

Starter

Grilled Artichoke Hearts

Yogurt, green cardamon & cream cheese

£19

Griddled Scallops

Orkney Diver caught scallops ,moilee sauce

£30

Smoked Salmon

The Wimbledon Smoke House, smoked Scottish Salmon

£30

Avocado & Atlantic Prawns

Sriracha aioli

£27

Duck Foie Gras Terrine

Duck liver served with quince chutney

£38

Quail

French griddled boneless quail fillets , lime dressing

£28

Caviar

Served with blinis and crème fraîche

Oscietra (30g)

£150

Beluga (30g)

£395

Grills (Main Course)

Halloumi

Grilled halloumi and mushrooms lightly seasoned

£36

King Prawns

King prawns with flaked chillies

£39

Halibut

Halibut served with spiced sauce.

£58

Smoked Chilli Chicken

Grilled French corn-fed chicken breast, fresh turmeric, Kashmiri smoked chilli

£35

Lamb Cutlets

French trimmed lamb & Kashmiri chilli

£64

Beef Fillet

Scotch Fillet of beef grilled (200g)

£60

Venison

Venison loin steak served with tamarind sauce

£60

Waygu

Grilled Japanese Fillet Steak Grade A5 - 100g

£150

Curry & Biryani (Main Course)

Morel & Shitake Biryani

Morel and shitake, aromatic basmati rice ,raitha

£39

King Prawn Curry

Kerala sauce & black pepper

£42

Chicken Makhani

French corn fed chicken breast San Marzana tomatoes, fenugreek leaves

£36

Saffron Chicken Korma

French corn fed chicken breast cooked in mild gravy with saffron cashew nuts

£36

Chicken Curry

French corn fed chicken breast cooked in South Indian style sauce

£36

Lamb Rogan Josh

Colne Valley lamb osso-bucco with dry ginger & Kashmiri chilli

£42

Lamb Biryani

Diced Cone Vally lamb cooked with aromatic basmati rice, mint ,saffron and rose water,raitha

£49

Side

Sauteed Potatoes	£10
New potatoes tempered with cumin and garlic	
Spinach	£10
Baby spinach, flavoured with garlic and cumin	
Cauliflower Cheese	£14
Cauliflower with white sauce and cheese	
Pilau Rice	£8
Braised basmati rice with browned onions and saffron	
Naan	£7
Plain or/with butter	
Raitha	£8
Yogurt ,garlic,cucumber,mint & toasted cumin	
Salad	£15
Cucumber,tomatoes,onions ,olives & feta	
Olives	£6
Nocellara Olives	

Customers with allergies /intolerances eating at our restaurant do so entirely at their own risk. All our dishes may contain traces of allergens. There could be accidental cross contamination from cooking oils, utensils or allergen particles. We require 72-96 hours advance notice for halal dietary requirements.

Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at the current rate. All Major credit cards accepted. No cheques accepted

Photography and video is strictly prohibited within our restaurant to avoid any inconvenience and an invasion of privacy for our guests

Child Policy -No children under 16 years

Dress Code

We politely ask that gentlemen wear long sleeved shirts, long trousers and closed top shoes.

We do not permit short sleeves, graphic t-shirts, hooded tops or sportswear while dining.

Restaurant opening hours Monday- Saturday 5.45pm - 11.45pm

Sunday 5.45pm - 11.00pm

contact details - email manager@jamuna.co.uk

Telephone : 0207 262 0077