Jamavar

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

INR 7500 *plus taxes per guest*

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

We levy @ 5% service charge. Thank you for your contribution. After this payment, no further tip is required.

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

INR 7500 *plus taxes per guest*

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

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 ulta 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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Homemade Indian blackberry-flavoured ice cream

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

CHURMA
Ground wheat cooked with ghee and sugar, flavoured with nuts
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aujasya

by THE LEELA



AUJASYA THALI

INR 7500 *plus taxes per guest*



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

INR 2000 *plus taxes per guest*

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

INR 2000 *plus taxes per guest*

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, AREGNTINA

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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