


VATAVARAN

A LA CARTE



STARTERS —

 ALOO ~ RAGDA (V) Potato, dry peas, tamarind, pomegranate	12
GOL GUPPA ~ MIX SPROUTS (V) Spiced tangy water, wheat bubble, tamarind	12
PALAK PATTA ~ CHAAT TART (V) Spinach, fritters, chickpea, carom seed	12
JACKFRUIT ~ KEBAB (V) Gooseberry, walnut pachadi, salli	10
DABELI ~ PINWHEELS (V) Potato, sesame, pomegranate	10
DAL ~ BATI (V) Green & yellow lentils, baked dough, ghee	12
SCALLOPS ~ AUBERGINE Pan-seared, pickle, chutney, pink salt	14
 PRAWNS ~ GHATI MASALA Peanut, sesame, pink prawns	14
CHICKEN ~ PEPPER FRY Green peppercorn, mustard, beans	12
GOAT ~ SHAMI KEBAB Bakarkhani, roasted plum, black cardamom	12
LAMB ~ SAMOSA Smoked ketchup, croutons, garlic chips	12
KEEMA ~ PAO Mutton mince, fenugreek, brioche	14
PAPADOMS ~ CHUTNEYS	7

GRILLS / TANDOOR —

 HISPI ~ CABBAGE (V) Sesame, garlic, pomegranate	10
CAULIFLOWER ~ STEAK (V) Tomatoes, soya, chilli, honey	12
 MORELS ~ MUSHROOM (V) Indian mustard, korma, truffle	14
PANEER TIKKA ~ KHAKRA MASALA (V) Timur chilli, burnt tomato, garlic	12
WILD ~ PRAWNS Wild mustard, honey, chickpeas, curry leaf	16
FISH ~ RECHEADO Black pepper, radish, Goan spices	14
ROTISSERIE ~ MASALA FISH Sea bream, lemongrass, sambal	18
SALMON ~ TIKKA Kokum beetroot garlic, coconut, chutney	16
IMLI ~ CHICKEN Peanut, papaya, harissa	12
 CHICKEN ~ KALA MASALA Bone marrow sauce, burnt spices, pink salt	20
 LAMB CHOP ~ BLACK CUMIN Mint chutney, ginger, Kashmiri chilli	24
 DUCK ~ SEEKH KEBAB Mix sprout, kumquat pickle, peanut thecha	16




MAINS —

AMRITSARI CHHOLE ~ KULCHA (V) Pickle, chickpeas, stuffed bread	18
ANJEER KOFTA ~ KORMA (V) Fig, fried onion, cashew, mace	16
PALAK ~ PANEER (V) Cottage cheese, spinach, fenugreek	20
 LOBSTER ~ MOILEE Coconut, shallots, curry leaf	32
MANGALORE ~ FISH Stone bass, coconut, tamarind	24
 BUTTER ~ CHICKEN Vine tomato, Kashmiri chilli, yogurt	22
LAMB ~ BARBAT Burnt spices, boneless, garlic	24
DUCK ~ ROGANJOSH Pan-roasted duck breast, Kashmiri chilli	22

BIRYANIS —

 TRUFFLE BERRIES ~ PULAO (V) Morels, stone fungus, fried onion	22
CHICKEN ~ BIRYANI Yogurt, fried onion, basmati rice, cashew	24
 LAMB OSSO BUCCO ~ BIRYANI Slow-cooked, saffron, potato, cashew	28

VEGETABLES / SIDES —

 KAALI ~ DAL Black lentils, slow-cooked, butter	10 / 15
TADKA ~ DAL Yellow lentils, cumin, tomato	8 / 14
MATTAR ~ MUSHROOM Green peas, chestnut, Portobello	10 / 14
METHI ~ ALOO Cumin seed, fenugreek, potato	8 / 14
PULAO ~ RICE Basmati rice, saffron, fried onion	6
CUCUMBER ~ RAITA Pink peppercorn, cumin, mint	4
 ROGINI ~ NAAN	6
 AMRITSARI ~ KULCHA	8
LACHHA ~ PARATHA	5
GARLIC CHILLI ~ NAAN	5
ROTI	5
NAAN	5
BREAD ~ BASKET	12
STEAMED ~ BASMATI RICE	5
ROSCOFF ONION CHILLI KACHUMBER	3

Last orders at 10:30pm.

 SIGNATURE DISHES

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 15% applies.