, pickle

GUD KI LAPSI 🍲

Broken wheat braised in jaggery syrup | 143Kcal

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CURATED COCKTAIL EXPERIENCE



Inspired by the intricate artistry of Jamavar weaves and Jaipur's royal legacy, these creations blend spice, freshness, and depth.

Every glass is designed to heighten the flavours and aromas of your meal.

COCKTAILS

THE MAHARANI'S VEIL

Tequila / Cucumber / Basil / Sparkling Wine

As delicate as the folds of a Jamavar shawl, this spritz unites tequila's warmth with cucumber's cool grace and basil's gentle note. Sparkling wine crowns it in brilliance, a veil shimmering with the elegance of queens who graced Jaipur's palaces.

THE GULABI MAHAL

Vodka / Campari base / Rosemary

A jewel-toned tribute to Jaipur's Pink City, where artistry and grandeur meet. Vodka brings clarity, Campari unfurls in regal vermilion, and rosemary recalls the fragrance of royal gardens. Each sip reflects Jaipur's timeless splendour.

THE GOLDEN COURTYARD

Spiced Rum / Orange Falernum / Lime / Ginger Ale

Glowing in the light of sunset, Jaipur's courtyards come alive in this spiced creation. Rum lends depth, falernum layers citrus and warmth, lime offers a spirited spark, and ginger ale lifts it into radiance. A golden tapestry of flavour honouring royal evenings.

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CURATED WINE EXPERIENCE



At Jamavar, every course is accompanied by wines thoughtfully chosen to enrich and elevate your dining experience.

Each pour is curated to harmonise with the flavours, textures, and aromas of our royal Indian cuisine, creating a journey of refinement and grace at every sip.

WHITE – STARTER

CAMPO VIEJO, TEMPRANILLO BLANCO, SPAIN

OR

LUIS FELIPE EDWARDS, SAUVIGNON BLANC, CHILE

Notes: Subtle smoky and earthy notes harmonize beautifully with the appetizers' sweet and tangy flavours.

RED – MAIN COURSE

AG 47, MALBEC - SHIRAZ, ARGENTINA

OR

YELLOW TAIL, MERLOT, AUSTRALIA

Notes: Robust, velvety textures pair seamlessly with the rich, full-bodied dishes of the thali.

DESSERT

MARTINI, ASTI MOSCATO, ITALY

OR

LUIS FELIPE EDWARDS, ROSÉ, CABERNET SAUVIGNON - MERLOT, CHILE

Notes: Light, floral, and gently sweet, these wines beautifully complement the richness of Indian desserts.

      
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THE LEELA PALACE

JAIPUR