

KAMA

BY VINEET

SMALL PLATES

Samosa chickpea chaat (v) (444cal)	18
Beetroot dahi puri (v) (310cal)	14
Onion-spinach bhaji (v) (352cal)	12
Pongal kofta, peanut chutney (v) (368cal)	17
Mustard paneer tikka, Hyderabad tomato kut, pea buraani (v) (389cal)	20
Kolhapuri cod, raw mango fresh green moong sprout sundal, coconut chutney (335cal)	21
Chargrilled lemon thyme tandoori prawns Kashmiri chilli aioli (360cal)	29
Red pepper chicken tikka, green chilli, coriander yoghurt (416cal)	20
Achari chicken tikka, sundried tomato black olive cous cous (420cal)	22
Gilafi seekh kabab, techa raita (423cal)	21
Lamb shikampuri kabab, Tadka dahi (410cal)	20

Papad, herb and mango chutney 6
Crisp seasoned Indian crackers

BIRYANI

Served with cucumber raita

Chettinad lobster biryani (512cal)	52
Dum parda chicken biryani (567cal)	38

Kama, Sanskrit for desire, is the longing to showcase Indian cuisine both at its classic depth and with a unique twist that is the inimitable signature of chef Vineet Bhatia.

Praised as a revolutionary in Indian cooking, Vineet is the world's first Michelin-starred Indian chef. With these dishes, he channels his nostalgia for home-cooked Indian food, capturing the essence of his childhood in Mumbai and bringing it to your plate.

KAMA SPECIALS

Varki malai lobster, burnt garlic potato salad (728cal)
52

Pistachio lamb chops, saffron mash, pomegranate kernels (776cal)
50

Cardamom chai 5.50
Assam tea leaves brewed the Indian way with milk and green cardamoms to get the comforting "chai"

STEW BOWLS

Coconut - lemongrass prawns (317cal)	35
Lobster tikka masala (387cal)	45
Butter chicken (455cal)	38
Anari chicken masala (384cal)	28
Lamb morel korma (523cal)	32
Lamb shank rogan josh (392cal)	37
Kheema matar - single fry (328cal)	26
Methi paneer masala (v) (360cal)	18
Bagare baingan (v) (287cal)	18
Kalonji aloo moongphali (v) (269cal)	17
Mushroom kofta saag (v) (470cal)	22
Yellow dal tadka (v) (265cal)	15
Dal makhni (v) (354cal)	17

BREADS & RICE

Plain naan (225cal)	5.85
Garlic naan (387cal)	6.25
Peshawari naan (338cal)	6.45
Butter naan (297cal)	6.50
Pudina paratha (333cal)	5.95
Saffron rice (285cal)	7.75

DESSERT

Gulab jamun, sesame malai rabdi (210cal)	12
Malai kulfi, saffron falooda, pistachio (200cal)	14

COCKTAILS

Chennai-Tini Vodka, lychee liqueur, fresh lime juice	15
Achari Nimbu Margarita Tequila, Cointreau liqueur, lime pickle puree	15
Gin Smash Tanqueray 10, Green Chartreuse liqueur, fresh lemon juice, fresh cucumber	15
Old Fashioned Bourbon, Angostura bitters, sugar	16
Aperol Spritz	14
Mimosa	15

BEER

Cobra	8.50
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CHAMPAGNE

Harrods Premier Cru Brut NV, Champagne, France	14	80
Moët & Chandon Imperial Brut NV, Champagne, France	90	
Charles Heidsieck Brut Reserve, Champagne, France	100	
Harrods Rose Champagne, France NV	17	95
Moët & Chandon Imperial Rose NV, Champagne, France	110	

WHITE WINE

Cantina di Gambellara, Pinot Grigio, Veneto, Italy, 2021	175ml	250ml	bottle
	7	11	31
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand, 2021	9	13	39
Cave de Hunawir, Riesling Réserve, Alsace, France, 2021	10	15	44
De Loach, 'Heritage Collection' Chardonnay, California, USA, 2020	13	17	51
Domaine de L'Enclos, Chablis, Burgundy, France, 2020	18	24	74

RED WINE

Kaiken Clásico, Malbec, Mendoza, Argentina, 2020	175ml	250ml	bottle
	7	11	31
Gran Dominio, Rioja Crianza, Rioja, Spain, 2018	9	13	39
Poggiotondo, Organic Chianti, Tuscany, Italy, 2020	10	15	43
Dandelion Vineyards, Lioness of McLaren Vale Shiraz, McLaren Vale, Australia, 2019	13	17	51
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2019	16	23	67

ROSÉ WINE

Château du Rouët, Estérelle, Côtes de Provence, France, 2021	175ml	250ml	bottle
	10	15	42

MOCKTAILS

Bombay Lemonade Lemonade, fresh lime juice, mint, spices (105cal)	7
Lychee Cooler Lychee juice, vanilla, pomegranate, fresh lime (182cal)	7

LASSI

Mango lassi (127cal)	7
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WATER & SOFT DRINKS

Still water	small	large
Sparkling water	4.95	6.95
Coke (127cal)/Diet Coke (1cal)	4.95	6.95
Sprite (1cal)/Ginger ale (68cal)	4.95	
Orange juice (90cal)	6	

Harrods

DINING HALL

(v) = suitable for vegetarians;
(vg) = suitable for vegans;
please ask a member of our team before ordering if you have any allergies or intolerances.



Adults need around 2000kcal a day. If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients. In accordance with the Weights and Measures Act, in these premises the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.

21.11.22