

VATAVARAN

A LA CARTE

STARTERS —

GOL ~ GUPPA (V)	12
Spiced tangy water, wheat bubble, tamarind,	
DAHI ~ KEBAB (V)	12
Beetroot jam, pachadi, crisp	
PALAK PATTI ~ CHAAT TART (V)	12
Spinach, fritters, chickpea, carom seed	
JACKFRUIT ~ KEBAB (V)	12
Gooseberry, yoghurt, cashew	
DABELI ~ PINWHEELS (V)	12
Potato, sesame, pomegranate	
DAL ~ BATI (V)	12
Green & yellow lentils, baked dough, ghee	
SCALLOPS ~ AUBERGINE	16
Pan-seared, pickle, chutney, pink salt	
 PRAWNS ~ GHATI MASALA	16
Peanut, sesame, pink prawns	
CHICKEN ~ LOLLIPOP	14
Southern spice, podi, tomato chutney	
GOAT ~ SHAMI KEBAB	14
Bakarkhani, roasted plum, black cardamom	
LAMB ~ SAMOSA	12
Mango chunda, croutons, garlic chips	
KEEMA ~ PAO	16
Mutton mince, fenugreek, brioche	
PAPADOMS ~ CHUTNEYS	7
GRILLS / TANDOOR — 	
 HISPI ~ CABBAGE (V)	12
Sesame, raw mango, pomegranate	
CAULIFLOWER ~ STEAK (V)	14
Tomatoes, soya, chilli, honey	
TANDOORI ~ BROCCOLI (V)	16
Raw mango raita, salli, soft cheese	
PANEER ~ TIKKA (V)	14
Mango, cottage cheese, corn chaat	
WILD ~ PRAWNS	18
Wild mustard, honey, chickpeas, curry leaf	
ROTISSERIE ~ MASALA FISH	20
Sea bream, lemongrass, sambal	
SALMON ~ TIKKA	16
Avocado, garlic, mint, chutney	
AAM ~ CHICKEN TIKKA	16
Raw mango, charred, pickle, lentil salad	
BALCHAO ~ CHICKEN	14
Goan spice, papaya, harissa	
 CHICKEN ~ KALA MASALA	22
Bone marrow sauce, burnt spices, pink salt	
 LAMB CHOP ~ BLACK CUMIN	28
Mint chutney, ginger, Kashmiri chilli	
 DUCK ~ SEEKH KEBAB	18
Mix sprout, kumquat pickle, peanut thecha	

MAINS —

AMRITSARI CHOLE ~ KULCHA (V)	20
Pickle, chickpeas, stuffed bread	
BAINGAN ~ SALAN (V)	18
Baby eggplant, coconut milk, mango powder	
PALAK ~ PANEER (V)	20
Cottage cheese, spinach, fenugreek	
 LOBSTER ~ MOILEE	34
Coconut, shallots, curry leaf	
FISH ~ ALLEPPEY	24
Pan-seared, coconut, curry leaf	
 BUTTER ~ CHICKEN	24
Vine tomato, Kashmiri chilli, yogurt	
LAMB ~ BARBAT	28
Burnt spices, boneless, garlic	
DUCK ~ ROGANJOSH	24
Pan-roasted duck breast, Kashmiri chilli	
VENISON SHANK ~ GREEN PEPPERCORN	28
Clarified butter, fried onions, mint	
BIRYANIS — 	
 TRUFFLE BERRIES ~ PULAO (V)	24
Morels, stone fungus, fried onion	
CHICKEN ~ BIRYANI	26
Yogurt, fried onion, basmati rice, cashew	
 LAMB OSSO BUCCO ~ BIRYANI	28
Slow-cooked, saffron, potato, cashew	
VEGETABLES / SIDES — 	
 KAALI ~ DAL	10 / 16
Black lentils, slow-cooked, butter	
TADKA ~ DAL	9 / 14
Yellow lentils, cumin, tomato	
ALOO ~ GOBI	10 / 16
Baby potatoes, cauliflower, cumin seed	
METHI ~ MATTAR MALAI	10 / 16
Cumin seed, fenugreek, green peas	
PULAO ~ RICE	6
Basmati rice, saffron, fried onion	
CUCUMBER ~ RAITA	4
Pink peppercorn, cumin, mint	
 ROGINI ~ NAAN	6
 AMRITSARI ~ KULCHA	8
LACHHA ~ PARATHA	5
GARLIC CHILLI ~ NAAN	5
ROTI / PLAIN NAAN	5
CHEESE NAAN	8
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.