

# Jamavar

## Celebration Menu £65 Accompanying Wine Flight £55

Papads & Chutneys, Peanut Masala

*NV Laurent Perrier, La Cuvee, Brut, France*



Kid Goat Shami Kebab

black cardamom, mint chutney & chur chur paratha

*Sancerre Rose', Daniel Chotard, Loire Valley, France*



Malai Stone Bass Tikka

mace, green cardamom & avocado chutney

Dakshini Jheenga

southern spiced prawns, peanut & curry leaf chutney

*Riesling, Vom Gelben Loss, J. Ehmoser, Wagram, Austria*



Jheenga Moilee

prawns, curry leaf, mustard seeds & shallots

Old Delhi Butter Chicken

Suffolk corn-fed char-grilled & pulled chicken, fresh tomato & fenugreek

Served with Jamavar Dal, Gobhi Mutter, Basmati Rice & Mixed Breads

*Touriga Nacional, Churchill Estate, Douro, Portugal*



Rhubarb Chuski Falooda

basil seeds, rhubarb & saffron rabri kulfi

Mango Rasmalai

mango pulp, mixed berry chutney & wheat biscuit base

*Sauternes, Château Roumieu, France*

Available for minimum 6 guests per table.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added. Wine measure is 125ml per course and 50ml for dessert.

# Jamavar

## Vegetarian Celebration Menu £60 Accompanying Wine Flight £55

Papads & Chutneys, Peanut Masala

*NV Laurent Perrier, La Cuvee, Brut, France*



Samosa Mutter Chaat

honey yoghurt, sev, papdi & dry peas

*Riesling Vom Gelben Loss, J. Ehmoser, Wagram, Austria*



Bharwan Mirchi

paneer-stuffed sweet peppers, chopped purple potato & Indian mustard

Kasundi Paneer Tikka

mint & raw papaya chutney

Dal Chawal Aur Achaar

crispy lentil & rice dumpling, green chutney & heritage carrot pickle

*Gewurztraminer, Rene' Mure', Alsace, France*



Guchhi Mutter

morels, green peas, fresh tomato & star anise

Achaari Baingan

pickling spices, purple aubergines & potato

Served with Jamavar Dal, Gobhi Mutter, Basmati Rice & Mixed Breads

*Chateau Haut-Faugeres, St Emilion Grand Cru, Bordeaux, France*



Rhubarb Chuski Falooda

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