

Welcome to Jamavar!

Taking its name from the intricate and vibrant 16th century shawls of Kashmir, Jamavar is the culinary jewel of The Leela Palaces, Hotels & Resorts in India.

We invite you to ignite your senses by taking a journey curated by Culinary Director & Executive Chef Surender Mohan, across the exciting flavours and fragrant spices of India ranging from the Royal Kitchens of the North to succulent options from the shores of the South.

Established in 2016, Jamavar London by LSL CAPITAL is the restaurant's first international outpost, bringing the royal flair of palatial India to Mayfair's Mount Street.

Small Plates

Inspired by the street food markets of Northern & Southern India



Kurkure Corn (V) crispy sweet corn kernels, sun dried tomatoes, pine nuts & kokum dressing	15
Kathal Bhel (V) jackfruit cutlets, puffed rice & date-tamarind chutney	16
Dal Chawal Mango Achaar (V) lentils, basmati rice, beetroot curry leaf yoghurt & saffron tuile	14
 Chandni Chowk Ki Aloo Tikki (V) potato tikki, spiced white peas, yoghurt, tamarind & mint chutney	18
Lobster Idli Sambhar black pepper spiced lobster, rice-lentil cakes & vegetable stew	23
 Malabar Prawns sautéed prawns, white turmeric, onions & curry leaves	20
 Tellicherry Pepper & Garlic Soft Shell Crab plum chutney, garlic chips & homemade garlic pickle	24
Scallop Moilee hand-dived seared scallops, coconut sauce, ginger relish & plantain crisps	22
 Bhatti Ka Octopus black pepper, coriander seeds, Kashmiri red chilli, corn salad & peanut chutney	32
Murgh Malligai crispy chicken chunks, coriander, buttermilk & raw mango pachadi	18
 Kid Goat Shami Kebab bone marrow sauce, mint chutney & chur chur paratha	22
 Hyderabad Beef Haleem slow-cooked lentils & onion seed naan	25

 Signature Jamavar Dishes V - Vegetarian

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.

The Viceroy's Caviar Selection

A caviar service, done the Jamavar way

Paneer Stuffed Baby Kulchas & Choice of Caviar

Oscietra Royale Caviar, 30g

Beluga Caviar, 30g

95

125

Tandoor

Charcoal grilled in our traditional clay ovens



Kasundi Paneer Tikka (V)

homemade cottage cheese, raw papaya salad & mint chutney

19

Kairee Jhinga

Southern spiced prawns, chilli, coriander & mango pachadi

32



Malai Stone Bass Tikka

mace, green cardamom, avocado & mint chutney

30

Classic Chicken Tikka

chicken morsels, chillies, pickled radish & yoghurt

26



Adraki Lamb Chops

royal cumin, fennel, ginger & carrot salad

58



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Mains

 Shahi Palak Paneer (V) homemade cottage cheese, spinach, tomato, fenugreek & fresh chilli	26
Methi Mutter Malai (V) fenugreek leaves, petit pois, ginger, chillies & cashew nuts	23
Kofta Lazeez (V) kale & asparagus dumplings, cashew nuts, caramelised onion & yoghurt sauce	27
 Gucchi Lababdar (V) morels, green peas & fresh tomato	31
Malvani Prawn Curry king prawns, coconut milk, tamarind & traditional Malvan spice mix	33
Leela's Lobster Neeruli Southern spiced coconut milk, pearl onions & kal dosa	45
Allepey Meen Curry sea bass, raw mango and Kerala spiced coconut milk	30
 Old Delhi Butter Chicken Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek	34
Murgh Achari braised chicken, pickling spices, tomatoes & chillies	32
 Sindhi Methi Gosht kid goat, spinach, cinnamon & fresh fenugreek leaves	37
 Laal Maas 8 hours slow-cooked Hampshire lamb shank & Rajasthani chilli	39

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Biryanis

Dum Tarkari Biryani (V) seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	30
Dum Nali Biryani Hampshire lamb, basmati rice, crispy onions, fresh mint & raita	39

Lentils & Vegetables

All sides are available as Mains for 21.50

 Dal Jamavar (V) 24 hour slow-cooked black lentils	13
Tadka Dal (V) tempered yellow lentils, ginger, chillies & tomatoes	13
Bhindi Shingada (V) stir fried okra, water chestnuts, onion, tomato & cumin	13
Jeera Aloo (V) baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander	12
Gobhi Hara Pyaz (V) cauliflower, spring onions, ginger & tomato	12

Accompaniments

Safed Chawal (V) - steamed basmati rice	8
Pulao Rice (V) - saffron basmati rice	9
Choice of Kulcha (V) - three cheese & paneer / sun-dried tomato & basil / peshawari	12
Assorted Bread Basket (V) - (ask your server)	14
Cucumber Raita (V)	5.5
Cucumber & Sprout Salad (V)	5.5
Home-Preserved Indian Pickle / Pickled Red Onions (V)	5.5
Mixed Papads & Chutneys (V)	6.5

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