



Group Menus

Available for parties of 9 guests and above

All dishes presented on each menu will be served to all guests
No individual choice required
Starters' selection & Desserts will be pre plated individually
Mains will be served "Family style" *

A choice of menu must be confirmed by the latest 2 weeks prior to booking date.
We are happy to accommodate for any dietary requirements & different spice levels
Our Chicken & Lamb is Halal

Pairing Wines' options available

All prices are inclusive of VAT
No Room Hire, Deposit or Minimum Spend required (Excludes December)
Debit or Credit card details are required to secure the booking
For groups, a Service Charge of 15% will be added to your bill

From Monday to Friday
All Group Lunch reservations includes a complimentary
Signature cocktail reception**

[Benares Google Tour](#)

*All dishes from the Tasting menu are served pre plated. Please allow ample time to enjoy this luxurious 7 course menu; service time varies accordingly to the size of the group.

**Prices & Menus are subject to change, Excludes December,
Signature Cocktail is subject to change
To take advantage of this offer, please mention when booking

Benares Restaurant and Bar, 12a Berkeley Square House, Berkeley Square, London, W1J 6BS
Tel: 0207 629 8886 www.benaresrestaurant.co.uk



PAPRIKA

£55

TANDOORI SUBZIYAAN

Grilled Peppers, Mushrooms and Tomatoes

MURG CHANA CHAAT

Tangy Salad of Chicken and Chickpeas



HARIYALI MACCHI

Grilled Salmon in Green Spices

KALI MIRCH KA GOSHT

Slow Cooked Peppered Lamb

NAVRATAN KORMA

Seasonal Vegetables in Cashew Korma

DAL MAKHANI

Black Lentil Speciality

ALOO METHI

Sautéed Baby Potatoes, Fenugreek Leaves

ZAFRANI PULAO

Saffron Rice

BREAD AND RAITA



MANGO AND YOGHURT MOUSSE CAKE

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*



BAYLEAF

£68

MEEN CHETTIAR

Grilled Chettinad Style Sea Bream

GOSHT KI SEEKH

Ginger and Mint Infused Ground Lamb Kebab

BHARWAN TORI

Green Courgettes Filled with Spicy Peas



JHINGA VEVICHATHU

Prawn Cooked in Tamarind curry

KADHAI MURG

Punjabi Style Chicken with Peppers and Coriander

HAVELI KOFTA

Seasonal Vegetable Dumplings with Peanut and Almond Sauce

KALONJI BAINGAN

Baby Aubergine, Nigella seeds, Onions and Tomatoes

DAL PALAK

Yellow Lentils with Spinach

JEERA MUTTER PULAO

Cumin and Green Pea Rice

BREAD & RAITA



ETON MESS, SUMMER BERRIES

*Food Allergies and Intolerances
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DELUXE MENU

£125

A GLASS OF CHAMPAGNE & LUXURIOUS CANAPÈS

Salmon Tartar, Lamb Samosa, Crab Croquette,
Tandoori Broccoli, Quinoa Tikki, Kadai Olives



KEBAB PLATTER

Lamb Cutlet, Amritsari Red Mullet, Murg Malai Tikka



ACHAARI HIRAN

Haunch of Venison Slow cooked in Pickling Spices

JHINGA MOILIEE

Prawns in Coconut and Curry Leaf Sauce

MURG MAKHNI

Free Range Chicken Cooked in Tomato and Fenugreek Sauce

PACHRANGI DAL

Five Lentil Stew

KHUMB HARA PYAAZ

Mixed Mushrooms with Spring Onions

ASPARAGUS PORIYAL

Green Asparagus Sautéed with Mustard and Coconut

SUBZ BIRYANI

Aromatic Saffron Spiced Basmati Rice
with Cucumber Raita

GREEN SALAD AND MIXED PICKLE

ASSORTED BREAD



TEXTURES OF CHOCOLATE

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*



TASTING MENU @£98

Amuse Bouche



Shellfish

Pan Seared Scallop
Slow Roast Tomato, Pine Nut Podi

Indian Five Spice Pickled Prawn



Chicken

Tandoori Chicken Tikka Pie, Mixed Berry Chutney (to Share)



Fish

Chargrilled Scottish Salmon, Coconut and Curry Leaf Sauce

Cornish Crab Croquette, Spiced Vermicelli



Iced Sherbet



Lamb

Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani



Dessert

Rose Bhapa Doi, Spiced Chocolate Lava Cake

**This menu is offered for the entire table only
Last order 14h for Lunch & 21h30 for Dinner, 21h for Sunday**

Prestigious Wines £83 PP

*2012 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany*



*2012 Meursault Vallet Frères, Côte de Burgundy,
France*



*2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*



*2009 Gevrey-Chambertin Clos des Varoilles,
1er Cru Domaine Varoilles, France*



*2013 Brachetto d'Aqui Contero
Piedmont, Italy*

Captivating Wines £55 PP

*2014 Viognier, Clay Station
Lodi, California, USA*



*2013 Soave La Rocca, Pieropan,
Veneto, Italy*



*2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*



*2012 Pinot Noir Muddy Water, Waipara,
New Zealand*



*2014 Eradus Sticky Micky, Late Harvest
Sauvignon, Marlborough, New Zealand*



WHITE WINE

Gewürztraminer Atul's Signature, Jean Claude Gueth	2009	54.00
Riesling Kabinett, Joh Jos Prüm	2012	58.00
Finca Allende, Rioja, Spain	2010	62.00
Riesling, Watervale, Grosset Off-Dry, Clare Valley, South Australia	2011	69.00
Chardonnay, Catena Alta, Catena Zapata, Mendoza,Argentina	2012	72.00
Soave Classico La Rocca, Pieropan, Veneto	2013	80.00
Chenin Blanc FMC, Ken Forrester, Stellenbosch	2012	89.00
Riesling Setzberg, Smaragd, Johann DonaBaum, Wachau	2011	94.00
Roussanne, Qupé, Bien Nacido, Santa Maria Valley	2010	99.00
Pinot Gris Grand Cru Muenchberg, A360P, Ostertag	2009	119.00
Meursault, Le Tesson, Jean- Philippe Fichet	2009	145.00
Ridge Montebello Chardonnay, Santa Cruz Mountains	2010	175.00

RED WINE

Barbera D'Asti Superiore Le Orme, Michele Chiarlo	2011	46.00
Domaine Le Roc des Anges, Côtes du Roussillon,France	2012	46.00
Cabernet Blend, Clos de los Siete by Michel Rolland, Mendoza	2010	64.00
Pinot Noir, Muddy Water, Waipara ,New Zealand	2012	75.00
Viña Ardanza Reserva Especial, La Rioja Alta,Spain	2007	80.00
Capezzana, Ghiaie della Furba,Conti Contini Bonacossi, IGT,Italy	2007	99.00
Pinot Noir Saintsbury, Carneros, Napa Valley,USA	2011	109.00
Zinfandel Blend, Ridge Geyserville, Sonoma, USA	2012	119.00
Barbaresco, Bruno Rocca,Italy	2010	129.00
Nuits- St- Georges 1er Cru Les Pruliers, Henri Gouges	2008	155.00
Château Haut-Sarpe, Grand Cru Classé	2005	180.00



THE CHIVAS TROLLEY EXPERIENCE

The Trolley idea also taps into the Benares philosophy of taking the fine-dining concept and transferring it into the arena of drinks, sourcing the best products like Chivas 18 and delivering them in style. We would like to challenge you to look beyond the traditional boundaries of drinking whisky, to take an established product and reinvigorate it for a new generation.

Each of our drinks will take you on your own sensory adventure.

We hope they will inspire you to find your own unique way to enjoy.

This experience is a great way to entertain your guests, whether to master the art of cocktail mixing or just for pure relaxation as after dinner drinks.

ALL £18.00

Perfect Way

The aroma is the most powerful sense tied to memory and 'nosing and tasting' is one of the best ways to awaken the most cherished memories. Enlighten your senses and enjoy Chivas 18 served with our luxurious charcoal smoked soda water created in house.

Royal Glen Dee

Sazerac is one of the oldest documented cocktails which are why it is a must on this list. The rich flavours of Chivas 18 are the essence of this revered cocktail. To create this we slowly stir with a perfume of absinthe, old fashion syrup and add aromatic bitters-redefining the classic.

Empress of India

A recipe that dates back to Colonial times and an excellent cocktail to start the day before you experience it. Shrubs are the perfect timeless addition for a hot weather drink. The halcyon days of a long evening are revisited in this refreshing cup of Chivas 18, all spices, berries and pear shrubs, finished with our homemade elderflower and lemon soda water.